



Lunch / Dinner Menu



ALL PRICES ARE SUBJECT TO SERVICE CHARGE & PREVAILING GOVERNMENT TAXES.
PLEASE LET US KNOW IF YOU HAVE ANY DIETARY RESTRICTIONS.



Daily Lunch Specials

AVAILABLE FROM WED TO SUN | 11.30AM - 3PM

LUNCH SET MENU | \$19.90++ PER PAX

MAIN (SELECT 1)

- PORK GYRO WRAP**
- CHICKEN & BACON GYRO WRAP**
- VEGETARIAN WRAP (V)**
- FALAFEL WRAP (V)**
- CHICKEN SOUVLAKI**
- BAKALIAROS SKORDALIA**

BEVERAGE (SELECT 1)

SODA

Coke | Coke Light | Sprite | Ginger Ale | Tonic Water

COFFEE

Espresso | Macchiato | Long Black | Flat White | Latte

POT OF TEA

Penirli

EGG PENIRLI "GREEK PIZZA"

HOUSE-MADE PIZZA DOUGH | GARLIC | KEFALOTYRI
BACON | EGG

VEGETABLE PENIRLI "GREEK PIZZA" (V)

HOUSE-MADE PIZZA DOUGH | TOMATOES SAUCE
ONIONS | CAPSICUM | FETA CHEESE | OREGANO
MOZZARELLA CHEESE

16

16

Wraps

PORK WRAP

PITA | GRILLED SUCCULENT PORK NECK | TZATZIKI
ROSA SOUSI | TOMATOES | ONIONS | FRIES

VEGETARIAN WRAP

PITA | HALLOUMI CHEESE | TOMATOES | ONIONS
ARUGULA | ROSA SOUSI | BALSAMIC CREAM | FRIES

CHICKEN BACON WRAP

PITA | BACON | GRILLED SUCCULENT CHICKEN THIGH
TZATZIKI | TOMATOES | ONION | LETTUCE | ROSA SOUSI
FRIES

18

20

20

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Communal Menu

\$75++ PER PAX (MIN. 4 PAX)
(Our communal menu serves the whole table)

DIPS PLATTER

TZATZIKI | HUMMUS | TIROKAFTERI | BLACK OLIVES | GRILLED PITA BREAD

GRILLED WHOLE SQUID

CHARRED LEMON | FRIED ASPARAGUS & EGGPLANT

GREEK SALAD (V)

CAPERS | TOMATO | CUCUMBERS | BELL PEPPERS | FETA CHEESE | OLIVES | ONION

GRILLED MEAT PLATTER

LAMB RACK | BIFTEKI | CHICKEN SOUVLAKI
DUROC PORK CHOP

GRILLED VEGETABLE PLATTER

TOMATO ON VINE | PORTOBELLO MUSHROOM | CHEESE DIP
ZUCCHINI | CAPSICUM

GALAKTOBOUREKO

EGG CUSTARD | CINNAMON | PUFF PASTRY
***20 mins waiting time**

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Vegetarian Communal Menu

\$75++ PER PAX (MIN. 4 PAX)

(Our communal menu serves the whole table)

