

SNACK MENU



SIGNATURE COCKTAILS

Oceanic | 30

Sea character | Dry | Umami
Cremant de Bourgogne, Oyster Cell infused Grey Goose
Vodka, Cuttlefish Ink, Citrus, Absinthe Bitters, Osetra Caviar

Melted Sun | 24

Off Dry | Buttery | Rich
Champagne, Croissant infused Bacardi Anejo 8 Anos,
Salted Caramel, Cranberry Bitters

Sea Breeze | 28 (also available as non-alcoholic)

Herbal | Refreshing | Sweet & Sour
Aged Tsipouro, Citrus, Thyme, Rosemary, Honey,
Aegean Tonic, Citrus Bitters

Sunset | 22

Fresh | Tonic | Earthy
Bison Grass Vodka, Mastiha Liqueur, Red Grapes, Basil, Citrus,
Rhubarb Bitters

Volcanic Serenity | 27 (also available as non-alcoholic)

Refreshing | Herbal | Spicy
Lemongrass infused Bombay Sapphire Gin, Yuzu Liqueur,
Cucumber, Ginger, Citrus, Olive Bitters, Chives

Euphoria | 22

Creamy | Bitterish | Spicy
Chilli infused Patron Tequila, Campari, White Chocolate,
Raspberries, Bitters, Rose Pepper

Eruption | 26

Salty | Smoky | Foamy
Mezcal, Pineapple, Pink Grapefruit, Agave, Brine

CLASSIC TWISTS

Golden Negroni | 22

Dry | Bitter | Aromatic
Bianco Bitter, Amaro, Grapefruit infused Gin,
White Sweet Vermouth, Grapefruit Bitters

Mediterranean Spritz | 20

Herbal | Aromatic | Bitterish
Amaro Montenegro, Italicus Liqueur, Sparkling Wine, Aegean
Tonic, Basil, Lemon Bitters, CO₂

Botanical Dew Mojito | 23 (also available as non-alcoholic)

Refreshing, Herbal, Sweet & Sour Lime infused
Bacardi Anejo 4 Anos, Mint, Lime, CO₂

Aegean Sour | 22

Sweet & Sour | Foamy | Aromatic
Star Anise infused Tsipouro, Honey, Lemon, Foam

Sea Fashioned | 24

Smoky | Dry | Umami
Nori infused Bourbon, Peated Malt, Benedictine, Bottarga

Crust | 23

Dry | Sweet & Sour | Aromatic
Fig & Orange Peel infused Bacardi Anejo 4 Anos,
Citrus, Thyme, Honey, Dry Curacao, Bitters

NON-ALCOHOLIC COCKTAILS

Zero Spritz | 20

Dry | Bitterish | Aromatic
Citrus, Spices, Non-Alcoholic Sparkling Wine, Sparkling Water

Velvet | 20

Fruity | Refreshing | Sweet & Sour
0.0% Alc. Gin, Forest Fruits, Citrus, Orgeat

Naturaneo | 20

Fruity | Sweet & Sour | Bit Spicy
Almave 0.0% Tequila, Lime, Mango, Agave, Ginger Beer

Summer Passion | 20

Semi Dry | Fruity | Rich
Non-Alcoholic Sparkling Wine, Passion Fruit, Vanilla, Citrus

