

ios club

SUNSET DINING BAR

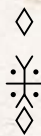
THE ART OF SUNSET

Dear guests

Kindly be reminded that for reservations a minimum consumption of 10€ per person applies.

Αγαπητοί μας πελάτες

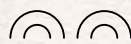
Σας υπενθυμίζουμε ότι για τις κρατήσεις ισχύει ελάχιστη κατανάλωση ανά άτομο 10€.



OUR COCKTAILS



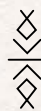
NON ALCOHOLIC



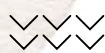
WINE LIST



SPIRITS



BEERS



BEVERAGES

SIGNATURE COCKTAILS

PIRATE BAY 13

AGED RUM FLAVOURED WITH SESAME, AROMATIC BITTERS,
BANANA, APPLE CIDER VINEGAR AND COCONUT

TIJUANA 13

AGAVE BLEND WITH A TROPICAL FLAVOUR OF PEACH & MANGO, SWEET SOYA AND VANILLA HINT

BITTER PENETRATION 11

LUXARDO APERITIVO, GIN FAVOURED WITH MAHLAB, PINEAPPLE AND ORANGE BITTERS

MARY JANE 14

BLANCO RUM INFUSED WITH CANNABIS, TRILOGY OF BELL PEPPERS SYRUP,
DEMERARA CORDIAL, AROMATIC BITTERS AND FRESH GROUND PEPPER

MELLON MARTINI 13

GIN, MELON PUREE, LYCHEE LIQUEUR, LIME AND ANGOSTURA
BITTERS

CHERRY LADY 12

MASTIHA LIQUEUR, COCHI ROSA WITH FRESH LEMON JUICE,
CHERRY ESSENCE, BASIL AND CHERRY SODA WATER

PASSIONADA 13

VODKA WITH BLANCO VERMOUTH, PASSION FRUIT, GUAVA,
GINGER, CUCUMBER AND FRESH GROUND PEPPER



NON ALCOHOLIC

LADIES FIRST 10

APERITIVO ROSSO WITH PINK GRAPEFRUIT SODA AND ROSEMARY

TROPICAL ADDICT 10

A TIKI AND SWEET & SOUR BLEND OF MANGO, PASSION FRUIT AND PEACH

GEISHA 10

APERITIVO BIANCO, YUZU, TONIC WITH CUCUMBER AND BASIL



WINE LIST

CHAMPAGNES

N.V. Champagnes

Moët et Chandon Brut Imperial, Epernay (140e)
Pinot Noir, Pinot Meunier, Chardonnay

Vintage Champagnes

Dom Pérignon Vintage 2010, Epernay(450e)
Chardonnay, Pinot Noir

Louis Roederer Cristal 2014, Reims (590)
Pinot Noir, Chardonnay

SPARKLING WINES

Moët Hennessy's Chandon Garden Spritz (33e)
(By the Glass 9e)

Moscato D'Asti Il Falchetto Tenuta Del'Fant Santo Stefano Belbo(35e)
Moscato (By the Glass 8e)

L'Antica Quercia Prosecco di Conegliano Matiu Brut BIO, DOCG Conegliano(39e)
Glera (By the Glass 9e)

Castelmare Prosecco Rose BIO (32e)
Glera, Pinot Noir

Amalia Brut Vintage 2016 BIO, Tselepos Winery, Arcadia(42e)
Moschofilero

Akakies Sparkling Rose, Estate Kir- Yianni, PDO Amyntaio (33e)
Xinomavro

WHITE

Greek & International White Wines

Episkopi Argyros Estate by the glass **(6e)**
Santorini

Mantineia 2021, Tselepos Estate, PDO Mantineia **(30e)**
Moschofilero

Pyli 2021, Michaelidi Domaine, PGI Drama **(31e)**
Sauvignon Blanc, Assyrtiko, Chardonnay

Assyrtiko Limited Edition 2019, Girklemis Winery PGI Fthiotida (43e)