DIPS PLATTER

TZATZIKI | HUMMUS | TIROKAFTERI | BLACK OLIVES | GRILLED PITA BREAD

FALAFEL

DEEP FRIED CHICKPEA BALL SERVED WITH YOGHURT SAUCE

CHEF'S SALAD

AVOCADO | CUCUMBER | ORANGE | LETTUCE | QUINOA | RED ONION
ALMONDS | SUNDRIED TOMATOES | BALSAMIC ORANGE DRESSING

VEGETARIAN MOUSSAKA

LAYERS OF ZUCCHINI | TOMATOES | POTATOES | EGGPLANT
BECHAMEL SAUCE

***20 mins waiting time**

GRILLED VEGETABLE PLATTER

TOMATO ON VINE | PORTOBELLO MUSHROOM | CHEESE DIP
ZUCCHINI | CAPSICUM

GALAKTOBOUREKO

EGG CUSTARD | CINNAMON | PUFF PASTRY

***20 mins waiting time**

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Kids Menu

LIGHTLY BATTERED FISH & CHIPS 16

DEEP FRIED CHIPS | TARTARE SAUCE | MIXED GREENS

LOADED MAC & CHEESE 'MAKARONAKI KOFTO' 16

LEMON | GARLIC | CHEDDAR CHEESE | PARMESAN
CHEESE | BECHAMEL

***CHOICE OF JUICE AND A SCOOP OF ICE
CREAM FOR SUPPLEMENTARY \$6**



A la Carte Menu

MONDAY TO FRIDAY | ALL DAY
WEEKENDS | 3PM ONWARDS

Mezeds

TZATZIKI (V) WITH PITA BREAD HOUSE-MADE YOGHURT CUCUMBERS GARLIC DILL LEMON JUICE PITA BREAD	10 16	GRILLED WHOLE SQUID CHARRED LEMON FRIED ASPARAGUS & EGGPLANT	24
HUMMUS (V) WITH PITA BREAD MASHED CHICKPEA TAHINI LEMON JUICE GARLIC PITA BREAD	10 16	HTAPOTHI STI SKHARA GRILLED MARINATED GILMAR OCTOPUS LEMON WEDGES	38
TIROKAFTERI (V) WITH PITA BREAD SPICY CHEESE FETA CHEESE SMOKED PAPRIKA GARLIC PITA BREAD	10 16	GREEK SALAD (V) CAPERS TOMATO CUCUMBERS BELL PEPPERS FETA CHEESE OLIVES ONION	16
TARAMASALATA WITH PITA BREAD SALTED & CURED COD ROE LEMON JUICE ALMONDS PITA BREAD	12 18	CHEF'S SALAD (V) AVOCADO CUCUMBER ORANGE LETTUCE QUINOA RED ONION SLICED ALMONDS SUNDRIED TOMATO BALSAMIC ORANGE DRESSING	16
DIPS PLATTER TZATZIKI HUMMUS TIROKAFTERI TARAMASALATA PITA BREAD	28	ARUGULA SALAD (V) CHERRY TOMATOES LETTUCE GREEK BALSAMIC CREAM PARMESAN FLAKES WALNUTS	16
SPANAKOPITA SHARING FOR 2 SHARING FOR 4 HOUSE-MADE YOGHURT SPINACH FETA CHEESE MINT ONION GARLIC EGGS *20 mins waiting time	18 32	CHICKEN MOUSSAKA MINCED CHICKEN ZUCCHINI POTATOES TOMATOES EGGPLANT BECHAMEL *20 mins waiting time	24
GRILLED HALLOUMI CHEESE BALSAMIC CREAM LEMON WEDGES	16	BEEF MOUSSAKA MINCED BEEF ZUCCHINI POTATOES TOMATOES EGGPLANT BECHAMEL *20 mins waiting time	26
SAGANAKI CHEESE HONEY LEMON WEDGES	16		
MELITZANES GEMISTES (V) STUFFED EGGPLANT FETA CHEESE	15		

