



R E S T A U R A N T



RESTAURANT MENU

STARTERS

TUNA CARPACCIO

Aubergine dip, jalapeños, tomato water, soy vinaigrette. 19,00€

GRILLED PRAWNS

Pepper cream, tomato tartare, grilled lemon, Mizithra from Kefalonia. 18,00€

BLUE CRAB TARTARE

Quinoa, avocado, spicy tomato mayonnaise, cucumber, passion fruit dressing. 26,00€

MUSHROOM DOLMA

Fava, crispy onion, yuzu sauce. 14,00€

VITELLO TONNATO

Veal, tuna sauce, crispy capers, green apple. 24,00€

SALADS

GREEK SALAD

Heirloom cherry tomatoes, goat cheese panna cotta, cold tomato soup, cherry, carob rusk. 17,00€

CRISPY CHICKEN

Baby gem, graviera, grapes, watercress, yoghurt vinaigrette. 19,00€

BURRATA

Tomato carpaccio, fig, rocket pesto, fennel, extra virgin olive oil. 18,00€

SUMMER GREENS

Mixed leaves, cucumber tagliatelle, kiwi, avocado, maple-lime vinaigrette. 14,00€

PASTA

PACCHERI

Prawns, confit cherry tomatoes, grilled courgette, fennel, citrus. 26,00€

PASTA ALLA CHITARRA

Rocket pesto, Aegina pistachio, goat cheese, extra virgin olive oil. 21,00€

CALAMARATA

Beef ragù, spices, Mavrodaphne wine, Mizithra cream. 25,00€

MAIN COURSES

RED PORGY (FAGKRI)

Tomato tart, spetsiota sauce, new potatoes, herb aioli. 37,00€

SEA BASS

Lemon taramosalata, olivier salad, charred avocado, fennel root tagliatelle. 33,00€

FREE-RANGE CHICKEN

Creamy polenta, asparagus, roasted pomodori, mushroom sauce with kumquat. 26,00€

LAMB TERRINE

Smoked aubergine, crispy potatoes, olives, capers, lamb jus. 36,00€

BLACK ANGUS STRIPLOIN U.S.A.

New potatoes, roasted carrots, celeriac purée, red wine sauce. 48,00€

PORK CHEEK

Celeriac, pak choi, grilled leek, gravy. 28,00€

DESSERTS

THE GOLD 50th

Caramelised chocolate, almond crumble, vanilla ice cream. 15,00€

DARK CHOCOLATE MOUSSE

Hazelnut, raspberry, vanilla-espresso ice cream. 14,00€

NAMELAKA

White chocolate, passion fruit cream, mixed berries, coconut sponge. 14,00€



RESTAURANT
WINE LIST

SPARKLING WINES

- Estates Costa Lazaridi, Blanc des Blancs, Vidiano, PGI Drama 49,00€
- Tselepos Wines, Amalia BRUT, Moschofilero PGI Peloponnese 48,00€
- (G) L'Antica Quercia, Matiu Brut 2024, DOCG PROSECCO Di Cognegliano 8,50 / 40,00€
- Champagne Gosset, Extra brut, Chardonnay Pinot Noir, AOC Champagne 98,00€
- (G) Ceretto, Vignaioli Di Santo Stefano, DOCG Moschato D'Asti 9,50 / 47,00€
- Louis Roederer Collection 246,
Chardonnay Pinot Noir AOC Champagne 375ml / 750ml 75,00 / 140,00€
- Billecart Salmon, Brut Rose, Pinot Noir Chardonnay, AOC Champagne 190,00€

