

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!



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 embracing all external parameters building up your preconceived 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

BLOOM MIST 21€



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

Bartender's tip: "Never let your sour rest... Perfectly served all day"

Sour | Floral | Aromatic

PATHOS COLADA 23€



Shaped from the roots of a classic Pina Colada, this tantalizingly delicious cocktail is based on house rum blends (Angostura 5*, Kraken, Canubier and Mahina Coco Clement) complemented by a blast of dulce de leche, coconut honey and vanilla kefir* or hazelnut milk (for vegans). Pathos is the Greek word for passion and this cocktail is full of it!

"A potion of effervescence, brimming with vitality, designed to elevate spirits as the sun dips below the horizon."

Sweet | Creamy | Tropical

PANORAMA 20€

An exotic and refreshing tiki style cocktail made with smoked pineapple with Angostura Tamboo rum, lychee wine, spices tincture and fermented elderflower.

"A drink of boundless vitality, perfect for those seeking rejuvenation as the sun sets."

Spiced | Sparkling | Spicy

FUMO ROSSO 21€

A cloudy version of the beloved classic - the Negroni ,with Raw Gin,Orange bitter liqueur ,blend of italian and greek vermouths ,a hazy touch of hibiscus ,earthy mezcal scent and tonka* cigar smoke

Count Negroni recommends: "Always enjoy your negroni before and after Dinner"

Bitter - Sweet | Herbaceous | Smoky

ANAMNESIA 20€

A punchy GnT with a summer breeze of Avocado. Oil washed Hendrick's Gin, Kombu, Orange Blossom and Mandarin Liqueur, La tomato japanese liqueur, premium Cucumber tonic, and Kaffir mist.

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

Herbaceous | Sparkling | Umami

MYTHISTORIA 21€

Embark on a refreshing journey through a sour, salty, and earthy fairytale, where Topanito Tequila, Verde Mezcal, and Strawberry Soju* take center stage.

Accompanied by the tantalizing flavors of Kalamansi Cordial, homemade Kummel liqueur * and White Peach as guest stars, it's a magical concoction that transports you to a world of flavor and fantasy

“Dedicated to all the uncompromising Margarita lovers throughout the world!”

Sour | Fruity | Floral | Spiced

ZOMBIE'S CHEST 23€

(High A.b.v)*

A playful approach of the all time tiki-era classic, Zombie, with a strong blend of (Angostura 7 years, Pappa's Pilar, A.H Riise - Eminente Reserva) rums paired with grilled pineapple and coconut cream, 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 58€

(2-6 servings, high abv)

Enter the realm of the Bloodroot*, a tribute to nature's most enchanting yet deadly flower. This punch-style concoction, akin to a Mai Tai transformation, resides in a jar brimming with our finest Angostura Reserva , Rakomelo, and the essence of leftover fruits and citrus*. Enriched with homemade coco butter cordial, Caribbean bitters, and delicate flower tincture.

“It's a libation meant for sharing among comrades. But can you muster the courage to face its intoxicating embrace alone?”

Floral | Boozy | Aromatic | Sweet n sour

BARBETTE 26€

Step into a world of wonder with our special cocktail - a dazzling blend of Veuve Clicquot Champagne bubbles, lacto-fermented strawberries, and kimchi ginger, mingled with the sophisticated essence of Chamberyzette aperitif and Edinburgh Raspberry gin. A tribute to Vander Clyde Broadway (Barbette), one of the first pioneering drag performers, this concoction is a cosmic celebration.

“And don't forget to indulge in the edible floral paper garnish atop!”



Tangy | Sparkling | Fruity
SCARLET QUEEN 21€

Indulge in this majestic libation where Macadamia sous vide with Belvedere Vodka meets cocoa and homemade beetroot cordial. Enhanced with the royal touch of Guignolet d'Angers liqueur*, it's crowned with splashes of Raspberry and Orange Blossom Soda, adorned with ethereal red fruits vegan foam.

"A tribute fit for queens amidst the azure allure of Mykonos."

Sparkling | Refreshing | Herbal | Mild bitter

BLOSSOM KISS 25€
(Low a.b.v)

For the discerning aperitif aficionados, we unveil a tantalizing fusion of Moët & Chandon Champagne, a mysterious secret spirit (to be revealed after the first sip), mango, delicate Rose tea, lemongrass cordial, and freshly crafted pink soda.

