



Zorba Taverna Menu



ALL PRICES ARE SUBJECT TO SERVICE CHARGE & PREVAILING GOVERNMENT TAXES.
PLEASE LET US KNOW IF YOU HAVE ANY DIETARY RESTRICTIONS.



Communal Menu

\$78++ PER PAX (MIN. 2 PAX)
(Our communal menu serves the whole table)

DIPS PLATTER

TZATZIKI | HUMMUS | TIROKAFTERI | TARAMASALATA | PITA BREAD

GRILLED WHOLE SQUID

CHARRED LEMON | FRIED ASPARAGUS & EGGPLANT | VANILLA DILL YOGHURT

GREEK SALAD (V)

CAPERS | TOMATOES | CUCUMBERS | BELL PEPPERS |
OREGANO | FETA CHEESE | OLIVES | ONIONS

GRILLED MEAT PLATTER

LAMB RACK | CHICKEN SOUVLAKI | BIFTEKI | BEEF SIRLOIN
CHIPS | LETTUCE SALAD | TZATZIKI

GRILLED VEGETABLE PLATTER

TOMATOES | ROASTED POTATOES | PORTOBELLO MUSHROOM |
ZUCCHINI | CAPSICUM | ASPARAGUS | HARISSA SAUCE |
FETA CHEESE CRUMBLES | HOMEMADE GARLIC YOGHURT

GALATOPITA

EGG CUSTARD | CINNAMON | FILO PASTRY | ALMOND FLAKES
***20 mins waiting time**

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Vegetarian Communal Menu

\$78++ PER PAX (MIN. 2 PAX)
(Our communal menu serves the whole table)

DIPS PLATTER

TZATZIKI | HUMMUS | TIROKAFTERI | TARAMASALATA | PITA BREAD

FALAFEL

DEEP-FRIED CHICKPEA FRITTERS WITH YOGHURT MAYONNAISE

CHEF'S SALAD

AVOCADO | CUCUMBERS | ORANGES | LETTUCE | QUINOA |
RED ONIONS | CHERRY TOMATOES | SLICED ALMONDS |
SUNDRIED TOMATOES | BALSAMIC VINAGRETTE

VEGETARIAN MOUSSAKA

LAYERS OF ZUCCHINI | TOMATOES | POTATOES | EGGPLANT |
BECHAMEL SAUCE
***20 mins waiting time**

GRILLED VEGETABLE PLATTER

TOMATOES | ROASTED POTATOES | PORTOBELLO MUSHROOM |
ZUCCHINI | CAPSICUM | ASPARAGUS | HARISSA SAUCE |
FETA CHEESE CRUMBLES | HOMEMADE GARLIC YOGHURT

