

ASTRA BAR

APERITIFS

Ouzo on the Rocks	€ 5.00
Martini Bianco - Rosso or Dubonnet on the Rocks	7.50
Pernod or Ricard or Campari on the Rocks	9.50

SPIRITS & BITTERS

Chilled Cretan Raki	4.50
Chilled Prime Italian Grappa, Chartreuse Green, Carpano Antiqua Formula	11.50
Fernet Branca, Fernet Branca Menta, Sambuca Molinari	9.50
Punt e Mes, Noilly Prat Dry Vernouth	9.50
Amaro Montenegro, Jägermeister, Ramazzoti	9.50

DESSERT, SHERRY & PORT WINES

Samos Doux Dessert Wine, Limoncello	7.50
Sherry Tio Pepe Extra Dry	7.50
Port Fine Tawny, Port Fine Ruby	7.50
Vinsanto Argyros Mezzo H.O.H.Q, Masticha Chiou Skinos	9.50

CHAMPAGNES & SPARKLING WINES

Moët & Chandon Brut	95.00
Laurent Perrier Brut	90.00
Veuve Clicquot Brut Yellow Label	95.00
Drappier Carte d'Or Brut	105.00
Pommery Brut, Royal	105.00
Dom Perignon Brut	425.00
Pommery rose	165.00
Prosecco Zonin Spumante S.P. Cuvee	48.00

BY THE GLASS

Laurent Perrier Brut	19.00
Drappier Carte d'Or Brut	22.00
Prosecco Zonin Spumante S.P. Cuvee	12.00

COCKTAILS

Sparkling Sangria <i>Prosecco Sparkling Wine, Orange Curacao, Apricot, splash of Soda Water, Red Forest Berries</i>	€ 11.50
Elder Cucumber <i>Tanqueray, elderflower, cucumber syrup, lemon juice, ginger beer</i>	11.50
Rossini/Bellini <i>Fresh muddled Strawberries/Peach topped with chilled French Champagne</i>	19.50
Khiri Royal <i>French Champagne spiced with Crème de Cassis</i>	19.50
Hugo <i>Edlerflower Syrup, Prosecco Sparkling Wine, Splash Soda Water</i>	11.50
Aperol Spritz <i>Aperol, Prosecco Sparkling Wine, Splash Soda Water</i>	11.50
Pink Dream <i>Rose Wine, Vanilla Syrup, pink grapefruit, soda</i>	9.50
Americano <i>Campari, Carpano Antiqua Formula Vermouth, Soda Water</i>	11.50
Bloody Mary <i>Smirnoff Red Pure Grain Vodka, Tomato, Lemon Juice, Worcestershire Sauce, Tabasco, Salt & Pepper</i>	11.50
Gin Fizz <i>Gordon's London Dry Gin, Fresh Lemon Juice, Sugar, Soda Water</i>	11.50
Negroni <i>Gin, Campari, Martini Rosso</i>	11.50
Old Fashioned <i>Bullet Rye Bourbon, Sugar, Angostura Bitters</i>	11.50
Pina Collada <i>Havana 3 Annos Rum, Coconut & Pineapple Juice</i>	11.50
Mai Tai <i>Havana 3 Annos Rum, Havana Anejo, Lime Juice, Orgeat</i>	11.50
Caipirinha <i>Brazilian Cachaca, Sugar, Fresh Lime</i>	11.50
Mojito <i>Havana 3 Annos Rum, Sugar, Fresh Lime, Top up Soda Water</i>	11.50
Espresso Martini <i>Vincent Van Gogh Double Espresso Vodka, Sugar, Kahlua Coffee Liquor</i>	11.50

SIGNATURE COCKTAILS

French Mule € 13.00

CÎROC Ultra-Premium gluten free Vodka from fine French grapes distilled five times at the historic Distillerie de Chevanceaux in the South of France for an exquisitely smooth, fresh vodka experience. Freshly squeezed Lime juice with a light spicy touch of ginger, garnished with grape, lime wedge, basil leaves and caramelized ginger, served in a mug.

