

buddha-bar beach
by **buddha-bar**[™]

ABATON - CRETE
Restaurant • Bar • Beach Club

THE NON ALCOHOL PROJECT

Homemade non alcohol drinks

LEMONADES

- | | |
|----------------------------------------------------------------|----|
| 1. Abaton
Lemon, lime, kaffir lime, honey, agave | 6€ |
| 2. Ginger
Lemon, ginger, ginseng, lemongrass, coconut sugar | 6€ |

KOMBUCHA (fermented tea)

- | | |
|-------------------------------------------------------|----|
| 3. Green tea
Green tea, lemon, lime, lemongrass | 8€ |
| 4. Black tea
Black tea, tangerine, orange, vanilla | 8€ |

ICE TEAS

- | | |
|-----------------------------------------------------|----|
| 5. Floral
Green tea, jasmine, elderflower, lemon | 6€ |
| 6. Berries
Black tea, berries, lemon | 6€ |
| 7. Matcha
Matcha, cucumber, ginger, lemon | 8€ |

SODAS

- | | |
|------------------------------------------------------------------------|----|
| 8. Pina colada
Pineapple, coconut, bubbles | 6€ |
| 9. Chamomile
Chamomile, honey, lemon, bubbles | 6€ |
| 10. Wild mint
Cretan wild mint, mountain tea, lemon, sugar, bubbles | 8€ |

Beverage Menu

COLD PRESS JUICES

- | | |
|----------------------------------------------------------------|----|
| 11. Detox
Cucumber, ginger, green tea, lemon verbena, melon | 9€ |
| 12. Naranja
Carrot, orange, passion fruit, banana | 9€ |
| 13. Purple
Pomegranate, beetroot, hibiscus, cranberry | 9€ |

SMOOTHIES

- | | |
|----------------------------------------------------------------------------------------|-----|
| 14. Oats & fruits
Oats, raisins, carrot, almond milk, orange, passion fruit, banana | 10€ |
| 15. Energy
Berries, yoghurt, oats, milk, honey, pomegranate, cinnamon | 10€ |
| 16. Boost
Dates, honey, milk, pomegranate, beetroot, hibiscus, cranberry | 10€ |

FRESH JUICES

- | | |
|--------------------------------------------|----|
| 17. Orange
Fresh orange juice | 5€ |
| 18. Pomegranate
Fresh pomegranate juice | 6€ |

Beverage Menu

COCKTAILS

Buddha Bar Beach Signature

1. White princess Gin, lemongrass, sake, shiso, lime, vanilla, passion fruit espuma	16€
2. Tortuga Rum, passion fruit, roasted carrot, flowers	14€
3. Tierra roja Tequila, citrus, celery, passion fruit	15€
4. Estrella Gin, fermented strawberries, yoghurt, bitter	14€
5. Sakura Vodka, tsipouro local grape spirit, melon, herbs, cucumber, dittany	14€
6. Unripe Tequila, fig leaf, unripe fig, ginger, green tea	16€
7. Wabi sabi Whiskey, mango, chamomile, lemon	15€
8. Sakagura Vodka, rhubarb, raspberry, white penja pepper	16€
9. Yin Rum, black currant, wild blueberry, cacao, carob, tonka	14€
10. Yang Rum, pineapple, hazelnut, citrus	16€
11. Aurora Rum, banana, pandan, absinthe, milk	14€
12. Ipanema Cachaca, rum, green apple, wild mint soda, herbs	14€

Beverage Menu

BUDDHA BAR BEACH FOOD PAIRING

1. Umi	14€
Vodka, sake, ponzu, cucumber, basil, sisho, lemon	
2. Midori	14€
Gin, mirin, cucumber, lemon, herds, horseradish	
3. Fiery	12€
Vodka, wasabi, lime, ginger	
4. Clarified Bloody Mary	12€
Clear tomato juice, vodka, lemon, spices, chilly	
5. Vineyard	12€
Tsikoudia Cretan grape spirit, lemon, honey, wild mint, mountain tea, bubbles	

ZERO ALCOHOL

1. Zeo	12€
Non alcohol spirit, slim tonic	
*zero sugar, zero alcohol, zero fat, less calories	
2. No-groni	12€
Botanical spirit, bitter, aperitif rosso	
3. Garden	12€
Herbal spirit, cucumber, melon, herbs	
4. Spices	12€
Spices spirit, spices, mango, chamomile, lemon	
5. Groove	12€
Citrus spirit, aperitif rosso, cherry	

Beverage Menu

THE APERITIVO PROJECT

Four unique aperitivo cocktails for all day long. Sparkling and refreshing low in alcohol cocktails.

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1. Sparkling white sangria 10€
Cretan white wine, orange, bergamot, peach, bubbles
 2. Abaton spritz 12€
Aperol, pink grapefruit, cretan white wine, strawberry, bubbles
 3. Fizzy americano 12€
Bitter, cretan wild blueberries, vermouth, vanilla, bubbles
 4. Aperol spritz 12€
Aperol, prosecco, soda

Beverage Menu

THE BITTER PROJECT

The bitter flavor is one of five flavors and the most interesting in the drinks

1860s

1. Milano - Torino

(bitter, sweet vermouth)

Created in Milan at the Caffè Camparino.

