

ASTRA BAR LIST

ST NICOLAS BAY

APERITIFS

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

SPIRITS & BITTERS

4. Chilled Cretan Raki 4.50
5. Chilled Prime Italian Grappa, Chartreuse Green, Carpano Antiqua Formula 11.50
6. Fernet Branca, Fernet Branca Menta, Sambuca Molinari 9.50
7. Punt e Mes, Noilly Prat Dry Vernouth 9.50
8. Amaro Montenegro, Jägermeister, Ramazzoti 9.50

DESSERT, SHERRY & PORT WINES

9. Samos Doux Dessert Wine, Limoncello 7.50
10. Sherry Tio Pepe Extra Dry 7.50
11. Port Fine Tawny, Port Fine Ruby 7.50
12. Vinsanto Argyros Mezzo H.O.H.Q, Masticha Chiou Skinos 9.50

CHAMPAGNES & SPARKLING WINES

13. Moët & Chandon Brut 95.00
14. Laurent Perrier Brut 90.00
15. Veuve Clicquot Brut Yellow Label 95.00
16. Drappier Carte d'Or Brut 105.00
17. Dom Perignon Brut 425.00
18. Prosecco Zonin Spumante S.P. Cuvee 48.00

BY THE GLASS

19. Laurent Perrier Brut 19.00
20. Drappier Carte d'Or Brut 22.00
21. Prosecco Zonin Spumante S.P. Cuvee 12.00

COCKTAILS

22. Sparkling Sangria 11.50
Prosecco Sparkling Wine, Orange Curacao, Apricot, splash of Soda Water, Red Forest Berries
23. Elder Cucumber 11.50
Tanqueray, elderflower, cucumber syrup, lemon juice, ginger beer
24. Rossini/Bellini 19.50
Fresh muddled Strawberries/Peach topped with chilled French Champagne
25. Khir Royal 19.50
French Champagne spiced with Crème de Cassis
26. Hugo 11.50
Elderflower Syrup, Prosecco Sparkling Wine, Splash Soda Water
27. Aperol Spritz 11.50
Aperol, Prosecco Sparkling Wine, Splash Soda Water
28. Pink Dream 9.50
Rose Wine, Vanilla Syrup, pink grapefruit, soda
29. Americano 11.50
Campari, Carpano Antiqua Formula Vermouth, Soda Water
30. Bloody Mary 11.50
Smirnoff Red Pure Grain Vodka, Tomato, Lemon Juice, Worcestershire Sauce, Tabasco, Salt & Pepper
31. Gin Fizz 11.50
Gordon's London Dry Gin, Fresh Lemon Juice, Sugar, Soda Water
32. Negroni 11.50
Gin, Campari, Martini Rosso
33. Old Fashioned 11.50
Bullet Rye Bourbon, Sugar, Angostura Bitters
34. Pina Collada 11.50
Havana 3 Annos Rum, Coconut & Pineapple Juice
35. Mai Tai 11.50
Havana 3 Annos Rum, Havana Anejo, Lime Juice, Orgeat
36. Caipirinha 11.50
Brazilian Cachaca, Sugar, Fresh Lime
37. Mojito 11.50
Havana 3 Annos Rum, Sugar, Fresh Lime, Top up Soda Water
38. Espresso Martini 11.50
Vincent Van Gogh Double Espresso Vodka, Sugar, Kahlua Coffee Liqueur

SIGNATURE COCKTAILS

39. French Mule € 13.00
CÎROC Ultra-Premium gluten free Vodka from fine French grapes distilled five times at the historic Distillerie de Chevaux 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.
40. Bramble 13.00
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.
40. Japanese Sour 13.00
A unique cocktail where Classic Scottish Malt making and know how meets high fidelity Japanese Whisky. Ultra Premium Nikka from the Barrel 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.
40. Mary Pickford 13.00
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 Maraschino Liqueur from north Italy and pine apple juice, finished with pommegrande syrup, served in a coupe glass.
40. Acai Tonic 13.00
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.
40. The Mangos 13.00
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

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

SPECIAL & MALT WHISKIES

43. Cutty Sark 12 yrs, Chivas 12 yrs 11.50
44. Cardu 12 yrs, Johnnie Walker 12 yrs, Dimple 15 yrs 11.50
45. Glenfiddich, Famous Grouse Vintage 12 yrs 11.50
46. Johnnie Walker Double Black 13.50
47. Macallan Amber, Oban 14 yrs 15.00
48. Johnnie Walker Green Label 15 yrs 15.00
49. Talisker Port Ruigh, Talisker Storm 17.00
50. Chivas Regal 18 yrs, Lagavulin 16 yrs, Nikka from the Barrel Japanese Whiskey 18.50

CANADIAN & BOURBON

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

VODKA

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

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58. Gin Gordon's, Beefeater 9.50
59. Gordon's Premium Pink Distilled Gin 12.00
60. Bombay Sapphire, Tanqueray, Bulldog 12.00
61. Tanqueray 10, Hendrick's 17.00
62. G'Vine, Mare, Monkey 47 Schwarzwald, Botanist 18.50

