

THE Garden

SEAVIEW & SUNSET BAR

Welcome to our herbal Garden.
This aesthetic place previously belonged
to the famous Yehudi Menuhin,
one of the most talented violinists
of 20th century, whose passion and
vision for life continue to inspire us.

Sit back and enjoy the tranquil
surroundings and breathtaking sunsets.
Savour our delicious cocktails based on
fresh Greek herbs and flowers,
or try our award-winning wines
and selected spirits!



CHANDON
GARDEN SPRITZ

Taste is about memories and emotions
which are shaped from many factors.


A warm sea breeze gently touching your face
while drinking a fresh lemonade, a particular scent
of a person, the sunset view that spreads
from your balcony, the recollection of a music tune,
the ambience and the aura around you.

At the Garden Bar our efforts are focused on
bringing you this experience at your table,
enhancing the perception
of our savory dishes and beverages and embrace
all external parameters building up your pre-
conceived idea of what you are going to taste.

Through an endless evolvement, we are gathering
seasonal Greek herbs, vegetables and essences
that we combine with classic and innovative culinary
as well as new mixology techniques and trends.

Beverage highlights include sophisticated classics and
tailor made cocktails all designed and served
in handmade glassware and eco-friendly paper straws
with unique presentation as well as one of the world's
finest collections of spirits and wines sourced
from around Greece and the rest of the globe.

Welcome to the Garden Bar
and let things happen...



“God Almighty
first planted
a garden.
And indeed,
it is the purest
of human
pleasures”

-Francis Bacon

Signature Cocktails

FUMO ROSSO

A cloudy version of the beloved classic - the Negroni, with Hendrick's Gin, blend of Italian and Greek vermouths*, a hazy touch of hibiscus, earthy mezcal scent and tonka* cigar smoke.

"Always enjoy your negroni before and after Dinner"

Bitter - Sweet | Herbaceous | Smoky



PATHOS COLADA

Shaped from the roots of a classic Pina Colada, this tantalisingly delicious cocktail is based on spiced rum and coconut rum complemented by a blast of tropical flavours, coconut honey and vanilla kefir or hazelnut milk (for vegans). Pathos is the Greek word for passion and this cocktail is full of it!

"Uplifting drink, rich in energy and ideal for sundowners"

Sweet | Creamy | Tropical



ZOMBIE'S CHEST

A playful approach of the all time tiki-era classic, Zombie, with a strong rum blend of (Eminente Ambar Claro and Clement Agricole) paired with pineapple and coconut, lying beneath a molecular cloud of banana, salted caramel and spices of nutmeg, cloves and pimento*.

"Rule of thumb: It's strong, funky and if you drink too many you will feel like a walking dead soon"

Exotic | Sweet n Sour | Aromatic | Boozy



BLOODROOT

(2-6 servings, high abv)

Dedicated to one of the deadliest flower of nature, the Bloodroot*. A punch-style "Mai Tai transformation" in a jar – with a house-blend of special rums (Eminente Reserva, Kraken Black Spiced rum and Clement V.S.O.P), combined with passion fruit and lying beneath a molecular cloud of flowers and spices.

*"Meant to be served between group of friends.
Can you handle this by yourself?"*

Floral | Boozy | Aromatic | Sweet n sour



PANORAMA

An exotic and refreshing tiki style cocktail made with coconut butter fried pineapple with blend of Plantation Pineapple and Sailor Jerry, Lychee liqueur, spices tincture and fermented ginger.

“The perfect serve after a hot and long day promises to soothe your thirst.”

Spicy | Spiced | Sparkling



NOSTOS

(Low a.b.v)

A Cosmos of Veuve Clicquot Champagne bubbles as well as sage aromas, is mixed with tropical notes of pineapple liqueur and Edinburgh Elderflower gin.

“A more fruity but seductive choice for indecisive people and champagne lovers.”

Fruity | Sparkling | Herbaceous



GARDEN'S TEA

Take delight in this sophisticated GnT and choose between two premium Gins infused on the spot with Votanikon Gin with melissa tea and Aqua di Cedro or Edinburgh Rhubarb and Ginger Gin with Aronia tea and Coquelicot liqueur are accompanied by premium mediterranean tonic.

“Let your tea infuse your Gin ideally for 3 minutes”

Sparkling | Refreshing | Herbal



MELON RITA

A refreshing sour and earthy fairytale, featuring Volcan Blanco, Verde Mezcal and melon in the leading roles, yuzu kosho, Amaro Del Capo Bergamotto and Jamon powder as guest stars. Dedicated to all the uncompromising Margarita lovers throughout the world!

