



# TED'S LOUNGE

## BEVERAGE MENU

### HOT BEVERAGES

Greek coffee	single 3.90   double 4.30
Espresso	single 3.90   double 4.10
Espresso macchiato	single 4.10   double 4.30
Americano	4.00
Latte	5.30
Cappuccino	single 4.50   double 5.30
Chocolate	5.50

### COLD BEVERAGES

Greek frappe	5.00
Freddo Espresso	5.50
Freddo Cappuccino	5.90
Chocolate	5.50

### 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	4.20
Iced tea peach	4.20

### FRESH JUICES

Orange juice	6.00
Homemade lemonade	7.00

### JUICES

	4.20
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### SOFT DRINKS

Pepsi, Pepsi max, 7-up, Fanta Orange,	
Fanta Lemon	4.20
Schwepps soda, Schwepps Tonic	4.20

### ENERGY DRINKS

Red Bull	6.00
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### WATER

Zagori Still (1lt)	5.60
Zagori Sparkling (750ml)	5.60
Zagori Go Green pet (750ml)	3.10
Zagori Sparkling pet (500ml)	3.10
Perrier (330ml)	4.80
San Pellegrino (750ml)	6.90
Aqua Panna Still (750ml)	6.90

### GREEK MICROBREWERIES

<b>Voreia Stout</b>	7.00
<i>Alcohol: 6%</i>	
<i>Charcoaled, notes of chocolate, caramel and coffee blend harmonically together in this unique bouquet</i>	
<b>Blame the sun tropic</b>	7.50
<i>Alcohol: 5% vol</i>	
<i>Explosive tropical fruit taste a combination of ginger and pineapple, mango lime</i>	
<b>The Greek Monks Pilsner</b>	6.80
<i>Alcohol: 6%</i>	
<i>Spicy and botanical notes with a small malt aroma</i>	

### BEERS

Mythos Radler	6.00
Mythos draught (330ml)	4.50
Mythos draught (500ml)	6.90
Fix Free	6.50
Fix Blonde	6.50
Pilsner Urquell (330ml)	4.80
Pilsner Urquell (500ml)	7.30

### OUZO & TSIPOURO

Ouzo Kosteas (50ml)	6.50
Ouzo Stefanouri (50ml)	6.50
Ouzo Epos (glass)	6.50
Tsipouro Kosteas (50ml)	5.50
Tsipouro Stefanouri (50ml)	5.50
Tsipouro Costa Navarino	5.50
Tsipouro Costa Navarino Aged	11.00

### APERITIFS

Aperol	10.50
Campari	10.50
Martini Bianco	10.50

### COGNAC

Metaxa 7*	13.00
Metaxa 12*	17.00

### 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	10.00
Pampero Aniversario	16.50
Zacapa XO	35.00
Zacapa 23	21.50

### GIN

Gordons	10.50
Tanqueray	13.00
Bombay Sapphire	13.00
Monkey 47	19.00
Hendrick's	17.00
Tanqueray Ten	17.00

### TEQUILA

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

### LIQUEURS

Bailey's	10.50
Grand Marnier Rouge	10.00
Masticha Skinos	10.00
Limoncello Piemme	10.00
Tia Maria	10.00
Cointreau	10.00
Amaretto di Saronno	10.00

### DIGESTIVES

Fernet Branca	10.50
Branca Menta	10.00
Jägermeister	10.00
Amaro Averna	10.50

### GRAPPA

Berta Bimba	10.50
Berta Elisi	12.50

## LUNCH MENU

### SALADS

<b>Greek</b> The classic Greek salad with local feta cheese	12.50
<b>Clubhouse Caesar's</b> Iceberg lettuce, crispy bacon, quinoa, parmesan flakes, croutons, and yogurt Caesar's dressing	13.00
<b>Add chicken</b>	6.50
<b>Kale and Grilled Talagani</b> Pomegranate, kale, spinach, rucola, radicchio, grilled Talagani cheese, cashews, pita bread and petimezi dressing	15.50

### SNACKS & SANDWICHES

<b>Tortilla chips with guacamole</b>	10.50
<b>Beef burger</b> Classic American burger with iceberg, cheddar cheese, tomato, bacon, cornichon, caramelized onion, BBQ sauce and gain mustard mayonnaise. Served with fried potatoes	22.00
<b>Cod Tacitos</b> Crispy fried cod, chard corn, avocado, cabbage slaw and carry and lime mayonnaise	20.00
<b>Messinian Open Sandwich</b> Sauté pork "siglino", mushrooms and cherry tomato, grilled talagani, fried egg, rucola and smoked eggplant spread	14.00
<b>Focaccia Super Toast</b> Grilled chicken breast, smoked turkey, bacon, tomato, Gouda cheese and mayonnaise Remoulade	17.00
<b>Beef Carpaccio</b> Beef Fillet carpaccio with truffle mayonnaise, lemon, rucola and parmesan crumble	24.00

