

## SIGNATURE COCKTAILS

### PHILOSOPHICAL WHISPER

Jack Daniels, Metaxa 5\*,  
Elderflower, Caramel

12

### LEGEND BERRY

Cordusio, Martini Rosso, Cherry Soda

13

### STORK'S SPIRIT

Vodka, Rum, Pink Grapefruit, Simple Syrup, Ginger Beer

12

### WHITE NEGRONI

Lillet, Gin, Luxardo

13

### CELESTIAL SIP

Italicus, Jasmine, Violette, Prosecco

13

### ROSE METAXA

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

12

### LATIN ORANGE

Tequila, Aperol, Triple sec, Fresh Orange Juice, Bitters

13

### ZEUS BLEND

Greek Coffee, Hazelnut, Metaxa Orange 5\*

13

### RUBY GRAPE

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

14

### WHIPPED WONDER (HOT)

Rum, White Chocolate, Almond or Banana Flavor

14

## MOCKTAILS

### RED BUBBLEGUM

Bubblegum, Strawberry, Cranberry juice

9

### FRESH SODA

Elderflower, Lime juice  
Pink Greipfruit Soda, Fresh Blueberry

10

Ask about a classic cocktail

### COCKTAIL PLATTERS

Cheese and jamon platter 22

Cheese platter 19

# 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

### PUMPKIN SALAD

Potatoes, Celery, Pastourma,  
Yogurt, Tahini

11

### ATHENIAN FISH SALAD

Sea bass, Veggies,  
Smoked herring, Coriander

16

### SMOKED AUBERGINE HUMMUS

Giant Beans, Smoked Aubergine,  
Parsley Pesto, Tomato Gel

10

### ROOSTER PIE

Corn, Olives, Sundried Tomatoes,  
Zucchini, Touloumotyri Cheese

16

### OCTOPUS

Fava Santorinis, Raisins,  
Onions, Vinsanto

24

### FISH FRICASSEE

Fish of the day, Lettuce,  
Black Eyed Beans, Celeriac, Leek

39

### SHRIMP ORZO\*\*

Sun dried tomato, Pistachios, Turmeric, Mastiha

23

### LAMB RISOTTO

Lemon, Goat Butter,  
Graviera Cheese from Crete

27

### "SLOW COOKED" BEEF

Aubergine, Metsovone Cheese, Yogurt crust

20

### FLANK STEAK TAGLIATA

Sweet Potatoes, Pecan  
Rosemary, Mayo, Pickles

37

### XL CHOUX

Greek Coffee, Pistachio Praline,  
Caramelia Chocolate Valrhona

13

### APPLE "BOUGATSA"

Filo 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

4

### Chef Valdiris Spyridon



VEGETARIAN



VEGAN



GLUTEN FREE



PESCATERIAN

\*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
Tonic 250ml	4,5
Aegean Tonic 200ml	5
Pink Grapefruit 200ml	5
Still Bottled Water 1 Lt	3,5
Xino Nero Florinas 750ml	5,5

### BEERS

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

### SWEET WINES

BT | GL

Santo Winery Vinsanto (Aidani, Assyrtiko)	76   16
Moscato Limnou Chatzigeorgiou Winery (Muscato of Alexandria)	34   8

### DIGESTIF / APERITIF

Grappa (Italy)	7
Limoncello (Italy)	7
Mastiha (Greece)	8
Fernet Branca (Italy)	8
Jägermeister (Germany)	7
Averna (Italy)	8
Cordusio (Italy)	13
Campari (Italy)	8

### GREEK SPIRITS

Lost Lake Distillery Mouchtaro	11
Ouzo	7