“For every sunset lover...”

Sour | Earthy | Mild spicy



AIGEAS SPRITZ

(Low a.b.v)

An alluring and distinctive cocktail, artfully mixed with Summer Savory aromatised Luxardo Bitter Bianco, Italicus Liquer, Cuciello Bianco and Pétillant Naturel* Retsina.

“An Aegean Spritz that dances with the exquisite aromas of Mediterranean land ”

Bittersweet | Botanical | Refreshing



BLOOM MIST

A twist on the classic cocktail whiskey sour, with an artesian mix of turmeric, salep* and banana liqueur, paired with oleo saccharum*, aquafaba* foam and Maker's Mark bourbon.

"Never let your sour rest... Perfectly served all day"

Sour | Floral | Aromatic



SCARLET QUEEN

Enjoy this special cocktail which is mixed with Acorn infused Belvedere Vodka, cocoa butter, macadamia, beetroot along with raspberry and splashed with cherry soda.

"All around choice for indecisive people"

Fruity | Earthy | Sweet n Sour



BLOSSOM KISS

Let your palette swing to the rhythm of a cocktail made with a duet of two famous greek spirits - Strawbar Eau De Vie along with Axia Mastiha Spirit are paired with acacia gum, coconut soda and salikornia* solution and fennel.

"An exciting fizz with a greek touch"

Fizzy | Floral | Fruity



PALOMA ROSADO

Our twist in the Classic Paloma offers a Strawberry aromatised Jose Cuervo Traditional Silver Tequila and San Cosme Mezcal with smoked passion fruit liqueur that are mixed with pink grapefruit soda, together with orange fleur de Sel*, Jasmin and Paracress*.

"Smells like a bloom but stings like a bee"

Tingling | Refreshing | Salty and Zesty



CASTA DIVA

(Low a.b.v)

A mouth-watering and deep purple Moët & Chandon Ice Imperial champagne combination of blueberry, lemon and mediterranean spices, with apricot brandy and lavender honey

"Immerse yourself into the most revitalizing and premium sunset aperitif."

Refreshing | Floral | Fruity



SUMMER BLISS

(Low a.b.v)

For every Champagne aficionados, we present you a combination of Moët & Chandon Champagne with pear, Matcha tea* and freshly squeezed ginger.

“A detox and uplifting cocktail with less alcohol and fruity light taste.”

Fizzy | Fresh | Mild spicy | Sparkling



FERRERO MARTINI

Experience the ideal combination of Serkova Crystal Pure Vodka, Sous Vide with S.C.A Espresso and Ferrero chocolate, butterscotch with rice milk foam, cold brew coffee and toffee liqueur.

“An Espresso Martini twist with all the freshness and the rich taste of espresso and caramel meant to pick you up.”

Creamy | Sweet | Rich



ANAMNESIA

A punchy GnT with a summer breeze of Gin Raw, Kombu, Orange Blossom and Mandarin Liqueur, Etsu Pacific Ocean Water Gin, premium Mediterranean tonic, avocado oil and kafir mist.

“All-around botanical long drink for every hour of the day”

Sparkling | Refreshing | Savoury



NOUS - SOMA - PNEVMA

A degustation choice of three of our finest rum cocktails for mind, body and soul so to satisfy every taste.

Perfect for group of people with different choices:

- *Nous (Mind) A sophisticated Rum Negroni with whipped cream essence Coco Clement, Select bitter and Cocci di Torino Vermouth.*
- *Soma (Body) A Canchanchara twist on a revitalising Eminente Ambar Claro 3 y.o basil aromatised rum with fermented honey and bitters.*
- *Pnevma (Soul) A tempting Stracciatella aromatised Eminente Reserva rum combination with bitters and spiced apple.*

Degustation



VIRGIN SPRITZ

(Virgin - Low Calories)

Exquisite tastes are settled in this non alcoholic fizzy ready to be discovered. Roots Bianco Vermouth and Muscat Torres wine 0% alcohol are mixed with Lyre's non alcoholic spritz and pink grapefruit Soda.

"Zero alcohol, low calories but rich flavours and refreshing aftertaste in a virgin aperitif"

Refreshing | Bitter - Sweet | Herbaceous



NIGHTINGALE

(Virgin)

Experience the ideal combination of Sidlip Garden non alcoholic spirit, rhubarb and elderflower paired with kombucha and fresh Greek herbs.

"A Smash Cocktail with all the freshness of herbs and the rich taste. Now you don't have the excuse not to drink a lot cause you're driving..."