Sides

STEAMED PILAF RICE	3
GRILLED PITA BREAD	6
FRIED POTATO CHIPS	8

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Souvlaki and Kebab

CHICKEN SOUVLAKI 26

GRILLED CHICKEN SKEWERS | BABY SALAD | TZATZIKI
PITA BREAD

LAMB KEBAB 30

GRILLED LAMB | BABY SALAD | TZATZIKI | CHIPS

BEEF SOUVLAKI 30

GRILLED SIRLOIN SKEWERS | BABY SALAD | TZATZIKI | CHIPS

Thalassina and Kreatika

HIRINES BRIZOLES 28

MARINATED DUROC PORK CUTLET | BABY SALAD
TZATZIKI | CHIPS

GREEK-STYLE OVEN BAKED MEDITERRANEAN SEA BASS 28

MIXED SALAD | TOMATOES | ONION | MEDITERRANEAN OLIVES

MEDITERRANEAN SEAFOOD STEW 52

RED SEA PRAWNS | OCTOPUS | SNAPPER FILLET
MUSSELS | TOMATOES | OLIVES

PSARI 48

500-600 GRAM WHOLE GRILLED FISH | MIXED SALAD
OVEN ROASTED POTATOES

GARIDES SAGANAKI 26

PAN-SEARED RED SEA PRAWNS | TOMATO SAUCE
FETA CHEESE | BABY SALAD | RICE

BAKALIAROS SKORDALIA 26

SEA BASS FILLET | KOURKOUTI | MASHED POTATOES |
SPINACH

MIXED GRILLED PLATTER S 78

LAMB RACK | CHICKEN & BEEF SOUVLAKI | DUROC PORK
CHOP | BABY SALAD | TZATZIKI | DEEP FRIED CHIPS

L 108

SLOW COOKED AUSTRALIAN LAMB SHANK 'LAMB KLEFTIKO' 42

KEFALOTYRI | POTATOES | CARROT | BELL PEPPER
GARLIC | THYME | LEMON

12 HOURS SLOW ROASTED LAMB GYROS 32

GRILLED PITA BREAD | FETA CHEESE | CUCUMBER | LETTUCE
RED ONIONS | MANGO | TOMATOES | CORIANDER | LEMON & DILL
YOGHURT

Burgers

BLT BURGER 22

POTATO BRIOCHE BUN | 130 GRAMS BEEF PATTY
LETTUCE | BACON | TOMATO | ROSA SOUSI | FRIES

CHEESEBURGER & BACON 24

POTATO BRIOCHE BUN | TOMATO | 130 GRAMS BEEF
PATTY | CARAMELISED ONION | CHEDDAR CHEESE
BACON | ROSA SOUSI | FRIES

ZORBA'S SIGNATURE BURGER 25

POTATO BRIOCHE BUN | 130 GRAMS BEEF PATTY | BACON
CARAMELISED ONION | ROSA SOUSI | PORTOBELLO MUSHROOM
FRIED EGG | FRIES

BURGER ADD-ONS

PORTOBELLO MUSHROOM	3
BEEF PATTY	7
AVOCADO	4
CHEESE	1.50
BACON (2 PIECES)	3

Vegetarian

VEGETARIAN MOUSSAKA (V) 20

LAYERS OF ZUCCHINI | TOMATOES | POTATOES
EGGPLANT | BECHAMEL

*20 mins waiting time

POTATO SALAD 'PATATOSALATA' 18

RED ONION | FETA CHEESE | FRESH MINT | OLIVES

GRILLED VEGETARIAN PLATTER (V) 22

MIXED GRILLED VEGETABLES | TOMATO ON VINE
PORTOBELLO MUSHROOM | ASSORTMENT OF DIPS

FALAFEL (V) 14

6 PIECES OF DEEP-FRIED CHICKPEA FRITTERS YOGHURT
MAYONNAISE

VEGETARIAN CLUB BURGER (V) 20

POTATO BRIOCHE BUN | TOMATO | LETTUCE | ARUGULA
AVOCADO | CHEDDAR CHEESE | ROSA SOUSI | GARLIC
MAYO | FRIES

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Desserts

YIAOURTI ME MELI

GREEK YOGHURT | HONEY | TOASTED WALNUTS

10

GALAKTOBOUREKO

SHARING FOR 2
SHARING FOR 4

EGG CUSTARD | CINNAMON | PUFF PASTRY
*20 mins waiting time

18

38

BAKLAVA

FILO PASTRY | CHOPPED NUTS | HONEY SYRUP
VANILLA ICE CREAM

15

CHOCOLATE BAKLAVA

PASTRY | TOASTED PISTACHIO | COCOA POWDER
VANILLA ICE CREAM

15

BRIGHT CITRUSY ORANGE PIE

PHYLLO PASTRY | HOUSE-MADE YOGHURT | CINNAMON
VANILLA ICE CREAM

15

WALNUT PIE

WALNUTS | MILK | MADAGASCAN VANILLA | VANILLA ICE
CREAM

15

CHOCOLATE PIE

COCOA POWDER | BACARDI WHITE RUM | VANILLA MILK

15

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Housepour Wines

White

GLS | BTL

ALPHA ECOSYSTEM AGIA KYRIAKI ASSYRTIKO

16 | 90

A BRIGHT SUB-YELLOW-STRAW WINE WITH AN INTENSE AND RICH AROMA. IT OFFERS EXCELLENT STRUCTURE, A CREAMY AND CRISP TEXTURE, AND A PERSISTENT FINISH.

