



FIVE SENSES

RESTAURANT

COCKTAIL BITES

- 8.00 / pc** GRILLED SCALLOPS
with hazelnuts and miso glaze
- 5.00 / pc** LANGUSTINE CROQUETTES
with ayoli and trout caviar
- 6.00 / 2pcs** ARANCINI
with tomato and herbs/ crispy tart with avocado
and tuna
- 10.00** TARAMA AND BOTTARGA SPREAD
with grissini

COCKTAILS

- 20.00** IT'S ALL GREEK TO ME
Rock's & Grapes Tsipouro, Axia Mastiha Spirit, Sugar Syrup,
Lime Juice & Pinch Of Salt
- 20.00** AEGEAN BLUE
Axia Mastiha Spirit, Giffard Blue Curaçao Liqueur,
Lime Juice & Three Cents Aegean Tonic
- 20.00** BASIL SMASH
Tanqueray Gin, Basil Cordial, Marasquin Liqueur & Lime Juice
- 20.00** FROM SCHIEDAM WITH LOVE
Ketel One Vodka, Elderflower Liqueur, Lime Juice & Prosecco
- 20.00** SALTED CARAMEL ESPRESSO
Vodka X Espresso, Cold Brew Espresso, Salted Caramel Syrup
blended with Dark Crème de Cacao & Chocolate Bitters
- 20.00** APEROL FIX
Aperol, Bulleit Rye Whisky, Orgeat Syrup & Lime Juice
- 22.00** BLACK RUBY
Johnnie Walker Black Ruby Whisky, Aperol blended with
Blackberry Syrup & Lime Juice
- 25.00** OJO DORADO
Don Julio Reposado Tequila, Grand Marnier Red Liqueur,
Agave Syrup & Lime Juice
- 25.00** THE MALAGUENA
Zacapa 23 Centenario Ron, Amaro Di Angostura, Agave Syrup,
Angostura Aromatic Bitters & Angostura Orange Bitter
- 65.00** BLUE FASHIONED
Johnnie Walker Blue Label, Sandeman Medium Dry Sherry,
Orange & Mandarin Bitters

NON-ALCOHOL

- PINK GIN **15.00**
Tanqueray 0/0%, Lyre's Italian Spritz blended with Blueberry
Syrup, Lime Juice & Foamer
- APERITIVO SPRITZ **15.00**
Lyre's Italian Spritz, Non-Alcohol Sparkling Wine & Plain Soda