Bramble 13.00

A classic 80's Cocktail reinvented. Tanqueray London dry Gin combined with fresh lemon juice, sugar syrup, finished with Crème de Mure Liqueur, garnished with lemon peel and fresh forest fruits, served in a double old fashioned glass.

Japanese Sour 13.00

A unique cocktail where Classic Scottish Malt making and know how meets high fidelity Japanese Whisky . Ultra Premium Nikka from the Barel Japanese Whiskey shaken and blended together with a classic Double Black Jonnie Walker Scotch Whiskey, mixed with Japanese citrus yuzu, aftertaste of bitter almonds, fresh lime juice, garnished with lime peel and essential oils of bitter amaro, served in a coupe glass.

Mary Pickford 13.00

Actress Mary Pickford was known as America's Sweetheart in the 1920s, when she landed in Cuba to shoot a film with husband Douglas Fairbanks and Charlie Chaplin. As the story goes, Fred Kaufman, one of the best American bartenders who relocated to the island during Prohibition, dreamed up this rum-based concoction special for the silent-film star. Zacapa Solera 23, Worlds finest blend Guatemala's Rum aged in old casks of Port wines, mixed with aged Luxardo Maraschino Liqueur from north Italy and pine apple juice, finished with pommegrande syrup, served in a coupe glass.

Acai Tonic 13.00

Premium van Gogh infused vodka with Acai berries, little blue berries from the exotic Amazon in combination with Premium Tonic, garnished with rosemary, forest fruits and lemon essential oils, served with ice in a Balloon Glass.

The Mangos 13.00

Ocho tequila 100% agave tequila from the Camarena family, this has a subtle nutty, vanilla character from two months gentle ageing in oak blended with Vida del Maguey is a masterpiece mezcal from the village of San Luis del Rio, developed over a four year period for mixologists, twice distilled, very slowly in small wood-fired. Ocho Tequila and Vida del Maguey Mezcal shaken well with mango Juice, adding the freshness of bitter almonds, freshly squeezed lime juice and the spicy character from ginger, dominated by aromas of essential oils of star anise, garnished with lime, mango and star anise, served in a Collins glass.

WHISKIES

SCOTCH & IRISH

Cutty Sark, Famous Grouse, Haig, J&B, Johnnie Walker Red, Dewar's, Jameson	€ 9.50
Roe & Co Irish Whisky	11.50

SPECIAL & MALT WHISKIES

Cutty Sark 12 yrs, Chivas 12 yrs	11.50
Cardu 12 yrs, Johnnie Walker 12 yrs, Dimple 15 yrs	11.50
Glenfiddich, Famous Grouse Vintage 12 yrs	11.50
Johnnie Walker Double Black	13.50
Macallan Amber, Oban 14 yrs	15.00
Johnnie Walker Green Label 15 yrs	15.00
Talisker Port Ruigh, Talisker Storm	17.00
Chivas Regal 18 yrs, Lagavulin 16 yrs, Nikka from the Barrel Japanese Whiskey	18.50

CANADIAN & BOURBON

Canadian Club, Jim Beam	10.00
Jack Daniels Tennessee Whiskey, Four Roses	11.50
Boullleit Bourbon, Boullleit Rye	12.50
Jack Daniels Single Barrel Tennessee Whiskey, Maker's Mark Handmade Bourbon	15.00

VODKA

Smirnoff Red, Stolichnaya, Absolut	9.50
Ciroc, Belvedere, Ketel One, Tito's Handmade	17.00
Vincent Van Gogh Acai, Vincent Van Gogh Double Espresso	17.00
Gray Goose, Beluga, Nikka Coffey Japanese Vodka	18.50

