



# HIDE & SEEK

BAR RESTAURANT

## ~ COCKTAIL MENU ~

### • BITTER NUTTY •

Ketel One Vodka, Aperol, Passion Fruit & Citrus,  
Macadamia, Protein

10€

### • THE ROOTS •

Ketel One Vodka Infused Sesame, Honey, Citrus,  
Beetroot, Lemon & Rosemary Cordial

11€

### • BLUE HARMONY •

Pampero Blanco, Umeshu, Banana & Pineapple Liqueur,  
Acid Solution, Blue Magic

12€

### • THE A&B RETURN •

Tanqueray Cooked With Blueberries,  
Ginger & Green Apple Cordial, Acid Solution

10€

### • INVISIBLE COLADA •

Pampero Blanco Cooked With Pineapple, Coconut,  
Tonka, Citrus

12€

### • SALTED HORCHATA •

Don Julio Blanco, Cachaça, Horchata, Salted Caramel

12€

### • ONE NIGHT IN MEXICO •

Don Julio Reposado, Pineapple, Yuzu, Spice & Spicy

12€

### • THE AEGEAN'S AROMA •

Tanqueray Cooked With Rosemary & Thyme, Mastiha,  
White Vermouth Blend, Bitter Bianco, Pickled Pear

11€

## • T-UMAMI •

Don Julio Reposado Infused Smoke, Papaya,  
Smoked Spicy Bacon, Citrus

12€



No: 0% ABV

## • GIN & TONIC •

Seedlip Garden 108, Indian Tonic

8€

## • NO MULE •

Seedlip Groove 42, Citrus, 3 Cent's Ginger Beer

8€

LO: 10% ABV

## • LO SPRITZ •

Seedlip Garden 108, Elderflower, 3 Cent's Aegean Tonic

9€

## • ROSE DRAGON •

Seedlip Spice 94, Dragon Fruit, Citrus, Violette, Protein

9€



# HIDE & SEEK

BAR RESTAURANT

Handcraft: Christothanopoulos Lykourgos

Team: Roussos John, Palierakis Ekroras | General Manager: Effie Kostaki