

SIGNATURE COCKTAILS

PHILOSOPHICAL WHISPER

Bourbon, Metaxa 5*, Elderflower, Caramel
12

GIN GLEAN

Gin, Cordusio, Lemon, Ginger, Aegean Tonic
13

STORK'S SPIRIT

Tequila Reposado, Cucumber,
Jalapenos Syrup, Lime Juice
13

MELLOW SPARK

Bourbon, Simple Syrup, Pineapple,
Lime, Campari, Angostura
15

SUNLIGHT RIDE

Vodka, Strawberry, Lime Juice, Vanilla
12

ROSE METAXA

Metaxa 3*, Rose Syrup, Lemon Juice, Simple Syrup
12

AEGEAN RIPLE

Mastiha, Tsipouro, Tangerine, Gentlemen's Soda
13

ZEUS BLEND

Metaxa Orange 5*, Greek Coffee, Hazelnut
13

RUBY GRAPE

Tsipouro, Koum Kouat Liqueur, Elder Flower,
Simple Syrup, Red Wine
14

ANCHORS AWEIGH

Rum, Mango, Orange, Cola, Triple Sec
14

Ask about a classic cocktail

COCKTAIL PLATTERS

Cheese and Jamon Platter 24
Cheese Platter 21

stork

ROOFTOP BAR RESTAURANT

MENU

SOUP OF THE DAY

(Ask for today's soup)
10

CHERRY TOMATOES

Feta Cheese, Ouzo, Olive Marmalade
15

BEETROOT SALAD

Quinoa, Green Olives, Hazelnut,
Apricot, Pastrami, Yogurt
14

"niche-oise" SALAD

Green Leaves, Smoked Eel, Potato,
Green Bean, Egg Yolk, Dill
16

ATHENIAN FISH SALAD

Sea Bass, Veggies,
Smoked Herring, Coriander
16

SMOKED AUBERGINE HUMMUS

Giant Beans, Smoked Aubergine,
Parsley Pesto, Tomato Gel
12

ROOSTER PIE

Corn, Olives, Sundried Tomatoes,
Zucchini, Touloumotyri Cheese
18

OCTOPUS

Fava from Santorini, Fennel,
Smoked Tomato, Assyrtiko Wine
27

SCALLOPS TARTAR

Koum Kouat, Jalapenos, Lemon
15

BAKED COD

Zucchini, Potato, Tomato,
Parsley, Coriander, Capers
29

SHRIMP ORZO**

Sun Dried Tomato, Pistachios, Turmeric, Mastiha
26

LAMB RISOTTO

Lemon, Goat Butter,
Graviera Cheese from Crete
29

"SLOW COOKED" BEEF

Aubergine, Metsovone Cheese, Yogurt Crust
23

FLANK STEAK TAGLIATA

Sweet Potatoes, Pecan
Rosemary, Mayo, Pickles
39

RICE PUDDING CROQUETTES

Orange, Madagascan Vanilla,
Caraïbe Valrhona, Aged Tsiporto
12

APPLE "BOUGATSA"

Philo Pastry, Raisins,
Cardamon, Orange
11






SELECTION OF ICE CREAM & SORBET

Please ask your waiter for our suggestions
5 / scoop

SOURDOUGH BREAD

Served with Fleur de Sel, Thyme Flower,
Extra Virgin Olive Oil
5

Chef Valdiris Spyridon

 VEGETARIAN  VEGAN  GLUTEN FREE  PESCATERIAN  SPICY

*Fried on Sunflower oil **Deep Frozen. All of our recipes are made with Extra Virgin Olive Oil

The prices shown correspond to €

The consumer has no obligation to pay if the legal document (receipt-invoice) is not received.
Prices include VAT and Municipal tax. Responsible by the law: Company Representative

DRINKS

SOFT DRINKS & WATER

Coca-Cola 250ml 4,5
Coca-Cola Zero 250ml 4,5
Soda 250 ml 4,5
Aegean Tonic 200ml 5
Pink Grapefruit 200ml 5
Still Bottled Water 1 Lt 4

SPARKLING WATER

Xino Nero Florinas 250 ml 3,5
Xino Nero Florinas 750ml 6

BEERS

Caldera Lager 330ml 8
Voreia Weiss 330ml 8
Septem 8η Ημέρα IPA 330ml 9
Nisos Pilsner 330 ml 8
Eza "Z" non Alcoholic 330 ml 6

MOCKTAILS

RED BUBBLEGUM

Bubblegum, Strawberry, Cranberry Juice
9

FRESH SODA

Elderflower, Lime Juice
Pink Grapefruit Soda, Fresh Blueberry
10

REFRESHMENTS

Please ask your waiter
for our flavors
7