GIN

Gin Gordon's, Beefeater	€ 9.50
Gordon's Premium Pink Distilled Gin	12.00
Bombay Sapphire, Tanqueray, Bulldog	12.00
Tanqueray 10, Hendrick's	17.00
G'Vine, Mare, Monkey 47 Schwarzwald, Botanist	18.50

RUM

Bacardi White Rum, Havana 3 Annos, Captain Morgan Black	9.50
Havana Club Anejo Reserva	12.00
Havana Club Anejo 7 Annos, Mathusalem	14.50
Zacapa Solera 23	16.00
Angostura 1824 Reserva 12 years	18.00
Zacapa X.O.	19.50

TEQUILA

Tequila Cuervo Silver & Yellow, Ocho Smoked Tequila	9.50
Herradura Plata, Herradura Reposado 100% Agave	13.00
Don Julio Reposado 100% Agave, Vida del Maguey Mezcal	18.00

COGNACS & RARE BRANDIES

Hennessy V.S., Martell V.S., Courvoisier V.S.	9.50
Remy Martin X.O., Hennessy X.O.	19.00
Hine Cigar Reserve, Hine Rare V.S.O.P., Spanish Brandy Torres Imperial 20 yrs	17.00
Ottard V.S.O.P., Bisquit V.S.O.P.	16.00
Martell V.S.O.P., Courvoisier V.S.O.P.	17.00
Remy Martin V.S.O.P., Hennessy V.S.O.P. Fine De Cognac	16.50
Greek Brandy Metaxa Private Reserve 30 yrs	16.00

BRANDIES & SPIRITS

Greek Brandy Metaxa 5*	€ 6.00
Greek Brandy Metaxa 7*	8.00
Greek Brandy Metaxa Olympic Reserve 12 yrs	12.50
Eau de Vie de Kirsch	9.50
Armagnac, Calvados Fine	10.00

LIQUEURS

Tia Maria, Cointreau, Grand Marnier, Benedictine, Drambuie, Southern Comfort, Mandarine Napoleon, Amaretto, Kahlua, Baileys	7.00
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GREEK LIQUEURS

Tentura Kastro, Banana, Mandarin, Strawberry, Apricot, Mint, Triple Sec, Blue Curacao, Cherry Brandy, Creme de Cassis	6.50
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REFRESHMENTS & BEERS

Soft Drinks <i>Coca Cola, Coca Cola Zero, Sprite, Tonic, Lemon, Soda</i>	4.00
Fresh Fruit Juices <i>Freshly Squeezed Orange Juice, Lemon Juice</i>	6.50
Fruit Juices <i>Apple, Pineapple, Apricot, Tomato Juice</i>	4.50
Mineral Water <i>Plain 1L or Sparkling 750 ml</i>	4.30
Perrier 330 ml	4.50
Xino Nero, Natural Greek Sparkling Water 750 ml	4.50
Greek Beers <i>Mythos, Fix Hellas</i>	5.00
Other Beers <i>Heineken, Amstel, Fix Hellas Dark, Buckler (Non Alcohol)</i>	5.50
Microbrewery Greek Beers <i>Cretan Kings</i>	6.00
Imported Beers <i>Stella Artois, Bud, Daura Estrella (Gluten Free)</i>	6.50

NON ALCOHOLIC DRINKS

Colibri Fruit Punch	€ 7.50
<i>Mixed Fresh Fruits, Orange Juice, Grenadine</i>	
Hawaiian	7.50
<i>Pineapple, Coconut Juice, Banana, Strawberries</i>	
Virgin Mary	7.50
<i>Tomato Juice, Lemon, Worcestershire Sauce</i>	
Mojito Virgin	7.50
<i>Soda, Mint Leaves, Syrup</i>	

