

ASTRA BAR

APERITIFS

Ouzo on the Rocks	€ 5.00
Martini Bianco - Rosso or Dubonnet on the Rocks	7.50
Pernod or Ricard or Campari on the Rocks	9.50

SPIRITS & BITTERS

Chilled Cretan Raki	4.50
Chilled Prime Italian Grappa, Chartreuse Green, Carpano Antica Formula	11.50
Fernet Branca, Fernet Branca Menta, Sambuca Molinari	9.50
Punt e Mes, Noilly Prat Dry Vernouth	9.50
Amaro Montenegro, Jägermeister, Ramazzotti	9.50

DESSERT, SHERRY & PORT WINES

Samos Doux Dessert Wine, Limoncello	7.50
Sherry Tio Pepe Extra Dry	7.50
Port Fine Tawny, Port Fine Ruby	7.50
Santorini Vinsanto P.D.O. Santorini	9.50
Masticha Chiou Skinis	9.50

CHAMPAGNES & SPARKLING WINES

Moët & Chandon Brut	95.00
Laurent Perrier Brut	90.00
Veuve Clicquot Brut Yellow Label	95.00
Drappier Carte d'Or Brut	105.00
Dom Perignon Brut	425.00
Prosecco Zonin Spumante S.P. Cuvee	38.00
Pommery Brut, Royal	105.00
Pommery Rose	165.00

BY THE GLASS

Laurent Perrier Brut	19.00
Drappier Carte d'Or Brut	22.00
Prosecco Zonin Spumante S.P. Cuvee	9.00

COCKTAILS

Sparkling Sangria	€ 12.50
<i>Prosecco Sparkling Wine, Orange Curacao, Apricot, splash of Soda Water, Red Forest Berries</i>	
Elder Cucumber	12.50
<i>Tanqueray, elderflower, cucumber syrup, lemon juice, ginger beer</i>	
Rossini/Bellini	19.50
<i>Fresh muddled Strawberries/Peach topped with chilled French Champagne</i>	
Khir Royal	19.50
<i>French Champagne spiced with Crème de Cassis</i>	
Hugo	12.50
<i>Elderflower Syrup, Prosecco Sparkling Wine, Splash Soda Water</i>	
Aperol Spritz	12.50
<i>Aperol, Prosecco Sparkling Wine, Splash Soda Water</i>	
Pink Dream	10.50
<i>Rose Wine, Vanilla Syrup, pink grapefruit, soda</i>	
Americano	12.50
<i>Campari, Carpano Antiqua Formula Vermouth, Soda Water</i>	
Bloody Mary	12.50
<i>Smirnoff Red Pure Grain Vodka, Tomato, Lemon Juice, Worcestershire Sauce, Tabasco, Salt & Pepper</i>	
Gin Fizz	12.50
<i>Gordon's London Dry Gin, Fresh Lemon Juice, Sugar, Soda Water</i>	
Negroni	12.50
<i>Gin, Campari, Martini Rosso</i>	
Old Fashioned	12.50
<i>Bullet Rye Bourbon, Sugar, Angostura Bitters</i>	
Pina Collada	12.50
<i>Havana 3 Anos Rum, Coconut & Pineapple Juice</i>	
Mai Tai	12.50
<i>Havana 3 Anos Rum, Havana Anejo, Lime Juice, Orgeat</i>	
Caipirinha	12.50
<i>Brazilian Cachaca, Sugar, Fresh Lime</i>	
Mojito	12.50
<i>Havana 3 Anos Rum, Sugar, Mint Leaves, Fresh Lime, Top up Soda Water</i>	
Espresso Martini	12.50
<i>Vincent Van Gogh Double Espresso Vodka, Sugar, Kahlua Coffee Liqueur</i>	

SIGNATURE COCKTAILS

French Mule € 14.50

CÎROC Ultra-Premium gluten free Vodka from fine French grapes distilled five times at the historic Distillerie de Chevanceaux in the South of France for an exquisitely smooth, fresh vodka experience. Freshly squeezed Lime juice with a light spicy touch of ginger, garnished with grape, lime wedge, basil leaves and caramelized ginger, served in a mug.

Bramble 14.50

A classic 80's Cocktail reinvented. Tanqueray London dry Gin combined with fresh lemon juice, sugar syrup, finished with Crème de Mure Liqueur, garnished with lemon peel and fresh forest fruits, served in a double old fashioned glass.

Japanese Sour 14.50

A unique cocktail where Classic Scottish Malt making and know how meets high fidelity Japanese Whisky. Ultra Premium Nikka from the Barel Japanese Whiskey shaken and blended together with a classic Double Black Jonnie Walker Scotch Whiskey, mixed with Japanese citrus yuzu, aftertaste of bitter almonds, fresh lime juice, garnished with lime peel and essential oils of bitter amaro, served in a coupe glass.