ALPHA SV TURTLES MALAGOUZIAT

16 | 90

LIGHT YELLOW WITH GREENISH TINTS. A STRONG AND LIVELY NOSE FEEL, AND FLORAL AROMAS. ROUND AND MELLOW ON THE PALATE WITH FINESSE AND A HINT OF ROSEMARY.

SKOURAS WILD DREAMS SAUVIGNON BLANC

18 | 95

SOFT COLOR WITH A LIGHT GREEN SHADE. EXPRESSIVE NOSE WITH TROPICAL FRUIT, MANGO, PINEAPPLE, LYCHEE, AND ASPARAGUS NOTES. RICH MOUTHFEEL, VIBRANT ACIDITY, AND A LONG FINISH WITH LIME, GRAPEFRUIT, AND TROPICAL FLAVORS.

Red

GLS | BTL

ALPHA AXIA RED XINOMAVRO, SYRAH

16 | 90

SPLENDID PURPLE-RED COLOR. COMPLEX BOUQUET OF SPICES AND RIPE BLACKBERRY. FULL-BODIED, ROUNDED TANNINS, BALANCED ACIDITY, AND WOOD TONES. LONG AFTERTASTE WITH INTENSE QUINCE AROMA.

PAVLIDIS THEMA RED SYRAH, AGIORGHITIKO

16 | 90

DARK PURPLE COLOR, INTENSE BOUQUET OF CHERRIES AND PLUMS. WELL-BALANCED, LIVELY TANNINS, AND A LONG, FRUITY AFTERTASTE.

SKOURAS NEMEA SAINT GEORGE

18 | 95

DEEP MORELLO CHERRY-RED. AROMAS OF BLACKBERRIES AND RASPBERRIES, WITH HINTS OF SPICES. MEDIUM-BODIED, ELEGANT STRUCTURE, AND BALANCED ACIDITY.

Rosé

GLS | BTL

GAIA 4-6H ROSE

16 | 90

AN APPEALING ROSE WITH AN INTENSE AND AROMATIC PROFILE, BLENDING DELICATE ROSE PETAL NOTES WITH FLAVORS OF POMEGRANATE AND STRAWBERRY. VIBRANT AND CRISP, WITH LIFTED ACIDITY.

DOMAINE COSTA LAZARIDI ROSE

20 | 110

LIGHT SALMON WITH PINK HUES. ELEGANT AND ARISTOCRATIC, WITH HINTS OF LEMON VERBENA AND SPICES. BALANCED ACIDITY LINGERS IN THE AFTERMATH.

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Premium Wines

White

BTL

ALPHA ECOSYSTEM KALIVA FUME

120

BRILLIANT LIGHT YELLOW. INTENSE AND RICH NOSE WITH CITRUS, HONEYDEW, AND HINTS OF OAK. CREAMY TEXTURE WITH FRESHNESS AND FINESSE. LONG, SATISFYING FINISH.

DOMAINE COSTA LAZARIDI WHITE

130

BRIGHT BLONDE YELLOW. EXPRESSIVE BOUQUET WITH OAK-INFUSED AROMAS OF ACACIA, LEMONGRASS, ORANGE, AND HONEYCOMB. WELL-STRUCTURED, BALANCED ACIDITY, RICHNESS, AND INTENSITY.

DIAMANTAKOS PREKNADI

150

AROMAS OF STONE FRUIT, WHITE FLOWERS AND SWEET SPICES IN A SWEET NOSE, GIVING WAY TO A RICH, FATTY MOUTH, WITH MODERATE-BALANCED ACIDITY AND A REMARKABLY LONG FINISH THAT LEAVES HINTS OF HONEY AND BEESWAX. EXCELLENT MATCH WITH GRILLED RIBS, WHITE MEAT AND PORK CHOP.

