

## COCKTAILS

<b>Negroni</b> (Campari – Martini Rosso – Gin)	10,00 €
<b>Mojito flavors</b> Green Apple and cucumber syrup, Pomegranate, Strawberry	12,00 €
<b>Daiquiri</b> (White Rum – Lime juice – Simple syrup)	10,00 €
<b>Daquiri</b> with flavors Passion Fruit, Strawberry, Lemon, Mango	12,00 €
<b>Mai Tai</b> (White Rum – Cointreau – Lime juice – Orgeat syrup – Dark Rum – Pineapple)	12,00 €
<b>Margarita</b> (Tequila – Cointreau – Lime juice)	10,00 €
<b>Strawberry Margarita</b> (Tequila – Cointreau – Lime juice - Strawberry)	12,00 €
<b>Porn Star Martini</b> (Vanilla Vodka – Pasa – Passion fruit)	10,00 €
<b>Mojito</b> (White Rum – Lime juice – Brown sugar – Soda water – Mint leaves)	10,00 €
<b>Apeol Spritz</b> (Aperol – Prosecco sparkling wine – Soda water)	10,00 €
<b>Cosmopolitan</b> (Vodka – Triple sec – Cranberry juice)	10,00 €
<b>Long Island IceTea</b> (Gin – Vodka – Rum – Tequila – Triple sec – Cola)	12,00 €
<b>Caipinha</b> (Casasha – Lime – Brown sugar)	10,00 €
<b>Caipiroska</b> (Vodka – Lime – Brown sugar)	10,00 €
<b>KirRoyale</b> (Prosecco sparkling wine – Crème de cassis)	10,00 €

## DIGESTIVE

<b>FernetBranca 39%vol</b> (Peppermint, spicy liquorice, mint tea, chamomile, citrus zest, roots)	7,00 €
<b>Limoncelo 32% vol</b> (Pungent - zesty lemon, lemon meringue, lingering acidity)	6,00 €
<b>Miss Tic Masticha 28% vol</b> (Masticha, oily texture, hints of pine tree, refreshing minerality)	6,00 €
<b>Jagermeister 35% vol</b> (Prune, date, nutmeg, coffee, wood, chocolate, ginger, herbs, anise)	7,00 €

## WINE BY THE GLASS

### CHAMPAGNE

<b>Moët &amp; Chandon Brut Imperial, AC Champagne</b> (Chardonnay – Pinot Meunier – Pinot Noir) 200ml	50,00 €
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### SPARKLING WINES

<b>Bianco Nero, Tsililis Estate PGI Meteora</b> (Muscat Hamburg) 200ml	9,00 €
<b>Bianco Nero rose, Tsililis Estate PGI Meteora</b> (Muscat Hamburg) 200ml	9,00 €
<b>Gancia Prosecco Brut 200ml</b>	10,00 €
<b>Moscato D' ASTI Angeli 200ml</b>	10,00 €

### WHITE WINES 150ml

<b>Kydonitsa, Tsimpidis Estate PDO Monemvasia</b> (Kydonitsa)	8,00 €
<b>Maleatis, Tsimpidis Estate PDO Monemvasia</b> (Malvasia - Assyrtiko - Kydonitsa)	7,00 €
<b>Chardonnay, Papaioannou Estate</b>	8,00 €

### ROSE WINES 150ml

<b>Thema, Pavlidis Estate PGI Drama</b> (Tempranillo)	10,00 €
<b>Peplo, Domaine Skouras PGI Arcadia</b> (Agiorgitiko, Syrah, Mavrofilero)	10,00 €
<b>Akakies, Kyr Gianni PDO Amyntaio (Xinomavro)</b>	8,00 €

### RED WINES 150ml

<b>Idea, Barafakas Estate. PGI Peloponnesse</b> (Agiorgitiko)	8,00 €
<b>Pinot Noir, Domaine Papaioannou PGI Korinthos (Pinot Noir),</b>	9,00 €
<b>Epops, Domaine Chatzigeorgiou PGI Pangaio</b> (Merlot)	10,00 €

### DESERT WINES 50ml

<b>Vinsanto, Sigalas PDO Santorini</b> (Assyrtiko – Aidani)	15,00 €
<b>Liastos Malvasia, Tsimpidis Estate PDO Monemvasia</b> (Malvasia - Assyrtiko - Kydonitsa - Asproudes)	12,00 €
<b>Samos Nectar, Samos PDO</b> (Moscato Samos)	8,00 €

## APERITIFS

<b>Aperol 11% vol</b> (Pink grapefruit, orange zest, strawberry jelly, herbal bitter earthiness rootyness)	<b>8,00 €</b>
<b>Cynar 16,5% vol</b> (Walnut, raspberry, tomato, hint of tobacco, quinine, toffee, artichoke)	<b>7,00 €</b>
<b>Campari 25% vol</b> (Sanguine, grapefruit zest, quinine, lemon – thyme, mint, clove, orange)	<b>7,00 €</b>
<b>Nonino Grappa Moscato 41% vol</b> (Thyme, green apple skin, grape, vanilla, spice)	<b>10,00 €</b>