COFFEES

Coffee Supreme	11.00
<i>Martell Cognac stirred with hot fresh Espresso, Kahlua Liqueur & Triple Sec</i>	
Irish Coffee	11.00
<i>with Irish Whisky & Cream</i>	
Jamaica Coffee	11.00
<i>with Bacardi Dark Rum & Cream</i>	
Royal Coffee	11.00
<i>with Cognac & Cream</i>	
Filter Coffee	4.00
Greek Coffee	4.00
Instant Coffee (Caffeinated & Decaffeinated)	4.00
Frappé Iced Instant Coffee	4.00
<i>(Black, Medium, Sweet, Milk)</i>	
Espresso Coffee	4.50
<i>(Ristretto, Lungo, Freddo)</i>	
Espresso Coffee Double	5.00
Cappuccino Coffee	5.00
<i>(Caffeinated or Decaffeinated, Freddo)</i>	
Iced Tea with lemon peel	4.00
Pot of Tea	4.00
<i>Ceylon, Earl Grey, Japan, Jasmin, Green tea</i>	
Infusions	4.00
<i>Chamomile, Mint, Verbena, Cretan Diktamon, Tilleul</i>	

WINES BY GLASS

WHITE WINES

1.5 DL

Douloufakis, Dafnes, P.G.I. Heraklion € 7.00

SAUVIGNON BLANC

Gold-colored with lemon glints. Ripe, melony nose. Firm, full bodied, textured. Crisp, clean finish. A nicely made Sauvignon Blanc with plenty of character and good balance.

Kosta Lazaridi, Château Julia, P.G.I. Drama 9.00

CHARDONNAY

An ambitious Chardonnay with light gold colour. Full and buttery mouth with acidity balanced and fruity flavor.

Riesling Tradition, Weingut Robert Weik, Rheingau, 10.50

RIESLING

Animating fruit, with harmoniously integrated acidity

ROSE WINES

1.5 DL

Lyrarakis rose, Legacy N.O.H.Q. Alagni, Heraklion 8.00

KOTSIFALI, GRENACHE ROUGE

Quality local wine with deep colour and fine dry flavor. A successful blend with refreshing mouth and aroma of cherries and prunes.

Biblia Chora, P.G.I. Pangeon 8.50

SYRAH

A beautiful and extremely popular rose. It arises from the variety Syrah, so it is characterized by spicy aromas in the nose and mouth. This is a rose with a great range of food flavor combinations.

RED WINES

1.5 DL

Paterianakis Melissokipos, P.G.I. Heraklion  8.00

KOTSIFALI, MANDILARI

Deep red with a few bricked colored hues, fruit marmalade and cinnamon, flavor of oak, earth and spices.

Biblia Chora, P.G.I. Pangeon 10.50

CABERNET SAUVIGNON, MERLOT, AGIORGITIKO

Dark red with distinct brown highlights. Dense nose with pepper and chocolate, coffee, butter, ink, smoke and vanilla. Soft and velvety mouth-feel, with acidity offering nerve and a pleasant, long lasting aftertaste.

Alejandro Fernandez, Pesquera Crianza, Ribera del Duero 12.50

TINTO FINO

Burgundy in color with a soft fuchsia rim, Tinto is elegant and soft, with aromas of red fruit, candied apples, vanilla and nutmeg. Silky on the mid-palate with well rounded tannins and a velvety finish.

Valpolicella Classico, D.O.C. Zonin, Veneto, Italy 8.50

CORVINA, RONDINELLA, MOLINARA

Ample and remarkably complex, with vinous tones and well-defined scents of bitter almonds against a tenuous background of wild berries.

DE LUXE CATEGORY

24% VAT AND Taxes are included - Mehrwertsteuer 24% und Steuern im Preis enthalten. Taxes et VAT 24% sont inclus dans les prix.

Οι τιμές συμπεριλαμβάνουν φόρους και ΦΠΑ 24% Consumer is not obliged to pay, if the notice of payment has not been received. Ο καταναλωτής δεν έχει την υποχρέωση να πληρώσει αν δεν έχει λάβει το νόμιμο παραστατικό.