

SUZI TROS

COCKTAILS

12

Suzi Loves Passion

Mastiha, Tsipouro, passion fruit, vanilla

Basil Mojito

Mastiha, lime, basil

Coco Mykonos

Malibu, Mastiha, coconut, pineapple

Summer in Hydra

ouzo, cucumber, honey, mint

Bloody Maria

Vodka, Mediterranean mix, lime

Pelagie de Paris

Greek Old Gin, watermelon, mint

SPARKLING

125ml 500ml Bottle

Champagne Brut Bernard Remy, Carte Blanche

65

Prosecco Brut, Sacchetto Vini

7

40

WHITE

Notios, Gaia Wines, Peloponnese, 2018

6

23

31

Kydonitsa, Monemvasia Winery, Laconia, 2017

7

26

34

Malagouzia, Alpha Single Vineyard, Florina, 2018

8

28

38

Vidiano, Idaia Winery Dafnes, Crete, 2018

9

30

40

Chardonnay, Ktima Gerovassiliou, Epanomi, 2017

10

35

46

ROSÉ

Agiorgitiko 4H-6H, Gaia Wines, Peloponnese, 2018

9

30

36

RED

Exis, Manolesakis Estate Drama, 2018

6

23

31

Agiorgitiko By Gaia, Gaia Wines, Nemea, 2017

7.5

29

36

Xinomavro, Alpha Single Vineyard, Amyndeo, 2012

8.5

35

45

Red, Monemvasia Winery, Monemvasia, 2009

9

37

48

Estate, Ktima Gerovassiliou, Epanomi, 2017

10

40

52

BEER

Mythos, Lager, Thessaloniki

5

Septem, Pilsner, Evia

6

GREEK CLASSICS

Ouzo 7, Tetteris, Chios 200ml

22

Tsipouro Apostolakis, Thessalia 200ml

24

Retsina Nobilis, Gaia Wines, Nemea

7

26

34

Food Allergies: please speak to our staff about the ingredients in your meal, when making your order and inform them of any allergies.
An optional 12.5% service charge will be added to your bill, payable at your discretion