Melissokipos 2021 BIO, Paterianaki Domaine, PGI Crete (32e)
Vidiano

Epops 2021, Chatzigeorgiou Estate, PGI Paggaion (35e)
Sauvignon Blanc

Santa Margherita 2020, Santa Margherita Winery, DOC Alto Adige **(36e)**
Pinot Grigio

Chardonnay Vintage 2019, Girklemis Winery, PGI Domokos(36e)
Chardonnay

Viognier 2021, Palivos Estate, PGI Achaia(39e)
Viognier

La Terre Pres Du Soleil 2020, Girklemis Winery, PGI Domokos(40e)
Malagouzia

Deka 2014, Oenogenesis Estate, PGI Macedonia **(44e)**
Sauvignon Blanc, Semillon, Ugni Blanc

Le Vigneron Grec Vintage 2020, Papargyriou Domaine, PGI Corinthia(44e)
Assyrtiko

Ovilos 2021, Vivlia Chora Estate, PGI Paggaion(62e)
Semillon, Assyrtiko

Santorini 2021, Gavalas Winery, PDO Santorini **(74e)**
Assyrtiko

Pouilly Fuisse Vincent Marie Antoinette 2020, Chateau Fuisse, AOC Pouilly Fuisse **(85e)**
Chardonnay

RED

Greek & International Red Wines

Dafnios 2019, Douloufakis Winery, PDO Dafnes **(28e)**

Liatiko

Epsilon 2020, Gkirklemis Winery, PGI Domokos **(30e)**

Merlot, Cabernet Sauvignon

Driopi 2019, Driopi Estate, PDO Nemea **(32e)**

Agiorgitiko

Château Les Grands Maréchaux 2016, Château Les Grands Maréchaux, AOC Blaye Côtes de Bordeaux **(38e)** *Merlot*

Gi & Ouranos 2018, Thymiopoulos Vineyards, PDO Naoussa **(40e)**

Xinomavro

Oenops Limmiona 2021, Oenops Winery, PGI Drama **(43e)**

Limmiona

Naoussa 2019 **BIO**, Dalamara Winery, PDO Naoussa **(45e)**

Xinomavro

Château Julia 2020, Costa Lazaridi Estate, PGI Drama **(50e)**

Merlot

Mm 2018, Sigalas Domaine, PGI Cyclades **(53e)**

Mandilaria, Mavrotragano

Avaton 2018, Gerovassileiou Estate, PGI Epanomi **(56e)**

Limnio, Mavrotragano, Mavroudi

Syrah 2019, Gkirklemis Winery, PGI Domokos **(59e)**

Syrah

Clarendelle by Haut Brion St.Emilion 2016, Clarence Dillon Winery, St. Emilion Grand Cru **(70e)**

Merlot, Cabernet Franc, Cabernet Sauvignon

Le Volte Dell' Ornellaia 2019, Ornellaia Winery, IGT Tuscany **(85e)**

Cabernet Sauvignon, Merlot, Sangiovese

ROSÉ

Greek & International Rose Wine

La Vie En Rose 2021, Palivos Estate, PGI Peloponnese (32e)
Moschofilero

Idylle D'Achinos 2021, La Tour Melas Estate, PGI Fthiotida(39e)
Agiorgitiko, Grenache, Syrah

Limnio Rose 2021, Gkirklemis Winery, PGI Domokos(42e)
Limnio

Whispering Angel 2021, Chateau D' Esclans, Cotes de Provence(62e)
Grenache Rouge, Cinsault, Rolle, Syrah, Tibouren

Miraval Rose 2021, Chateau Miraval, Cotes De Provence(64e)
Cinsault, Grenache Rouge, Syrah, Rolle

DESSERT

Samos Grand Cru 2020, EOS Samou, Samos (25e)
Muscat of Samos



Greek & International Fine Wines

Red Wines

Mavrotragano 2019, Sigalas Estate, PGI Cyclades **(130e)**
Mavrotragano

Gevrey Chambertin Vieilles Vignes 2019 BIO, Domaine Serafin, AOC Gevrey
Chambertin **(270e)**
Pinot Noir