Floral | Sweet and Sour | Botanical



GRIM FANDANGO

(non alcoholic - Vegan)

A non-alcoholic dance between fresh coconut water and pineapple, with finishing touches of homemade ginger syrup and non alcoholic rum essences.

"Low sugar Mocktail, full of electrolytes, is the best choice to regain energy and revitalize the body"

Refreshing | Spiced | Creamy | Mild-Sweet



"Did you know that in Ancient Greece it was believed that the Titan Prometheus -(the Titans were the divine beings who existed before the more familiar Olympian Gods)- taught people about herbs"

Premium Spirits

VODKA

Belvedere
Tito's (gluten free)
Haku
Kauffman
Stolichnaya Elit
Snow Leopard
Royal Dragon
Black Cow
Xellent Vodka
Crystal Head

GIN

GinRaw
Hendrick's
Monkey 47
Roku
Botanist
Votanikon (Greek)
Beefeater 24
Opilhr Spiced
Mataroa (Greek)
Grace (Greek)
Stray Dog (Greek)
Edinburgh Seaside Gin
Etsu Pacific Ocean Water
Tranquebar Colonial Gin
Amuerte Coca Leaf Gin

RUM

Angostura 7 y.o
Ron Zacapa Royal
Chairman's Spiced Rum
Havana Club Rum Selection De Maestros
Flor de Caña 7 y.o
El Dorado 12 y.o
Matusalem Gran Reserva
Mount Gay X.O
Diplomatico Exclusive
Don Papa 7 y.o
Plantation Xaymaca
Clement V.S.O.P.
Papa's Pilar 24 Solera
Ten to One Caribbean White Rum
R.L. Seale's 10 Year Old
Eminente Ambar Claro 3 y.o
Eminente Reserva 7 y.o

TEQUILA / MEZCAL / RAICILLA

Volcan Blanco
Volcan Reposado
Volcan X.A
Don Julio 1942
La Venenosa Sierra Raicilla
Casamigos Blanco
Padre Azul Anejo
Calle 23 blanco
Montelobos Mezcal
Bruxo Pechuga de Maguey Joven
Fortaleza Blanco
Amores Mezcal Espadín Joven
Clase Azul Plata
Casa Don Ramon Mezcal Joven
Casa Dragones Blanco
El Decreto Reposado

WHISKEY or WHISKY

Johnnie Walker Gold Reserve
Bulleit Bourbon / Rye
Nikka Taketsuru
Woodford Reserve
Blanton's Gold Edition
Buffalo Trace
Michters Sour Mash
Talisker 10 years
Macallan 18 y.o
Kavalan No 1
Tamdhu 12 y.o
Bushmills 16

Greek section

Skinos Mastiha Spirit

Mastiha is a liqueur seasoned with mastic, a resin gathered exclusively from the mastic tree of Chios island.

“Try Skinos in a Greek mojito”

Otto's Vermouth

A Greek fortified wine aromatised with rose petals, artemisia, olive leaves, and fresh Mediterranean citrus and spices.

“Otto's Vermouth and Mediterranean tonic is always a nice pairing”

Metaxa 7*

Metaxa is a blend of brandy and aged Muscat wine from Samos island.

“Enjoy it in a long drink with classic tonic”

Tentura Kastro

Tentura is a Greek liqueur from Patras, containing fermented essences of clove, cinnamon, nutmeg, and citrus fruits.

“Always cold with optional ice”

Manifesto Aged Tsipouro

Manifesto is an aged spirit from Volos, distilled from pomace of Muscat Hamburg grapes with notes of rose and a long aftertaste of vanilla and cocoa.

“Our suggestion is an old fashioned cocktail with Manifesto”

Fatourada Fi

Fatourada is a small family production liqueur made from double distilled tsipouro aromatised with natural essences from greek oranges, cinnamon and spices.

“Pair it with elderflower tonic for a GnT twist”

Mead Sotirale bio

The ancestor of all fermented beverages, its roots go thousands years back in time. In mythology mead was the beloved drink of the gods. The recipe includes mostly fermented honey and water and oak barrel aging for 24 months.

“Served cool or with ice as liqueur”

Vermouth Rosso Veroni Kir-Yianni

Veroni vermouth is an exceptional blend of one of the most famous wine grape variety of Greece - Xinomavro in blanc de noir version with greek herbs, spices and fruits.