WHITE WINES

- Domaine Skouras, Mantinea 2025, Moschofilero, PDO Mantinea 35,00€
- Mountainous Vineyards Lakikos, The White, 2025, Sauvignon Blanc, PGI Kavala 37,00€
- (G) Ktima Pieria Erateini, 9 Daughters 2025, Malagousia PGI Makedonia 8,00 / 38,00€
- Acra Winery, Kidonitsa, PGI Peloponnese 41,00€
- (G) Domaine Zafeirakis, Foothills, Chardonnay 2023, PGI Tyrnavos 10,00 / 48,00€
- Kyr-Yianni, Palpo, Chardonnay, PGI Florina 54,00€
- Karavitakis Winery, Elia 2022, Vidiano PGI Crete 60,00€
- (G) Estates Costa Lazaridi, Amethystos fume 2024,
Sauvignon Blanc PGI Drama 11,00 / 52,00€
- Domaine Gerovasileiou, Viognier 2024, PGI Epanomi 56,00€
- Avantis Estate, Lenga, Gewurztraminer, PGI Evia 42,00€
- (G) Petrakopoulos Wines, Orina Armakia, PDO Robolla of Kefalonia 13,50 / 59,00€
- Manousakis Winery, Nostos Roussane 2024, Roussane, PGI Crete 67,00€
- Papagiannakos Winery, Vientzi 2021, Savvatiano PGI Markopoulo 48,00€
- Hatzidakis Winery, Familia 2025, Assyrtiko, PDO Santorini 95,00€
- Argyros Estate, Santorini 2025, Assyrtiko, PDO Santorini 77,00€
- Oeno P, 3 Ampelia 2023, Assyrtiko, PDO Santorini 145,00€
- (G) Akrathos Newlands, Assyrtiko 2023, PGI Chalkidiki 10,50 / 49,00€
- Domaine William Fevre, Chablis Champs Royaux 2024, Chardonnay, AOC Chablis 67,00€
- (G) Serge Dagueneau, Tradition 2024, Sauvignon Blanc, AOC Pouilly Fume 12,50 / 59,00€
- Alphonse Mellot, La Moussiere 2023, Sauvignon Blanc, AOC Sancerre 79,00€
- Château Fuisse, Tête De Cuvée 2023, Chardonnay, AOC Pouilly Fuisse 79,00€
- Maison Delas Freres, La Galopine, Viognier, AOC Condrieu 110,00€
- Livio Felluga, Illivio 2022, Pinot Bianco Chardonnay DOC Colli Orientali Del Friuli 77,00€
- La Tunella, Pinot Grigio 2024, Doc Colli Orientali del friulli 47,00€
- Cantina Pra, Otto, Garganega, DOCG Soave Classico 52,00€
- Gaja, Vistamare 2022, Vermentino Viognier, IGT Toscana 115,00€
- Santiago Ruiz, Albarino Loureiro, DO Rias Baixas 48,00€
- Marques De Murrieta, Capellania Reserva, Viura, DOCa Rioja 170,00€
- Alvaro Palacios, Placet Valtomeloso 2021, Viura, Do Rioja 59,00€



RESTAURANT
WINE LIST

ROSE WINES

- Estates Costa Lazaridi, Domaine Rose 2025, Αγιωργήτικο Syrah, ΠΓΕ Δράμα 46,00€
- Thymiopoulos Vineyards, Rose De Xinomavro 2024, Xinomavro PGI Naoussa 39,00€
 - (G) Mountainous Vineyards Lalikos Varieté 2025 (Semi dry), Mosxomavro Grenache, PGI Kavala 7,50 / 32,00€
- Alpha Estate, Rose 2025, Xinomavro, PDO Amyndeon 52,00€
 - (G) Domaine Skouras, PEPL0 2025, Agiorgitiko Mavrofilero Syrah, PGI Peloponnese 9,50 / 44,00€
 - (G) Chateau D'Esclans, Whispering Angel 2025, Grenache Cinsault Syrah Carignan, AOC Cotes DE Provence 13,50 / 63,00€

RED WINES

- (G) Rare Earths Strofilia, Mavros Konos 2022, Agiorgitiko, PDO Nemea 9,50 / 46,00€
 - Domaine Zafeirakis, Limniona Young Vineyards 2023, PGI Tyrnavos 46,00€
 - Alpha Estate, Pinot Noir 2021, PGI Florina 59,00€
 - (G) Dougos Winery, Rapsani Old vines, Xinomavro Krasato Stavroto PDO Rapsani 11,00 / 52,00€
 - Ktima Pieria Erateini, Naked King, 2022, PGI Makedonia 68,00€
 - Petrakopoulos Wines, Mavro 2022, Mavrodafni, PGI Plagies Aenou 68,00€
- (G) Averof Estate, Giniets 2029, Cabernet Sauvignon, PGI Metsovo 13,00 / 62,00€
 - (G) Domaine Skouras, Megas Oenos 2022 50th Anniversary Herodion, Agiorgitiko Cabernet Sauvignon, PGI Peloponnese 13,00 / 62,00€
- Manousakis Winery, Νοστος Blend 2021, Grenache Syrah Mourvedre, PGI Crete 64,00€
 - Anatolikos Vineyards, Fine Μαρούδι 2022, Mavroudi of Thrace PGI Avdira 62,00€
 - Jean Marc Pillot, Bourgogne Rouge, Pinot Noir, AOC Bourgogne 71,00€
 - Domaine Pegau, Cuvée Reservée Rouge 2019, Grenache Syrah Mourvedre, AOC Chateauneuf du Pape 145,00€
 - Chateau Pymouton 2019, Cabernet Franc Merlot, AOC Saint Emillion 62,00€
 - Castellare Di Castellina, Riserva, Sangiovese, Chianti Classico DOCG 67,00€
 - Casanova Di Neri, Brunello Di Montalcino DOCG 2019, Sangiovese 115,00€
 - Cerretto, Barolo 2021, Nebbiolo, DOCG Barolo 110,00€
- (G) Bodegas Muga, Rioja Riserva 2022, Tempranillo Garnacha, DOCa Rioja 12,50 / 59,00€