COSTA LAZARIDI CHATEAU JULIA ASSYRTIKO

120

ELEGANT BOUQUET WITH NOTES OF CHAMOMILE, LEMON TREE BLOSSOM AND FLINT. LONG FINISH WITH HINTS OF LEMON. MATCHES A GREAT VARIETY OF DISHES

COSTA LAZARIDI AMETHYSTOS WHITE

120

AROMA IS REMINISCENT OF PEACH, MANGO AND PINEAPPLE ON A CITRUS BACKGROUND. FRESH FULL TASTE AND A FRUITY FINISH. PAIRS GREAT WITH GREEN SALADS, GRILLED VEGETABLES AND SEAFOOD.

Red

BTL

SKOURAS GRANDE CUVÉE AGIORGHITIKO

150

BRIGHT, DEEP, AND CLEAR RUBY-RED. DENSE AND POWERFUL NOSE. MEDIUM-PLUS BODY WITH INTRIGUING ACIDITY AND HIGH-QUALITY TANNINS. LONG AFTERTASTE.

SKOURAS FLEVA SYRAH

130

DEEP RED COLOR. RICH AROMAS OF DARK FRUITS WITH HINTS OF TRUFFLE, BLACK CHOCOLATE, AND TOBACCO. INTENSELY PEPPERY.

ALPHA ESTATE PINOT NOIR

150

TRANSPARENT RUBY-RED WITH ALLURING AROMAS OF SPICE AND DARK FRUIT. WELL PAIRED WITH ALL WHITE MEATS - GRILLED OR COOKED IN FINE SAUCES.

AVANTIS AGIOS CHRONOS SYRAH, VIOGNER

120

DARK RUBY COLOUR AND INTENSE, COMPLEX BOUQUET. RICH PALATE & LONG FINISH. A FINE PAIRING FOR BEEF, GAME AND CHEESE.

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Sparkling

GLS | BTL

ZONIN PROSECCO	16 80
AMALIA SPARKLING BRUT	120

Champagne

GLS | BTL

MOET & CHANDON BRUT	200
VEUVE CLICQUOT BRUT	230
DOM PERIGNON VINTAGE	550
DOM PERIGNON LUMINOUS	650
MOET IMPERIAL ROSE	230
PERRIER JOUET ROSE	230

Beers

GLS | BTL

HEINEKEN DRAUGHT	18
TIGER DRAUGHT	17
GUINNESS DRAUGHT	18
MYTHOS	15
FIX LAGER	15
ASAHI DRY	15
CORONA	15

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Cocktails

Zorba Signatures

ZEUS	20
GALLIANO PASSION FRUIT SYRUP JIM BEAM WHITE LEMON	
POSEIDON	20
BACARDI WHITE RUM BLUE CURACAO CUCUMBER SYRUP LIME JUICE SEA SALT	
HADES	20
SAMBUCCA CREME DE CASSIS ORGEAT SYRUP BLACKBERRY SESAME PASTE	
APHRODITE	20
GREEK GIN LYCHEE LIQUEUR ROSE SYRUP RASPBERRY LEMON JUICE	
ATHENA	20
SAILOR JERRY CHERRY BRANDY BLACKBERRY SYRUP BLACKBERRY LEMON JUICE PINEAPPLE CREAM	
APOLLO	20
GREEK GIN BALSAMIC SHRUBS TONIC	
DEMETER	20
GREEK GIN SKINOS NOILLY PRAT OUZO	

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Cocktails

International

APEROL SPRITZ	18
COSMOPOLITAN	20
DARK AND STORMY	20
ESPRESSO MARTINI	22
GIN MARTINI (DRY / DIRTY)	20
LONG ISLAND TEA	24
LYCHEE MARTINI	20
MARGARITA	20
<small>LIME/ STRAWBERRY/ PEACH</small>	
MAI TAI	20
MOJITO	20
<small>CLASSIC / PASSIONFRUIT / LEMONGRASS / LYCHEE / STRAWBERRY</small>	
NEGRONI	24
OLD FASHIONED	22
SINGAPORE SLING	24
VODKA MARTINI (DRY / DIRTY)	20
WHISKEY SOUR	20

