



The Sustainability Journey



HIDE & SEEK

BAR RESTAURANT

Hide & Seek – The Sustainability Journey

One of the biggest buzzwords within the bar industry today is “Sustainability.” Hide & Seek is actively embracing the idea not as a trend but as a Necessity.

Just getting rid of plastic straws is not enough. We follow the path of reducing the overall carbon footprint but we are not sacrificing the Taste.

Hide & Seek’s Philosophy

Everything we do has an impact on the planet and Sustainability is the future.

Hide & Seek’s Sustainable Ways

- Use seasonal, local produce where possible.
- Reduce ice consumption.
- Recycle and upcycle food leftovers and ingredients use during the preparation of cocktails.
- Increase the shelf life of our garnishes and lessen food waste.
- Give a second life to juices from cans, soft drinks and wines.
- Educate our team about all the ways that remnants and leftovers can be transformed into drink creations.
- Apply fundamental ethos on food and beverage decisions.
- Make scientific research, experimentation and multiple trials to minimize carbon footprint.
- Focus on conserving energy and minimizing pollution.

**Hide & Seek makes an extra step
on Sustainability.**

Join Us!



SIGNATURE COCKTAILS



PORN STAR MARTINI TRIBUTE

42 Below Vodka,
Wine Cordial with Passion Fruit,
Vanilla & Lime

10€

AEGEAN'S AROMA

Star Of Bombay Cooked
with Rosemary & Thyme, Mastiha,
White Blend Vermouth, Bitter Bianco,
Pickled Caper

11€



THE MINT JULEP

Dewar's 8y Caribbean Smooth,
Crystal Clear Sweet & Sour Mix,
Mint Yogurt Foam

11€





TOKURITA

Patron Reposado,
Spice & Spicy Syrup,
Asian Citrus

12€

INVISIBLE ZOMBIE

Bacardi Cooked with Pineapple,
Pink Grapefruit, Lime, Spices,
Refined Falernum, Overproof Rum,
Grenadine Reduction, Bubbles

13€



HOUSE GIN & TONIC

Chamomile & Citrus infused
Star of Bombay
& Homemade Tonic

10€



UMAMI PALOMA

Patron Silver,
Mezcal, Burned Pink Grapefruit,
Beetroot & Tomato Soda

11€

BACO FASHIONED

Dewar's Illegal Smooth,
Leftovers from Banana & Espresso,
Sherry PX

12€



C /C /C SOUR

Bombay Gin, Caribbean Chili Texture,
Cucumber & Coriander

11€



REFINED COLADA

Bacardi Carta Blanca Fat Washed Coconut,
Leftovers From Our Invisible Zombie,
Strawberries

12€

A&B SOUR

Star Of Bombay
Cooked with Blueberries,
Ginger & Green Apple Cordial,
Citrus, Vegan Protein

11€



~ No | o ~

No: 0% ABV



COFFEE AMERICANO

Martini Vibrante Infused
Cold Brew leftovers, Plain Soda

8€



NO MULE

Seedlip Groove 42, Citrus,
Three Cents Ginger Beer

8€



GRODINO

The Italian Non-Alcoholic Bitter

7€

Lo: 10% ABV



H&S GARIBALDI

Martini Bitter, Citrus, Vegan Protein,
Orangeade

9€



FLOREALE SPRITZ

Martini Floreale, St-Germain Elderflower,
Three Cents Aegean Tonic

9€

HANDCRAFT: CHRISTOTHANOPOULOS LYKOURGOS

FOR MORE INFORMATIONS ASK THE BAR TEAM:
KONSTANTINOS BRIOLAS, KONSTANTINOS PALAKIS, GEORGE TROUSAS,
PANAGIOTIS BOURBOULIS

General Manager: Effie Kostaki



Kifissias Av. 254, Halandri
T: 210 6776 747
www.hideandseek.gr