Wine List curated by Stefanos Triantafyllidis DipWset.



RESTAURANT BAR

COCKTAILS

- **MEZCALITA NEGRONITA** 12€
Smoked Tequila, Cynar Bitter Liqueur
Red Vermouth & Pink Vermouth Blend
- **RED VELVET HORIZON** 11€
Campari, Fresh Lime Juice
Blood Orange Syrup, Orange Bitters
Albuwhip powder
- **MEDITERRANEAN WHISPER** 10€
Mastic lemongrass flavor, Honey
Fresh Ginger, Fresh Lime
- **SKYLINE CHERRY FASHION** 12€
Jim Beam, Cherry-Brandy Liqueur
Simple Syrup, Cherry Bitters
Angostura Aromatic Bitters
- **LILLET SPRITZ** 10€
Lillet Pink, Pink Grapefruit Soda

MOCKTAILS

- **TWILIGHT AEGEAN SPRITZ** 9,50
Gin 0%, Aperitivo 0%, Aegean Tonic
- **SUNNY COLADA** 9,00
Pineapple juice, Coconut syrup, Heavy cream
Lime, Pineapple puree
- **LOVE POTION No. 9** 9,00
Strawberry puree, Red fruits puree
Honey Syrup, Lime, Pink grapefruit soda

Spirits & Cocktails List curated by Bill Kapnorizas.



RESTAURANT BAR

SWEET - FORTIFIED WINES

- (Glass) Estate Argyros, Vinsanto First Release, Assyrtiko Aidani Athiri, PDO Santorini
14,00 (75ml) / 80,00€
- (Glass) Samos, Samos Grand Cru 2019, Muscat Blanc à petit Grains, PDO Samos
6,50 (75ml) / 29,00€
- (Glass) Domaine Skouras, Titanas, Mavrostyfo 2015, PGI Peloponnese 15,00 (75ml) 90,00€
- Bodegas Hidalgo, La Gitana Manzanilla en Rama, Palomino, DO Jerez-Xeres-Sherry 44,00€
- (Glass) Fonseca Port, 10 years Old Tawny Port, Touriga Franca Touriga Nacional, DOC Douro 8,00 (75ml) / 68,00€

GRAPE SPIRITS

- (Glass) Katogi Averof, ALBA Di Munte, Traminer, Tsipouro, Metsovo (50ml) / 7,00€
- (Glass) Tsilili Distillery, Dark Cave, Aged Tsipouro, Thessaly (50ml) / 11,00€
- (Glass) Thanos Karathanos, Puro, Black Muscat, Aged Tsipouro, Thessaly (50ml) / 12,00€
- (Glass) Tsina Family, Asclepius, Hamburg Muscat, Aged Tsipouro, Meteora (50ml) / 18,00€
- (Glass) Lost Lake Distillery, Malagouzia, Grape Spirit, Viotia (50ml) / 8,00€



B A R






B A R M E N U



BAO TUNA TARTARE 17,00€    
Spicy mayonnaise | Tare | Spring onion

MOUSSAKA TARTLET 15,00€   
Braised beef | Torched béchamel

AUBERGINE CROQUETTES 12,00€  
Basil pesto | Pepper ketchup | Parmesan


TACOS 14,00€  
Pulled pork | Vegetables
Mayonnaise | Chimichurri | Lime



ROCK SHRIMPS 16,00€   
Spicy mayo | Thyme honey | Flying fish roe

CHICKEN BURGER 12,00€  
Handmade bread | Sweet chilli sauce
Mayonnaise | Parmesan | Iceberg