“Take a sip of a Negroni twist mixed with this lovely product”





Champagnes

Moët & Chandon Brut Imperial (200ml)

Moët & Chandon Ice Imperial

Veuve Clicquot Rosé

A.R. Lenoble

Blanc de Blancs Grand Cru

Louis Roederer Cristal Brut '09

Dom Pérignon Brut

“However the centaur Chiron
(who was the teacher of Asclepius-
the God of medicine)

was acclaimed to have discovered
both botany and pharmacy.

Centaury, a herb similar to rue,
is supposedly named after him”

“In Vino Veritas”

The gently reminder that “In wine lies the truth” suggests that hidden thoughts are revealed in wine.

White Wines

Bottle 750 ml / By the glass 150 ml / Coravin 150ml

Moschofilero - Bosinakis

Moschofilero [P.D.O. Mantinia]

Kidonitsa - Aslanis Winery

Kidonitsa - Varietal Wine [Nea Michaniona]

Electra - Koukos Winery

Sideritis - Varietal Wine [Achaia]

Malagouzia - Kamkoutis Vineyards

Malagouzia [P.G.I. Velvento]

Ovilos White - Biblia Chora Estate

Semilon, Assyrtiko [P.G.I. Pangeon]

Assyrtiko Wild ferment - Gaia Wines

Assyrtiko [P.D.O. Santorini]

Vino di Sasso - Sclavos Wines

Robola Kefallinia [P.D.O Kefalonia]

The Duck - Philia Gi

Chardonnay, Assyrtiko, Malagouzia [P.G.I Evia]

Codex - Domaine Zacharioudakis

Assyrtiko, Moschato Spinas [P.G.I.Heraklion]



Skitali - Hatzidakis Winery

Assyrtiko [P.D.O Santorini]

Viognier - Palivou Estate

Viognier [P.G.I. Peloponnese]

Vosporos - Georgiadis Canteen

Roditis, Malagouzia [Retsina Traditional Appellation]

Roditis Alepou - Domaine Tatsis

Roditis [P.G.I Macedonia]

Chardonnay Single Block

‘Tramonto’ - Alpha Estate

Chardonnay [P.G.I. Florina]

Dr. L Riesling Dry - Dr.Loosen

Riesling [Mosel]

Sauvignon Blanc - Escapades

Sauvignon Blanc [Stellenbosch]

Domaine Vincent Damp

Chablis 1er Cru Lechet

Chardonnay [Chablis Premier Cru AOC]

Pinot Grigio, Botter

Pinot Grigio [D.O.C Venezia, Italy]



Rosé Wines

Ktima Alpha Rose

Xinomavro [P.D.O Amyndeon]

The Duck - Philia Gi

Black Moschato, Limniona [P.G.I Philia Karditsas]

Merlot Rose - Smyrlis Estate

Merlot [P.G.I Peloponnese]

Petite Fleur - Parparousis Winery

Sideritis [P.G.I. Achaia]

Thieving Magpie- Kokotos Estate

Merlot - Cabernet Sauvignon [P.G.I. Attiki]

Chateau de Berne Romance

Grenache Noir, Cinsault, Syrah, Merlot [P.G.I. Méditerranée]

Miraval Rosé - Chateau Miraval

Cinsault, Grenache, Syrah, Rolle [A.O.C. Côtes de Provence]

Red Wines

Limniona New Age Bio

Domaine Zafeirakis

Limniona [P.G.I. Fthiotida]

Tsapournakos - Vineyard Kamkouti

Tsapournakos [P.G.I. Velvento]

Orivatis - Akriotou Microwinery

Pinot Noir [P.G.I. Peloponnese]

Kayafas - Thymiopoulos Vineyards

Xinomavro [P.D.O. Naoussa]

The Duck - Philia Gi

Syrah, Merlot, Limniona [P.G.I Philia Karditsas]

Rare Earths "Mavros Konos"

Strofilia Estate Winery

Agiorgitiko [P.D.O. Nemea]

Ca'Marcanda Promis - Gaja

Merlot, Syrah, Sangiovese [I.G.T. Toscana]

Montepulciano d'Abruzzo Riserva

Montepulciano [D.O.C. Abruzzo]

Dessert Wines


Muscat Rio Patras

Parparoussis Winery

[P.D.O. Rio Patras]

Samos Anthemis

Muscat Blanc à petits grain [P.D.O. Samos]



“Hippocrates, the “Father of modern Medicine”, recorded more than 400 different types of herbs. It is known that they have been used for their healing properties from the 5th century B.C.”