GALATOPITA

EGG CUSTARD | CINNAMON | FILO PASTRY | ALMOND FLAKES
***20 mins waiting time**

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Kids Menu

LIGHTLY BATTERED FISH & CHIPS **16**

DEEP FRIED CHIPS | TARTARE SAUCE | MIXED GREENS

**LOADED MAC & CHEESE
'MAKARONAKI KOFTO'** **16**

LEMON | GARLIC | CHEDDAR CHEESE |
PARMESAN CHEESE | BECHAMEL

***CHOICE OF JUICE AND A SCOOP OF ICE
CREAM FOR SUPPLEMENTARY \$6**



A la Carte Menu

Mezedeles

TZATZIKI (V) WITH PITA BREAD HOUSE-MADE YOGHURT CUCUMBERS GARLIC DILL LEMON JUICE PITA BREAD	10 16	HTAPOTHI STI SKHARA GRILLED MARINATED GILMAR OCTOPUS LEG OVEN ROASTED POTATOES LEMON WEDGES	38
HUMMUS (V) WITH PITA BREAD MASHED CHICKPEA TAHINI LEMON JUICE GARLIC PITA BREAD	10 16	GREEK SALAD (V) CAPERS TOMATOES CUCUMBERS BELL PEPPERS OREGANO FETA CHEESE OLIVES ONIONS	16
TIROKAFTERI (V) WITH PITA BREAD SPICY CHEESE FETA CHEESE SMOKED PAPRIKA GARLIC PITA BREAD	10 16	CHEF'S SALAD (V) AVOCADO CUCUMBERS ORANGES LETTUCE QUINOA RED ONIONS CHERRY TOMATOES SLICED ALMONDS SUNDRIED TOMATOES BALSAMIC VINAGRETTE	16
TARAMASALATA WITH PITA BREAD SALTED & CURED COD ROE LEMON JUICE ALMONDS PITA BREAD	12 18	BAKED FETA CHEESE WITH HONEY (V) FETA CHEESE FILO PASTRY HONEY BLACK AND WHITE SESAME	16
DIPS PLATTER TZATZIKI HUMMUS TIROKAFTERI TARAMASALATA PITA BREAD	32	CHICKEN SALAD WITH YOGHURT DRESSING MIXED LETTUCES ONIONS BELL PEPPERS CUCUMBERS CHERRY TOMATOES BOILED EGG CHEESE CROUTONS	19
SPANAKOPITA SHARING FOR 2 HOUSE-MADE YOGHURT SPINACH FETA CHEESE MINT ONION GARLIC EGGS *20 mins waiting time	18	CHICKEN MOUSSAKA LAYERS OF ZUCCHINIS, POTATOES, EGGPLANTS MINCED CHICKEN TOMATO SAUCE BECHAMEL SAUCE *20 mins waiting time	24
GRILLED HALLOUMI CHEESE BALSAMIC CREAM LEMON WEDGES	16	BEEF MOUSSAKA LAYERS OF ZUCCHINIS, POTATOES, EGGPLANTS MINCED BEEF TOMATO SAUCE BECHAMEL SAUCE *20 mins waiting time	26
PAN SEARED SAGANAKI CHEESE HONEY LEMON WEDGES	16		
MELITZANES GEMISTES (V) STUFFED EGGPLANT FETA CHEESE POMODORI SAUCE SOURDOUGH BREAD	15		
GRILLED WHOLE SQUID CHARRED LEMON FRIED ASPARAGUS & EGGPLANT VANILLA DILL YOGHURT	28		

Sides

STEAMED PILAF RICE	3
GRILLED PITA BREAD	6
FRIED POTATO CHIPS	8

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Thalassina and Krentika

GREEK-STYLE OVEN BAKED MEDITERRANEAN SEA BASS 28

MIXED SALAD | TOMATOES | ONION | ROASTED POTATOES | TIROKAFTERI

MEDITERRANEAN SEAFOOD STEW 54

RED SEA PRAWNS | OCTOPUS | SEABASS FILLET | MUSSELS | FETA CHEESE | TOMATO CREAM SAUCE

PSARI 48

500-600 GRAM WHOLE GRILLED FISH | MIXED SALAD | OVEN ROASTED POTATOES | TIROKAFTERI
*20 mins waiting time

GARIDES SAGANAKI 26

PAN-SEARED RED SEA PRAWNS | TOMATO SAUCE | FETA CHEESE | LONG-GRAIN WHITE RICE

BAKALIAROS SKORDALIA 26

LIGHTLY BATTERED SEA BASS | KOURKOUTI | HOME-MADE MASHED POTATOES | SPINACH

MIXED GRILLED PLATTER S 78 L 108

LAMB RACK | CHICKEN SOUVLAKI | BIFTEKI | BEEF SIRLOIN | CHIPS | LETTUCE SALAD | TZATZIKI
*Chef Recommendation: Medium rare to medium

SLOW COOKED AUSTRALIAN LAMB SHANK 'LAMB KLEFTIKO' 42

KEFALOTYRI | POTATOES | CARROTS | BELL PEPPERS | GARLIC | THYME | LEMON

12 HOURS SLOW ROASTED LAMB GYROS 32

GRILLED PITA BREAD | CUCUMBER | LETTUCE | RED ONIONS | MANGO | TOMATOES | CORIANDER | FETA CHEESE CRUMBLES | LEMON & DILL | YOGHURT

LAMB RACK 42

LAMB RACKS | ROASTED POTATOES | SIDE SALAD

SEAFOOD PLATTER 165

(SERVES 3 -4 PAX)