Mary Pickford 14.50

Actress Mary Pickford was known as America's Sweetheart in the 1920s, when she landed in Cuba to shoot a film with husband Douglas Fairbanks and Charlie Chaplin. As the story goes, Fred Kaufman, one of the best American bartenders who relocated to the island during Prohibition, dreamed up this rum-based concoction special for the silent-film star. Zacapa Solera 23, Worlds finest blend Guatemala's Rum aged in old casks of Port wines, mixed with aged Luxardo Marschino Liqueur from north Italy and pine apple juice, finished with pommegrande syrup, served in a coupe glass.

Acai Tonic 14.50

Premium van Gogh infused vodka with Acai berries, little blue berries from the exotic Amazon in combination with Premium Tonic, garnished with rosemary, forest fruits and lemon essential oils, served with ice in a Balloon Glass.

The Mangos 14.50

Ocho tequila 100% agave tequila from the Camarena family, this has a subtle nutty, vanilla character from two months gentle ageing in oak blended with Vida del Maguey is a masterpiece mezcal from the village of San Luis del Rio, developed over a four year period for mixologists, twice distilled, very slowly in small wood-fired. Ocho Tequila and Vida del Maguey Mezcal shaken well with mango Juice, adding the freshness of bitter almonds, freshly squeezed lime juice and the spicy character from ginger, dominated by aromas of essential oils of star anise, garnished with lime, mango and star anise, served in a Collins glass.

WHISKIES

SCOTCH & IRISH

Cutty Sark, Famous Grouse, Haig, J&B, Johnnie Walker Red, Dewar's, Jameson	€ 9.50
Roe & Co Irish Whisky	11.50

SPECIAL & MALT WHISKIES

Cutty Sark 12 yrs, Chivas 12 yrs	11.50
Cardhu 12 yrs, Johnnie Walker 12 yrs, Dimple 15 yrs	11.50
Glenfiddich, Famous Grouse Vintage 12 yrs	11.50
Johnnie Walker Double Black	13.50
Macallan Amber, Oban 14 yrs	15.00
Johnnie Walker Green Label 15 yrs	15.00
Talisker Port Ruighe, Talisker Storm	17.00
Chivas Regal 18 yrs, Lagavulin 16 yrs, Nikka from the Barrel Japanese Whiskey	18.50

CANADIAN & BOURBON

Canadian Club, Jim Beam	10.00
Jack Daniels Tennessee Whiskey, Four Roses	11.50
Bulleit Bourbon, Bulleit Rye	12.50
Jack Daniels Single Barrel Tennessee Whiskey, Maker's Mark Handmade Bourbon	15.00

VODKA

Smirnoff Red, Stolichnaya, Absolut	9.50
Ciroc, Belvedere, Ketel One, Tito's Handmade	17.00
Vincent Van Gogh Acai, Vincent Van Gogh Double Espresso	17.00
Grey Goose, Beluga, Nikka Coffey Japanese Vodka	18.50

GIN

Gin Gordon's, Beefeater	9.50
Gordon's Premium Pink Distilled Gin	12.00
Bombay Sapphire, Tanqueray, Bulldog	12.00
Tanqueray 10, Hendrick's, Bloom	17.00
G'Vine, Mare, Monkey 47 Schwarzwald, Botanist, Nikka coffey Gin	18.50

RUM

Bacardi White Rum, Havana 3 Anos, Captain Morgan Black	€ 9.50
Havana Club Anejo Reserva	12.00
Havana Club Anejo 7 Anos, Mathusalem, Chairmans spiced, Appleton Estate Signature Blend	14.50
Zacapa Solera 23, Diplomatico Reserva Exclusiva	16.00
Angostura 1824 Reserva 12 years	18.00
Zacapa X.O.	19.50

TEQUILA

Tequila Jose Cuervo Silver & Yellow, Ocho Smoked Tequila	9.50
Herradura Plata, Herradura Reposado 100% Agave	13.00
Don Julio Reposado 100% Agave, Vida del Maguey Mezcal	18.00

COGNACS & RARE BRANDIES

Hennessy V.S., Martell V.S., Courvoisier V.S.	9.50
Remy Martin X.O., Hennessy X.O.	19.00
Hine Cigar Reserve, Hine Rare V.S.O.P., Spanish Brandy Torres Imperial 20 yrs	17.00
Ottard V.S.O.P., Bisquit V.S.O.P.	16.00
Martell V.S.O.P., Courvoisier V.S.O.P.	17.00
Remy Martin V.S.O.P., Hennessy V.S.O.P. Fine De Cognac	16.50
Greek Brandy Metaxa Private Reserve 30 yrs	16.00