Got its name from the cities of drinks, bitter from Milano and vermouth from Torino.

10€

2. Americano

(bitter, sweet vermouth, soda)

Created in Milan at the Gaspare bar and got its name because it was often ordered by Americans customers.

10€

1890s

3. Veneziano spritz

(white wine, bitter, sparkling wine)

Created in Venezia with Italian white wine pinot grigio or soave and bitter.

12€

1900s

4. Garibaldi

(orange juice, bitter)

Combination of the north of Italy (bitter) and the south of the country (oranges).

Took its name from the Italian general Giuseppe Garibaldi.

12€

1919

5. Negroni

(gin, sweet vermouth, bitter)

At bar Casoni in Florence count Camillo Negroni asked for a different Americano and bartender put gin instead of soda.

12€

1927

6. Boulevardier

(bourbon whiskey, sweet vermouth, bitter)

Was created in Paris at Harry's New York bar and got its name from the homonymous magazine.

14€

1950s

7. Cardinale

(gin, dry vermouth, bitter)

Created at Excelsior hotel in Rome.

12€

Beverage Menu

1980s

8. Negroni sbagliato

(prosecco, sweet vermouth, bitter)

At Bar Basso in Milan, a bartender mistakenly poured (mistake is translated as "sbagliato" in Italian), sparkling wine instead of gin.

12€

1988

9. Rosita

(tequila reposado, dry & sweet vermouth, bitter)

This mexican version of Negroni published in the book Mr. Boston official bartenders guide.

14€

2001

10. White negroni

(gin, sweet vermouth, white bitter)

Was created in Bordeaux, France. Is a more bittersweet version.

14€

2010s

11. Negroni & tonic

(gin, sweet vermouth, bitter, tonic)

Created by bartenders as a lower alcohol version without reducing bitterness.

12€

2021

12. Abaton Negroni

(carob, gin, sweet vermouth, bitter)

Our version using a local ingredient, the carob, that harmonizes with the bitter and gives a chocolate aftertaste.

16€

Beverage Menu

CLASSICS

GIN

1. Dry martini 12€
London dry gin, dry vermouth, optional orange bitter, garnish lemon peel or olive
2. Vesper martini 12€
London dry gin, vodka, aromatized wine
3. French 75 12€
London dry gin, lemon, sugar, champagne

RUM

4. Mai tai 14€
Aged rum, orange, almond, lime
5. Zombie 16€
Aged rum, blanco rum, overproof rum, pineapple, passion fruit, lime, lemon, aromatic bitter
6. Mojito 12€
Rum, mint, sugar, lime, soda
7. Pina colada 12€
Rum, pineapple, coconut

CACHACA

8. Caipirinha 12€
Cachaca, lime, sugar

VODKA

9. Bloody mary 12€
Vodka, tomato, lemon, salt, chili, spices
10. Cosmopolitan 12€
Vodka, cranberry, lemon, orange, lime

Beverage Menu

WHISKEY

- | | |
|-----------------------------------------------------------------------|-----|
| 11. Manhattan | 12€ |
| Whiskey bourbon, vermouth rosso, aromatic bitter | |
| 12. Old fashioned | 12€ |
| Whiskey bourbon, sugar, aromatic bitter | |
| 13. Whiskey sour | 12€ |
| Whiskey bourbon, lemon, sugar, aromatic bitter, pasteurized egg white | |
| 14. Julep | 12€ |
| Whiskey bourbon, sugar, aromatic bitter, mint | |

TEQUILA

- | | |
|---------------------------------------|-----|
| 15. Margarita | 12€ |
| Tequila blanco, orange, lime | |
| 16. Paloma | 12€ |
| Tequila blanco, lime, pink grapefruit | |

Beverage Menu

BEERS

LAGER

BLONDE LAGER

Stella Artois draft Belgium / 330ml / 5,2%	4€
Stella Artois draft Belgium / 500ml / 5,2%	6€
Stella Artois Belgium / 330ml / 5%	6€
Heineken Netherlands / 330ml / 5%	6€
Asahi Japan / 330ml / 5%	7€
Corona Mexico / 330ml / 4,6%	7€
Mythos Greece / 330ml / 5%	6€
Mythos 0,0% Greece / 330ml / 0%	5€

PILSNER

Kaiser Greece / 500ml / 5%	6€
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ALE

BELGIAN ALE

Barbantonis blanche Crete / 500ml / 4,5%	9€
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SAISON ALE

Solo Chroriatiki Crete / 330ml / 6,5%	8€
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Beverage Menu

WEISS

Notos 8€
Crete / 500ml / 5%

Tucher 7€
Germany / 500ml / 5,3%

AMERICAN PALE ALE

Lafkas white mountains 8€
Crete / 330ml / 5%

INDIAN PALE ALE

Kasta immortal 9€
Crete / 330ml / 4,8%

RED ALE

Mary Rose 8€
Greece / 330ml / 4,5%

DARK ALE

Delphi Dark 7€
Greece / 330ml / 5,6%

PORTER

September Saturday's 8€
Ireland / 330ml / 5,5%

STOUT

Guinness 7€
Greece / 330ml / 4,3%

TRAPPIST

La Trappe tripl 9,5€
Netherlands / 330ml / 8%

Beverage Menu

CIDER

Somersby apple 7€
Denmark / 330ml / 4,5%

Pear (rhubarb, lemon, mint) 7€
Sweden / 275ml / 4%

Beverage Menu

WINES BY THE GLASS – 150ML

WHITE

Malagouzia • Ktima Alfa 8€
Grape variety: Malagouzia
Region: Amyntaio • Florina

Amethystos • Domaine Costa Lazaridi 8€
Grape variety: Sauvignon Blanc • Semillon • Assyrtiko
Region: Adriani • Drama