WHISKY SINGLE MALT

SPEYSIDE & HIGHLANDS

Oban 14 y.o. | 43% alc. | 22

Dalwhinnie 15 y.o. | 43% alc. | 24

The Macallan 12 y.o. Double Cask | 40% alc. | 26

Glenfarclas 12 y.o. | 43% alc. | 20

Glenfiddich 18 y.o. | 40% alc. | 26

Cragganmore 12 y.o. | 40% alc. | 20

Glenmorangie 10 y.o. | 40% alc. | 20

ISLAY & ISLANDS

Talisker 10 y.o. | 45.8% alc. | 20

Lagavulin 12 y.o. | 57.3% alc. | 44

Ardbeg 10 y.o. | 46% alc. | 26

Bruichladdich | 50% alc. | 24

LOWLANDS & CAMPBELTOWN

Glenkinchie 12 y.o. | 43% alc. | 20

Glen Scotia 15 y.o. | 46% alc. | 30

IRELAND

Connemara 12 y.o. | 40% alc. | 22

Bushmills 10 y.o. | 40% alc. | 20

JAPAN

Yamazaki 12 y.o. | 43% alc. | 170

Yoichi | 45% alc. | 40

Miyagikyo | 45% alc. | 40

BLENDED & OTHER WHISKY

Chivas Regal 18 y.o. | 40% alc. | 28

Chivas Regal 12 y.o. | 40% alc. | 20

Johnnie Walker Blue Label | 40% alc. | 74

Johnnie Walker Gold Label | 40% alc. | 24

Johnnie Walker Black Label | 40% alc. | 20

Jameson | 40% alc. | Ireland | 15

JAPAN

Hibiki Harmony Master's Select | 43% alc. | 58

Taketsuru Pure Malt | 43% alc. | 28

Nikka From The Barrel | 51.4% alc. | 22

Togouchi Blended | 40% alc. | 20

AMERICAN WHISKEY

Blanton's Single Barrel Bourbon | 46.5% alc. | 34

Sazerac Rye | 45% alc. | 20

Woodford Reserve Bourbon | 43.2% alc. | 22

Woodford Reserve Rye | 45.2% alc. | 22

Bulleit Bourbon | 45% alc. | 18

Bulleit Rye | 45% alc. | 20

Jack Daniel's No.7 | 50% alc. | 18

Buffalo Trace Bourbon | 40% alc. | 18

GIN

Tanqueray Ten | 47.3% alc. | England | 18

Monkey 47 | 47% alc. | Germany | 25

Gin Mare | 42.7% alc. | Spain | 20

The Botanist | 46% alc. | Scotland | 20

G'Vine | 40% alc. | France | 20

Gardener | 42% alc. | France | 20

Martin Miller's | 40% alc. | England | 24

Grace Greek Dry Gin | 45.7% alc. | Greece | 18

Hendrick's | 41.2% alc. | Scotland | 18

Portobello Road | 42% alc. | England | 20

Bombay Sapphire | 40% alc. | England | 16

Nikka Coffey Gin | 47% alc. | Japan | 20

Roku | 43% alc. | Japan | 18

VODKA

Beluga | 40% alc. | Russia | 22

Beluga Gold Line | 40% alc. | Russia | 66

Cîroc | 40% alc. | France | 23

Grey Goose | 40% alc. | France | 22

Grey Goose Altius | 40% alc. | France | 65

Stoli Elit | 40% alc. | Lithuania | 24

Nikka Coffey Vodka | 40% alc. | Japan | 24

Ketel One | 40% alc. | Netherlands | 20

Tito's | 40% alc. | USA | 18

Belvedere | 40% alc. | Poland | 22

RUM

Ron Zacapa XO | 40% alc. | Guatemala | 44

Ron Zacapa 23 | 40% alc. | Guatemala | 24

Angostura 1787 | 40% alc. | Trinidad & Tobago | 38

Angostura 1919 | 40% alc. | Trinidad & Tobago | 26

Eminente Reserva Ambar Claro | 40% alc. | Cuba | 20

Eminente Reserva 7 y.o. | 41.3% alc. | Cuba | 24

Diplomático Reserva Exclusiva | 40% alc. | Venezuela | 20

Appleton Estate Signature | 40% alc. | Jamaica | 20

El Dorado 12 y.o. | 40% alc. | Guyana | 22

El Dorado 15 y.o. | 43% alc. | Guyana | 26

Bacardi Añejo 8 Años | 40% alc. | Spain | 20

Bacardi Añejo 4 Años | 40% alc. | Spain | 18

TEQUILA & MEZCAL

BLANCO

Don Julio Tequila | 100% Blue Agave | 40% alc. | 22

Patrón Silver Tequila | 100% Blue Agave | 40% alc. | 22

Casa Dragones Tequila | 100% Blue Agave | 40% alc. | 30

Casamigos Tequila | 100% Blue Agave | 40% alc. | 22

REPOSADO

Clase Azul Tequila | 100% Blue Agave | 40% alc. | 68

Fortaleza Tequila | 100% Blue Agave | 40% alc. | 30

Patrón Tequila | 100% Blue Agave, 40% alc. | 22

Maestro Dobel Diamante Tequila |
100% Blue Agave | 38% alc. | 24

TEQUILA & MEZCAL

AÑEJO & EXTRA AÑEJO

Don Julio 1942 Tequila | 100% Blue Agave | 38% alc. | 64

Patrón Tequila | 100% Blue Agave, 40% alc. | 24

Casamigos Tequila | 100% Blue Agave | 40% alc. | 26

Maestro Dobel 50° Cristalino | 100% Blue Agave | 35% alc. 74

Clase Azul Tequila | 100% Blue Agave | 40% alc. 250

JOVEN