CHARGRILLED OCTOPUS LEG | GRILLED WHOLE SQUID | GRILLED TIGER PRAWNS | GRILLED SEA BASS FILLETS | POTATO FONDANT | GRILLED VEGETABLES | PITA BREAD | MINT YOGHURT SAUCE | GARLIC PRAWN BISQUE SAUCE

Souvlaki and Kebab

CHICKEN SOUVLAKI 28

GRILLED CHICKEN SKEWERS | SIDE SALAD | TZATZIKI | PITA BREAD | CHIPS

LAMB KEBAB 32

GRILLED LAMB KEBAB | SIDE SALAD | TZATZIKI | PITA BREAD | CHIPS

BEEF SOUVLAKI 32

GRILLED SIRLOIN | SIDE SALAD | TZATZIKI | CHIPS
*Chef Recommendation: Medium rare to medium

Burgers

BLT BURGER 28

BRIOCHE BUN | 160 GRAMS BEEF PATTY | LETTUCE | BACON | TOMATO | HOME-MADE SAUCE | CHIPS
*Chef Recommendation: Medium

CHEESEBURGER & BACON 28

BRIOCHE BUN | TOMATO | 160 GRAMS BEEF PATTY | CHEDDAR CHEESE | BACON | LETTUCE | HOME-MADE SAUCE | CHIPS
*Chef Recommendation: Medium

ZORBA'S SIGNATURE BURGER 32

BRIOCHE BUN | 160 GRAMS BEEF PATTY | BACON | LETTUCE | CARAMELISED ONION | CHEDDAR CHEESE | SUNNY SIDE UP | PORTOBELLO MUSHROOM | HOME-MADE SAUCE | CHIPS
*Chef Recommendation: Medium

BURGER ADD-ONS

PORTOBELLO MUSHROOM 3
BEEF PATTY 7
AVOCADO 4
CHEESE 1.50
BACON (2 PIECES) 3

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Vegetarian

VEGETARIAN MOUSSAKA (V) 22

LAYERS OF ZUCCHINI, TOMATOES, POTATOES & EGGPLANT | TOMATO SAUCE | BECHAMEL SAUCE
*20 mins waiting time

GRILLED VEGETARIAN PLATTER (V) 24

TOMATO | ROASTED POTATO | PORTOBELLO MUSHROOM | ZUCCHINI | CAPSICUM | ASPARAGUS | HARISSA SAUCE | FETA CHEESE CRUMBLES | HOMEMADE GARLIC YOGHURT

FALAFEL (V) 17

8 PIECES OF DEEP-FRIED CHICKPEA FRITTERS WITH YOGHURT MAYONNAISE

VEGETARIAN CLUB BURGER (V) 22

BRIOCHE BUN | TOMATO | LETTUCE | ARUGULA | CARAMELISED ONIONS | PORTOBELLO MUSHROOMS | AVOCADO | CHEDDAR CHEESE | HOME-MADE SAUCE | BALSAMIC REDUCTION | CHIPS

Desserts

YIAOURTI ME MELI 10

HOMEMADE GREEK YOGHURT | HONEY | TOASTED WALNUTS

GALATOPITA SHARING FOR 2 22

EGG CUSTARD | CINNAMON | FILO PASTRY | ALMOND FLAKES
*20 mins waiting time

BAKLAVA 16

FILO PASTRY | CHOPPED NUTS | HONEY SYRUP
VANILLA ICE CREAM

CHOCOLATE BAKLAVA 16

PASTRY | TOASTED PISTACHIO | COCOA POWDER
| VANILLA ICE CREAM

BRIGHT CITRUSY ORANGE PIE 16

PHYLLO PASTRY | HOUSE-MADE YOGHURT | CINNAMON
VANILLA ICE CREAM

WALNUT PIE 16

WALNUTS | MILK | MADAGASCAN VANILLA | VANILLA ICE
CREAM

CHOCOLATE PIE 16

COCOA POWDER | BACARDI WHITE RUM | VANILLA MILK

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Beverage Menu



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Housepour Wines

White

GLS | BTL

CLIO DRY WHITE, MUSES ESTATE, GREECE

18 | 95

FRESH AND VIBRANT, WITH A NICE CRISPY ACIDITY, LEMON, GREEN APPLE AND JUICY FINISH.