Natureo Blanco, Miguel Torres 6€
Grape variety: Muscat of Alexandria
Region: Catalunya, Spain

8th Art White 7€
Grape variety: Vidiano 100%
Region: Heraklion • Crete

ROSE

Amethystos • Domaine Costa Lazaridi 8€
Grape variety: Cabernet Sauvignon • Merlot
Region: Adriani • Drama

Mythic River • Gofas Winery 7€
Grape variety: Agiorgitiko • Syrah
Region: Nemea • Peloponese

Natureo Rosè, Miguel Torres 7€
Grape varieties: Shiraz, Cabernet Sauvignon
Region: Catalunya, Spain

An • Gavalas Winery 7€
Grape variety: Kotsifali • Cabernet
Region: Monofatsi • Heraklion

Beverage Menu

RED

Chateau Julia • Lazaridis Winery Grape variety: Merlot Region: Adriani • Drama	10€
Cabernet Sauvignon • Hatzimichalis Winery Grape variety: Cabernet Sauvignon Region: Atalanti • Fthiotida	10€
Codex • Ktima Zacharioudaki Grape variety: Cabernet Sauvignon • Merlot • Kotsifali Region: Heraklion • Crete	7€
Natureo Red, Miguel Torres Grape varieties: Shiraz Region: Catalunya, Spain	7€

SPARKLING WINES

Prosecco Grape Variety: Glera Region: Italy	9€
Moscato d' Asti Grape Variety: Muscat Region: Italy Piedmont	9€

Beverage Menu

THE PERFECT GIN & TONIC



Old Sport Aegean tonic, lime and lemon	12€
Mataroa Mediterranean tonic, celery and basil	12€
Grace Tonic, green olives and cucumber	12€
Votanikon Tonic, cucumber and sage	12€
Gordon's Tonic, lime and orange	11€
Pink Gordons Rhubarb tonic, berries and mint	11€
Tanqueray Slim tonic, lime and lemon	11€
Tanqueray No. Ten Tonic, pink grapefruit and lime	14€
Beefeater Tonic, lime and orange	11€
Bombay Sapphire Tonic, lemongrass and sage	12€
Ophir Elderflower tonic, ginger and cucumber	14€
Portobello Tonic, pink grapefruit and orange	14€
Martin millers Tonic, carrot and cucumber	13€
Martin millers summerful Tonic, lemon and basil	13€
Martin millers winterful Tonic, apple and orange	13€
G'Vine floraison Tonic, grapes and pineapple	16€

