

BY THE GLASS

White House wine	5.00€
Red House wine	5.00€
Rose House wine	5.00€
Prosecco	8.00€
Moscato d' Asti	8.00€
Sangria	8.00€

COCKTAILS

The Clumsies Cocktails

The Clumsies Bar listed on the World's 50 Best Bars

Strawberry Daiquiri	11€
Forbidden Fruit	11€
Nostalgia	11€
Clumsies Negroni	11€

Eco Friendly Cocktails- Alcohol Free

Seedlip Garden 108	10€
Pea, thyme, rosemary, citrus enjoy it with Aegean Tonic	
Seedlip Spice 94	10€
Nutmeg, carnation, Jamaican herb enjoy it with pink grapefruit soda	
Seedlip Glove 42	10€
Ginger, citrus enjoy it with Aegean Tonic	

UNFORGETTABLE COCKTAILS

Negroni 9.00€

This drink was created in Café Casoni at the historical city of Florence, which was regularly visited by the count Camillo Negroni. He was a man of great love for travels, gambling and spirits. In one of his journeys he brought gin and asked the bartender Fosco Scarselli to modify the popular-in-Italy Americano drink and replace water with gin in its recipe; and so was this still famous drink born. Naturally, it was named after the Count: Negroni.

Daiquiri 9.00€

Daiquiri is both a name of a beach and of an iron mine near Santiago de Cuba. It is also a word of Taino origin.

The drink was most probably created by Jennings Cox, an American mining engineer, who visited Cuba during the American-Spanish war. It is also possible that William A. Chanler, a US congressman who purchased the Santiago iron mines in 1902, introduced daiquiri into the clubs of New York that year. The Cocktail was one of favorites of the writer Ernest Hemingway.

Margarita 9.00€

One of the earliest stories is that margarita was invented in 1938 by Carlos "Danny" Herrera at his restaurant, Rancho La Gloria, halfway between Tijuana and Rosarito, Baja California, and was created for customer and former Ziegfeld dancer Marjorie King, who was allergic to many spirits, but not to tequila. This story was related by Herrera and also by bartender Albert Hernandez, known about popularizing margarita in San Diego after 1947, at the La Plaza restaurant in La Jolla.

Pina Colada 9.00€

Its literal meaning is fresh pineapple juice.

Back in the 19th century, Puerto Rican pirate Roberto Cofresí, to boost his crew's morale, gave them a beverage or cocktail that contained coconut, pineapple and white rum. This was what would be later known as the famous piña colada.

Bloody Mary 9.00€

Fernand Petiot claimed to have invented Bloody Mary in 1921, well before any of the later claims. According to his grand-daughter, he was working at the New York Bar in Paris at the time, which later became Harry's New York Bar, a frequent Paris hangout place for American immigrants. The original cocktail is said to have been created on the spur-of-the-moment, according to the bar's own traditions, consisting only of vodka and tomato juice; later in time the drink was enriched with lemon juice, and spiced with salt, pepper and added Worcestershire sauce.

Classic Cocktails 8.00€

(Mojito, Caipirinha, Cosmopolitan, Spritz, Dry Martini, Old Fashioned)

ATHENIAN RIVIERA SPIRITS

Unless indicated, all spirits are served in 60ml single measures

GIN

Regular

Beefeater	7€
Tanqueray	7€
Bombay Sapphire	7€

Special

Martin Miller's	9€
Hendrick's	9€
Plymouth Gin	9€

VODKA

Regular

Smirnoff	7€
Absolut	7€
Stolichnaya	7€

Special

Belvedere	10€
Grey Goose	10€

RUM

Regular

Pampero Blanco	7€
Havana Club Anejo 3 Anos	7€
Captain Morgan	7€
Pampero Anejo	7€

Special

Havana Club Anejo 7 Anos	9€
Kraken	9€
Sagatiba	9€

TEQUILA

Regular

El Jimador Silver	7€
El Jimador	7€

Special

Don Julio Blanco	10€
Don Julio Reposado	11€
Don Julio Anejo	12€

WHISKIE

Regular Scotch Whiskies

Cutty Sark	7€
Johnnie Walker Red Label	7€
Dewar's	7€
Famous Grouse	7€
Haig	7€

Irish Whiskies

Jameson	7€
Tullamore	7€

American & Canadian Whiskies

Canadian Club	9€
Four Roses	9€
Jack Daniel's	9€

Special Scotch Brands

Johnnie Walker Black Label	10€
Chivas Regal	10€
Dimple	10€

Malt Whiskies

Glenfiddich	10€
Cardhu 12 YO	11€
Talisker 10YO	12€
Johnnie Walker Green Label	12€
Dalwhinnie 15 YO	12€
Oban 14 YO	15€
Macallan 12 YO	15€
Gleninchie	15€
Lagavulin 16 YO	18€

