

.MYTHIC



MENU



WiFi Network: mythic | Password: mythic2019

Served between 12:00-19:00
Room Service charge 15% total cost

SALADS

Cherry Tomato Salad **V GF**

Local Anthotyro cheese | fresh oregano | extra virgin olive oil

16€

Caesar Salad

Chicken thigh fillet | iceberg lettuce | bread chips croutons |

herb's powder | gruyere cheese from Paros |

original Caesar salad dressing

18€

Quinoa Salad **Ve GF LF**

Raisins | cucumber | green apple | cherry tomatoes |

dried onion | raspberry vinegar

20€

SNACKS

Prawn Sandwich

Grilled prawns | baby gem | lime mayo | spice mix | country bread |
tomato & ginger chutney

19€

Mythic Burger

200g beef burger | cheddar cheese | house BBQ sauce | black garlic mayo |
iceberg lettuce | smoked bacon | pickled cucumber

22€

Vegetarian Pizza **Ve**

Zucchini | carrots | mushrooms | tomato sauce | fresh oregano
gruyere from Paros

17€

Sautéed Mushrooms **V GF LF**

Greek mushrooms | miso sauce with honey | pine nuts |
local throubi herb | lemon

17€

Grilled Baby Gems **Ve LF**

Parsley and verbeno aromatic sauce | yellow baby carrots | bread croutons

18€

Yuca Brava **V GF**

Local Anthotyro cheese | mango sauce | lemongrass | chives

16€

Squid Barley Pasta

Mashed local herbs | lemon pepper | lime

24€

Sautéed Sea Bass

Yuzu miso | baby carrots | quinoa

26€

Rib Eye Steak

Crispy potatoes | smoked miso paprika sauce | mashed onions

40€

DESSERTS

Greek Coffee Chia Pudding

Greek coffee | passion fruit | coconut | cinnamon ice cream

14€

Basque Cheesecake

Machlep | vanilla | lemongrass | vanilla ice cream

14€

Seasonal fruit platter

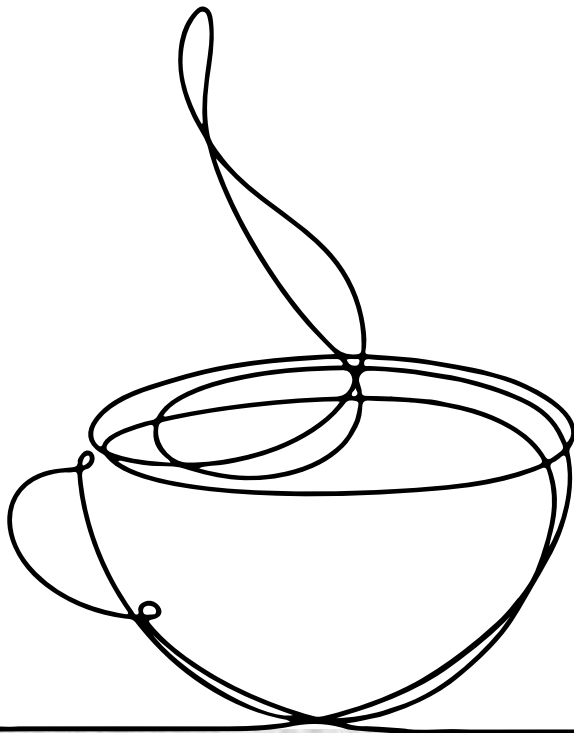
18€

Greek cheese platter

22€

Ve. Vegan V. Vegetarian GF. Gluten Free LF. Lactose Free

COFFEES



Coffees served from **08:00-24:00**

All other drinks served from **12:00-24:00**

Room Service surcharge of 15%

HOT BEVERAGES

Nescafé	4
Greek coffee	4
Double Greek coffee	5
Filter coffee	4
Americano	4
Espresso	4
Double espresso	5
Cappuccino	5
Double cappuccino	6
Latte	5
Tea	4
Hot Chocolate	6