BRUSCHETTA 17,00€ 
Jamon | Tomato tartare | Basil

GRAVIERA FROM MILOS 12,50€ 
Goat's milk | Aged 14 months (100g)
Crispy pita | Tomato marmalade

CAMEMBERT 13,50€ 
Goat milk cheese (100g)
Crispy pita | Tomato marmalade

50-YEAR ANNIVERSARY TREAT 7,50€  
Bitter Chocolate | Salted Caramel



BAR COCKTAILS SPIRITS
& WINES

COCKTAILS

- **SMOKY BLOSSOM MARGARITA** 16,00
Mezcal, Elder flower Liqueur, Agave, Fresh Ginger, Fresh Lime
- **JUNGLE EXOTIC** 13,50
Aged Rum, Agave, Fresh Ginger, Fresh Lime, Passion Fruit Purée
- **SUN KISSED STRAWBERRY COLADA** 13,00
Malibu Black, Coconut Cream, Fresh Lime, Strawberry Purée
- **PINK NEGRONI** 12,50
Pink Gin, Pink Lillet Vermouth, Pink Grapefruit Liqueur, Grapefruit Bitters
- **FUN IN ACAPULCO** 13,00
Tequila Reposado, Agave, Fresh Chilly, Fresh Lime, Passion Fruit Purée
- **BLAZING RUBY** 12,50
Vodka, Rhubarb Liqueur, Honey, Lime, Red Fruit Purée, Rhubarb Bitters
- **BAHAMAS TIKI SUNSET** 14,00
Blend of three different aged & aromatic Rums
Honey, Fresh Orange, Fresh Lime, Pineapple Purée
Orange Bitters, Aromatic Bitters, Cinnamon
- **CITRUS PASSION VEIL** 13,00
Gin, Maraschino Liqueur, Fresh Ginger, Fresh Lime, Passion Fruit Purée
- **ATHENS SPRITZ ELIXIR** 13,00
Kir Yianni Veroni Bianco Vermouth
Kir Yianni Akakies Sparkling Rosé
Pink Grapefruit Soda, Grapefruit Bitters, Orange Bitters
- **CHOCO ESPRESSO MARTINI** 16,50
Dark Chocolate Tequila, Kahlua, Hazelnut
Espresso, Heavy Cream, Aztec Chocolate Bitters

*This year marks 50 years of Herodion Hotel,
and with it, a celebration of timeless hospitality and modern expression.
Our new Summer Cocktail Collection is crafted to honor this journey.
Refined, balanced and inspired by the rhythm of the Athenian summer.
Designed for both our Lounge Bar and Restaurant, each cocktail reflects elegance, seasonality
and precision meant to be savored slowly, under the city lights.*

MOCKTAILS

- **TWILIGHT AEGEAN SPRITZ** 9,50
Gin 0%, Aperitivo 0%, Aegean Tonic
- **SUNNY COLADA** 9,00
Pineapple juice, Coconut syrup, Heavy cream
Lime, Pineapple puree
- **LOVE POTION No. 9** 9,00
Strawberry puree, Red fruits puree
Honey Syrup, Lime, Pink grapefruit soda



BAR COCKTAILS SPIRITS
& WINES

BLENDED SCOTCH WHISKY

- DEWAR'S 11,00
- JOHNNIE WALKER BLACK LABEL 13,00
 - HAIG 11,00
 - MONKEY SHOULDER 13,00
 - CHIVAS 12 YEARS OLD 13,00
 - NIKKA FROM THE BARREL 15,00
- DEWAR'S CARIBBEAN SMOOTH 12,00
 - CUTTY SARK 11,00

SINGLE MALT WHISKY

- ABERFELDY 12 YEARS OLD 13,00
 - GLENFIDDICH 13,00
 - TALISKER 15,00
 - DIMPLE 15,00
- GLENMORANGIE 10 15,00

IRISH WHISKY

- JAMESON 11,00
- TULLAMORE DEW 11,00
- BUSHMILLS BLACK BUSH 13,00

BOURBON / AMERICAN WHISKEY

- JIM BEAM BOURBON 11,00
- JIM BEAM RYE 12,00
- JACK DANIELS 11,00
- MAKERS MARK 13,00
- WOODFORD 14,00

GIN

- TANQUERAY 0,0 ALCOHOL 10,00
 - BEEFEATER PINK GIN 11,00
- VOTANIKON GIN GREEK 13,00
 - BOMBAY 11,00
 - HENDRICK'S 13,00
 - PLYMOUTH 12,00
 - MONKEY 47 14,00
- TANQUERAY TEN 13,00
- HAYMAN'S OLD TOM 12,00
 - GVINE 14,00

