



Cocktails

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Coco Louboutin

Metaxa 12 years old, Aperol, Coconut,
Fresh lime juice

Earth Mule

Tito's Vodka, Mint-fennel cordial,
Fresh lemon juice, Ros Solis ginger beer

Cucumber smash

Grace Greek Gin, Cucumber syrup,
Jasmine, Caper leaf, Fresh lemon juice

Osaka Fashioned

Nikka from the Barrel, Wasanbon sugar,
Orinoco Aromatic bitters,
Fresh black truffle

Flower Collins

Mataroa Greek Mediterranean gin, Assyrtiko
Santorinian white wine, Elderflower liqueur,
Fresh lemon juice, Spanish bitters,
Homemade lemon soda

Drunken Monkey

Don Papa 7 years old, Apricot brandy,
Falernum, Pineapple puree,
Fresh pink grapefruit juice,
Fresh lime juice, Elemakule bitters

Margaret

Casa Dragones blanco tequila, Mezcal,
Strawberry liqueur, Fresh lime juice,
Rhubarb Bitter

Rose Spritz

Aperol, Lillet Rose & Noilly Prat vermouth,
Pink grapefruit soda Ros Solis

Latino Samurai

Caschaca Velho Barreiro, Mezcal,
Yuzu, Lemongrass

Spice me up

Corralejo blanco tequila, Chili liqueur,
Watermelon syrup, Biological Agave,
Fresh lemon juice, Chilli Bitters

Pina Picante

Seedlip Grove, Ginger Syrup,
Honey syrup, Salt solution,
Three Cents pineapple soda

Virgin Pornstar

Seedlip Garden, Passion fruit,
Homemade Vanilla syrup, Fresh lime juice

At NAOS Restaurant Bar our straws are now 100% biodegradable and made from eco-friendly material. Please inform your waiter if you have any allergies or dietary needs. All prices are in Euro. Prices are valid until December 2021. Prices include: Municipal Tax and VAT.
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