BRANDIES & SPIRITS

Greek Brandy Metaxa 5*	6.00
Greek Brandy Metaxa 7*	8.00
Greek Brandy Metaxa Olympic Reserve 12 yrs	12.50
Armagnac, Calvados Fine	10.00

LIQUEURS

Tia Maria, Cointreau, Grand Marnier,
Benedictine, Drambuie, Southern Comfort,
Amaretto, Kahlua, Baileys € 7.00

GREEK LIQUEURS

Tentoura Castro, Banana, Mandarin, Strawberry,
Apricot, Mint, Triple Sec, Blue Curacao,
Cherry Brandy, Creme de Cassis 6.50

REFRESHMENTS & BEERS

Soft Drinks 4.00
Coca Cola, Coca Cola Zero, Sprite, Tonic, Lemon, Soda

Fruit Juices 5.00
Orange, Apple, Pineapple, Apricot, Tomato Juice

Smoothies 7.00
Fresh fruit smoothies

Mineral Water 4.30
Plain 1L or Sparkling 750 ml

Perrier 330 ml 4.50

Xino Nero, Natural Greek Sparkling Water 750 ml 4.50

Greek Beers 5.00
Mythos, Fix Hellas

Other Beers 5.50
Heineken, Eza, Fix Hellas Dark, Heineken (Non Alcohol)

Microbrewery Greek Beers 6.00
Cretan Kings, Kasta Immortal

Imported Beers 6.50
Corona, Bud, Daura Estrella (Gluten Free)

NON ALCOHOLIC DRINKS

Colibri Fruit Punch 7.50
Mixed Fresh Fruits, Orange Juice, Grenadine

Hawaiian 7.50
Pineapple, Coconut Juice, Banana, Strawberries

Virgin Mary 7.50
Tomato Juice, Lemon, Worcestershire Sauce

Mojito Virgin 7.50
Soda, Mint Leaves, Syrup

COFFEES


Filter Coffee	€ 4.00
Greek Coffee	4.00
Instant Coffee (Caffeinated & Decaffeinated)	4.00
Frappé Iced Instant Coffee <i>(Black, Medium, Sweet, Milk)</i>	4.00
Espresso Coffee <i>(Ristretto, Lungo, Freddo)</i>	4.50
Espresso Coffee Double	5.00
Cappuccino Coffee <i>(Caffeinated or Decaffeinated, Freddo)</i>	5.00
Latte Macchiato <i>(Caffeinated or Decaffeinated)</i>	4.50
Iced Tea with lemon peel	4.00
Pot of Tea <i>Ceylon, Earl Grey, Japan, Jasmin, Green tea</i>	4.00
Infusions <i>Chamomile, Mint, Verbena, Cretan Diktamon, Tilleul</i>	4.00
Coffee Supreme <i>Martell Cognac stirred with hot fresh Espresso, Kahlua Liqueur & Triple Sec</i>	11.00
Irish Coffee <i>with Irish Whisky & Cream</i>	11.00
Jamaica Coffee <i>with Bacardi Dark Rum & Cream</i>	11.00
Royal Coffee <i>with Cognac & Cream</i>	11.00

WINES BY GLASS


WHITE WINES 1.5 DL

74. Thalassinos, Strataridaki, V.D.P. Heraklion € 6.50
CHARDONNAY
75. Monastery Toplou, P.G.I. Sitia  7.00
ASSYRTIKO
76. Paterianakis, Melissinos, P.G.I. Heraklion  7.00
THRAPSATHIRI, SAUVIGNON BLANC

ROSE WINES 1.5 DL

77. Dythiramb Louloudis P.G.I Crete 6.50
LIATIKO
78. Paterianakis, Melissinos, P.G.I. Crete  7.00
KOTSIFALI, SYRAH
79. Geranium, Karavitakis Winery 7.50
GRENACHE

RED WINES 1.5 DL

80. Strataridakis Kokkina Homata, P.G.I. Heraklion 6.50
CABERNET SAUVIGNON, KOTSIFALI
81. Douloufakis Dafnios, P.G.I., Heraklion 6.00
LIATIKO
82. Paterianakis, Melissinos, P.G.I., Crete  7.50
MERLOT, SYRAH

DE LUXE CATEGORY

VAT 13% on drinks & 24% on alcoholic drinks and Taxes are included
Mehrwertsteuer 13% auf Getränke und 24% auf alkoholische Getränke und Steuern im Preis enthalten.
Taxes et TVA 13% sur les boissons et 24% sur les boissons alcoolisées sont inclus dans les prix.
Οι τιμές συμπεριλαμβάνουν φόρους και ΦΠΑ 13% στα ποτά & 24% στα αλκοολούχα ποτά.
Consumer is not obliged to pay, if the notice of payment has not been received.
Ο καταναλωτής δεν έχει την υποχρέωση να πληρώσει αν δεν έχει λάβει το νόμιμο παραστατικό.