VODKA

- STOLICHNAYA 11,00
- STOLICHNAYA ELITE 14,00
- GREY GOOSE 13,00
 - CIROC 13,00
- BELVEDERE 13,00
- ABSOLUT 11,00



BAR COCKTAILS SPIRITS
& WINES

RUMS

PUERTO RICO

- BACARDI CARTA BLANCA 11,00
- BACARDI QUATRO ANEJO 12,00
- BACARDI 8 YEARS OLD 13,00

CUBA

- HAVANA SELECCION DE MAESTROS 14,00
 - HAVANA 7* 13,00

JAMAICA

- MYERS'S DARK RUM 12,00

BARBADOS

- MOUNT GAY BLACK BARREL 12,00

CARIBBEAN

- SAILOR JERRY SPICED RUM 11,00

GUATEMALA

- ZACAPA 23 CENTENARIO 14,00

GUYANA

- EL DORADO 12 YEARS OLD 13,00

VENEZUELA

- DIPLOMATICO RESERVA EXCLUSIVA 13,00
- PAMPERO ANEJO ESPECIAL 14,00

FRANCE

- PLANTATION PINEAPPLE 13,00

AGAVE SPIRITS

- CAZADORES BLANCO 11,00
- CAZADORES REPOSADO 12,00
 - ARETTE BLANCO 13,00
 - PATRON BLANCO 13,00
- FORTALEZA REPOSADO 18,00
- DEL MAGEY VIDA MEZCAL 13,00

APERITIVES

- MARTINI BIANCO 11,00
- MARTINI RUBINO 12,00
- MARTINI AMBRATO 12,00
- MARTINI VIBRANTE 11,00
- CARPANO ANTICA FORMULA 12,00
 - LILLET BLANC 11,00
 - LILLET PINK 11,00
 - NOILLY PRAT 11,00
- FERNET BRANCA 11,00
 - APEROL 11,00
 - CAMPARI 11,00

PISCO

- BARSOL 12,00

GREEK SPIRITS

- MASTIHA SKINOS 11,00
- OYZO 7,00

METAXA, COGNAC AND BRANDY

- METAXA 5* 8,00
- METAXA 7* 11,00
- METAXA 12* 13,00
- HENNESSY VS 11,00
- HENNESSY FINE DE COGNAC 13,00



BAR COCKTAILS SPIRITS
& WINES

SPARKLING WINES

- Estates Costa Lazaridi, Blanc des Blancs, Vidiano, PGI Drama 49,00€
- Tselepos Wines, Amalia BRUT, Moschofilero PGI Peloponnese 48,00€
- (G) L'Antica Quercia, Matiu Brut 2024, DOCG PROSECCO Di Cognegliano 8,50 / 40,00€
 - Champagne Gosset, Extra brut, Chardonnay Pinot Noir, AOC Champagne 98,00€
 - (G) Ceretto, Vignaioli Di Santo Stefano, DOCG Moschato D'Asti 9,50 / 47,00€
- Louis Roederer Collection 246, Chardonnay Pinot Noir, AOC Champagne 375ml / 750ml 75,00 / 140,00€
 - Billecart Salmon, Brut Rose, Pinot Noir Chardonnay, AOC Champagne 190,00€