Beverage Menu

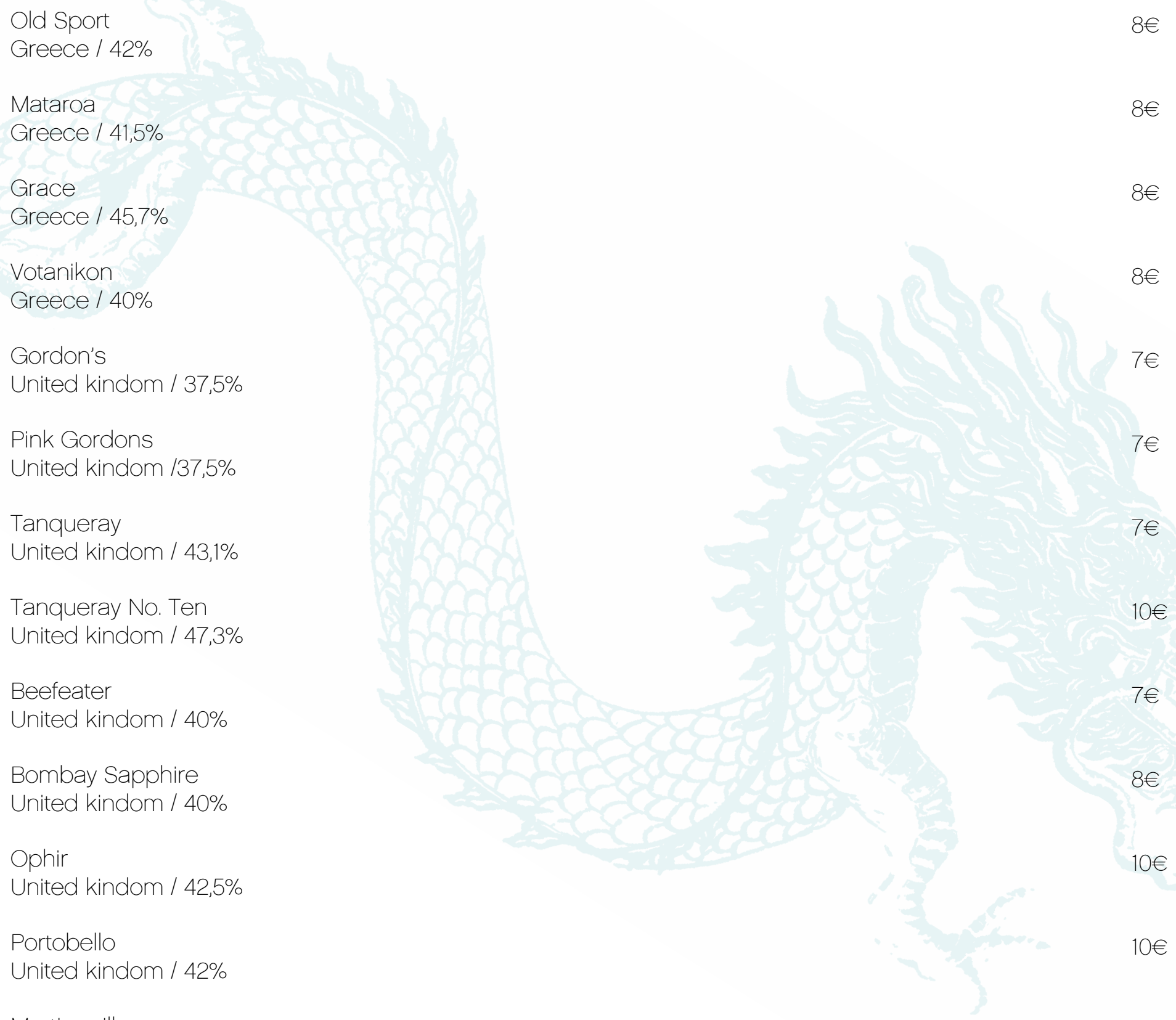
Citadelle Tonic, green apple and pear	13€
Hendrick's Tonic, celery and cucumber	14€
Botanist Spruce tonic, rosemary and bay leaf	18€
Monkey 47 Tonic, strawberry and berries	20€
Gin Mare Tonic, cherry tomato and basil	18€
Nikka Tonic, lemongrass and orange	18€
Roku Cherry blossom tonic, kaffir lime and berries	18€
Aviation Tonic, strawberry and mint	18€

Beverage Menu

SPIRITS

GIN

In our collection from all over the world you will find gin with floral, spices, citrus and herbal notes.



Old Sport Greece / 42%	8€
Mataroa Greece / 41,5%	8€
Grace Greece / 45,7%	8€
Votanikon Greece / 40%	8€
Gordon's United kindom / 37,5%	7€
Pink Gordons United kindom /37,5%	7€
Tanqueray United kindom / 43,1%	7€
Tanqueray No. Ten United kindom / 47,3%	10€
Beefeater United kindom / 40%	7€
Bombay Sapphire United kindom / 40%	8€
Ophir United kindom / 42,5%	10€
Portobello United kindom / 42%	10€
Martin millers United kindom / 40%	9€
Martin millers summerful United kindom / 40%	9€

