



TED'S LOUNGE

BEVERAGE MENU

HOT BEVERAGES

Greek coffee	single 3.90 double 4.30
Espresso	single 3.85 double 4.00
Espresso macchiato	single 4.00 double 4.25
Americano	3.85
Latte	5.00
Cappuccino	single 4.25 double 5.00
Chocolate	5.30

COLD BEVERAGES

Greek frappe	4.90
Freddo Espresso	5.00
Freddo Cappuccino	5.25
Chocolate	5.30

TEA & INFUSIONS

Red Berries	4.90
English Breakfast	4.90
Earl grey	4.90
Mountain herbs	4.90
Classic Green	4.90
Peppermint	4.90
Chamomile	4.90
Iced tea lemon	3.90
Iced tea peach	3.90

FRESH JUICES

Orange juice	5.90
Homemade lemonade	6.60

JUICES

4.20

SOFT DRINKS

Pepsi, Pepsi max, 7-up, Fanta Orange,	
Fanta Lemon	3.90
Schwepps soda, Schwepps Tonic	3.90

ENERGY DRINKS

Red Bull	6.00
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WATER

Zagori Still (1lt)	5.50
Zagori Sparkling (750ml)	5.50
Zagori Go Green pet (750ml)	3.20
Zagori Sparkling pet (500ml)	2.90
Perrier (330ml)	4.60
San Pellegrino (750ml)	6.60
Aqua panna still (750ml)	6.60

GREEK MICROBREWERIES

Blame the sun tropic	7.50
<i>Alcohol: 5% vol</i>	
<i>Explosive tropical fruit taste a combination of ginger and pineapple, mango lime.</i>	
NISSOS Pilsner	6.00
<i>Alcohol: 5% vol</i>	
<i>Malty, with a presence of hops, touches of herbs and pepper.</i>	
Septem W-Day IPA	7.50
<i>Alcohol: 6% vol, IBU: 45</i>	
<i>Exotic fruits bouquet, pineapple, passion fruit, mango</i>	
Voreia Stout	7.00
<i>Alcohol: 6% vol, IBU: 40</i>	
<i>Charcoaled, notes of chocolate, caramel and coffee blend harmonically together in this unique bouquet</i>	

BEERS

Mythos Radler	6.00
Mythos draught (330ml)	4.30
Mythos draught (500ml)	6.70
Fix Free	6.50
Fix Blonde	6.50
Pilsner Urquell (330ml)	4.50
Pilsner Urquell (500ml)	7.00

OUZO & TSIPOURO

Ouzo Kosteas (50ml)	5.80
Ouzo Stefanouri (50ml)	5.80
Ouzo Epos (glass)	5.80
Tsipouro Kosteas (50ml)	5.20
Tsipouro Stefanouri (50ml)	5.20
Tsipouro Costa Navarino	5.20
Tsipouro Costa Navarino Aged	10.70

APERITIFS

Aperol	9.80
Campari	9.80
Martini Blanco	9.80

COGNAC

Metaxa 7*	11.50
Metaxa 12*	16.00

WHISKY SINGLE MALT

Cragganmore	14.00
Oban	18.00
Dalwhinnie	16.00
Lagavulin 16y.o.	19.50

WHISKY BLENDED SCOTCH

Johnnie Walker Black Label	13.50
Johnnie Walker Green Label	17.00
Chivas Regal 12y.o.	13.00
Chivas Regal 18y.o.	23.00

AMERICAN, IRISH & CANADIAN WHISKY

Bulleit Bourbon	12.00
Jack Daniel's	11.50
Jameson	11.00

VODKA

Stolichnaya Gold	13.50
Ketel One	14.00
Belvedere	17.80
Grey Goose	17.80

RUM & CACHAÇA

Pampero Blanco	9.80
Pampero Aniversario	16.50
Zacapa XO	35.00
Zacapa 23	21.50

GIN

Gordons	9.80
Tanqueray	12.50
Bombay Sapphire	12.50
Monkey 47	18.50
Hendrick's	16.50
Tanqueray Ten	16.50

