



HIDE & SEEK

BAR RESTAURANT

~ COCKTAIL MENU ~

EARTH & TREES

Ketel One Vodka, Benedictine, Green Chartreuse,
Burned Lime Oil, Bee Pollen

11€

BITTER NUTTY

Ketel One Vodka, Aperol, Passion Fruit And Citrus Puree,
Citrus, Macadamia, Albumin

10€

SWEET SALTED TRUFFLE

Don Julio Blanco, White Truffle Cream, Citrus,
Salted Caramel, Maraschino

12€

ONE NIGHT IN MEXICO

Don Julio Reposado, Pineapple, Yuzu, Cardamom, Mangalore,
Florita Piment Bouk

12€

DOMENICA'S PUNCH

Zacapa 23 & Spiced Rum Blend, Low Fat Zabaione,
Caramel Cognac, Citrus

10€

THE AEGEAN'S AROMA

Tanqueray Slowly Cooked With Rosemary And Thyme, Mastiha,
White Vermouth Blend, Bitter Bianco, Pickled Caper

10€

ROSE AMBROSIA

Tanqueray, Ginger, Citrus, Rose & Lychee & Raspberry Cordial,
Sparkling Wine, Lemon Sorbet

10€



No: 0% ABV

GIN & TONIC

Seedlip Garden 108, Indian Tonic
7€

NO MULE

Seedlip Groove 42, Citrus, 3 Cent's Gingerbeer
8€

NO PUNCH

Seedlip Spice 94, Cream, Citrus, Tonka, Honey
8€

Lo: 10% ABV

RED RED ROSE

Seedlip Spice 94, Bitter Bianco, H&S Rose Soda
8€

~ BAR SNACKS ~

Γαρίδες καταΐφι και καπνιστή aioli

16€

Mini black Angus burger/3τεμ
cheddar, καραμελωμένο κρεμμύδι και bbq sauce
13€

Salmon katsu sandwich
σολομός πανέ, λάχανο, καρότο, μαγιονέζα - yuzukosho
και σάλτσα tonkatsu
12€

Γλυκοπατάτες
τηγανιτές, gorgonzola και παλαιωμένο βαλσάμικο
6€

Ποικιλία αλλαντικών & τυριών
22€



Cocktails Handcrafted By The B.M: Lykourgos Christothanopoulos
And Bar Team John Roussos, Hector Palierakis

Menu: Executive Chef: Giannis Liokas

General Manager: Effie Kostaki

All legal taxes are included in the prices