

ROOM SERVICE MENU

12:00 – 22:00

Η χρέωση για το room service είναι 3 € ανά παραγγελία.
The Room Service charge is 3€ per order.

^{VEG} Lentils 11

cucumber, pepper, nectarine, local herbs, tahini yogurt sauce

Club sandwich 14

*brioche, chicken fillet, bacon, lettuce, tomato, mayonnaise,
double-baked potatoes*

Chicken nuggets 8

with sriracha mayo, green salad

^{VEG} Double baked potatoes 7

parmesan, fresh oregano, truffle mayonnaise

COFFEE

HOT

- espresso 4
- americano 4
- cappuccino 4,5
- flat white 5
- latte 5
- greek coffee 4

COLD

- freddo espresso 4,5
- freddo cappuccino 5
- flat white 5
- latte 5
- americano 4,5
- ice brew 5

soy milk, coconut milk, almond milk +0,5

COLD TEAS

- red berries, spices, orange 5
- lemongrass n ginger, lemon thyme 5

CHOCOLATE HOT OR COLD

- classic chocolate 5
- chocolate, strawberry, orange oils 5

FRESH LEMONADES & JUICES

- lemonade, ginger, honey, mint 5
- strawberry basil lemonade 5

SPIRITS

- regular spirits from 10
- premium spirits from 13

Ask the bar for your favourite drink

TEAS & HERBS IN A POT

- english breakfast 4
- earl grey 4
- green tea 4
- jasmine 4
- red wild berries 4
- apple mint 4

Bread 2€

VEG - VEGETARIAN V - VEGAN

Please inform us of any allergies or special dietary requirements that we should be aware of when preparing your menu request.
We use extra virgin olive oil in salads and sunflower oil for frying.
All prices are in € and include all taxes
Person responsible for market inspection Alexandros Papazianis

ROOM SERVICE MENU

12:00 – 22:00

COCKTAILS

Cuban Bubbles 12

Captain Morgan Rum, Mint, Lime Oleo-Saccharum, Bubbles

The Rise of Strawberries 12

*Captain Morgan Rum Blend, Strawberry Oleo-Saccharum,
Strawberry Orange Dust*

Cosmopolitis 12

*Smirnoff Vodka Lemon Oiled, Orange Dry Curacao,
Lime Cranberry Shrub*

Sunset at Ela's 12

Gordon's Gin, Lemon, Blueberries Sherbet

Negroni 12

Tanqueray Gin, Vermouth Blend, Red Bitter, Verbena

Zombie Rejuvenation 14

*Zacapa Rum Blend, Falernum, Passion Fruit, Pineapple, Lime,
Ginger Cinnamon Fassionola*

La Margarita 12

*Cazamigos Blanco Tequila, Lime, Orange Dry Curacao,
Lime Oleo-Saccharum, Citrus Salt*

Don Julio Paloma 12

*Blanco Tequila, Grapefruit Oleo-Saccharum,
Grapefruit Soda, Lime, Flower of Salt*

Please inform us of any allergies or special dietary requirements that we should be aware of when preparing your menu request.

We use extra virgin olive oil in salads and sunflower oil for frying.

All prices are in € and include all taxes

Person responsible for market inspection Alexandros Papazianis

ROOM SERVICE MENU

12:00 – 22:00

WINES

WHITE WINE

Boutsikas Cellar, Theros, Assyrtiko, Sauvignon Blanc, Muscat 24 / 6
Boutsikas Cellar, King Aias, Chardonnay 27 / 7

ROSE WINES

Boutsikas Cellar, Trigou, Merlot & Syrah, *Atalanti* 26 / 6

RED WINES

Boutsikas Cellar, Polemos, Syrah, *Atalanti* 26 / 6
Boutsikas Cellar, King Aias, Cabernet & Merlot, *Atalanti* 27 / 7

SPARKLING WINES

Prosecco Treviso DOC, *Italy* 29 / 8