TEQUILA

Don Julio Blanco	16.00
Don Julio Reposado	16.50
Don Julio Anejo	17.00

LIQUEURS

Bailey's	9.80
Grand Marnier Rouge	9.80
Masticha Skinis	8.60
Luxardo Limoncello	9.80
Tia Maria	9.80
Cointreau	9.80
Amaretto di Saronno	9.80

DIGESTIVES

Fernet Branca	9.80
Branca Menta	9.80
Jägermeister	9.80
Amaro Averna	9.80

GRAPPA

Berta Bimba	10.50
Berta Elisi	12.50

LUNCH MENU

SALADS

Greek The classic Greek salad with local feta cheese	11.00
Caesar's Crispy iceberg, grilled chicken breast, crispy bacon, parmesan flakes, croutons, and our homemade Caesar's dressing	12.00
Cobb Lettuce Romain, avocado, boiled eggs, blue cheese, grilled chicken, bacon, and vinegar-mustard dressing	10.00
Pomegranate, Talagani and Kale Pomegranate, kale, spinach, rucola, radicchio, grilled Talagani cheese, cashews, pita bread and petimezi dressing	10.00

SNACKS & SANDWICHES

Tortilla chips with guacamole	10.50
Beef burger Classic American burger with iceberg, cheddar cheese, tomato, bacon, cornichon, caramelized onion, ketchup, and mustard. Served with fried potatoes	19.50
Chicken tulips with BBQ sauce Marinated chicken legs	14.00
Greek baguette Salami, Graviera cheese, cucumber, tomato, spicy cheese spread and lollo lettuce	14.50
Messinian Sandwich Cured pork "siglino", grilled talagani, tomato, rucola, eggplant salad	14.50
Focaccia Super Toast Grilled chicken breast, smoked turkey, bacon, tomato, Edam cheese, sauce bacon	16.50
Tuna Tartare With avocado and squid ink puree, nori mayonnaise and lime	24.50
Beef Carpaccio Beef Fillet carpaccio with truffle mayonnaise, lemon, rucola and parmesan crumble	23.50

SOUP OF THE DAY	7.00
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DISH OF THE DAY	11.00 12.00 13.00
Please ask your waiter about the availability	

PASTA

Amatriciana	9.00
Veal, mushrooms and striftaria with mizithra	12.00
Carbonara	9.50

MAINS

Rib eye Uruguay 300gr	42.50
Beef tenderloin Uruguay 250gr	44.50
Black Angus beef pichania	40.00
½ Black chicken	29.00

SIDES

Fried potatoes	7.00
Truffle fries	8.00
Roasted asparagus	8.00
Steamed vegetables	6.00
Steamed rice	5.00

SAUCES

Bearnaise, Red wine, Whole grain mustard

DESSERTS

Chocolate fudge and vanilla Madagascar ice cream	6.00
Black cherry cheesecake	6.00

We welcome enquiries from guests who wish to know whether any dishes contain particular ingredients. Please inform us of any allergy or special dietary requirements that we should be made aware of, when preparing your menu request. Consuming raw or undercooked meats, seafood, shellfish or eggs may increase your risk of food-borne illness. Prices are in euros € and include all applicable taxes.

WINE MENU

DANCING BUBBLES

by the glass, 130ml

Prosecco Extra Dry, Sacchetto <i>Italy</i>	9.50
Moscato D' Asti, Vajra 2020 <i>Italy</i>	9.50

by the bottle, 750ml

Moët & Chandon Imperial Brut N.V. <i>France</i>	116.00
Piper Heidsieck Sauvage Rose N.V. <i>France</i>	128.00
Prosecco Extra Dry, Sacchetto <i>Italy</i>	43.00
Moscato D' Asti, Vajra 2020 <i>Italy</i>	43.00