ROUTES MALAGOUZIA, ANAVYSSOS, GREECE

20 | 108

PALE YELLOW COLOUR WITH GREEN HIGHLIGHTS. INTENSE FLORAL AND HERBAL AROMAS, WHITE PEACHES, WHITE PEPPER, GINGER, HONEYSUCKLE AND TROPICAL NOTES.

ZULAL VOSKEHAT CLASSIC, VAYOTS DZOR, ARMENIA

20 | 108

DRY MEDIUM TO FULL BODIED WINE WITH AROMAS OF RIPE APPLE, PEAR AND HONEYSUCKLE BALANCE BY CRISP SAVOURY HERB BACKBONE

Red

GLS | BTL

PAVLIDIS THEMA RED SYRAH, AGIORGHITIKO, DRAMA, GREECE

18 | 98

DARK PURPLE COLOUR, INTENSE BOUQUET OF CHERRIES AND PLUMS, WELL BALANCED, LIVELY TANNINS AND LONG FRUITY AFTERTASTE

SKOURAS NEMEA SAINT GEORGE, PELOPONNESE, GREECE

20 | 108

DEEP MORELLO CHERRY-RED. AROMAS OF BLACKBERRIES AND RASPBERRIES WITH HINT OF SPICES. MEDIUM BODIED, ELEGANT STRUCTURE AND BALANCE ACIDITY.

ZULAL ARENI CLASSIC, VAYOTS DZOR, ARMENIA

20 | 108

MEDIUM BODIED WITH REFRESHING ACIDITY WITH NOTES OF RED CHERRIES, PLUMS PEPPER, BERRIES AND SPICES.

Rosé

GLS | BTL

DOMAINE COSTA LAZARIDI ROSE, DRAMA, GREECE

18 | 98

LIGHT SALMON WITH PINK HUE. ELEGANT AND ARISTOCRATIC WITH HINT OF LEMON VERBENA AND SPICES. BALANCED ACIDITY LINGERS IN THE AFTERMATH.

A. MUSE, MUSES ESTATE, GREECE

20 | 106

DELICATE SALMON-PINK COLOUR WITH AROMAS OF GOOSEBERRY, STRAWBERRIES POMEGRANATE, ROSE PETALS WITH A LIGHT CITRUS NOTE

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Premium Wines

White

BTL

MANOUSAKIS FUMM DRY WHITE, CRETE, GREECE

128

PALE STRAW IN COLOUR, SUBTLE AROMAS OF CITRUS FRUIT AND PITH. LIGHT, FRESH, CITRUS FLAVOURS AND LOVELY LIGHT LEMON ACIDITY.

COSTA LAZARIDI CHATEAU JULIA ASSYRTIKO, MACEDONIA, GREECE

128

ELEGANT BOUQUET WITH NOTES OF CHAMOMILE, LEMON TREE BLOSSOM AND FLINT. LONG FINISH WITH HINTS OF LEMON THAT MATCHES A GREAT VARIETY OF DISHES

ALPHA ECOSYSTEM KALIVA FUME, AMYNDEON, GREECE

138

BRILLIANT LIGHT YELLOW. INTENSE AND RICH NOSE WITH CITRUS, HONEYDEW AND HINTS OF OAK. CREAMY TEXTURE WITH FRESHNESS AND FINESSE. LONG SATISFYING FINISH

MOSCHOPOLIS 6, THESSALONIKI, GREECE

138

MODERATE LEMON COLOUR AND INTENSE AROMAS OF HONEY, CANDIED LEMON PEEL, SMOKE VANILLA, TOAST, PEACH, BUTTER AND LEMN BLOSSOM. RICH MOUTH WITH MEDIUM TO FULL BODY.