*Almond or Oat Milk alternative available upon request +0.5

COLD BEVERAGES

Freddo Espresso	5
Freddo Cappuccino	6
Iced Latte	5
Iced Chocolate	6
Nescafé Frappé with handmade ice-cream	8

*Almond or Oat Milk alternative available upon request +0.5

WATER & SOFT DRINKS

Still Mineral Water 1l	5
Sparkling Water S. Pellegrino 750ml	10
Coca-Cola Classic Zero Light 250ml	4
Sprite 250ml	4
Fanta Orange Lemon 250ml	4
Soda Water 250ml	5
Ginger Beer 250ml	6
Grapefruit Soda 250ml	6
Premium Herbal Ice Tea 250ml	7

FRESH JUICES

Orange	6
Pomegranate	7
Mixed orange & pomegranate	8
Mixed Fruit Juice	8

SMOOTHIES

Spicy Mango, orange, coconut, ginger	8
Power Apple, orange, banana, honey, linseed	8
Exotic Kiwi, strawberry, oat milk, honey, chia seeds	9
Energy Banana, orange, honey, tahini, almond milk	9

DRINKS



All other drinks served from 12:00-24:00

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BEERS

Alpha Retro 330ml	6
Mammos 330ml	6
Corona 330ml	8

GIN

Beefeater	9
Tanqueray Ten	12
Votanikon	12
Grace	14
Hendrick's	16

WHISKEY & BOURBON

Jack Daniels	10
Four Roses	10
Bulleit Bourbon	12
Famous Grouse	10
Jameson Black Barrel	12
Johnnie Walker Black	12
Cardhu 12yrs	14
Lagavulin 16yrs	18
Macallan 12yrs	18

TEQUILA & MEZCAL

Olmecca Blanco Reposado	9 10
Don Julio Blanco Reposado	12 14
Patron Anejo	18
Mezcal Amores Espadin Reposado	14

VODKA

Stolichnaya	9
Ciroc	12
Beluga	14
Grey Goose	14

RUM

Bacardi Carta Blanca	9
Sailor Jerry	10
Angostura 7yrs	12
Ron Barcelo Imperial	14
Diplomatico Exclusiva	16

LIQUEUR & APERITIF

Malibu	9
Disaronno Originale	9
Skinos Mastiha	9
Majuni	9
Orange Mandarin Liqueur	9
Baileys	9
Drambuie	9
Campari	9
Aperol	9

COGNAC & VERMOUTH

Metaxa 7*	9
Hennessy V. S.	14
Otto's Athens Vermouth	10
Cocchi di Torino	10

SPRITZ

Aperol Spritz	12
Aperol, prosecco, soda water	
Athenian Spritz	14
Otto's Athens vermouth, Prosecco, tonic water	
Citrus Spritz	14
Aperol, prosecco, mastiha skins, mandarin gin liqueur	
Hugo Spritz	15
Prosecco, elderflower gin liqueur	
Cycladic Spritz	14
Gin, mango, agave syrup, ginger beer, fresh lime juice, mint	