Beverage Menu

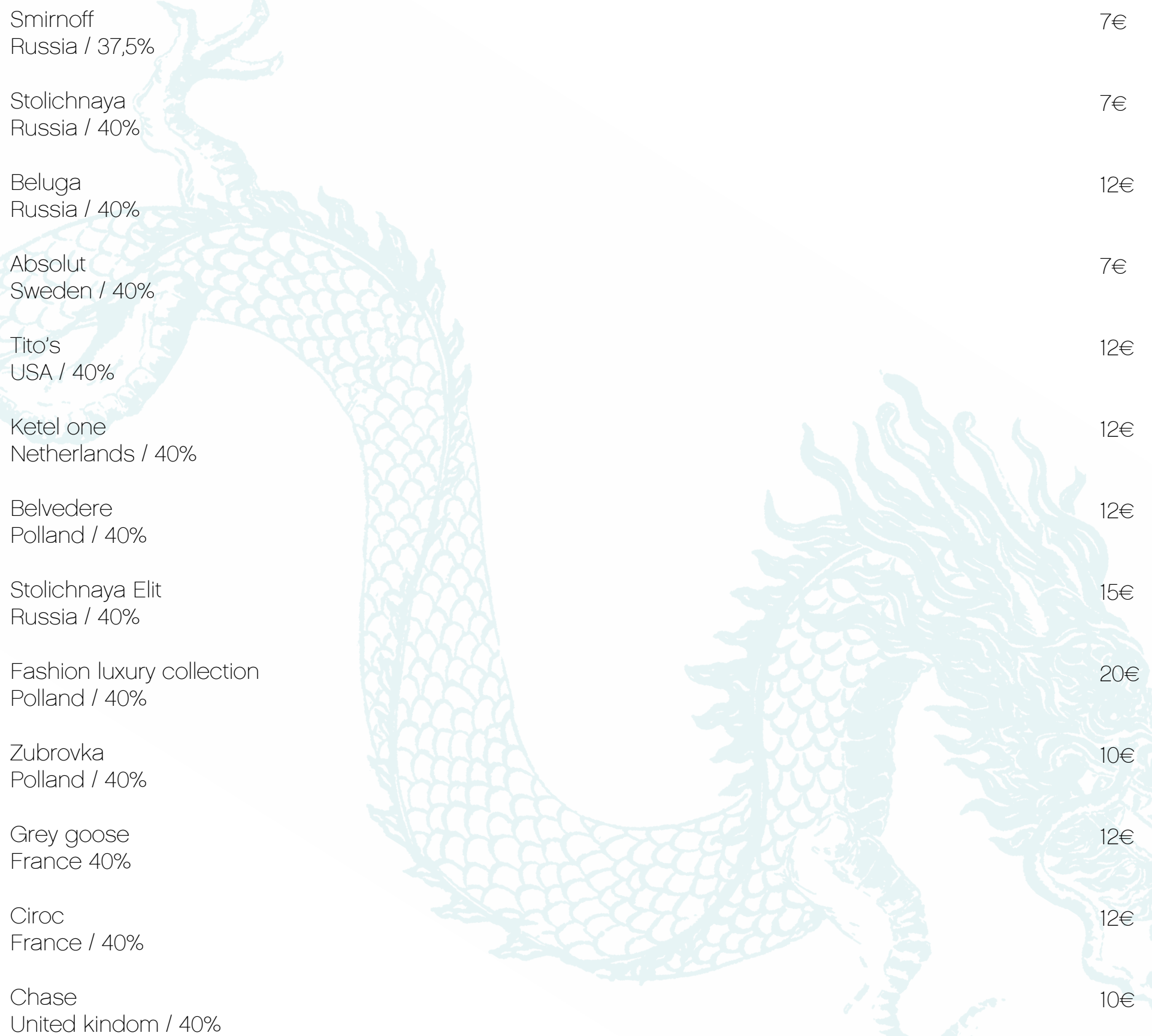
Martin millers winterful United kindom / 40%	9€
G'Vine floraison France / 40%	12€
Citadelle France / 44%	9€
Hendrick's Scotland / 41,4%	10€
Botanist Scotland / 46%	14€
Monkey 47 Germany / 47%	16€
Gin Mare Spain / 42,7%	14€
Nikka Japan / 47%	14€
Roku Japan / 43%	14€
Aviation USA / 42%	14€

GENEVER

Rutte old simon Netherlands / 35%	9€
Bols Netherlands / 42%	9€

Beverage Menu

VODKA



Smirnoff Russia / 37,5%	7€
Stolichnaya Russia / 40%	7€
Beluga Russia / 40%	12€
Absolut Sweden / 40%	7€
Tito's USA / 40%	12€
Ketel one Netherlands / 40%	12€
Belvedere Polland / 40%	12€
Stolichnaya Elit Russia / 40%	15€
Fashion luxury collection Polland / 40%	20€
Zubrovka Polland / 40%	10€
Grey goose France 40%	12€
Ciroc France / 40%	12€
Chase United kindom / 40%	10€

Beverage Menu

RUM-RON-RHUM

Bacardi carta blanca Puerto rico / 37,5%	7€
Bacardi 8 anos Puerto rico / 37,5%	12€
Havana club 3 anos Cuba / 40%	7€
Havana club reserva Cuba / 40%	8€
Havana club 7 anos Cuba / 40%	12€
Captain Morgan (black) Jamaica / 40%	7€
Sailor Jerry (spiced) Caribbean / 40%	8€
Alamea (spiced) Caribbean / 40%	10€
Zacapa 23 Guatemala / 40%	20€
Zacapa reserva limitada Guatemala / 45%	22€
Zacapa XO Guatemala / 40%	28€
Zacapa Royal Guatemala / 45%	35€
Diplomatico Reserva exclusiva Venezuela / 40%	20€
Diplomatico ketel Venezuela / 47% €	20€
Diplomatico Barbet Venezuela / 47%	20€
El dorado 12 y.o. Guyana / 40%	20€