WHITE WINES

- Domaine Skouras, Mantinea 2025, Moschofilero, PDO Mantinea 35,00€
- Mountainous Vineyards Lakikos, The White, 2025, Sauvignon Blanc, PGI Kavala 37,00€
- (G) Ktima Pieria Erateini, 9 Daughters 2025, Malagousia PGI Makedonia 8,00 / 38,00€
 - Acra Winery, Kidonitsa, PGI Peloponnese 41,00€
- (G) Domaine Zafeirakis, Foothills, Chardonnay 2023, PGI Tyrnavos 10,00 / 48,00€
 - Kyr-Yianni, Palpo, Chardonnay, PGI Florina 54,00€
 - Karavitakis Winery, Elia 2022, Vidiano PGI Crete 60,00€
 - (G) Estates Costa Lazaridi, Amethystos fume 2024, Sauvignon Blanc PGI Drama 11,00 / 52,00€
 - Domaine Gerovasileiou, Viognier 2024, PGI Epanomi 56,00€
 - Avantis Estate, Lenga, Gewurztraminer, PGI Evia 42,00€
- (G) Petrakopoulos Wines, Orina Armakia, PDO Robolla of Kefalonia 13,50 / 59,00€
 - Manousakis Winery, Nostos Roussane 2024, Roussane, PGI Crete 67,00€
 - Papagiannakos Winery, Vientzi 2021, Savvatiano PGI Markopoulo 48,00€
 - Hatzidakis Winery, Familia 2025, Assyrtiko, PDO Santorini 95,00€
 - Argyros Estate, Santorini 2025, Assyrtiko, PDO Santorini 77,00€
 - Oeno P, 3 Ampelia 2023, Assyrtiko, PDO Santorini 145,00€
 - (G) Akrahtos Newlands, Assyrtiko 2023, PGI Chalkidiki 10,50 / 49,00€
- Domaine William Fevre, Chablis Champs Royaux 2024, Chardonnay, AOC Chablis 67,00€
- (G) Serge Dagueneau, Tradition 2024, Sauvignon Blanc, AOC Pouilly Fume 12,50 / 59,00€
 - Alphonse Mellot, La Moussiere 2023, Sauvignon Blanc, AOC Sancerre 79,00€
 - Château Fuisse, Tête De Cuvée 2023, Chardonnay, AOC Pouilly Fuisse 79,00€
 - Maison Delas Freres, La Galopine, Viognier, AOC Condrieu 110,00€
 - Livio Felluga, Illivio 2022, Pinot Blanco Chardonnay DOC Colli Orientali Del Friuli 77,00€
 - La Tunella, Pinot Grigio 2024, Doc Colli Orientali del friuli 47,00€
 - Cantina Pra, Otto, Garganega, DOCG Soave Classico 52,00€
 - Gaja, Vistamare 2022, Vermentino Viognier, IGT Toscana 115,00€
 - Santiago Ruiz, Albarino Loureiro, DO Rias Baixas 48,00€
 - Marques De Murrieta, Capellania Reserva, Viura, DOCa Rioja 170,00€
 - Alvaro Palacios, Placet Valtomeloso 2021, Viura, Do Rioja 59,00€



BAR COCKTAILS SPIRITS
& WINES

ROSE WINES

- Estates Costa Lazaridi, Domaine Rose 2025, Αγιωργήτικο Syrah, ΠΓΕ Δρόμα 46,00€
- Thymiopoulos Vineyards, Rose De Xinomavro 2024, Xinomavro PGI Naoussa 39,00€
- (G) Mountainous Vineyards Lalikos Varieté 2025 (Semi dry), Mosxomavro Grenache, PGI Kavala 7,50 / 32,00€
 - Alpha Estate, Rose 2025, Xinomavro, PDO Amyndeon 52,00€
- (G) Domaine Skouras, PEPL0 2025, Agiorgitiko Mavrofilero Syrah, PGI Peloponnese 9,50 / 44,00€
 - (G) Chateau D'Esclans, Whispering Angel 2025, Grenache Cinsault Syrah Carignan, AOC Cotes DE Provence 13,50 / 63,00€