"This detoxifying and uplifting cocktail boasts a light, fruity taste, perfect for those seeking a refreshing libation with a lower alcohol content."

Floral | Fresh | Light

DOLCE MARE 20€
(Low a.b.v)

Experience the essence of the Mediterranean with a tantalizing blend reminiscent of a "spritz-meets-American" style cocktail. Infused with the flavors of Summer Savory Enfleurage* in walnut butter, Majouni liqueur, Carlo Alberto Bitter Bianco, Vermouth Bianco, Pétillant Naturel, Retsina, and olive lemonade, each sip is a dance of exquisite aromas from the sun-kissed shores.

"Indulge in a low A.B.V delight that captures the spirit of the Mediterranean landscape."

Sparkling | Refreshing | Bitter - Sweet

GARDEN'S TEA 19€

Immerse yourself in the elegance of Garden's Tea, a refined twist on the classic GnT. Select from two exclusive Greek Gins, infused on the spot with your choice of tea: Votanikon gin with melissa tea and Butterfly Pea Flower* and Aqua di Cedro or Edinburgh Rhubarb and Ginger gin with Aronia and Roibos tea with Coquelicot Liqueur. Paired both with and premium Mediterranean tonic, this concoction is a harmonious blend of botanicals and flavors, evoking the essence of a tranquil garden retreat.

"Let your tea infuse your Gin ideally for 3 minutes."

Sparkling | Refreshing | Herbal



PALOMA ROSADO 20€

Discover our twist on the Classic Paloma: Strawberry-infused Jose Cuervo Traditional Tequila and smoky passion fruit Mezcal, blended with homemade pink grapefruit and blood orange cordial, finished with hints of orange fleur de Sel*, Jasmin - chamomile soda, and a surprising touch of Paracress*.

“Smells like a bloom but stings like a bee.”

Sparkling | Tingling | Salty and Zesty

ATARAXIA 18€

Embark on a journey through Greek mythology with a cocktail that sings of ancient lands and timeless wisdom. Axia Mastiha Spirit intertwine amidst acacia gum and homemade coconut soda, joined by Strawbar Eau de Vie ,mystical salicornia* solution and earthy fennel. This libation embodies Ataraxia—a serene calmness sought by soldiers in battle, offering a moment of respite and tranquility.

“An exhilarating fizz with a local touch”

Fizzy | Floral | Fruity

FERRERO MARTINI 20€

Embark on a journey of taste with our exquisite creation, marrying Haku Vodka, sous vide with Greek coffee and Ferrero chocolate. Topped with Shanky's Whip, cold brew coffee, Galliano Ristretto, and delicate rice milk foam, it's an unparalleled symphony of flavors.

“An invigorating twist on the classic Espresso Martini, boasting the freshness and rich taste of espresso and caramel to lift your spirits”

Creamy | Sweet | Rich

NOUS - SOMA - PNEVMA 45 €

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.

Bitter - Sweet | Tropical | Rich

* **Soma (Body)** A Canchanchara twist on a revitalizing Eminente Reserva basil aromatised rum with fermented honey and bitters.

Spicy | Earthy | Herbal

* **Pnevma (Soul)** A tempting Stracciatella milk-washed Canubier spiced rum combination with bitters and spiced apple.

Rich | Earthy | Smooth

GRIM FANDANGO 18€

(Non alcoholic - Vegan)

Introducing a non-alcoholic delight reminiscent of a piña colada but with a refreshing twist. Featuring Fluere Non-Alcoholic Spiced Cane, fresh coconut water, and pineapple puree, this virgin cocktail is elevated with homemade ginger syrup, boasting aromatic hints of rosewood.

“Low in sugar yet full of electrolytes, it’s the perfect choice for a revitalizing drink that transports you to a tropical paradise.”

Refreshing | Spiced | Creamy | Mild-Sweet

VIRGIN SPRITZ 18€

(Non alcoholic)

Unveil the exquisite flavors of our non-alcoholic fizzy sensation, where Lyre’s Dry London Spirit and 0% alcohol white wine blend seamlessly with Lyre’s non-alcoholic spritz, d vermouth, fermented oranges, and homemade tangy pink soda.

“ With zero alcohol and low calories, yet bursting with rich flavors and a refreshing aftertaste, it’s the perfect virgin aperitif for those seeking both indulgence and balance.”

