

The (mini) bar is open.

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.

GREEK WINES

Chatzivaritis Mi (Minimus series).....	56.00
Assyrtiko	
Chatzivaritis Migma Petnat	53.00
White Sparkling	
Minimus Mus (Minimus series)	58.00
Red Dry, Xinomavro	

CHAMPAGNES (upon request)

Moët & Chandon Champagne.....	75.00
White dry	
Veuve Clicquot Brut	85.00
White Sparkling	

SPIRITS

Grace Gin	28.00
Grey Goose Vodka	38.00
Singleton Dufftown 12 Years Old Single Malt	35.00
Flor De Cana 12 Years	13.50
Vladikas Lord Amber	
Aged Tsipouro	23.00
Skinos Mastic	18.00

BEER

Nymfi	5.00
-------------	------

MIXERS

Three Cents Pink Grapefruit Soda	4.50
Three Cents Lemon Tonic	4.50
Three Cents Cherry Soda	4.50

WATER

Still Water 0,5L	1.50
Still Water 1L	2.50
Sparkling Water Xinonero	3.50

SNACKS

NUTS 'N NUTS.....	10.00
Pistachio Premium	
NUTS 'N NUTS	10.00
Roasted Almond Premium	
Zymi Handmade Breadsticks	7.00
Zymi Handmade Biscuits	7.00
Esophy Cacao Cashews.....	11.00
Esophy Cacao Pecans.....	11.00

HOUSE OF SHILA HONEY

Heather honey from Kimolos.....	8.50
---------------------------------	------

(UPON REQUEST) CHEESE PLATTER

To Share	23.00
----------------	-------

A variety of artisanal cheeses from all around Greece.

Aged Gruyère with Thrub (goat cheese paired with Thrub herb), Gruyère with paprika (goat cheese coated in a delicate crust of olive oil and smoked paprika, Ladotiri cheese (a firm cheese made from goat and sheep's milk, aged in olive oil for a rich, distinctive flavour), Metsovone (made from sheep, goat, and, cow's milk, this smoked cheese is hung on a rope and aged for three months to develop its rich flavour). Accompaniments: Home-made seasonal jam, breadsticks, and dried fruit.

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.

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.



Wines



MINIMUS MUS

Red, natural | Xinomavro |
Goumenissa, Macedonia

Fermented in stainless steel tanks before maturing in French barrels, this wine has strong personality, structure and great complexity.

Champagnes



MOËT & 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.

