

ATLANTIKÓS

DESSERTS

ORANGE PIE \$11

Traditional Orange Cake, Confit Citrus Segments,
Greek Yogurt Sorbet

Paired with Muscat, Vin Doux

BAKLAVAS \$11

Phyllo Crust, Walnuts, Masticha Ice Cream

Paired with Sherry Lustau

GREEK YOGURT & VASSILISA HONEY \$10

Greek Yogurt, Selection of Evoia Honey

Truffle Honey sup \$7

24k Gold Honey sup \$10

Paired with Moscato D' Asti

CHOCOLATE & OUZO SOUFFLÉ \$14

Ouzo Liqueur, 66% Chocolate, Vanilla Ice Cream

Paired with Banyuls, M. Chapoutier

STRAWBERRY, TOMATO, PANACOTTA \$12

Panna Cotta, Candied Tomatoes, Strawberry Sorbet

Paired with Royal Tokaji

Atlantikós Olive Oil

\$18

Champagne Sea Salt Crust

\$15

VASILISSA HONEY

Thyme Honey

\$12

Truffle Honey

\$22

24k Gold Honey

\$35

COFFEE

Greek Coffee \$6

Regular Coffee \$7

Espresso \$6

Double Espresso \$9

Cappuccino \$9

Macchiato \$6

Latte \$9

ORGANIC TEA

English Breakfast \$7

Long Life Green \$7

Lavendar Earl Grey \$7

Peppermint \$7

Vanilla Rooibos \$7

Oolong \$7

Chamomile Blossom \$7

RETAIL

Sarantis Preserves

\$12

Greek Traditional Fruit Sweets in Syrup

Grape or Quince

Dry Oregano

\$8

Handpicked Oregano from Taygetos

Mountain

CORDIALS, LIQUEURS & DIGESTIFS

Skinos Mastiha \$12

Ouzo Boutari \$12

Tsipouro Tsililis \$12

Roots Mastiha 14

Ouzo 12 \$14

Roots Herb \$14

Fos Mastiha \$14

Metaxa Ouzo \$14

Roots Tentura \$15

Roots Rakomelo \$15

Dark Cave 5 Year Aged Tsipouro Tsililis \$20

GREEK BRANDY

Metaxa 7* \$14

Metaxa XO \$18