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RUM

63. Bacardi White Rum, Havana 3 Annos, Captain Morgan Black	€ 9.50
64. Havana Club Anejo Reserva	12.00
65. Havana Club Anejo 7 Annos, Mathusalem	14.50
66. Zacapa Solera 23	16.00
67. Angostura 1824 Reserva 12 years	18.00
68. Zacapa X.O.	19.50

TEQUILA

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

COGNACS & RARE BRANDIES

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

BRANDIES & SPIRITS

79. Greek Brandy Metaxa 5*	6.00
80. Greek Brandy Metaxa 7*	8.00
81. Greek Brandy Metaxa Olympic Reserve 12 yrs	12.50
82. Eau de Vie de Kirsch	9.50
83. Armagnac, Calvados Fine	10.00

LIQUEURS

84. Tia Maria, Cointreau, Grand Marnier, Benedictine, Drambuie, Southern Comfort, Mandarine Napoleon, Amaretto, Kahlua, Baileys	7.00
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GREEK LIQUEURS

85. Tentura Kastro, Banana, Mandarin, Strawberry, Apricot, Mint, Triple Sec, Blue Curacao, Cherry Brandy, Creme de Cassis	6.50
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REFRESHMENTS & BEERS

86. Soft Drinks Coca Cola, Coca Cola Zero, Sprite, Tonic, Lemon, Soda	4.00
87. Fruit Juices Orange, Apple, Pineapple, Apricot, Tomato Juice	5.00
88. Smoothies Fresh fruit smoothies	7.00
89. Mineral Water Plain 1L or Sparkling 750 ml	4.30
90. Perrier 330 ml	4.50
91. Xino Nero, Natural Greek Sparkling Water 750 ml	4.50
92. Greek Beers Mythos, Fix Hellas	5.00
93. Other Beers Heineken, Amstel, Fix Hellas Dark, Buckler (Non Alcohol)	5.50
94. Microbrewery Greek Beers Cretan Kings	6.00
95. Imported Beers Stella Artois, Bud, Daura Estrella (Gluten Free)	6.50

NON ALCOHOLIC DRINKS

96. Colibri Fruit Punch Mixed Fresh Fruits, Orange Juice, Grenadine	7.50
97. Hawaiian Pineapple, Coconut Juice, Banana, Strawberries	7.50
98. Virgin Mary Tomato Juice, Lemon, Worcestershire Sauce	7.50
99. Mojito Virgin Soda, Mint Leaves, Syrup	7.50

COFFEES

100. Coffee Supreme Martell Cognac stirred with hot fresh Espresso, Kahlua Liqueur & Triple Sec	€ 11.00
101. Irish Coffee with Irish Whisky & Cream	11.00
102. Jamaica Coffee with Bacardi Dark Rum & Cream	11.00
103. Royal Coffee with Cognac & Cream	11.00
104. Filter Coffee	4.00
105. Greek Coffee	4.00
106. Instant Coffee (Caffeinated & Decaffeinated)	4.00
107. Frappé Iced Instant Coffee (Black, Medium, Sweet, Milk)	4.00
108. Espresso Coffee (Ristretto, Lungo, Freddo)	4.50
109. Espresso Coffee Double	5.00
110. Cappuccino Coffee (Caffeinated or Decaffeinated, Freddo)	5.00
111. Iced Tea with lemon peel	4.00
112. Pot of Tea Ceylon, Earl Grey, Japan, Jasmin, Green tea	4.00
113. Infusions Chamomile, Mint, Verbena, Cretan Diktamon, Tilleul	4.00

WINES BY GLASS

WHITE WINES

1.5 DL

103. Lyrarakis White, P.G.I. Heraklion MUSCAT OF SPINA, VIDIANO	6.00
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104. Mantinia Tselepos, P.D.O. Mantinia, Peloponnesse MOSCHOFILERO	7.00
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105. Kosta Lazaridi, Chateau Julia, P.G.I. Drama CHARDONNAY	7.50
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106. Sauvignon Blanc Fume Karipidis, Vounena, Thessalia, P.G.I. SAUVIGNON BLANC	8.50
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ROSE WINES

1.5 DL

107. Lyrarakis Rose, Legacy N.O.H.Q. Alagni, Heraklion LIATIKO, MERLOT	6.50
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108. Techni Alipias, P.G.I, Drama CABERNET SAUVIGNON, MERLOT, SYRAH, SANGIOVESE, NEBBIOLO	7.50
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RED WINES

1.5 DL

109. Stratataridakis Kokkina Homata, P.G.I. Heraklion CABERNET SAUVIGNON, KOTSIFALI	7.00
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110. Nico Lazaridi, Black Sheep, P.G.I., Agora MERLOT, SYRAH	8.00
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111. Alejandro Fernandez, Pesquera Crianza, Ribera del Duero TINTO FINO	9.50
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DE LUXE CATEGORY

VAT 13% on drinks and 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.