



COCKTAILS

KASONIST watermelon <i>Grey Goose Original, Greek wine</i>	12
MARG DELIGHT coconut cream <i>Patron Silver, lime</i>	12
MARGARISSA harissa <i>Patrón Reposado, pomegranate</i>	12

BOOZELESS

KATIR cucumber, mint	9
KAVUN honeydew melon, lemonade	9

SPIRITS

ANIS

Metaxa Ouzo Greece (25ml)	6
Tekirdağ Gold Series Turkey (25ml)	6

GIN

Bombay Sapphire	9
Tanqueray	10
Hendrick's	12
Monkey 47	15

AGAVE

Patrón Silver	13
Patrón Reposado	15
Patrón Anejo	16
Del Maguey Vida Mezcal	15

VODKA

Kavka	9
42 Below Pure	10
Grey Goose Original	12
Belvedere	15

WHISKY

Teeling Small Batch	9
Maker's Mark	10
Nikka	12
Talisker 10y	15

CANE

Bacardi Carta Blanca	9
Diplomatico	10
Kraken	12

BRANDY

Hennessy VS	12
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BEER

961 Pale Ale Lebanon	8
Noam Germany	8

YÜZ MULE cucumber <i>Bombay Sapphire, prosecco</i>	12
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KAIKI honeydew melon <i>Ouzo, lemonade</i>	12
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SUNDOWN DATE pineapple <i>Honey liqueur, date syrup</i>	12
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EAST-PRESSO MARTINI espresso <i>Kavka vodka, black cardamom</i>	12
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WINE

SPARKLING

Viognier/Merwah, 'LebNat', Mersel <i>Lebanon 2022</i>	66
Prosecco, Fiol <i>Italy NV</i>	9/45

WHITE

Malagousia/Assyrtiko, 'Exis', <i>Manolesakis Estate Drama, Greece 2023</i>	9/39
Malagouzia, 'Turtles', Alpha Estate <i>Amyndeon, Greece 2023</i>	11/45
Assyrtiko, 'Monograph', Gaia Estate <i>Nemea, Greece 2023</i>	13/49
Xynisteri, Kyperounda Winery <i>Cyprus 2022</i>	15/51

ROSE

Agiorgitiko, '4-6h' Gaia Estate <i>Greece 2023</i>	9/39
Xinomavro/Limnio, Apl <i>Naoussa, Greece 2023</i>	12/45
GSM, 'Whispering Angel', <i>Chateau d'Esclans France 2023</i>	14/62
GSM, 'Rock Angel', <i>Chateau d'Esclans France 2023</i>	72

RED

Agiorgitiko, Monemvasia, Winery <i>Nemea, Greece 2023</i>	9/39
Limnio/Moschomavro, 'Exis', <i>Manolesakis Estate Drama, Greece 2023</i>	11/40
Okuzgozu/Bogazkere, Kayra Reserve <i>Turkey 2022</i>	13/44
Cabernet Sauvignon/Xinomavro, <i>Apl Drama, Greece 2021</i>	15/50

CHAMPAGNE

Laurent-Perrier La Cuvée	17/92
Laurent-Perrier Cuvée Rosé	24/148
Laurent-Perrier Ultra Brut	120
Laurent-Perrier Vintage 2015	120
Laurent-Perrier Blanc de Blancs	155
Laurent Perrier Grand Siecle	290

TO SHARE

COLD MEZZE

FLATBREAD (vg)	3
HUMMUS chili oil (vg)	6
MUHAMMARA pomegranate, walnut (vg)	7
TZATZIKI green oil, dukkah (v)	7
DIP TRIO flatbread (v)	18
FATOUSH SALAD tomato, cucumber, pomegranate (v)	8
SMOKED MACKEREL EZME flatbread	10

HOT MEZZE

SIGARA BOREK feta, mint, parsley (v)	10
FALAFEL tahini, green zhoug (vg)	10
LAMB FRITTERS chili garlic sauce	12
WALNUT CHICKEN KOFTA tahini, garlic yoghurt, green oil	13
GRILLED PRAWN garlic, lemon, chili	15
SALMON SHISH urfa pepper, honey ketchup, tarragon mayo	14
HARISSA CHICKEN SHISH tzatziki	12
BEEF SHISH peppers, muhammara	15
SHISH TRIO harissa chicken, salmon, beef, hummus, flatbread	34