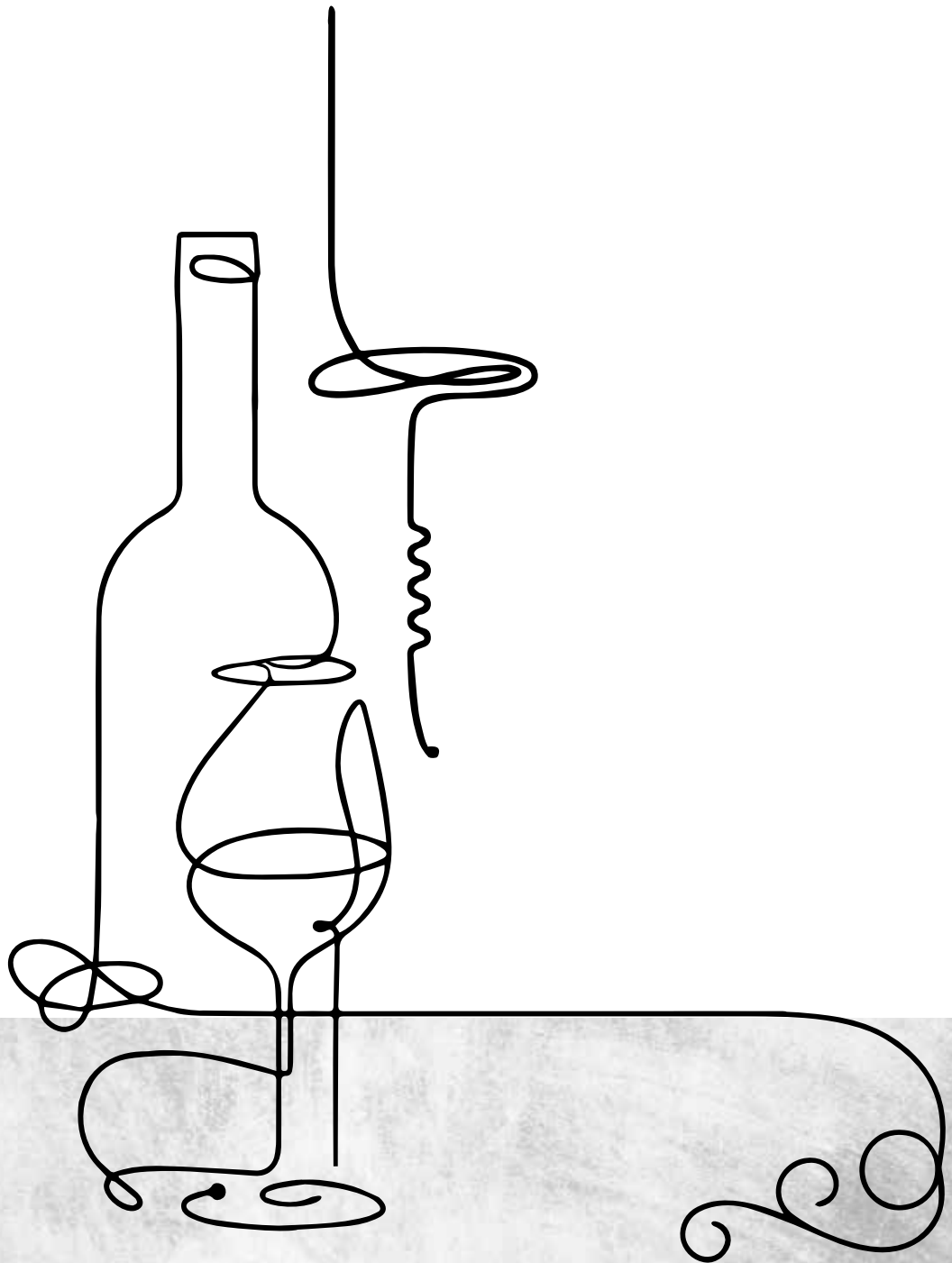
CLASSIC COCKTAILS

Mai Tai	15
Dark rum, cointreau, lime juice, orgeat syrup	
Mojito with additional flavours	13 15
Rum, lime juice, soda water, mint leaves, brown sugar	
Daquiri with additional flavours	13 15
Rum, simple syrup, lime juice	
Margarita Spiced	13 15
Tequila, Cointreau, lime juice, simple syrup, orange bitters	
Pina Colada	14
Rum, malibu, pineapple juice, coconut cream, lime juice	
Cosmopolitan	13
Vodka, Cointreau, lime juice, cranberry juice, bitters	
Paloma	13
Tequila, lime juice, grapefruit soda	
Negroni Gin	15
Campari, sweet vermouth	
Porn Star	15
Martini Vodka, passion fruit purée, vanilla syrup, lime juice, egg	

