

# Cocktails

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## SINGNATURE COCKTAILS

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### BITTER BLOSSOM

42 below vodka, italian bitter, passion fruit, macadamia, citrus  
11€

### AEGEAN'S AROMA

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

### MARQUIS DE COCO NUT

bacardi carta blanca, agricole rum, homemade cucumber /  
chili / coconut soda  
11€

### A&B RETURN

Star of bombay cooked with blueberries, ginger & apple cordial, acid solution  
11€

### TOKURITA

Patron reposado, spice & spicy, japanese citrus  
12€

### INVISIBLE ZOMBIE

Bacardi cooked with pineapple / pink grapefruit / lime / spices,  
refine falernum, overproof rum, grenadine reduction, bubble  
13€

### SAGE DELIGHT

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

### PEACH PLEAZZZ

Dewar's 8y caribbean smooth, homemade pineapple / peach soda  
11€

### COLORFUL DREAM

Skinos mastiha, citrus, goji-acai cream  
11€

### NOT ONLY A CHEESECAKE

42 below vodka infused digestive, lacto raspberry cordial,  
citrus, vegan protein  
11€

### SMOKED RUBY

Patron silver, mezcal, strawberry shrub, sudachi  
11€



## No: 0% ABV

### **COFFEE AMERICANO**

Martini vibrante infused cold brew, soda

8€

### **NO MULE**

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

8€

### **GRODINO**

The italian non-alcoholic bitter

7€

## LO: 10% ABV

### **H&S GARIBALDI**

Martini bitter, citrus, vegan protein, bubble orange

9€

### **FLOREALE SPRITZ**

Martini floreale, elderflower, three cent's aegean tonic

9€



# HIDE & SEEK

BAR RESTAURANT

Handcraft: Christothanopoulos Lykourgos | Roussos John  
General Manager: Effie Kostaki