## ΑΠΟΣΤΑΓΜΑΤΑ // LOCAL SPIRIT

<b>Tsilili Muscat Hamburg 41% vol</b> (Sweet aromas of rose, vanilla, bergamot, kumquat)	<b>6,00 €</b>
<b>Tsipouro Mpampagim 41%vol 200ml</b> From fine grape varieties, wild herbs and fruits.	<b>17,00 €</b>
<b>Tsipouro Tsilili 41vol 200ml</b> Intensely fruity aromas of citrus fruits such as bergamot and lemon, white peach, floral notes of rose and herbal hints of mint.	<b>17,00 €</b>
<b>Ouzo Stoupaki Kazanisto 40% vol 200ml</b> (Star Green anise, hint of refreshing herbal notes, black)	<b>16,00 €</b>
<b>Ouzo Stoupaki Kazanisto 40% vol</b> (Star Green anise, hint of refreshing herbal notes, black pepper, Zero Sugar)	<b>5,00 €</b>
<b>Agioneri Tsipouro 40%vol</b> (Floral, citrus, eucalypt, nutmeg, clove, leather, tobacco, honey hints)	<b>5,00 €</b>
<b>Ouzo Plomari 40%vol 200ml</b> With aromatic seeds and herbs of Lesvos dominated by anise from Lisvori, Kalloni salt, nutmeg and cinnamon.	<b>16,00 €</b>

## SIGNATURE COCKTAILS

<b>Dracarys</b> Jamaican rum Artesano, dark rum Havana, white rum, apricot brandy, lime, pineapple purée, falernoum passion fruit purée,	<b>13,00 €</b>
<b>Amaretto sour</b> Amaretto, Passion fruit purée, Vanilla syrup, Lime, white egg	<b>9,00 €</b>
<b>SkyFall</b> (Vodka, passion fruit, peach puree, lime juice, apple puree)	<b>12,00 €</b>
<b>Jack Sparrow</b> Mount gay rum, apricot brandy, lime juice, orgeat syrup, mango purée, aromatic bitters	<b>12,00 €</b>
<b>Alas Genesis</b> Stolichnaya Vodka, liqueur coconut, pistachio syrup, kiwi purée, lime juice, aromatic biteraneo mastic	<b>12,00 €</b>
<b>Metaxa sour</b> Metaxa 5*, lemon, vanilla syrup, sweet vermouth, egg white, peach bitter	<b>10,00 €</b>
<b>'e bee (Black rum, apple juice, lime juice, honey, apple pu</b>	<b>10,00 €</b>
<b>Noisette</b> Frangelico, Balsamic cream, Strawberry purée, Vanilla syrup, Lime juice.	<b>9,00 €</b>
<b>Alas Dream</b> (Masticha liquer, lime juice, cucumber liquor)	<b>10,00 €</b>
<b>'alery (gin, jasmine syrup, apple sourz, ginger syrup, lime juice</b>	<b>12,00 €</b>

## RED WINES 750ml

<b>Megas Oinos, Skouras PGI Peloponnese</b> (Cabernet Sauvignon – Agiorgitiko)	55,00 €
<b>Kali riza Kyr Gianni</b> (xinomavro)	44,00 €
<b>Avaton, Domaine Gerovasilliou PGI Epanomi</b> (Limnio – Mavroudi – Mavrotragano)	55,00 €
<b>Epops, Domaine Chatzigeorgiou PGI Pangaio</b> (Merlot)	40,00 €
<b>Dyo Elies, Estate Kir – Yianni PGI Imathia</b> (Merlot - Syrah)	45,00 €
<b>New Oak, Domaine Antonopoulos PGI Achaia</b> (Cabernet Sauvignon - Cabernet Franc)	55,00 €
<b>Cabernet Sauvignon, Domaine Chatzigeorgiou PGI Pangaio</b> (Cabernet Sauvignon)	42,00 €
<b>Idea, Barafakas Estate PDO Nemea</b> (Agiorgitiko)	28,00 €
<b>Murra Rossa Tsimpidis Estate PDO Monemvasia</b> (Limniona)	44,00 €
<b>Pinot Noir, Domaine Papaioannou PGI Korinthos</b> (Pinot Noir)	36,00 €
<b>Chateau Julia Domaine Lazaridi PGI Drama</b> (Merlot)	50,00 €

## DESSERT WINES 500ml

<b>Vinsanto, Sigalas PDO Santorini 500ml</b>	130,00 €
<b>Liastos Malvasia, Tsimpidis Estate PDO Monemvasia 375ml</b>	75,00 €
<b>Samos Nectar, Samos PDO 500ml</b> (Muscat Samos)	50,00 €

