



BEACHCOMBER

RESTAURANT - COCKTAIL BAR

BEACHCOMBER SIGNATURE DRINKS

Wild berries

Vodka, cherry, raspberry, strawberry, basil, burlesque bitters

Early harvest

Gin, dry sherry, pineapple, honey, lime, homemade cardamon bitters

Down in Mexico

Tequila reposado, mescal, spices, exotic fruits, watermelon, lime, tiki bitters

Mango punch

Aged cuban rum, pineapple rum, apricot, cherry plum, lime, mango foam, orange bitters

Trail to happiness

Melon infused light rum, agricole rum, sour apple, cucumber, lime, winter melon bitters

EARLY DRINKS(LOW ALCOHOLIC)

Tropical sangria

White wine, dry vermouth, pineapple, mango, elderflower, tonic water

Late date

Date infused aperol, vermouth bianco, vermouth rosso, pink grapefruit soda, cranberry bitters

THE TWISTED CLASSICS

Twisted libre

Light rum, agricole rum, homemade cola syrup, grapefruit bitters, chinotto

Spicy coffee

Vodka, homemade coffee & pimento liqueur, salted caramel, tiki bitters

Hot mary

Pink pepper infused vodka, lemon, tomato, chilli, cucumber, worcestershire sauce, salt & smoked paprika

Smoky sour

Irish whisky, blended scotch, malt whiskey, sage, lemon, krupnik bitters

GREEK VIRTUES

Philoxenia

Mastic spirit, lemon, mint, verbena,
homemade cardamon bitters

Grace

Grace greek gin, olive liqueur, thyme bitters

Generocity

Metaxa 12, diktamo liqueur, tentura bitters

THE BARREL AGED COCKTAILS

Zombie (1950 version)

Light cuban rum, jamaican rum, overproof rum,
pineapple, passion fruit, lime, lemon, aromatic bitters

Mai tai (Trader vic's version)

Light cuban rum, jamaican rum, agricole rum,
orange, lime, orgeat, aromatic bitters

THE MOCKTAILS

Slight over

Apricot, mango, lime, green tea

Lemonade

Lemon, mint, verbena, violet soda

Exotico

Exotic fruits, watermelon, lime, ginger ale

*****Surrender yourself in a unique fine drinking experience.
Please ask our stuff in case you are interested in classic cocktails
(Mojito, Caipirinha, Mai Tai, etc)**

SPIRITS

VODKA

Absolut

Absolut Elyx

Finlandia

Grey Goose

Beluga

Ciroc

GIN

Beefeater

Beefeater 24

Bloom

Hendrick's

G Vine

The Botanist

Gin Mare

Monkey

Boodles

Tanqueray No10

Grace

RUM

Cuban

Havana 3 Anos

Havana Anejo 7 Y.O

Barbados

Doorly's X.O

Mount Gay Black Barrel

Guatemala

Zacapa 23 Solera

Zacapa X.O

Trinidad & Tobago

Angostura 1787

Angostura 1824

Venezuela

Diplomatico Reserva Exclusiva

Jamaica

Plantation Xaymaca Special Dry

Appleton Rare Blend 12 Y.O

Martinique

Clement Select Barrel

Clement Canne Bleue

TEQUILA

Olmeca Blanco
Olmeca Reposado
El Jimador Blanco
El Jimador Reposado
Olmeca Altos Plata
Olmeca Altos Reposado
Don Julio Blanco
Don Julio Reposado
Gran Corralejo Anejo

MEZCAL

Amores Cupreata
Del Maguey Chichicapa

WHISKEY

Irish Whiskey

Jameson

Blended Scotch Whiskey

Ballantine's
Johnnie Black Label
Johnnie Blue Label

Japanese Whiskey

Nikka From The Barrel
Nikka Coffey Malt

Tennessee Whiskey

Jack Daniels
Jack Daniels Gentleman Jack
Jack Daniels Single Barrel

Single Malt Scotch Whiskey

Kilchoman Machir Bay
Talisker 10 Y.O
Glenfiddich 12 Y.O

BY GLASS

LOUIS ROEDERER
PROSECCO BOTTEGA
MOSCATO D'ASTI

BIBLIA XORA white
KARIPIDIS white
KARIKI white by glass

BIBLIA XORA rose
ESTATE LANTIDIS 5senses rose
KARIPIDIS rose

KTIMA MOUSON - 9 red
ESTATE LANTIDIS 5 SENSES

MA MAS AMIEL
VINSANTO SIGALAS
SAMOS NECTAR UWC
MASTICHA SKINOS
LEMONCHELLO
GRAPPA NONNINO chardonnay
ESTATE DOURAKIS DEMI SEC WHITE
ESTATE DOURAKIS DEMI SEC RED



Indulge in an unforgettable experience with the most luxurious shisha pipes ever made. Please ask our waiter about available flavors and cocktails



For cigar aficionados who appreciate and know how to enjoy a great smoke, Beachcomber offers a selection of fine cigars (on availability basis) to suit every taste. Just ask our waiter.

ΕΙΔΙΚΕΣ ΔΙΑΤΡΟΦΙΚΕΣ ΑΝΑΓΚΕΣ. Παρακαλούμε, ενημερώστε τον σερβιτόρο για τυχόν αλλεργίες ή ειδικές διατροφικές, πριν την παραγγελία σας. Χρησιμοποιούμε παρθένο ελαιόλαδο. Για τα τηγανητά χρησιμοποιούμε ηλιέλαιο. Κάποια από τα θαλασσινά, ενδέχεται να είναι κατεψυγμένα. Όλες οι τιμές είναι σε Ευρώ.

Οι τιμές εμπεριέχουν ΦΠΑ, Δημοτικούς φόρους και σέρβις. Αγορανομικός Υπεύθυνος : Εμμανουήλ Μαρινάκης.