Beverage Menu

Appleton 12 y.o.
Jamaica / 43% 18€

Angostura 7 anos
Trinidad & Tobago / 40% 12€

Clement (rhum agricole)
Martinique / 40% 8€

Clarín casimir (rhum agricole)
Haiti / 53,4% 16€

Santiago de Cuba extra anejo 11 anos
Cuba / 40% 18€

Foursquare premise 10 y.o.
Barbados / 46% 18€

Admiral rodney rhum princessa
Santa Lucia / 40% 16€

Plantation pineapple
Trinidad & Tobago / 40% 12€

Plantation xymaca
Jamaica / 43% 14€

Plantation 5 anos
Barbados / 40% 14€

Plantation Fiji
Fiji / 44,8% 16€

CACHACA

Cachaca 51
Brazil / 40% 7€

Leblon
Brazil / 40% 10€

Beverage Menu

TEQUILA

Jose cuervo silver
Mexico / 38%

7€

Jose cuervo reposado
Mexico / 38%

8€

Jose cuervo platino
Mexico / 38%

20€

Olmega blanco
Mexico / 38% / 8€

8€

Olmega reosado
Mexico / 38%

9€

Don julio blanco
Mexico / 38%

10€

Don julio reosado
Mexico / 38%

10€

Don julio anejo
Mexico / 38%

14€

Don julio 1942
Mexico / 38%

28€

Heradura reposado
Mexico / 40%

12€

Patron anejo
Mexico / 40%

18€

Beverage Menu

MEZCAL

La escondida
Mexico / 40% 10€

Del maquey vida
Mexico / 42% 10€

Montelobos espadin
Mexico / 43,2% 14€

PISCO

Barsol quebranta
Peru / 41,3% 8€

COGNAC

Martel vsop
France / 40% 12€

Hennessy vs
France / 40% 10€

Courvoisier vs
France / 40% 10€

Hennessy Fine Champagne vsop
France / 40% 12€

Fine cigar reserve grande champagne
France / 40% 22€

Remy marten fine champagne vsop
France / 40% 15€

Beverage Menu

SAKE

Akashi honjozo Japan / 15%	10€
Black dot honjozo Japan / 14%	12€
Akashi jumnai daiginjo Japan / 16%	16€

SHERRY

Tio pepe fino Spain / 15%	6€
Don Pedro Ximenez 2005 Spain / 17%	6€

GRAPPA

Nonino Italy / 41%	8€
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PORT

Sandeman ruby Portugal / 19,5%	6€
Tawny 10 years Portugal / 20%	11€

Beverage Menu

DESERT WINE

Malvasia of Crete Lyrarakis Greece / 15%	7,5€
Samos grand cru Greece / 15%	5,5€
Vinsanto Santo wines Greece / 11,5%	6€

GREEK SPIRITS & LIQUEURS

Metaxa 5 stars Greece / 38%	7€
Metaxa 7 stars Greece / 40%	8€
Metaxa 12 stars Greece / 40%	10€
Metaxa private reserve Greece / 40%	18€
Ouzo adolo Greece / 42%	4€
Opurist Tsipouro grape spirit Greece / 42%	9€
Dark cave 5 years aged grape spirit Greece / 41%	12€
Methexis cigar aged grape spirit Greece / 43%	12€
Skinos mastiha liqueur Greece / 30%	7€

Beverage Menu

CRETAN GRAPE SPIRIT (TSIKOUDIA / RAKI)

35n (variety : Moscato spinas) Greece / 38%	8€
Manousakis (variety : Roussaine) Greece / 40%	8€
Domain Paterianakis (variety : Kotsifali) Greece / 40%	8€
Domain Paterianakis (variety : Vidiano) Greece / 40%	8€
Moni Toplou aged bio (variety : Liatiko) Greece / 40%	10€

VERMOUTH

Cocchi di torino rosso Italy / 16%	8€
Carpano antica formula rosso Italy / 16,5 %	9€
Gamondi di torino superiore Italy / 18%	8€
Mancino rosso Italy / 16%	8€
Pikron rosso Greece / 17%	8€
Cocchi americano bianco Italy / 16,5%	8€
Martini bianco Italy / 17%	7€
Ottos Athens rosato Greece / 17%	7€
Noily prat dry France / 18%	8€

Beverage Menu

BITTER & AMARO



Campari Italy / 25%	7€
Aperol Italy / 11%	7€
Gamondi bitter Italy / 35%	7€
Amaro del capo Italy / 18%	8€
Amaro montenegro Italy / 32%	8€

LIQUEURS

Jagermeister Germany / 35%	7€
Fernet branca Italy / 39%	7€
Underberg Germany / 44%	7€
Sambuca Romana Italy / 42%	7€
Dissarono Italy / 28%	7€
Baileys Ireland / 17%	7€
Drambuie Scotland / 40%	7€
Benedictine French / 40%	7€
Southern comfort Usa / 35%	7€
Pimms Great Britain / 25%	7€

Beverage Menu

Malibu
Barbados / 21% 7€

Kahlua
Mexico / 20% 7€

SCOTCH WHISKY BLEND

Johnnie Walker red label / 40% 7€

Johnnie Walker red rye finish / 40% 7€

Johnnie Walker black label / 40% 8,5€

Johnnie Walker double black label / 40% 12€

Johnnie Walker gold label / 40% 18€

Johnnie Walker blue label / 40% 25€

Ballantine's / 40% 7€

Bells / 40% 7€

Cutty Sark / 40% 7€

Dewar's / 40% 7€

Famous Grouse / 40% 7€

Grant's / 40% 7€

Haig / 40% 7€

J&B / 40% 7€

Chivas regal 12 y.o. / 40% 8,5€

Chivas regal 18 y.o. / 40% 18€

Dimple 15 y.o. / 43% 8,5€

Dimple gold crest / 40% 12€

Cardhu 12 y.o / 40% 8,5€

Beverage Menu

Cardhu amber rock / 40%	12€
Cardhu gold reserve / 40%	10€
Cutty sark 12 y.o. / 40%	8,5€

BLEND MALT

Cutty Sark blended malt / 40%	9€
Johnnie Walker green label / 43%	12€
Monkey shoulder / 40%	8€

SINGLE MALT

REGION : HIGHLAND

Talisker 10 y.o. / 45,8%	12€
Talisker port ruighe / 45,8%	14€
Talisker storm / 45,8%	12€
Talisker skye / 45,8%	10€
Oban 14 y.o. / 43%	12€
Dalwhinnie 15 y.o. / 43%	12€
Cragganmore 12 y.o. / 40%	12€