RED WINES

- (G) Rare Earths Strofilia, Mavros Konos 2022, Agiorgitiko, PDO Nemea 9,50 / 46,00€
 - Domaine Zafeirakis, Limniona Young Vineyards 2023, PGI Tyrnavos 46,00€
 - Alpha Estate, Pinot Noir 2021, PGI Florina 59,00€
- (G) Dougos Winery, Rapsani Old vines, Xinomavro Krasato Stavroto PDO Rapsani 11,00 / 52,00€
 - Ktima Pieria Erateini, Naked King, 2022, PGI Makedonia 68,00€
 - Petrakopoulos Wines, Mavro 2022, Mavrodafni, PGI Plagies Aenou 68,00€
- (G) Averof Estate, Giniets 2029, Cabernet Sauvignon, PGI Metsovo 13,00 / 62,00€
 - (G) Domaine Skouras, Megas Oenos 2022 50th Anniversary Herodion, Agiorgitiko Cabernet Sauvignon, PGI Peloponnese 13,00 / 62,00€
- Manousakis Winery, Νοστος Blend 2021, Grenache Syrah Mourvedre, PGI Crete 64,00€
 - Anatolikos Vineyards, Fine Μαυρούδι 2022, Mavroudi of Thrace PGI Avdira 62,00€
 - Jean Marc Pillot, Bourgogne Rouge, Pinot Noir, AOC Bourgogne 71,00€
- Domaine Pegau, Cuvée Reservée Rouge 2019, Grenache Syrah Mourvedre, AOC Chateaufeuf du Pape 145,00€
 - Chateau Peymouton 2019, Cabernet Franc Merlot, AOC Saint Emillion 62,00€
 - Castellare Di Castellina, Riserva, Sangiovese, Chianti Classico DOCG 67,00€
 - Casanova Di Neri, Brunello Di Montalcino DOCG 2019, Sangiovese 115,00€
 - Cerretto, Barolo 2021, Nebbiolo, DOCG Barolo 110,00€
 - (G) Bodegas Muga, Rioja Reserva 2022, Tempranillo Garnacha, DOCa Rioja 12,50 / 59,00€

*Cheers to 50 years of Herodion!
Crafted exclusively with Skouras Winery
and dressed in handcrafted anniversary labels,
our celebratory white (Moschofilero & Malagouzia) and red (Agiorgitiko)
are made to mark this special occasion.*

• (G) HERODION WHITE WINE
(Moschofilero & Malagouzia, Domain Skouras) 7,00 / 30,00

• (G) HERODION RED WINE
(Agiorgitiko, Domain Skouras) 7,00 / 30,00



BAR COCKTAILS SPIRITS
& WINES

SWEET - FORTIFIED WINES

- (Glass) Estate Argyros, Vinsanto First Release,
Assyrtiko Aidani Athiri, PDO Santorini
14,00 (75ml) / 80,00
- (Glass) Samos, Samos Grand Cru 2019,
Muscat Blanc à petit Grains, PDO Samos
6,50 (75ml) / 29,00
- (Glass) Domaine Skouras, Titanas,
Mavrostyfo 2015, PGI Peloponnese 15,00 (75ml) 90,00
- Bodegas Hidalgo, La Gitana Manzanilla en Rama,
Palomino, DO Jerez-Xeres-Sherry 44,00
- (Glass) Fonseca Port, 10 years Old Tawny Port,
Touriga Franca Touriga Nacional,
DOC Douro 8,00 (75ml) / 68,00

GRAPE SPIRITS

- (Glass) Katogi Averof, ALBA Di Munte,
Traminer, Tsipouro, Metsovo (50ml) / 7,00
- (Glass) Tsilili Distillery, Dark Cave,
Aged Tsipouro, Thessaly (50ml) / 11,00
- (Glass) Thanos Karathanos,
Puro, Black Muscat, Aged Tsipouro, Thessaly (50ml) / 12,00
- (Glass) Tsina Family, Asclepius,
Hamburg Muscat, Aged Tsipouro, Meteora (50ml) / 18,00
- (Glass) Lost Lake Distillery,
Malagouzia, Grape Spirit, Viotia (50ml) / 8,00



BAR COCKTAILS SPIRITS
& WINES

BEERS

BEERS ON TAP

- MAMOS GLASS DRAUGHT (300 ML) 6,00

BOTTLED BEERS

- NISSOS PILSNER (330 ML) 6,50
- NISSOS 7 BEAUFORT (330 ML) 7,50
 - SOL (330 ML) 7,00
- ALFA ALCOHOL FREE (500 ML) 5,00
- MILOKLEFTIS, CIDER (330 ML) 6,50

SOFT DRINKS

- MINERAL WATER (1LT) 4,00
- SPARKLING WATER (1LT) 5,50
- SPARKLING WATER (250ML) 5,00
- COCA COLA, LIGHT, ZERO (330ML) 5,00
 - SPRITE, FANTA (330ML) 5,00
 - TUBORG SODA (330ML) 5,00
 - TUBORG TONIC (330ML) 5,00

THREE CENTS (200ML)

- AEGEAN TONIC 5,50
- GINGER BEER 5,50
- GRAPEFRUIT SODA 5,50
 - JUICE 5,00

COFFEES

- ESPRESSO 4,00
- DOUBLE ESPRESSO 5,00