Drinks List.

Might you need ice, lemon slices, please inform the Front Desk.

Any additional mixer is available upon request at the cost of € 3.00.

Prices are in euro, inclusive of VAT and service charge.

COFFEE WATER MON - SUN | 12.30-22.30 Still Water 0,5L1.50 **ICED** Sparkling Water Xinonero3.50 Freddo Espresso......4.00 Freddo Cappuccino......4.20 FRESH JUICES & SMOOTHIES MON - SAT | 12.30-19.00 & SUN | 12.30-17.00 HOT Single espresso......3.00 Old School Fresh Juice7.50 With apple, orange and carrot Juice Me Up Fresh Juice.....7.50 Single cappuccino3.60 With apple, carrot and ginger Double cappuccino......4.20 Gardener Fresh Juice750 With green apple, carrot and beetroot Tornado Fresh Juice7.50 With green apple, carrot and beetroot Americano 3.80 Smoothie Maui7.50 With coconut milk, mango, pineapple, banana and chia Smoothie Wolfie7.50 HOT TEA With coconut milk, pineapple, banana, Black tea......3.60 strawberry, dark chocolate and maca With sou milk, vanilla, banana and avocado Mountain tea3.60

Drinks List.

SPIRITS

MON - SUN | 15.00-22.30

VODKA
Grey Goose 14.40
Belvedere 13.20
RUM
Havana 8.40
Havana_713.20
Havana Club Reserva8.40
Captain Morgan Dark Rum9.60
TEQUILA
Herradura Plata12.00
Herradura Reposado12.00
Don Julio Blanco14.40
Don Julio Anejo14.40
Mezcal Verde 12.00
WHISKEYS
Jameson Caskmates 12.00
Jameson Black Barrel 12.00
Bushmills Black Bush 13.20
Bushmills Single Malt13.20
Glenfiddich 12.00
Lagavulin15.60
Nikka Whiskey15.60
Southern Comfort9.60

BEERS Nymfi .5.00 GIN .13.20 Monkey 47 .14.40 Tanqueray Rangpur Lime .12.00 COGNAC .8.40 Metaxa .8.40 APERITIF .10.80 Aperol .8.40 Campari .8.40 Pitsiladis Ouzo Plomariou .8.40

Drinks List.

GREEK WINES		CHAMPAGNES
Chatzivaritis Mi (Minimus series) White Dry, Assyrtiko	56.00	Moet & Chandon Champagne White Dry
Yomatari Pet nat Orange, Savatiano	50.00	Veuve Clicquot Brut White Sparkling
Chatzivaritis Migma Pet nat White Sparkling	53.00	
Chatzivaritis Ni (Minimus series) Orange, Malagousia	57.00	COCKTAILS MON - SUN 11.00-22.00
Chatzivaritis WanderlustRose, Xinomavro	50.00	Strawberry Daiquiri Nostalgia (Rum Fashioned) Clumsy Negroni Passion Fruit Martini
PiperatoRose Pet Nat Sparkling Dry	46.00	
Kokkineli Pet NatRed	46.00	
Snob DryRose Sparkling	50.00	
Chatzivaritis Mus (Minimus series) Red Dry, Xinomavro	58.00	
LuluRed Dry, Mouchtaro	56.00	
Stalisma WhiteWhite	49.00	
Stalisma Rose	49.00	
Makripodia	48.00	

... 75.00

.. 85.00

....11.20

.....11.20

Wines.

MINIMUS MI

White, natural | Assyrtiko | Goumenissa, Macedonia

Expect clean peach compote aromas tinged with mango, apricot and ripe soft stone fruit with developed fruity expressions, yet with plenty of zingy acidity. This is Mona's signature choice of dry wine and is an enjoyable accompaniment to all occasions.





YOMATARI

Orange pet nat, natural | Savatiano | Spata

This textured dry wine offers notes of citrus and yellow fruits. Bold but refreshing this lively wine is reminiscent of spring but to be enjoyed all year round.

MIGMA

Pet nat, natural | Muscat and Malagousia | Goumenissa, Macedonia

This pet nat releases its freshness with a pleasant aroma of peaches, white-fleshed fruits, and elderflower hints. Recommend for any celebratory occasion or as an aperitivo.





MINIMUS NI

Orange, natural | Malagousia | Goumenissa, Macedonia

This structured orange wine has good acidity and a long aftertaste. Dominant aromas are orange peel, nectarine, dried apricot, peach, cedar and honey. Enjoy Minimus' long aftertaste from day until dusk.

WANDERLUST

Rosé, natural | Xinomavro | Goumenissa, Macedonia

This rosé has a deep pink-peach color with notes to match. Aromas are entirely fruity - strawberry and sour cherry are intense and long lasting. If the summer sky could be bottled, this would be the result. Enjoyed over pink sunsets and purple twilights.





PIPERATO

Rosé pet nat sparkling dry, natural | Mantilari & Grenache Rouge | Attica

Expect notes of dark cherry and small fruits with a slightly spicy palate and a great finesse. Bold but refreshing, this lively wine can be enjoyed all year round.

STALISMA WHITE

White, natural | Malagouzia & Xinomavro | Slopes of Kamara, Oraiokastro Thessaloniki

Lime, tangerine lemon blossoms, green apple, jasmine, and wild herbs intertwine with a delicate touch of salinity and minerality. The blend of Malagouzia and Xinomavro grapes achieve a unique balance of acidity and fresh citrus aromas. We recommend opening the bottle half an hour before serving to fully awaken its character. An ideal choice for long conversations on late summer afternoons.





STALISMA ROSE

Rose, natural | Xinomavro | Slopes of Kamara, Oraiokastro Thessaloniki

In this wine you' ll savour the taste of sun-dried tomato and black olive, with a lingering after taste of strawberry jam, pomegranate, and cherry. Bottled unfiltered with the fewest possible interventions, it boasts a medium body and slightly oily texture that pairs amazingly with traditional Greek cuisine. The image it evokes is none other than that of a midday picnic during summer, on the Mediterranean countryside under a bountiful olive tree.

MAKRIPODIA

White, natural | Makripodia | Souli, Epirus

An extremely rare variation cultivated near the springs of Acheron at a 600m altitude. White flowers, citrus, lemon and freshly-cut green apple meld with its rich body and acidity to leave a sensation of delicate, airy foam and long aftertaste. Its pure, unique origin will keep you company whilst reading your favourite novel.



Champagnes.



MOET & CHANDON CHAMPAGNE

White dry

From the Pinot Noir, Chardonnay and Pinot Meunier grape variations, Moët & Chandon, a firm favorite, offers a fresh taste with notes of nuts and white-fleshed fruits such as peach, pear but also citrus. Aromas of toasted cashew and brioche add complexity and elegance. To maximize the taste, enjoy chilled.

VEUVE CLICQUOT BRUT

White Sparkling

Much sought-after, this Veuve Clicquot Champagne combines three grape varieties each showcasing structure, elegance and finesse. The result, sophisticated aromas of white fruit and raisins, followed by vanilla and brioche, presenting a fine balance between fruity and toasty notes. Both fresh and soft, enjoy a glass either as an aperitif alone, or as an accompaniment to appetizers.