Beverage Menu

SINGLE MALT

REGION : SPEYSIDE

Glenrothes 10 y.o. / 40%	12€
Glenfiddich 12 y.o. / 40%	10€
Glenfiddich 15 y.o. / 40%	12€
Glenfiddich 18 y.o. / 40%	20€
Macallan Sienna / 43%	16€
Macallan Amber / 40%	16€
Singleton 12 y.o. / 40%	10€
Aberlour 10 y.o. / 40%	12€

REGION : LOWLAND

Glenkinchie 12 / 43%	12€
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REGION : ISLAY

Lagavulin 8 y.o. / 48%	15€
Lagavulin 16 y.o. / 43%	20€
Kilhoman Machir Bay / 46%	14€
Islay of jura 10 y.o. / 40%	14€
Ardbeg 10 y.o. / 46%	14€
Laphroiag 10 y.o. / 40%	14€

Beverage Menu

JAPANESE WHISKY

Nikka from the barrel / 51,4%	17€
Nikka pure malt / 43%	22€
Nikka single malt Yiochi / 46	25€
Nikka single malt Miyagikyo / 46%	25€
Suntory Hibiki harmony / 43%	30€
Suntory Chita / 43%	20€

IRISH WHISKY

Roe & Co / 45%	9€
Jameson / 40%	7€
Tullamore Dew / 40%	7€
Redbreast 12 y.o. / 40%	12€
Bushmills 10 y.o. / 40%	12€

AMERICAN WHISKEY

Bulleit bourbon / 45%	8€
Bulleit rye / 45%	8€
Jim Beam bourbon / 40%	7€
Jack Daniels Tennessee / 40%	8,5€
Four roses bourbon / 40%	8€
Makers mark / 45%	8€

Beverage Menu

THE COFFEE PROJECT

ESPRESSO

Specialty blend from Brazil, Ethiopia, Colombia. Balance taste and acidity, bitter chocolate flavor and forest fruits aftertaste

SINGLE ORIGIN ESPRESSO

Origin : Ethiopia. Full body and sweet red fruits aftertaste

ESPRESSO DECAFFEINATED

Origin Colombia, water process

Espresso	3,5€
Double espress	4,5€
Americano	4,5€
Capuccino	4,5€
Double capuccino	5,5€
Flat white	5,5€
Latte	5,5€
Vegan Capuccino*	5,5€
Vegan double Capuccino*	6,5€
(*)Choose from almond, soya, rice, almond & oats.	

COLD ESPRESSO COFFEES

Freddo espresso	
Freddo Capuccino	4,5€
Espresso & Tonic	4,5€
Iced Latte	5€
Crete / 330ml / 4,8%	5€

Beverage Menu

FILTER COFFEE

Origin : Kenya. Full body and sweet red fruits aftertaste

HOT FILTER COFFES

V60 4€

CHEMEX 4€

AEROPRESS 4€

COLD FILTER COFFES

COLD BREW 5€

NITRO COLD BREW 5€

GREEK COFFEE

Single 3,5€

Double 4,5€

INSTANT

Nescafé (hot)

Frappe (cold) 4€

4€

COFFEE COCKTAILS



Beverage Menu

1. Irish coffee
Irish whisky, filter coffee, cream, brown sugar

2. Espresso martini
Vodka, espresso, coffee liqueur, sugar

3. Carajillo
Vanilla & herbs liqueur, espresso

5€

10€

8€

CHOCOLATE (hot or cold)

Bitter - 60% cocoa (single origin Ecuador)

Milk

Strawberry Milk

Milk caramel and sea salt

White raspberry & pomegranate

Bitter caramelized peanuts

Milk 0% sugar

5€

4€

5€

5€

5€

5€

5€

Beverage Menu

THE AFTERNOON TEA PROJECT

GREEN TEA SELECTIONS

- 
- Bio 4€
Origin: Sri Lanka
Aromas : Caramel, roses, quince
*Its long twisted leaves resemble needles and have been hand-wrapped with great mastery
- Sench 5€
Origin: Japan
Aromas : Sweet and spicy with licorice aftertaste
Ginger, black pepper
- Gunpowder bio 4€
Origin: China
Aromas: Strong & spicy lightly smoke
- Long Jing 3rd grade 5€
Origin: China
Aromas: Green vegetables
& sweet aftertaste
* China's most famous green tea, also known as "Dragon's Well"
- Rose of Isfahan 5€
Origin: China
Aromas: Sweet & sour, floral, fresh
Roses, pineapple, lemon
* China's most famous green tea, also known as "Dragon's Well"
- Thibet 5€
Origin: China
Aromas: Aromatic, slightly bitter
Bergamot, vanilla, tea flowers
* China's most famous green tea, also known as "Dragon's Well"