Red

BTL

DIAMANTAKOS NOUSSA XINOMAVRO, MACEDONIA, GREECE

128

MEDIUM TO FULL BODIED WINE WITH A VIBRANT ACIDITY AND FRIM TANNINS STRUCTURE. EXPECT NOTES OF CHERRIES AND RASPBERRIES, ALONG WITH HINTS OF DRIED HERBS, OLIVES AND EARTHY UNDERTONES

MANOUSAKIS MRS, CRETE, GREECE

138

FULL BODIED WITH AROMAS OF BLACKBERRIES AND CRANBERRIES, SMOKEY FLAVOURS AND A BALANCE ACIDITY

AVANTIS AGIOS CHRONOS SYRAH VIOGNER, EVIA, GREECE

138

DARK RUBY COLOUR WITH INTENSE COMPLEX AROMAS OF VIOLE, LIQUORICE, SWEET RED FRUIT. RICH AND SPICY WITH ELEGANT VELVETY TANNINS, BALANCE ACIDITY AND GREAT FINESSE LEAVING A LONG COMPLEX FINISH

SKOURAS FLEVA SYRAH, PELOPONNESE, GREECE

138

DEEP RED COLOUR. RICH AROMA OF DARK FRUITS WITH HINT OF TRUFFLE, BLACK CHOCOLATE AND TOBACCO. INTENSELY PEPPERY

SKOURAS GRANDE CUVÉE AGIORGHITIKO, PELOPONNESE, GREECE

138

BRIGHT- DEEP AND CLEAR RUBY RED. DENSE AND POWERFUL NOSE . MEDIUM-PLUS BODY WITH INTRIGUING ACIDITY AND HIGH- QUALITY TANNINS. LONG AFTERTASTE.

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Sparkling & Champagne

GLS | BTL

KARANIKA CUVÉE SPECIAL BRUT, MACEDONIA, GREECE	20 108
MOËT & CHANDON BRUT, EPERNAY, FRANCE	220
MOËT IMPERIAL ROSE, EPERNAY, FRANCE	250
VEUVE CLICQUOT YELLOW LABEL	230

Beers

GLS | BTL

TIGER DRAUGHT	18
HEINEKEN DRAUGHT	19
GUINNESS DRAUGHT	20
MYTHOS	15
FIX LAGER	15
ASAHI DRY	15
CORONA	15

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Cocktails

Zorba Signatures

ZEUS	20
GALLIANO PASSION FRUIT SYRUP JIM BEAM WHITE LEMON	
POSEIDON	20
BACARDI WHITE RUM BLUE CURACAO CUCUMBER SYRUP LIME JUICE SEA SALT	
HADES	20
SAMBUCCA CREME DE CASSIS ORGEAT SYRUP BLACKBERRY SESAME PASTE	
APHRODITE	20
GREEK GIN LYCHEE LIQUEUR ROSE SYRUP RASPBERRY LEMON JUICE	
ATHENA	20
SAILOR JERRY CHERRY BRANDY BLACKBERRY SYRUP BLACKBERRY LEMON JUICE PINEAPPLE CREAM	
APOLLO	20
GREEK GIN BALSAMIC SHRUBS TONIC	
DEMETER	20
GREEK GIN SKINOS NOILLY PRAT OUZO	
HUGO	20
OLD SPORT GIN PROSECCO ELDERFLOWER LIQUER MINT LEMON JUICE	

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Cocktails

International

APEROL SPRITZ	18
ESPRESSO MARTINI	22
GIN MARTINI (DRY / DIRTY)	20
LONG ISLAND TEA	24
LYCHEE MARTINI	20
MARGARITA	20
<small>CHOICE OF LIME/ STRAWBERRY/ PEACH</small>	
MOJITO	20
<small>CHOICE OF CLASSIC / PASSIONFRUIT / LEMONGRASS / LYCHEE / STRAWBERRY</small>	
NEGRONI	24
OLD FASHIONED	22
SINGAPORE SLING	24
WHISKEY SOUR	20

