

# POOL MENU

## HEALTHY BOWLS

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### Poke Bowls

#### Mediterranean

18.00

Bulgur wheat, Tomatoes, Cucumber, Fresh herbs,  
Aged balsamic vinegar

G, Ve

#### Fitness

21.00

Salmon gravlax, Steamed rice, Soya beans, Cucumber,  
Avocado cream

F, S, Se

#### Energy

22.00

Shrimp, Quinoa, Peanut Butter, Walnuts, Cucumber

Cr, N, P

### Greek Yogurt Bowls

#### Traditional

14.00

Greek strained yogurt, Santorini's honey, Walnuts,  
Cinnamon, Apple

L, N, V

#### Booster

15.00

Greek strained yogurt, Pomegranate molasses,  
Oats, Chia seeds, Blueberries, Goji berries

G, L, V

## BURGERS, WRAPS & SANDWICHES

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### Sourdough Bread Sandwich

15.00

Grilled aubergine, Anthotyro cheese,  
Kalamata olives, Verbena

G, L, V

### Salmon Wrap

17.00

Wholegrain tortilla, Marinated salmon, Arugula,  
Fresh cream cheese, Santorini honey

G, F, L

### Katsu Sando

20.00

Brioche, Buttermilk chicken, Tomato marmalade,  
Cabbage, Baconaise

E, G, L

### Greek Burger

32.00

Lamb patty, Spinach, Epirus feta cream, Fresh mint

G, L

## SALADS

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### Santorini Salad

21.00

Santorini cherry tomatoes, Green bell peppers, Cucumber,  
Barley rusks, Kalamata olives, Epirus feta

G, L, V

### Greek Ceasar

24.00

Caramelized cretan apaki, Andros volaki cheese,  
Mustard-garlic emulsion, Carob croutons

L, Mu

## PINSA

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### Margarita

16.00

Cretan tomatoes, Fresh mozzarella, Basil

G, L, V

### Charcuterie

18.00

Tomato sauce, Mozzarella, Evritania prosciutto,  
Rethymno smoked pancetta

G, L

## DESSERTS

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### Profiterole

15.00

Vanilla ice cream, Chocolate sauce

E, G, L, V

### Lemon Tart

16.00

Chios mastiha cream

E, G, L, V

### "Aegina"

17.00

Pistachio, Sea salt, Raspberry sorbet

E, G, L, N, V

### Fresh Seasonal Fruit Platter

30.00

### Home Made Ice Creams

07.00

Vanilla, Dark Cholate, Caramel

per scoop

L, V

### Home Made Sorbets

06.00

Strawberry, Lemon

per scoop

Ve

Served from 12:00pm to 6:00pm

All prices are in euro (€) | VAT is included



## BEANS & LEAVES

Hot		Cold	
Espresso	3.50	Freddo Espresso	4.50
Cappuccino	4.50	Freddo Cappuccino	5.00
Flat White	5.00	Iced Latte	4.50
Latte	4.50	Iced Flat White	5.00
Greek Coffee	3.50	Iced Teas	5.00
Teas	4.00	(Black, Green, Rooibos)	
Herbs	4.00	Iced Matcha Latte	5.00
Matcha Latte	6.00	Frappuccino	6.50
Mochaccino	6.00		

## ARTISANAL SODAS, WATERS & BUBBLES

Coca Cola, Cola Zero, Sprite, Fanta	4.50
3Cents Pink Grapefruit	6.50
3Cents Ginger Beer	6.00
3Cents Mandarin & Bergamot	6.50
3Cents Sour Cherry	6.50
3Cents Aegean Tonic	6.50

### Waters & Bubbles

Xino Nero Sparkling Water 250ml	3.50
San Pellegrino Sparkling Water 250ml	4.50
Natural Mineral Water 1Lt	5.00
Xino Nero Sparkling Water 750ml	6.00
Avaton Natural Mineral Water 750ml	9.00

## BEERS

Nisos Pilsner	7.50
Nisos All Day Organic Gluten Free Lager	9.00
Yellow Donkey Pale Ale	11.00
Crazy Donkey IPA	12.00
Blue Monkey Pilsner	10.00
Blue Monkey Pale Ale	11.00
Malt N Marvel Double IPA	11.00
Corona	10.00

## WINES 125 ML

### White

A. Thymiopoulos, ATMA	11.00
Xinomavro-Malagouzia, PGI Naoussa	

Gaia wines, Thalassitis	17.00
Assyrtiko, PDO Santorini	

### Rose

Ieropoulos winery, Rosé-Saint-Georges	11.00
Agiorgitico, PDO Nemea	

### Red

Diamantakis	11.00
Petali, Liatiko, PGI Crete	

### Sparkling & Champagne

Tselepos wines, Amalia Brut	12.00
Moschofilero, PDO Mantinea	

Kir-Yianni, Akakies Sparkling	11.00
Xinomavro, PDO Amyndeon	

Drappier, Carte D'or Brut NV	25.00
Côte des Bar, France	

## JUICES & MILKSHAKES

Fresh Orange Juice	7.00
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<b>Detox</b>	8.00
Orange, Carrot, Ginger and Turmeric	

<b>Homemade Lemonade</b>	7.50
Fresh lemon juice, Agave syrup, Mastiha water, Basil	

<b>Keto Smoothy</b>	8.50
Low Fat Greek Yogurt, Peanut Butter, Chia Seeds, Cocoa Nibs, Banana	

<b>Vitamin Boost</b>	8.50
Coconut Creme, Seasonal Fruits	

<b>Matcha Avocado Smoothy</b>	9.00
Matcha, Avocado, Mint, Maple Syrup, Almond Milk	

## SIGNATURE COCKTAILS

<b>Bubbles &amp; Flowers</b>	16.00
Aperol, Raspberry, Eldeflower, Prosecco	<u>BITTERSWEET, FLORAL, FRUITY</u>

<b>Silk Road</b>	15.00
Gin, Mastiha, Cucumber, Keffir Leafs	<u>HERBAL, EARTHY, EXOTIC</u>

<b>Tropic Thunder</b>	18.00
Tequila, Pineapple, Cilantro, Chili	<u>SPICY, SOUR, EXOTIC</u>

<b>Anthesteria</b>	16.00
Violet, Luxardo Bitter, Rose, Prosecco	<u>BITTER, FLORAL, BUBBLY</u>

<b>Salud</b>	16.00
Tequila, Ginger, Carrot, Turmeric	<u>SOUR, SPICY, EARTHY</u>

<b>Coconut Bay</b>	18.00
Rum, Banana, Falernum, Coconut	<u>SWEET, TROPICAL, FRUITY</u>

<b>A Spice Odyssey</b>	15.00
Spiced Rum, Ginger, Lime, Lemongrass	<u>SPICY, EXOTIC, FRESH</u>

<b>Golden Hour</b>	16.00
Gin, Cocchi Americano, Suze, Mango	<u>HERBAL, DRY, FRUITY</u>

<b>Classic Cocktails</b>	15.00
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## MOCKTAILS

<b>Young Hugo</b>	14.00
Tanqueray 0.0%, Elderflower, Mint, Tonic	

<b>Spicy Iced Tea</b>	11.00
Green Tea, Lemongrass, lime leaves, Ginger	

<b>Aegean Blue</b>	13.00
Divino Bianco, Blue Curacao, Lemon, Aegean Tonic	