Refreshing | Sparkling | Citrus | Bitter-Sweet

DUBAI NIGHTS 20€

(Non alcoholic)

A luscious-sweet blend of white and dark chocolate, layered with pistachio cream and crunchy golden kadaif. Enhanced with a touch of non-alcoholic dark spirit and fragrant orange blossom water.

“Inspired by the Dubai Desert - rich, layered, unforgettable.”

Velvety | Nutty | Floral | 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

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|----------------------|-----|
| Belvedere | 17€ |
| Tito's (gluten free) | 17€ |
| Haku | 18€ |
| Kauffman | 17€ |
| Stolichnaya Elit | 22€ |
| X Vodka | 17€ |
| Royal Dragon | 27€ |
| Black Cow | 18€ |
| Xellent Vodka | 17€ |
| Crystal Head | 18€ |

GIN

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| Hendricks | 17€ |
| Gin Raw | 18€ |
| Monkey 47 | 19€ |
| Juniper (Greek) | 16€ |
| Gardener | 16€ |
| Votanikon (Greek) | 16€ |
| Beefeater 24 | 15€ |
| Opihr Spiced | 16€ |
| Mataroa (Greek) | 15€ |
| Grace (Greek) | 16€ |
| Stray Dog (Greek) | 15€ |
| Edinburgh Seaside | 15€ |
| Etsu Sakura | 20€ |
| Tranquebar Colonial | 19€ |
| Amuerte Coca Leaf | 24€ |

RUM

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|---------------------------------------|-----|
| Eminente Reserva 7 y.o | 18€ |
| Ron Zacapa Royal | 82€ |
| Chairman's Spiced Rum | 15€ |
| Havana Club Rum Seleccion De Maestros | 16€ |
| Ron Carupano 12 y.o | 16€ |
| El Dorado 12 y.o | 16€ |
| Matusalem Gran Reserva | 16€ |
| Mount Gay X.O | 17€ |
| Diplomatico Exclusive | 18€ |
| Don Papa 7 y.o | 17€ |
| Plantation Xaymaca | 16€ |
| Clement V.S.O.P. | 16€ |
| Angostura 1824 | 18€ |
| Papa's Pilar 24 Solera | 17€ |
| Canubier Spiced Rum | 16€ |
| R.L. Seales 10 Year Old | 18€ |
| Ron Carupano 18 years | 17€ |
| A. H. Riise Ambre D' Excellence | 45€ |

TEQUILA / MEZCAL / RAICILLA

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|-------------------------------|-----|
| Volcan X.A | 95€ |
| Volcan Reposado | 25€ |
| Coracho Tequila Blanco Rosa | 27€ |
| Laneta Blanco | 59€ |
| Cabo Maya Plata | 16€ |
| Don Julio 1942 | 65€ |
| La Venenosa Sierra Raicilla | 20€ |
| Padre Azul Anejo | 53€ |
| Casamigos Blanco | 18€ |
| Calle 23 Blanco | 18€ |
| Lost Explorer Mezcal Espadin | 20€ |
| Bruxo Pechuga de Maguey Joven | 20€ |
| Fortaleza Blanco | 24€ |
| Amores Mezcal Espadin Joven | 20€ |
| Clase Azul Plata | 39€ |
| Casa Don Ramon Mezcal Joven | 19€ |
| Casa Dragonos Blanco | 38€ |
| El Decreto Reposado | 19€ |

WHISKEY or WHISKY

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|--|-----|
| Togouchi Premium | 18€ |
| Bushmills 16 | 35€ |
| Johnnie Walker Gold Reserve | 18€ |
| Heaven Hill Bottled-in-Bond Bourbon | 18€ |
| Nikka Taketsuru | 18€ |
| Elijah Graig Small Batch Whiskey | 17€ |
| Blanton's Gold Edition | 26€ |
| Larceny Kentucky Straight Bourbon | 16€ |
| Michters Sour Mash | 21€ |
| Talisker 10 y.o | 18€ |
| Macallan 18 y.o | — |
| Kavalan No1 | 20€ |
| Tamdhu 12 y.o | 17€ |
| Rittenhouse Straight Rye Bottled-in-Bond | 16€ |



Greek section

17€

Skinos Mastiha Spirit

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

*Try mastiha 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

Eothinon 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, a labor of love from a small family production, is a liqueur crafted from double-distilled tsipouro, infused with natural essences of Greek oranges, cinnamon, and spices.

