



The
Sustainability
Journey



HIDE & SEEK

BAR RESTAURANT



HIDE & SEEK



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!



LET'S GET HOT

FORTIFIED SANGRIA

Red & Rose Wine, Citrus Flesh, Gingerbread, Seasonal Fruits

10€

GRANDMAS PUDDING

Mastiha, Citric & Sugar Solution, Rice Pudding Cream

10€

SMOKED TEA TODDY

Dewar's 8y Ilegal, Tea Cordial, Spices

10€

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€

A&B SOUR

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

11€



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

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