Brunello Di Montalcino Tenuta Nuova 2017, Casanova Di Neri, DOCG Brunello Di
Montalcino **(380e)**
Sangiovese Grosso





SPIRITS

SIMPLE

WHISKEY: Famous Grouse, Jameson, Haig, Ballantines

VODKA: Finlandia, Wyborowa. **GIN:** Beefeater, Bickens **RUM:** Brugal Bianco, Brugal Aniejo, Sailor Jerry, Jaheiro Cachaca .**TEQUILA:** El Jimador Bianco, El Jimador Reposado

LIQUEUR/APERITIF: Aperol, Amaretto Disaronno, Malibu, Frangelico, Select, Campari, Kahlua, Sambuca, Jagermeister, Southern Comfort, Roots Mastiha, Roots Cinnamon, Fernet Branca, Grappa, Amaro Averna, Luxardo Aperitivo, Luxardo Bitter.

VERMOUTH: Rosso Antico, Cocchi Storico, Cocchi Rossa, Lillet Blanc, Nolly Prat, Otto's Athens Vermouth.

SPECIAL

WHISKEY: Johnnie Walker black 12y.o, Chivas 12y.o, Four Roses, Jack Daniels , Dimple, Glenivet 12. Bouleit bourbon. **VODKA:** Snow Leopard

GIN: Beefeater24, Plymouth, Bulldog, Grace, Opihr, Malfy Con Limone.

RUM: Mount Gay black barrel, Matusalem Gran Reserva. **TEQUILA:** Corralejo Reposado, Corralejo Blanco, Herradura Blanco, Herradura Reposado. **LIQUEUR/APERITIF:** Italicus

PREMIUM

WHISKEY: Cardhu, Johnnie double black, Woodford Reserve, Maker's Mark, Jameson black barrel, Jack Daniel single barrel. **VODKA:** Elyx **GIN:** Hendrick's, Etsu, The Botanist, Cotswolds. **RUM:** Diplomatico Reserva.

TEQUILA: Don Julio blanco, Don Julio Reposado

EXCLUSIVE

WHISKEY: Macallan 12, Caolila, Blanton's special reserva. **VODKA:** Belvedere, Greygoose, Crystal Head.

GIN:Monkey 47. **RUM:** Ron Zacapa 23 y.o, Havana Maestros **TEQUILA:** Don Julio Anejo

COGNAC: Courvoisier , Mattel v.s.o.p. **MEZCAL:** Vida, Bruxo X Espadin, Montelobos, Siete Misterios Doba Yej.



BOTTLE

SIMPLE	SPECIAL	PREMIUM	EXCLUSIVE
80	100	120	140



GLASS

SIMPLE	SPECIAL	PREMIUM	EXCLUSIVE
8	10	12	14



SHOT

SIMPLE	SPECIAL
3	4

GREEK SPIRITS

Ouzo Mini, 6

Dark Cave Grappa 5 y.o - Tsilili tsipouro 8

Metaxa 5* 8€ , 7* 10€

Mastiha liqueur 8

Liqueur from the resin of the mastic trees of Chios island



BEERS

MYTHOS LAGER	330ml	6
BLUE MONKEY IPA BLUE	330ml	7
MONKEY LAGER	330ml	7



BEVERAGES

STILL MINERAL WATER 1ltr 3

NATURALLY CARBONATED MINERAL WATER

330ml 3

1 ltr 5

THREE CENTS 5

(carbonated artisanal beverages)

AEGEAN TONIC

PINK GRAPEFRUIT

GINGER BEER

CHERRY

COCA COLA, COCA ZERO, SPRITE 4

BACK TO TOP

Please let us know if you have any food allergies or special dietary needs

MARKET INSPECTION MANAGER: JERRY AMPATIELO
PRICES INCLUDE VAT AND ALL LEGAL CHARGES. THE RESTAURANT HAS CERTIFIED POINT
OF SALES TERMINALS FOR CONTACTLESS PAYMENT WITH CARDS
THE CONSUMER IS NOT OBLIGED TO PAY, IF THE NOTICE OF PAYMENT IS NOT RECEIVED (RECEIPT-INVOICE)