LIQUEUR

Regular

Aperol	7€
Campari	7€
Kahlua	7€
Tia Maria	7€
Bailey's Irish Cream	7€
Amaretto Di Saronno	7€
Southern Comfort	7€

Premium

Frangelico	9€
Maraschino	9€
Cointreau	9€

VERMOUTH & FORTIFIED WINES

Martini	7€
Noilly Prat	7€
Dolin	7€
Carpano Antica Formula	7€
Cocchi	7€
Port Sandeman	.7€

GREEK ORIGIN DISTILLED GRAPES

Ouzo	6€
Tsipouro	6€
Metaxa 5	7€

AFTER DINNER SHOTS

Grappa	4€
Lemonchelo	4€
Mastiha	4€
Jer Jägermeister	4€

BEERS

Draught Carlsberg 500ml	6€
Alfa 330ml	5€
Corona 330ml	6€
Fix 330ml	5€
Mythos 330ml	6€
Non Alcoholic 330ml	5€

JUICES & REFRESHMENTS

Fresh Orange Juice	5.00€
Fresh Grape fruit Red or Yellow	5.00€
Coca Cola &Coca Cola Light	3.50€
Tonic / Soda	3.50€
Fanta / Sprite	3.50€
Homemade Lemonade	4.00€
Ice Tea	4.00€

THREE CENTS ARTISANAL BEVERAGES

Aegean Tonic	4.50€
Grapefruit Soda	4.50€
Ginger Beer	4.50€
Lemon Tonic	4.50€

EXCEPTIONAL WATERS

Natural Mineral Water 500ml	1.50€
San Pellegrino Sparkling Water 330ml	3.00€
Natural Mineral Water 1lit	3.00€
San Pellegrino Sparkling Water 750ml	6.00€

COFFEES & HOT BEVERAGES

Greek Coffee	2.50€
Greek Double Coffee	3.00€
Instant Cold Coffee	4.00€
Instant Hot Coffee	4.00€
Espresso& Espresso Decaf	3.00€
Double Espresso	3.50€
Espresso Freddo	4.00€
Cappuccino Freddo	4.50€
Cappuccino Latte	4.50€
Cappuccino / Cappuccino Decaf	4.00€
Double Cappuccino	4.50€
Hot Chocolate & Viennois	5.00€
Hot Tea	4.00€

DELICIOUS & CRISPY SNACKS

Toast

Turkey, cheese & crisps

5.00€

Club Sandwich

Edam cheese, smoked ham or turkey, bacon, lettuce, tomato, mayonnaise & herbed French fries

11€

Pizza Margarita

Topped with tomatoes, cheese, & basil

9€

Chicken Nuggets

Crispy chicken bites with French fries & mustard sauce

8€

Beef Meat Balls

Estragon sauce & Lemon scented yogurt mousse

8€

Mini Burgers

100% beef burger, caramelized onions, bacon, tomato, lettuce, cheddar & bbq sauce, served with French fries

11€

Cheese & Cold-Cuts Platter

18€/2 pax

Fruit Platter

Fresh seasonal fruits with a discreet essence of vermouth dressing & basil

7€

- Αν πάσχετε απο κάποια αλλεργία παρακαλώ ενημερώστε μας.
- If you have any kind of allergy please let us know.

Στα τηγανητά χρησιμοποιούμε καλαμποκέλαιο ή ηλιέλαιο.
Στις σαλάτες και τα μαγειρευτά χρησιμοποιούμε ελαιόλαδο.

Αγορανομικός Υπεύθυνος: Γεώργιος Ναβροζίδης

Στις τιμές συμπεριλαμβάνονται
όλες οι νόμιμες επιβαρύνσεις.

We use com-oil or sunflower oil for all fried foods.

Olive oil is used for salads and cooked foods.

Prices include all legal charges

Surety: Georgios Navrozidis

Το κατάστημα υποχρεούται να διαθέτει έντυπα δελτία, σε ειδική θέση

δίπλα στην έξοδο, για διατύπωση οποιασδήποτε διαμαρτυρίας.

For any claims we keep special forms in a separate box next to the exit.