“Enhance its flavors by pairing it with elderflower tonic for a delightful GnT twist”

Majouni

Mysterious and distinctive, this elixir features a bittersweet flavor crafted from over 15 Greek herbs, spices, roots, and flowers. Its complex character and vibrant amber color are the result of careful distillation and maturation.

Bartender's tip: “Amplify its essence by pairing with Mediterranean tonic for a delightful GnT twist, or enjoy it straight as a digestive.”

Strawbar Eau De Vie

Strawbar Origin, an intriguing eau de vie, is crafted from single-origin strawberries grown in Greece. This crisp, aromatic spirit beautifully captures the essence of the strawberry, delivering a distinct character with each sip.

“A flawless pairing for a long drink: exquisite when combined with ginger ale”





Champagnes

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|---------------------------------------|-------------------|
| Veuve Clicquot Rosé | 230€ |
| Veuve Clicquot Rich | 280€ |
| Veuve Clicquot Brut | 230€ |
| Chandon | |
| Garden Spritz | 68 € / 13 € (btg) |
| Moët et Chandon | |
| Brut Imperial (200 ml) | 55€ |
| A.R. Lenoble Blanc de Blancs | |
| Grand Cru | 260 |
| 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 gentle 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

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| Stone Hills - Palivou Estate | 11€ (btg) |
| Chardonnay, Malagouzia [P.G.I. Peloponnese] | |
| Mantinia - Bosinakis Winery | 63€ |
| Moschofilero [P.D. Mantinia] | |
| Blanc Des Coteaux Cuvee Amphora | |
| Thymiopoulos Vineyards | 120€ / 26€ (coravin) |
| Malagouzia, Assyrtiko, Vidiano, Aidani [P.D.O. Naousa] | |
| Zacharias - Sklava | 60€ |
| Sklava - Varietal Wine [Peloponnese] | |
| Ovilos White - Biblia Chora Estate | 105€ |
| Semillon, Assyrtiko [P.G.I. Pangeon] | |
| Electra - Koukos Winery | 66€ |
| Sideritis (Orange Wine) - Varietal Wine [Achaia] | |
| Robola - Gentilini | 87€ |
| Robola - [P.D.O Kefalonia] | |
| Heliogenesis Malagouzia - Kokotos Estate | 50€ / 11€ (btg) |
| Malagouzia [P.G.I Velvento] | |
| Pyritis - Artemis Karamolegos | 170€ / 35€ (coravin) |
| Assyrtiko [P.D.O Santorini] | |
| Vosporos - Georgiadis Canteen | 55€ |
| Roditis, Malagouzia [Retsina Traditional Appellation] | |
| Viognier Eclectique Spilita - Domaine Skouras | 118€ |
| Viognier [PGI Peloponnese] | |
| Apoktima Matamis Winery | 59€ |
| Sauvignon Blanc [P.G.I Epanomi] | |
| Marmarias Tselepos Wines | 65€ / 14€ (corovin) |
| Chardonnay [P.G.I. Achaia] | |
| “Aspros Lagos” Douloufakis Winery | 75€ |
| Vidiano [P.G.I Crete] | |
| Cloudy Bay - Sauvignon Blanc | 112€ |
| Sauvignon Blanc [Marlborough] | |
| Pinot Grigio - Brilla | 63€ |
| Pinot Grigio [D.O.C Venezia, Italy] | |
| Chablis Premier Cru Vaillon – Christian Moreau – 2021 | 190€/ 39€ (coravin) |
| Chardonnay – Chablis Premier Cru AOC | |

Rosé Wines

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| Thieving Magpie - Kokotos Estate | 11€ (btg) |
| Merlot - Cabernet Sauvignon [P.G.I Attiki] | |
| Rosette - Hatzidakis winery | 82€ |
| Mandilaria [P.G.I. Cyclades] | |
| Pamidi - Vourvoukeli Estate | 72€ |
| Pamidi [P.G.I. Avdira] | |
| BEE – Palivou Estate | 55€ / 12€ (btg) |
| Agiorgitiko [P.G.I. Peloponnese] | |
| Gris de Nuit – Tselepos Wines | 65€ / 14€ (btg) |
| Moschofilero [P.D.O Mantinia] | |
| Moshopolis 8 - Moschopolis winery | 80€ |
| Syrah - Xinomavro [Thessaloniki] | |
| M de Minuti | 79€ / 17€ |
| Cinsault, Grenache, Syrah [A.O.C. Côtes de Provence] | |
| Chateau Minuty 281 | 210€ / 45€ (coravin) |
| Cinsault, Grenache, Syrah [A.O.P. Côtes de Provence] | |

