



# Cocktails

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by Konstantinos Boutanis

## Camparezzo

Campari inf. Greek coffee,  
Veroni Greek Rosso Vermouth,  
Cherry Soda

## Rose Spritz

Casoni Aperitivo, Fino sherry, Lillet rosé,  
Pink grapefruit soda

## Rum Evolution

Pampero Blend, Daisy Greek Orange Liqueur,  
Coconut, Tropical Soda, Hibiscus  
& Vanilla foam

## Buena Mezcalina

Don Julio Blanco, Verde Mezcal,  
Citrus, Cucumber, Vegan foam

## Aegean Smash

Grace Greek gin, Aegean Cordial, Red fruits,  
Mint, Citrus

## Umami Saffron Martini

Ketel One vodka, Umami Saffron Cordial,  
Citrus

## Salted Fashioned

Zacapa rum, Toasted Almond,  
Summer Bitters

### **Agave my love**

Don Julio blanco, Paragon cordial,  
Greek Red Tea, blue agave, Burlesque  
bitters, Citrus, Greek black lemonade

### **Brillante Apple**

Tanqueray gin, Greek Apple sour liqueur,  
Green Chartreuse, Citric Acid, Mint oil,  
Champagne Bubbles

### **Axia in Life**

Axia extra dry mastiha, Greek honey,  
local savory, Citrus, Grapefruit & Black pepper,  
Bergamot and Hibiscus lemonade

### **Wrong Gimlet**

Seedlip Grove 42, Citric acid,  
Simple syrup, mint oil

### **Dirty Red**

Non Alcoholic Tanqueray, Red Fruits, Citrus,  
Cherry blossom tonic

### **The Soft Spritz**

Bitter Syrup, Acids, Tonic water

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 2023. Prices include: Municipal Tax and VAT.  
Managing Director: Georgios Zervoudakis