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Spirits and Aperitif

Greek Aperitif

GLS | BTL

PLOMARI OUZO	15 180
SKINNOS MASTIHA	15 180
TSIKOUDIA	18 220
TSIPOURO 200ML	55

Gin

GLS | BTL

OLD SPORT GREEK GIN	15 240
HENDRICK'S	20 260
BOMBAY SAPPHIRE	18 240
ROKU SAKURA	20 230

Vodka

GLS | BTL

BELVEDERE	18 270
GREY GOOSE	20 280

Rum

GLS | BTL

GOSLING BLACK SEAL	18 270
RON ZACAPA 23	20 280

Spirits and Aperitif

Tequila

GLS | BTL

JOSE CUERVO
PATRON SILVER

17 | 220
22 | 300

Bourbon

GLS | BTL

JACK DANIEL'S
MAKER'S MARK
BULLEIT

18 | 250
20 | 270
18 | 250

Whisky

GLS | BTL

AUCHENTOSHAN 12 YRS
MONKEY SHOULDER
THE MACALLAN 12 YRS DOUBLE CASK
GLENFIDDICH 18 YRS

17 | 260
18 | 270
22 | 320
25 | 490

Cognac

GLS | BTL

COURVOISIER VSOP
MARTELL RED BARREL VSOP
HENNESSY VSOP

17 | 260
18 | 300
22 | 320

Non-Alcoholic

Milkshakes

OREO TOASTED MARSHMALLOW 16

OREO | VANILLA ICE CREAM | MILK | MARSHMALLOWS

SALTED CARAMEL BISCOFF 16

CARAMEL SYRUP | VANILLA ICE CREAM | MILK | BISCOFF

PEANUT BUTTER N JELLY 16

PEANUT BUTTER | VANILLA ICE CREAM | MILK
STRAWBERRY JAM

CHOCOLATE MILKSHAKE 14

CHOCOLATE ICE CREAM | MILK | CHOCOLATE CHIPS
WHIPPED CREAM

VANILLA MILKSHAKE 14

VANILLA ICE CREAM | MILK | MARSHMALLOW
WHIPPED CREAM

Mocktails

CIDER SNAP 12

HOMEMADE CIDER SYRUP | SODA

ROSELLE RUSH 12

HOMEMADE ROSELLE SYRUP | APPLE JUICE | SODA

CRIMSON CREAM 12

RASPBERRY SYRUP | VANILLA ICE CREAM | SPRITE

ARISTOTLE'S BERRY BURST 10

HOMEMADE BERRY SHRUBS | BLACKBERRY SYRUP | SODA

OREGANO ELYSIUM FIZZ 10

CUCUMBER JUICE | HONEY SYRUP | SODA | OREGANO

Specialty Coffee

GREEK FRAPPE 10

PISTACHIO EUPHORIA FRAPPE 10

ESPRESSO | HOUSE-MADE PISTACHIO SYRUP | MILK

Coffee

ESPRESSO 4

DOUBLE ESPRESSO 6

LONG BLACK 5

MOCHA 6.5

LATTE 6

FLAVOURED LATTE 6.5

(CHOICE OF HAZELNUT, VANILLA OR CARAMEL)

AFFOGATO 9

FOR ALL ICED COFFEE +1

Pot of tea

GREEK MOUNTAIN TEA 8

LEMON VERBENA 8

CHAMOMILE 8

EARL GREY 8

CIRCE BLEND OF 4 HERBS 8

ORGANIC GREEK MOUNTAIN TEA, ORGANIC SALVIA OFFICINALIS,
MENTHA PIPERITA, ROSE PETALS

CIRCE BLEND OF 5 HERBS 8

ORGANIC CISTUS CRETICUS, ORGANIC ROSMARINUS OFFICINALIS,
ORGANIC LAVENDER, ORGANIC OCIMUM BASILICUM, ROSE PETALS

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Non-Alcoholic

Fresh Juices

APPLE	8
ORANGE	8
PEAR	8
WATERMELON	8

Sparkling Tea

PEARL OF THE ORIENT WITH LYCHEE	10
EARL GREY LAVENDER WITH STRAWBERRY	10
CHAMOMILE DREAM WITH APPLE	10
HANAMI WITH WHITE PEACH	10

Soft Drinks

COKE	8
COKE LIGHT	8
SPRITE	8
GINGER ALE	8
TONIC WATER	8
RED BULL	10
RED BULL SUGAR-FREE	10

Bottled Water

EVIAN STILL (750ML)	10
EVIAN SPARKLING (750ML)	10