WHITE WINE

by the glass, 175ml

Greece

"1827", Navarino Vineyards 2019 <i>Peloponnese, Chardonnay-Roditis</i>	7.00
Sauvignon Blanc, Alpha 2020 <i>Macedonia</i>	14.00
Santorini, Karamolegos 2018 <i>Santorini, Assyrtiko-Aidani-Athiri</i>	15.00

by the bottle, 750ml

Greece

"1827", Navarino Vineyards 2019 <i>Peloponnese, Chardonnay-Roditis</i>	29.50
"1827" Assyrtiko, Navarino Vineyards 2019 <i>Peloponnese</i>	34.00
Kotyle Chardonnay, Navarino Vineyards 2017 <i>Peloponnese</i>	48.00
Malagouzia, Panagiotopoulos 2020 <i>Peloponnese</i>	52.00
Dialogos White, Dyo Ipsi 2020 <i>Peloponnese, Kidonitsa-Assyrtiko</i>	38.00
Sauvignon Blanc, Alpha 2020 <i>Macedonia</i>	52.00
Ovilos White, Biblia Chora 2020 <i>Macedonia, Semillon-Assyrtiko</i>	64.00
Lenga Gewurztraminer off dry, Avantis 2020	42.00
Santorini, Karamolegos 2018 <i>Santorini, Assyrtiko-Aidani-Athiri</i>	62.00
Ippodromos Vidiano, Lyrarakis 2018 <i>Crete</i>	54.00

Worldwide

Chablis, Christian Moreau 2018 <i>France, Chardonnay</i>	62.00
Pinot Grigio, Boira 2020 <i>Italy, Veneto</i>	34.00
Sauvignon Blanc Single Estate Ara, Ara Estate 2018 <i>New Zealand</i>	48.00

ROSE WINE

by the glass, 175ml

Greece

"1827" Syrah, Navarino Vineyards 2018 <i>Peloponnese</i>	7.00
Rose, Alpha 2020 <i>Macedonia, Xinomavro</i>	14.00
Gelotopios Rose Demi Sec, Arlekinon Chora 2019 <i>Continental Greece</i>	9.00

by the bottle, 750ml

Greece

"1827", Navarino Vineyards 2018 <i>Peloponnese, Syrah</i>	29.50
Rose, Alpha 2020 <i>Macedonia, Xinomavro</i>	52.00
Gelotopios Rose Demi Sec, Arlekinon Chora 2020 <i>Continental Greece</i>	38.00
Miraval Rose, Miraval 2020 <i>France, Cotes de Provence, Cinsault-Grenache</i>	82.00

RED WINE

by the glass, 175ml

Greece

"1827", Navarino Vineyards 2019 <i>Peloponnese, Cabernet Sauvignon</i>	7.00
Syrah The Journey, Nostos 2017 <i>Crete</i>	15.00
Merlot Special Selection, Dereskos 2017 <i>Peloponnese</i>	11.50

by the bottle, 750ml

Greece

Kotyle Cabernet Sauvignon, Navarino Vineyards 2017 <i>Peloponnese</i>	58.00
"1827", Navarino Vineyards 2019 <i>Peloponnese, Cabernet Sauvignon</i>	29.50
Merlot Special Selection, Dereskos 2017 <i>Peloponnese</i>	46.00
Roes Tempranillo, Oinotropai 2018 <i>Peloponnese</i>	36.00
Nemea Le Sang de la Pierre, Aivalis 2019 <i>Peloponnese, Agiorgitiko</i>	75.00
Avaton, Gerovassiliou 2017 <i>Macedonia, Limnio-Mavroudi-Mavrotragano</i>	58.00
Limniona, Oenops 2019 <i>Macedonia</i>	54.00
Naoussa, Dalamaras 2018 <i>Macedonia, Xinomavro</i>	48.00
Cyrus One, La Tour Melas 2019 <i>Central Greece, Agiorgitiko-Cabernet Fr.-Merlot</i>	64.00
Syrah The Journey, Nostos 2017 <i>Crete</i>	62.00

Worldwide

Clarendelle by Haut Brion 2015 <i>France, Bordeaux, Cabernet Sauvignon-Merlot</i>	65.00
Bourgogne Couvent des Jacobins, Jadot 2018 <i>France, Burgundy, Pinot Noir</i>	48.00
Chianti Classico, Meraviglie 2016 <i>Italy, Tuscany, Sangiovese-Canaïolo</i>	38.00

DESSERT WINE by the glass, 80ml

Salome Muscat of Lemnos, Garalis 2016 <i>Greece, Lemnos</i>	9.50
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All bottles are standard 75cl (750ml) bottles, unless otherwise stated. Prices are in euros € and include all applicable taxes.