Illegal Mezcal 100% Agave Espadin | 40% alc. | 28

400 Conejos Mezcal | 100% Agave Espadin | 38% alc. | 24

Clase Azul Mezcal | 100% Agave Salmiana Verde | 43% alc. | 140

Casamigos Mezcal | 100% Agave Espadin | 40% alc. | 28

Montelobos Mezcal | 100% Agave Espadin | 43.2% alc. | 30

Casa Dragones Tequila | 100% Blue Agave | 40% alc. | 135

Casamigos Mezcal Mezcal | 100% Agave Espadin | 40% alc. | 22

Siete Misterios Mezcal | 100% Agave Maguey | 40% alc. | 20

BRANDY

COGNAC

Hennessy XO | 40% alc. | 45

Hennessy V.S.O.P. | 40% alc. | 24

Rémy Martin XO | 40% alc. | 43

ARMAGNAC

Castarède XO | 40% alc. | 28

Larressingle XO | 40% alc. | 30

POMACE BRANDY & WINE DISTILLATES

Metaxa Private Reserve | 40% alc. | 28

Dark Cave Tsipouro 5 y.o. | 40% alc. | 18

Lost Lake Malagouzia Distillate | 40% alc. | 15

O/Purist Tsipouro | 42% alc. | 15

APERITIF & DIGESTIF

Italicus | Bergamot Liqueur | 20% alc. | 15

Carpano Antica Formula | Vermouth | 16.5% alc. | 15

Fernet-Branca | 39% alc. | 15

Campari | Italian Bitter | 25% alc. | 15

Skinos Mastiha | 30% alc. | 15

Axia Extra Dry Mastiha Spirit | 40% alc. | 15

Disaronno Amaretto | 28% alc. | 15

Martini Rubino | Vermouth | 18% alc. | 15

FORTIFIED WINE

Lustau Sherry Pedro Ximénez | 17% alc. | 25

Lustau Oloroso Sherry | 20% alc. | 22

Graham's 30 y.o. Tawny Port | 20% alc. | 30

Ramos Pinto Tawny Port | 19.5% alc. | 18

BEERS

Alpha | Lager | 5% alc. | Greece | 12

Nymph | Lager | 5% alc. | Greece | 12

Mamos | Pilsener | 5%alc. | Greece | 12

Moretti | Lager | 4.6% alc. | Italy | 12

Sol | Lager | 4.5% alc. | Mexico | 12

Heineken 0.0% Alcohol | Netherlands | 9

SOFT DRINKS

Three Cent's Pink Grapefruit soda | 7

Three Cent's Tonic Water | 7

Three Cent's Dry Tonic | 7

Three Cent's Aegean Tonic | 7

Three Cent's Ginger Beer | 7

Two Cent's Soda Water | 7

Coca Cola | 7

Coca Cola Light | 7

Coca Cola Zero | 7

Fanta Blue | 7

Fanta Lemon | 7

Sprite | 7

WATER

Evian Still 750ml | 8

Evian Sparkling 750ml | 9

Zagori Still | 7

Zagori Sparkling | 8

COFFEE

Espresso | 6

Espresso Macchiato | 7

Cappuccino | 7

TEA

English Breakfast | 7

Green Tea | 7

Earl Grey | 7

Peppermint | 7

Red Berries | 7

Lemon | 7

Verbena | 7

Chamomile | 7

Decaffeinated | 7

SMALL BITES

Crispy Beans | 16

Smoked Tarama | Chili Crisp | Kimchi Florina Peppers Emulsion
G | SO | F | D | N | P | SD

Beef Tartare Tacos | 22

Horseradish Mayo | Ampelofasoulo Bean | Shiso Leaf
G | N | SD

Chicken Sando | 24

Shokupan | Ponzu Mayo | Onion Glaze
G | D | E | N | SO | SD

Charcoal Flatbread* | 28

Cod Brandade | Fresh Tomato |
Jamon Iberico | Kalamata Olives
F | G | D

Tuna Tataki | 24

Wafu Oil | Spring Onion | Wasabi Flavoured Sesame Seeds
F | SO | G | N | SD



BLU

Menus are curated by Executive Chefs
Panagiotis Boufis & Thymios Kola.

Please inform us of any dietary requirements or allergies,
so we tailor your experience:

D (Dairy) | E (Eggs) | F (Fish) | S (Crustacean Shellfish) | M (Molluscs) |
N (Tree Nuts) | G (Gluten) | P (Peanuts) | SO (Soybeans) |
C (Celery) | MU (Mustard) | SE (Sesame) | SD (Sulphur Dioxide) | L (Lupin)

All prices are in € and VAT is included. Consumer is not obliged to pay if the official receipt has not been provided. The restaurant is legally required to issue official receipts certified by the relevant tax office. The restaurant is legally required to provide complaint forms in a designated area next to the exit. Persons under 18 years of age are prohibited from consuming alcoholic beverages. Dishes marked with * have been frozen. The oil used in salads is olive oil. Sunflower oil is used for frying. Pre-fried dishes are marked with **. Greek salad contains Feta cheese P.D.O. Wines contain sulfites.

Responsible for implementation of statutory regulations: Michalis Theodorakis.