Red Wines

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| Terra Leone Ammos - Palivou Estate | 12€ (btg) |
| Agiorgitiko [P.D.O. Nemea] | |
| Cyrus One 2022 – La Tour Melas | 105€ |
| Cabernet Franc, Merlot, Agiorgitiko [Achinos, Fthiotida] | |
| Deux Collines - Tselepos Wines | 68€ / 15€ (btg) |
| Cabernet Sauvignon , Merlot, Kolliniatiko [P.G.I. Tegea] | |
| Moraitis Estate – Paros Reserve | 96€ |
| Mandilaria, Monemvasia [P.D.O. Paros] | |
| Diaporos – Ktima Kir-Yianni | 165€ |
| Xinomavro, Syrah [P.G.I. Imathia] | |
| Le Roi Des Montagnes Cuvee | |
| Papargyriou Estate | 98€ / 21€ (coravin) |
| Cabernet Sauvignon, Touriga Nacional, Mavrodaphne [PGI Corinth] | |
| Avaton - Ktima Gerovassiliou | 92€ |
| Limnio, Mavroudi, Mavrotragano [P.G.I. Epanomi] | |
| Pinot Noir Cloudy Bay | 160€ |
| Pinot Noir [G.I Marlborough] | |
| Amarone della Valpolicella – Famiglia Pasqua | 155€ |
| Corvina, Corvinone, Rondinella [DOCG Valpolicella] | |
| Terrazas de los Andes Reserva Malbec | 87€ |
| Malbec [Mendoza, Argentina] | |

Dessert Wines

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|---|---------------------------|
| Muscat Rio Patras | |
| Parparoussis Winery | 60€ (500ml) / 17€ (125ml) |
| Muscat Rio Patras [PD.O. Rio Patras] | |
| Samos Anthemis | 52€ (500ml) / 10€ (125ml) |
| Muscat Blanc 4 petits grain [PD.O. Samos] | |

Sparkling Wines

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| Prosecco by the glass | 11€ |
| Bell Star Prosecco | 55€ (750ml) |
| Glera (D.O.C Veneto) | |
| Rose Moschato Bubbly - Matamis | 55€ (750ml) / 11€(btg) |
| Muscat of Alexandria [Epanomi Region] | |
| Ferrari Maximum Brut | 110€ |
| Chardonnay [D.O.C Trento] | |
| AMALIA VINTAGE Methode Traditionelle - Tselepos Wines | 86€ |
| Moschofilero - [P.D.O. Mantinia] | |

“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.”



Spirits 16€

Classic Cocktails 19€

Beers

Mikonu x The Garden light Lager 330ml 11€

Kirki Pale Ale 10€

Nissos Pilsner 11€

Local Draft Beer (upon availability) 10€

Premium Refreshments

10€

Mastiqua Green Tea

Fever Tree Ginger Beer

Ginger Beer Thomas Henry

Militsa Strawberry and Lime

St. Pellegrino Sparkling Water

San Benedetto Indian Ice Tea Peach

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

Mixers

Fresh Mix Fruit 10€

Banoffee Protein Shake 12€

(Protein powder, fresh fruits banana-caramel praline, Greek yogurt)

Non-Alcoholic Beverages 10€

(Coca Cola, Fanta, Sprite, Red Bull)

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

Vocabulary

Aquafaba is a liquid viscous 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.

Salep is a flour made from the ground-up tubers (underground stems) of certain species of orchids, primarily *Orchis mascula* and *Orchis militaris*. These orchids are native to regions like the Middle East and Eastern Europe. The flour has a starchy texture and is known for its ability to thicken liquids.

Oleo saccharum is a term from the world of mixology and culinary arts. It's a Latin phrase that translates to "oil sugar." It's a technique used to extract the flavorful essential oils from citrus peels by macerating them with sugar. This process creates a fragrant and intensely flavored syrup that can be used in cocktails, desserts, or other culinary creations.

Kefir is a fermented milk drink made by adding kefir grains to milk, fermenting lactose into lactic acid, giving it a tangy flavor. It's rich in probiotics, which promote gut health and boost immunity. Kefir is versatile, enjoyed plain or flavored, and can be used in smoothies, baked goods, or salad dressings. Regular consumption may improve digestion and nutrient absorption, making it a popular choice for those seeking a gut-friendly beverage.

