

Cocktails

LET'S GET HOT

NEW YORKER

Dewars 8 y.o, red wine & bacardi spiced cooked with gingerbread / spices & citrus
10€

REFINED SANGRIA

Rose wine (syrah, mouhtaro), sweet vermouth, brandy, red apples, pears, spices, citrus
10€

CHILDHOOD MEMORIES

Blend of bacardi rums, salepi, pop corn
10€

SINGNATURE COCKTAILS

BITTER NUTTY

42 below vodka, italian bitter, passion fruit, macadamia, citrus
10€

AEGEAN'S AROMA

Star of bombay cooked with rosemary & thyme, axia extra dry mastiha, blend vermouth, bitter bianco, pickled caper
11€

THE ROOTS

42 below infused sisame, beetroot / lemon / rosemary cordial, honey, mastiha powder
11€

A&B RETURN

Star of bombay cooked with blueberries, ginger & apple cordial, acid solution
10€

NEXT DAY IN MEXICO

Patron reposado, spice & spicy, calamansi
12€

INVISIBLE ZOMBIE

Bacardi cooked with pineapple / pink grapefruit / lime / spices, refine falernum, overproof rum, grenadine reduction, bubble
12€

SAGE DELIGHT

Star of bombay, yellow chartreuse, sage / honey / herbals cordial, bubble
10€

SALTED CARAMEL BREW

Bourbon whiskey, cold brew reduction with salted caramel

12€

CRYSTAL DAISY

Lacto wash: patron silver cooked with parmesan, mezcal,
orange curacao, maraschinos

11€

THE EVERGREEN

42 below vodka, rosemary cordial, salted pine

10€



No: 0% ABV

GIN & TONIC

Seedlip garden 108, indian tonic

8€

NO MULE

Seedlip groove 42, citrus, 3 cent's ginger beer

8€

GRODINO

The italian non-alcoholic bitter

7€

LO: 10% ABV

REDRUM

Campari, cold brew with vanilla, orgeat, tonic

9€

FLOREAL FASHION

Martini floreale, elderflower, honey, plum bitter

9€



HIDE & SEEK

BAR RESTAURANT

Handcraft: Christothanopoulos Lykourgos

Team: Roussos John, Karapas john | General Manager: Effie Kostaki