## SPAIN (Specialty -beer)

<b>Inedit Beer, Estrella Damn by chef Ferran Adria</b> (Lager – Ale) 750ml	20,00 €
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## CHAMPANGE & SPARKLING WINE

### WHITE 750ml

<b>Veuve Clicquot Brut, AC Champagne</b> (Chardonnay – Pinot Meunier – Pinot Noir)	140,00 €
<b>Moet &amp; Chandon Ice Imperial AC Champagne</b> (Chardonnay – Pinot Meunier – Pinot Noir)	180,00 €
<b>Moet &amp; Chandon Brut Imperial, AC Champagne</b> (Chardonnay – Pinot Meunier – Pinot Noir)	140,00 €

### ROSE 750ml

<b>Maison Veuve Clicquot Rose, AC Champagne</b> (Chardonnay – Pinot Meunier – Pinot Noir)	180,00 €
<b>Moet &amp; Chandon Rose Imperial, AC Champagne</b> (Chardonnay – Pinot Meunier – Pinot Noir)	180,00 €

### SPARKLING 750ml

<b>Akakies rose semi dry, PDO Amyntaio</b> (Xinomavro)	36,00 €
<b>Leggenda, Moscato d' Asti DOCG Piemonte</b> (Moscato)	28,00 €
<b>Godibile, Prosecco DOC Veneto</b> (Glera)	24,00 €

## INTERNATIONAL WINES

### WHITE 750ml

<b>Villa Maria Private Bin Sauvignon Blanc</b> Sauvignon Blanc	40,00 €
<b>Pinot Grigio Campagnola</b> Pinot Grigio	25,00 €

### ROSE 750ml

<b>Miraval Rose, Chateau Miraval, Provence</b> (Cinsault – Grenache – Syrah)	69,00 €
<b>Zinfandel Beringer</b> (Zinfandel - Primitivo)	40,00 €

### RED WINES 750 ml

<b>Altos Ibericos Rioja Crianza Miguel Torres</b> Tempranillo	35,00 €
<b>Malbec Classico Mendoza Altos Hormigas</b> Malbec	35,00 €

## WHITE WINES 750 ml

<b>300, Tsimpidis Estate PDO Monemvasia</b> (Assyrtiko - Kydonitsa)	32,00 €
<b>Philosofia, Lacovino Winery</b> (Monemvasia – Kydonitsa)	46,00 €
<b>Chardonnay, Papaioannou, PDO Korinthos</b> (Chardonnay)	30,00 €
<b>Asproudi, Tsimpidis Estate PDO Monemvasia</b> (Asproudi)	27,00 €
<b>Maleatis, Tsimpidis Estate PDO Monemvasia</b> (Malvasia - Assyrtiko - Kydonitsa)	22,00 €
<b>Kydonitsa, Tsimpidis Estate PDO Monemvasia</b> (Kydonitsa)	30,00 €
<b>Laloudi, Tsimpidis Estate PDO Monemvasia</b> (Moschofilero)	22,00 €
<b>Epops, Chatzigeorgiou estate PGI Pangaio Kavala</b> (Sauvignon Blanc)	35,00 €
<b>Ovilos, Vivlia Chora Estate PGI Pangaio Kavala</b> (Semillon Blanc – Assyrtiko)	65,00 €
<b>Malagousia, Alfa Estate, Amyntaio</b> (Malagousia)	40,00 €
<b>Cavalieros, Domaine Sigalas PDO Santorini</b> (Assyrtiko)	100,00 €
<b>Four Lakes, Domaine Kir – Yiannis PGI Florina</b> (Chardonnay – Gewurtzstraminer)	40,00 €
<b>Santorini, Domaine Sigalas PDO Santorini</b> (Assyrtiko)	80,00 €
<b>Samaropetra, Domaine Kir – Yiannis PGI Florina</b> (Sauvignon Blanc - Roditis)	35,00 €

## ROSE WINES 750 ml Greece

<b>Rose anthosmias Tsimpidi estate</b>	25,00 €
<b>Peplo, Domaine Skouras PGI Peloponnese</b> (Agiorgitiko – Syrah – Mavrofilero)	40,00 €
<b>Idylle D' Achinos, La Tour Melas Achinos</b> (Agiorgitiko – Syrah – Grenache)	40,00 €
<b>Akakies, Estate Kir – Yianni PDO Amyntaio</b> (Xinomavro)	28,00 €
<b>Thema, Pavlidis Estate PGI Drama</b> (Tempranillo)	40,00 €
<b>Meliastos, Spyropoulos, Mantineaia</b> (Agiorgitiko – Moschofilero)	30,00 €

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# VG: Vegetarian, LF:Lactose free, GF:Gluten free, \*:Frozen #

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