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Spirits and Aperitif

Greek Aperitif

GLS | BTL

PLOMARI OUZO	14 150
SKINOS MASTIHA	14 150
OTTO'S ATHEN VERMOUTH	14 150

Gin

GLS | BTL

OLD SPORT GREEK	18 260
SIPSMITH	17 250
HENDRICK'S	20 280
BOMBAY SAPPHIRE	18 260
ROKU GIN	18 270
THE BOTANIST	18 270

Vodka

GLS | BTL

HAKU	17 250
BELVEDERE	18 270
GREY GOOSE	20 280

Rum

GLS | BTL

BACARDI WHITE	17 250
SAILOR JERRY	18 260
BLACK TEARS SPICED RUM	18 270
CACHACA THOQUINO	18 260

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Spirits and Aperitif

Tequila

GLS | BTL

JOSE CUERVO GOLD	17 250
1800 ANEJO	20 280
OLMECA ALTOS BLANCO	18 280

Bourbon

GLS | BTL

JIM BEAM WHITE	17 260
JACK DANIEL'S	18 270
MAKER'S MARK	20 290

Whisky

GLS | BTL

AUCHENTOSHAN 12YO	17 260
CHIVAS 18YO	20 390
JOHNNIE WALKER GOLD LABEL	18 270
MACALLAN 12YO	22 320
MACALLAN 15YO	35 480
GLENFIDDICH 12YO	18 270
GLENFIDDICH 18YO	25 490
GLENLIVET 12YO	18 270
GLENLIVET 18YO	28 550

Cognac

GLS | BTL

COURVOISIER VSOP	17 260
MARTELL CORDON BLEU	29 550
MARTELL RED BARREL VSOP	18 280
HENNESSY VSOP	20 300
HENNESSY XO	35 650

Non-Alcoholic

Coffee

ESPRESSO	4
SINGLE SHOT	
DOUBLE SHOT	6
MACCHIATO	4.5
SINGLE SHOT	
DOUBLE SHOT	6.5
LONG BLACK	5
FLAT WHITE	6
MOCHA	6.5
LATTE	6
CARAMEL LATTE	6.5
HAZELNUT LATTE	6.5
VANILLA LATTE	6.5
AFFOGATO	9

Specialty Coffee

ELLINIKOS KAFES	5
GREEK FRAPPE	10
HELLENIC CITRUS FRAPPE	10
<small>ESPRESSO HOUSE-MADE ORANGE BLOSSOM SYRUP FRESH MILK</small>	
CARDAMOM FRAPPE	10
<small>ESPRESSO HOUSE-MADE CARDAMOM SYRUP FRESH MILK</small>	
PISTACHIO EUPHORIA FRAPPE	10
<small>ESPRESSO HOUSE-MADE PISTACHIO SYRUP MILK</small>	

Pot of Tea

GREEK MOUNTAIN TEA	8
LEMON VERBENA	8
CIRCE BLEND OF 4 HERBS	8
<small>ORGANIC GREEK MOUNTAIN TEA, ORGANIC SALVIA OFFICINALIS, MENTHA PIPERITA, ROSE PETALS</small>	
CIRCE BLEND OF 5 HERBS	8
<small>ORGANIC CISTUS CRETICUS, ORGANIC ROSMARINUS OFFICINALIS, ORGANIC LAVENDER, ORGANIC OCIMUM BASILICUM, ROSE PETALS</small>	

Sparkling Tea

PEARL OF THE ORIENT WITH LYCHEE	10
EARL GREY LAVENDER WITH STRAWBERRY	10
CHAMOMILE DREAM WITH APPLE	10
HANAMI WITH WHITE PEACH	10

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Non-Alcoholic

Soft Drinks

COKE	8
COKE LIGHT	8
SPRITE	8
GINGER ALE	8
TONIC WATER	8
RED BULL	10
RED BULL SUGAR-FREE	10

Juices

APPLE JUICE	8
CRANBERRY JUICE	8
LIME JUICE	8
ORANGE JUICE	8
PINEAPPLE JUICE	8
YUZU JUICE	8

Mocktails

ARISTOTLE'S BERRY BURST	10
<small>BERRY SHRUBS BLACKBERRY SYRUP SODA</small>	
OREGANO ELYSIUM FIZZ	10
<small>CUCUMBER JUICE HONEY SYRUP SODA OREGANO</small>	

Kids-Friendly

CHOCOLATE	6
BABYCCINO	4

Bottled Water

EVIAN STILL (750ML)	10
EVIAN SPARKLING (750ML)	10