<b>SOUP OF THE DAY</b>	9.00
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<b>DISH OF THE DAY</b>	11.00   13.00   15.00
Please ask your waiter about the availability	

### PASTA

<b>Amatriciana</b>	12.00
<b>Veal, mushrooms and striftaria with mizithra</b>	15.50
<b>Carbonara</b>	13.50

### MAINS

<b>Rib eye Uruguay 300gr</b>	46.00
<b>Beef tenderloin Uruguay 220gr</b>	43.50
<b>½ Black chicken</b>	30.00

### SIDES

<b>Fried potatoes</b>	7.00
<b>Truffle fries</b>	9.50
<b>Sweet potatoe fries</b>	8.50
<b>Steamed vegetables</b>	6.00

### SAUCES

**Bearnaise, Red wine, Whole grain mustard**

### DESSERTS

<b>Chocolate fudge and vanilla Madagascar ice cream</b>	9.00
<b>Black cherry cheesecake</b>	9.50

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

Piper Heidsieck Cuvée Brut N.V   <i>France</i>	21.00
Piper Heidsieck Sauvage Rose   <i>France</i>	22.50
Prosecco Extra Dry, Sacchetto   <i>Italy</i>	10.00
Moscato D' Asti, Vajra 2020   <i>Italy</i>	9.50

#### by the bottle, 750ml

Piper Heidsieck Cuvée 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>	48.00
Moscato D' Asti, Vajra 2020   <i>Italy</i>	43.00

### WHITE WINE

#### by the glass, 175ml

##### Greece

"1827", Navarino Vineyards 2020   <i>Peloponnese, Chardonnay-Roditis</i>	9.00
Sauvignon Blanc, Alpha 2021   <i>Macedonia</i>	15.00

#### by the bottle, 750ml

##### Greece

"1827", Navarino Vineyards 2020   <i>Peloponnese, Chardonnay-Roditis</i>	35.00
Kotyle Chardonnay, Navarino Vineyards 2017   <i>Peloponnese</i>	52.00
Malagouzia, Panagiotopoulos 2020   <i>Peloponnese</i>	58.00
Sauvignon Blanc, Alpha 2021   <i>Macedonia</i>	62.00
Ovilos White, Biblia Chora 2020   <i>Macedonia, Semillon-Assyrtiko</i>	72.00
Lenga Gewurztraminer off dry, Avantis 2020   <i>Central Greece</i>	42.00
Wild Slopes White, Argyriou 2021   <i>Central Greece, Sauvignon Blanc-Assyrtiko</i>	31.50
Santorini, Karamolegos 2018   <i>Santorini, Assyrtiko-Aidani-Athiri</i>	68.00
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>	36.00

### ROSE WINE

#### by the glass, 175ml

##### Greece

"1827" Syrah, Navarino Vineyards 2020   <i>Peloponnese</i>	9.00
Rose, Alpha 2021   <i>Macedonia, Xinomavro</i>	15.00

#### by the bottle, 750ml

##### Greece

"1827", Navarino Vineyards 2020   <i>Peloponnese, Syrah</i>	35.00
Rose, Alpha 2021   <i>Macedonia, Xinomavro</i>	62.00
Idylle d'Achinos, La Tour Melas 2021   <i>Continental Greece, Grenache-Syrah-Agiorgitiko</i>	62.00
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>	86.00

### RED WINE

#### by the glass, 175ml

##### Greece

"1827", Navarino Vineyards 2020   <i>Peloponnese, Cabernet Sauvignon</i>	9.00
Merlot Special Selection, Dereskos 2017   <i>Peloponnese</i>	12.50

#### by the bottle, 750ml

##### Greece

Kotyle Cabernet Sauvignon, Navarino Vineyards 2017   <i>Peloponnese</i>	74.00
"1827", Navarino Vineyards 2020   <i>Peloponnese, Cabernet Sauvignon</i>	35.00
"1827" Syrah, Navarino Vineyards 2021   <i>Peloponnese</i>	46.00
Roes Tempranillo, Oinotropai 2018   <i>Peloponnese</i>	36.00
Merlot Special Selection, Dereskos 2017   <i>Peloponnese</i>	52.00
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
Wild Slopes Red, Argyriou 2018   <i>Central Greece, Mavroudi-Merlot</i>	31.50
Cyrus One, La Tour Melas 2019   <i>Central Greece, Agiorgitiko-Cabernet Fr.-Merlot</i>	68.00
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-Canaiolo</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.