Beverage Menu

BLACK TEA SELECTIONS

Ceylon Blackwood Bio Origin: Shri lanka Aromas : Flowers and pepper aromas *The Uva region of Sri Lanka, where this tea comes from, is the world's first certified organic and Fair Trade plantation	4€
Assam Dikom Origin: India Aromas : Balanced taste and full of flavor *Dikom tea estate, whose name in the local language means "Fresh Water", is one of the oldest plantations in India that produces internationally renowned teas	5€
Darjeeling Maharani Hills Origin: India Aromas : Fresh, floral and full of aroma *From the Maharani Hills, one of the most famous parts of Darjeeling Margaret's Hope at an altitude of over 2000m	5€
Lapsang Souchong Origin: China Aromas : Mmoky, spicy, low in theine *A tea made with the larger, lower leaves of the tea tree. It is smoked on a fire made of pine wood.	5€
Earl Grey Bio Origin: China Aromas : Floral and citrus aromas Bergamot	4€
English Breakfast Bio Origin: India Aromas : Citrus aromas, balance, long aftertaste *A blend of organically grown black teas from the Nilgiri plantations of South India.	4€
Saffron Chai Origin: India Aromas : Spices, long aftertaste Saffron, cloves, lemon *A blend of organically grown black teas from the Nilgiri plantations of South India. It is produced exclusively in Yunnan Province, southwest China, from leaves of the assamica variety.	5€

Beverage Menu

WHITE TEA SELECTIONS

Yin Zhen

Origin: China

Aromas : Spring fruits and grassy aromas

*The "Silver Needles" are collected in the first days of Spring to preserve the silver and white fluff of the buds.

5€

Jasmine Silver Needle Bio

Origin: China

Aromas : Floral & jasmine aromas

*In summer, the fluffy tea buds are covered with fresh jasmine flowers and left to absorb its aromas overnight. Processed entirely by hand according to traditional methods.

5€

Blooming

Origin: China

Aromas : Sweet & floral aromas

*The Chinese have been knitting tea leaves for centuries, creating the most incredible shapes that can number dozens of tea leaves. Inside them hide flowers that gradually open in the water

6€

OOLONG TEA SELECTIONS

Ginseng & Licorice

Origin: China

Aromas : Sweet & sour, spicy aromas

*An excellent quality oolong tea from Hainan Province, China. The oolong pearls, before drying, are dipped in ginseng and licorice powder

5€

Aged Oolong

Origin: Taiwan

Aromas : Deep flavor, cinnamon, pine & chestnut aromas

*Eight year old oolong from Taiwan's Mingjian Province. Aging a tea requires roasting the leaves every 1, 2 or 3 years to remove excess moisture. A delicate and difficult process that requires the experienced hands and nose of a tea craftsman.

7€

Beverage Menu

PU'ER TEA SELECTIONS

Simao

Origin: China

Aromas : Earthy & woody aromas

*High quality organic Pu'Er tea, which you produce with an accelerated fermentation process

5€

MATCHA TEA SELECTIONS

Uji Bio

Origin: Japan

Aromas : Grassy & fresh aromas

*The leaves are shaded for 3 weeks, thus acquiring their characteristic sweet taste. Once collected, the veins and stalk are removed and ground in a stone mill until powdered. Matcha, extremely rich in antioxidants, vitamins and minerals.

5€

Beverage Menu

HERBS (WITHOUT THEINE)

Abaton Cretan herbs blend 4€

Sage, Dictamnus, Wild mountain tea, Wild mint, Chamomile

Origin: Crete Island

Aromas : Sweet & floral aromas

*Native herbs of the mountainous areas of Crete in a mixture with beneficial properties for health. Particularly relaxing and tonic for the stomach, ideal for all hours of the day

Dictamnus 4€

Origin: Crete Island

Aromas : Herbal & spicy aromas

*In the past, the locals collected the fluffy gray-green leaves from the cliffs and gorges of Crete where it grew exclusively. Today, dittany, a rare and undoubtedly great herb, is being rediscovered. It is famous for its ability to relieve pains of the digestive system and has the reputation of excellent digestive.

Rooibos 5€

Apple

Origin: South Africa

Aromas : Honey & apple aromas

*The Rooibos plant grows exclusively in Cederberg, a small mountainous area in the Western Cape province of South Africa. It can be consumed by everyone as it does not contain any tein

Chamomile 4€

Origin: Greece

Aromas : Sweet & floral aromas

*Deeply rooted in the tradition of the Greeks for its healing properties known since antiquity. We usually drink it because it relaxes us as it does not contain any tein.

Yerba Mate 4€

Origin: Argentina

Aromas : Grassy & fresh aromas

*Yerba mate, also known as Jesuit tea, is a traditional Latin American drink. It is consumed daily in Argentina and Brazil, where it is often drunk on the street in a container of processed pumpkin. Stimulating drink with plenty of tein, like coffee, also contains many vitamins. Stimulates the nervous system as well as the heart.

Beverage Menu

WATER

Local Mineral Still Water 1lt	3€
Local Mineral Still Water 0,50lt	2,5€
Local Mineral Still Water 0.50lt	2€
Local Sparkling Water 0,75lt	5€
Local Sparkling Water 0,33lt	3€
Imported Mineral Still Water 0,75lt	5€
Imported Mineral Still Water 0,25lt	3€
Imported Sparkling Water 0,75lt	8€
Imported Sparkling Water 0,25lt	6€

SOFT DRINKS

Various Soft Drinks	4€
Milk Shake Collection	6€
Red Bull	4€
Fruit Juice	3€