SIGNATURE COCKTAILS

Sunset Gold	15
White rum, Dark rum, Angostura bitters, ginger, orange juice, grenadine	
Boho Co Plcante	16
Tequila blanco, tequila reposado, agave nectar, fresh lime juice, chilli pepper	
Aegean Breeze	16
Vodka or Gin, cucumber, lime juice, mint, ginger beer, soda water	
Bombalengoo	16
Tequila, Mezcal, orange juice, lime juice, sugar syrup	
Pink Passion	15
Gin, Malibu, milk cream, lime juice, grenadine	
Berries Loading	16
Vodka, mastiha, red berries purée, pineapple puree, raspberry, lime juice, bitters	
Cucumber Passion	15
Gin, cucumber, falernum syrup, lime juice, apple juice	
Meander Spiced	16
rum, elderflower liqueur, melon purée, lime, egg	
Mezcaloni	15
Mezcal, Campari, sweet vermouth infused with coffee	
Spicy Paloma	16
Tequila infused with chilly, lime juice, mango purée, grapefruit soda	
Naughty Angel	18
Dark rum, white rum, spiced rum, falernum liqueur, passion fruit purée, pineapple purée, grapefruit juice, lime juice, Angostura bitters	
The Mythic	18
Vodka, passion fruit, vanilla, sugar syrup, pineapple purée & juice, lime, whiskey bitters	

WINES



All other drinks served from 12:00-24:00

Room Service surcharge of 15%

WHITE



Sillogi P.G.I. Cyclades 8 | 40
Assyrtiko, Malagouzia - 13% Alc/Vol
Cool notes of flowers and grapefruit.
Harmonious, mineral-like, with crisp acidity and a long aromatic aftertaste.

Paros White P.D.O. Paros 9 | 45
Monemvasia - 12,5% Alc/Vol
Aromas of pineapple, citrus and notes of spices. Rich body with crisp acidity and a long aftertaste.

“Sarakiniko” Single Vineyard 10 | 50
Assyrtiko - 13.5% Alc/Vol
Aging for 8 weeks on its fine lees.
Aromas of citrus fruits and lemon blossoms with characteristic acidity and mineral aftertaste.

ROSE

D’Aidani Mavro P.G.I. Cyclades 8 | 40
Aidani Mavro - 13.5% Alc/Vol
A short stay in its fine wine mud.
Cool scents of red fruits and strawberry caramel. Rich and harmonious body with a crunchy acidity.

Damerale Ktima P.G.I. Cyclades 48
Aidani Mavro, Mavrathiro,
Monemvasia - 12.5% Alc/Vol
Short aging on lees. Intense aromas of red fruits, citrus fruits and white flowers with a rich flavor and cool acidity.

RED



Paros Erythros 9 | 48
Mandilaria, Monemvasia - 14% Alc/Vol
Delicately selected grape vines over 40 years old. Aged in French oak for 12 months. Adjectives of spices & dried apricots.

Paros Reserve 12 | 60
Mandilaria, Monemvasia - 14% Alc/Vol
Carefully selected mountain vines over 70 years old. Aged in French oak for 16 months and at least 8 months in the bottle. Bunch of wild grasses and ripe apricots. Mouth plump and round, with a long aftertaste of spices and medium tannins.

DESSERT

D’Aidani Mavro P.G.I. Cyclades 10 | 55
Aidani Mavro, Mandilaria - 14% Alc/Vol
The slow withering of the grapes for 18 consecutive days dehydrates the grapes, enriching this wine with abundant natural sugars. Aged for 48 months in oak barrels. Deep red color with tile highlights. Concentrated aromas of wild cherries, dried plums, coffee and spices. Rich body, thick texture and long sweetness aftertaste.

CHAMPAGNES



Maschio dei Cavalieri Prosecco extra dry	8 30
Brilla Prosecco DOC	40
Moët & Chandon Brut Imperial	130
Moët & Chandon Brut Imperial Rosé	150
Moët & Chandon Ice Imperial	150
Dom Perignon Brut Vintage	350