Sparkling Wines

Bell Star Prosecco - Bisol

Glera [D.O.C. Veneto]

Charylís - Domaine Matamis

Assyrtiko, Malagouzia [Region Epanomi]

Rosé Moschato Bubbly

Muscat of Alexandria

Ferrari Maximum Brut

Chardonnay [D.O.C Trento]



Chandon Garden Spritz

[Spritz crafted from award-winning sparkling wine, blended with homemade liqueur from spices and orange peels]

Spirits

Classic Cocktails

Beers

Nissos [Nήσος] **Organic Bio Lager** 330ml

Mykonou **India Pale Ale** 330ml

Mykonou **Bohemian Pilsner** 330ml

Kirki **Pale Ale** 330ml

Premium Refreshments

Fever Tree Ginger Beer

Sparkling Water St. Pelegrino

Red Bull

Indian Ice Tea Peach San Benedetto

Militsa Strawberry and lime Cider

Green Tea Mastiqua

Enjoy your favorite spirit with the premium refreshment of your choice at an extra cost of 3€



Mixers

Fresh Mix Fruit

Iron Man Protein Shake

(Protein powder, fresh fruits, Greek yogurt, raisins)

Non-Alcoholic Beverages

“For any suggestion or special request please advise our staff“

Vocabulary

Aquafaba is a liquid reduced solution made mostly from chickpeas and has become popular in the vegan world the past few years because it can replicate egg white in recipes.

The **Bloodroot** is one of the most poisonous flowers in the world and was used historically by for curative properties and other treatments. Our mixologist team borrowed this myth and assembled the Bloodroot punch which is a mix of premium rums, edible flowers, herbs essences and tropical fruits. All these ingredients blend in a handmade Murano glass and skull shaped glasses to remind us the nature of this deadly but spectacular flower.

The name **fleur de sel** is from the French for “flower of salt.” Fleur de sel is produced by a process that is considerably more complicated than normal salt and involves collecting the thin layer of salt that rises to the surface of shallow pools of seawater.

Matcha Tea is a type of green tea made by taking young tea leaves and grinding them into a bright green powder. Matcha tea has many benefits like enhanced mood, boosts metabolism, burn calories and generally calms the mind and relaxes the body.

Moringa oleifera or the Tree of Life is a powerful protein punch. Every part of the plant is edible — leaves, pods, seeds, flowers, or even its root. The plant is distantly related to cruciferous vegetables like broccoli, kale and cabbage, and shares the same nutritious compounds.

Oleo Saccharum is Latin for “oil sugar” and is the name given to the syrup made by using sugar’s hygroscopic property to extract the fragrant natural oil in citrus fruit peels.

Paracress, Szechuan button, or electric buttons is an edible flower which grows in tropical and temperate areas. Biting into one will lead to a tingling sensation like mild voltage or bubbles from an effervescent beverage popping on the tongue.

Pétillant Naturel are wines that are bottled before primary fermentation and are finished without the addition of secondary yeasts or sugars.

Pimento also called allspice or Jamaica pepper is a spice made from dried berries of a plant known as Pimenta dioica that is member of the myrtle family. Combine the flavour of cinnamon, nutmeg, cloves and pepper.

Salep is a flour made from the orchid genus and contains a mucus-like substance that might help soothe the digestive tract. Salep is consumed in places that were formerly part of the Ottoman Empire like Syria and Palestine where it’s a traditional winter beverage.

Salicornia or sea asparagus is a plant of green leaves with scale shape, tolerant to salt water. That grows in salty wetlands, on shores, beaches and marshes. It is a juicy plant, with a pleasant salty flavor.

Tonka is a species of flowering tree which is native to Central America and South America. Its seeds are known as tonka beans. They have strong fragrance similar to vanilla with fruity, spicy notes.

Greek Vermuths Vermood Vermouth Rosso is a Greek vermouth comes from Chios Island and is an innovative product made from 100% natural extracts. Its sweetness is natural coming from greek honey and is free from added colouring or sugar. The wine which used to make it, is semi-sweet wine (Rhoditis & Mavrodaphne) aromatised with artemisia, gentian root, allspice, bergamot, saffron and tentoura spice extracts.

CHANDON

GARDEN SPRITZ



Vegan

Low a.b.v: Low alcohol by volume



All Prices in Euro.

Spirit and liquor prices are calculated on 50 ml measurement.
Please notify us of your specific dietary requirements to ensure we are able to provide accurate information and advice on the ingredients and allergens in our cocktails.

Please note that the photos are not depicting our actual products.
Prices include VAT and Municipal tax 0,5%, the rest of the legal additions.

Consumer is not obliged to pay if the notice of payment has not been received (receipt-invoice).

Responsible for regulatory compliance: Apostolos Kousathanas