Tonka beans are the seeds of the *Dipteryx odorata* tree, native to South America, prized for their aromatic qualities. They emit a scent reminiscent of vanilla, almond, cinnamon, and cloves, making them popular in perfumery and culinary applications. Also tonka beans are used to flavor desserts, drinks, and tobacco products, imparting a unique and exotic flavor profile.

Pimento, also known as allspice, is a spice derived from the dried unripe berries of the *Pimenta dioica* tree native to the Caribbean. It's called allspice because its flavor resembles a combination of cloves, cinnamon, and nutmeg. Pimento adds warmth and depth to both sweet and savory dishes, commonly used in Caribbean, Middle Eastern, and Latin American cuisines. Additionally, pimento essential oil is used in perfumes and aromatherapy for its spicy and aromatic scent.

Soju is a clear distilled liquor originating from Korea, traditionally made from rice, wheat, barley, or sweet potatoes. It typically has a relatively low alcohol content, around 16-25% by volume, but some varieties can be stronger. Soju is known for its smooth and clean taste, often described as slightly sweet with a subtle aroma. It's a popular drink in Korean culture, consumed both neat and in cocktails, and is often enjoyed with meals or during social gatherings. Soju has gained popularity internationally, becoming a staple in many Asian-themed bars and restaurants worldwide.

Kümmel liqueur is a traditional German liqueur flavored with caraway seeds, cumin, and fennel. It has a distinctively warm and spicy flavor profile with a slightly sweet finish. Kümmel liqueur is often enjoyed as a digestif, sipped neat or on the rocks, and is also used as a flavoring agent in cocktails.

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.

Guignolet d'Angers liqueur is a traditional French liqueur made from Morello cherries, sugar, and alcohol. Originating from the city of Angers in the Loire Valley of France, it is characterized by its rich cherry flavor and deep red color. The liqueur can vary in sweetness depending on the producer, with some versions being more syrupy while others are drier.

Enfleurage is an ancient perfume extraction technique used to capture the scent of delicate flowers, particularly those that are too fragile to withstand traditional distillation methods. The process involves placing fresh flowers on a layer of odorless fat or oil, such as lard or purified animal fat, which absorbs the fragrance molecules over time. After a period, the flowers are replaced with fresh ones, and this cycle is repeated until the fat is saturated with the desired aroma. The scented fat is then washed with alcohol to extract the fragrance, resulting in a highly concentrated perfume oil known as an enfleurage pomade. While enfleurage is a time-consuming and labor-intensive process, it is valued for its ability to preserve the delicate and complex scents of flowers.

Butterfly pea flower is a vibrant blue-purple flower native to Southeast Asia. It's often used as a natural food coloring and in herbal teas for its striking color and mild flavor. Additionally, it is believed to have various health benefits due to its antioxidant properties.

Orange fleur de sel is a gourmet salt infused with orange flavor. It combines the delicate, flaky texture of fleur de sel with the citrusy aroma and taste of oranges. It's often used as a finishing salt to add a unique twist to dishes, particularly desserts, salads, seafood, and poultry.

Paracress, also known as toothache plant or electric daisy, is a herbaceous plant native to South America. It's characterized by its small, yellow flowers and leaves that contain spilanthol, a compound that causes a tingling or numbing sensation in the mouth when consumed. Paracress is often used in culinary dishes to add a unique flavor and tingling sensation, and it's also believed to have medicinal properties, including pain relief and anti-inflammatory effects.

Salicornia, also known as samphire or sea asparagus, is a genus of succulent, salt-tolerant plants that grow in coastal areas and salt marshes around the world. They have slender, fleshy stems and are often consumed as a vegetable. Salicornia has a crisp texture and a salty flavor, making it a popular ingredient in salads, stir-fries, and seafood dishes. It's also rich in vitamins and minerals, making it a nutritious addition to meals.

Soumada cream is a dessert made from the traditional Greek drink called soumada, which is a sweet almond milk beverage. To make soumada cream, soumada is often mixed with ingredients such as whipped cream or yogurt to create a creamy and indulgent dessert. It's typically served chilled and garnished with nuts or fruit for added flavor and texture.



STRAWBAR

 Vegan

Low a.b.v: Low alcohol drink



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