

# NON-ALCOHOLIC BEVERAGES

## COFFEES

- Greek coffee single 3
- Greek coffee double 5
- Espresso single 3
- Espresso double 5
- Cappuccino 5
- Cappuccino double 6.5
- Americano 5
- Latte 5.5
- Cold brew 8
- Cold brew latte 9
- Macchiato single 4
- Macchiato double 5.5
- Freddo espresso 5
- Freddo espresso with cardamom 5.5
- Freddo cappuccino 6
- Freddo cappuccino with cardamom 6.5
- Frappe / Nescafé 5
- Hot chocolate 6
- Cold chocolate 6

Extra shot of coffee +1

Oat or almond milk (organic) +0.5

All of our coffees are organic Brazilian 100% Arabica  
(except for the greek coffee and cold brew)

Decaf option available

## TEA & HERBS

- Assam black tea (organic) 5
- Earl Grey (organic) 5
- Sencha green tea (organic) 5
- Greek herbal mix (sage, lemon balm, chamomile,  
fresh ginger, spices) 6

## JUICES

- Orange 6
- Orange and turmeric 6.5
- Green (green apple, kiwi, pineapple, ginger) 8
- Summer (watermelon, mint, lime) 8
- Ginger lemonade (homemade), served cold or hot 8

## SMOOTHIES

- Fruit Passion (banana, strawberry, passion fruit,  
orange, yogurt, mint) 9

## REFRESHMENTS

- Soft drinks 6
- Three Cents carbonated beverages 8
- Sparkling water 250ml 6
- Sparkling water 750ml 8
- Still water 1lt 5

## ICED TEA

- Hibiscus (homemade) 6
- Black tea (organic) (homemade), served  
with fresh lemon 5

## MOCKTAILS

- Virgin Watermelon Mojito 12
- Parthenis (passion fruit, pineapple, lime,  
bitter almond syrup (organic), cinnamon, mint,  
ginger ale (organic)) 14

# SIGNATURE COCKTAILS

## AVOCADO MARGARITA

tequila reposado, mescal, Cointreau, avocado,  
lime, chilly 19

## MYKONOS LOVE

black rum, spiced rum, passion fruit, lime,  
bitter almond (organic), ginger, mint 19

## PARTHENIS BREEZE

gin, ginger, lime,  
basil, cucumber 19

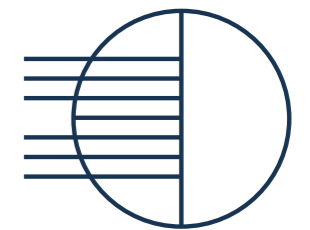
## BLUE-BLACK BERRY

rum, allspice liqueur, lime, tonka,  
blueberry, blackberry 19

## SUMMER BOURBON

bourbon, amaretto, blackberry, ginger,  
lemon, ginger ale (organic) 19

Please let our staff know  
if you have any dietary restrictions



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## DRINKS

### COCKTAILS

Mojito 18  
Watermelon Mojito 18  
Pimm's Cup (Greek version) 18  
Daiquiri 18  
Margarita 18  
Aperol Spritz 18  
Caipirinha 18  
Negroni 18  
Bloody Mary 18  
Moscow Mule 18  
London Mule 18  
Espresso Martini 18  
Porn Star Martini 18  
Pina Colada 18  
Paloma 18  
Mimosa 18  
Bellini 18

### SPIRITS

Absolut vodka 14  
Grey Goose vodka 17  
Belvedere vodka 17  
Ketel One vodka 17  
  
Tanqueray gin 14  
Hendrick's gin 17  
Monkey 47 gin 19  
Mataroa gin 17  
Mataroa pink gin 17  
  
Plantation Blanco rum 14  
Plantation Original Dark rum 17  
Plantation Trinidad rum 17  
Plantation O.F.T.D. (69% alc/vol) rum 17  
Diplomatico Reserva Exclusiva rum 17  
  
Martini Bianco vermouth 14  
Martini Extra Dry vermouth 14  
Carpano Antica Formula vermouth 14  
Otto's Athens vermouth 14

Johnnie Walker Black Label whiskey 17  
Johnnie Walker Gold Label whiskey 20  
Oban whiskey 20  
Lagavulin 16 Years whiskey 20  
Woodford Reserve whiskey 17  
Tullamore D.E.W. whiskey 20  
Jameson whiskey 14  
Cardhu whiskey 17  
Jim Beam whiskey 14  
Jack Daniel's whiskey 17

Olmecca Altos Blanco tequila 14  
Olmecca Altos Reposado tequila 14  
Don Julio Blanco tequila 20  
Don Julio Reposado tequila 20  
Patrón Silver tequila 20  
Clase Azul Reposado tequila 45 / shot 20

Skinos Mastiha liqueur 14  
Dissarono liqueur 14  
Kalhua liqueur 14  
Malibu liqueur 14  
Jägermeister liqueur 14  
Campari liqueur 14  
Aperol liqueur 14  
Italicus liqueur 14  
Limoncello liqueur 14

Pitú cashaca 14  
Metaxa 5\* brandy 14  
Grappa 14  
Ouzo by the glass 9  
Tsipouro 200ml 12

Shot 6  
Special shot 8

### BEERS

Stella Artois pilsner 8  
Mythos Ice lager 8  
Carlsberg lager 8

## WINE & CHAMPAGNE

### BY THE GLASS

Plóes Lazaridi (white) 9  
Plóes Lazaridi (rosé) 9  
Plóes Lazaridi (red) 9  
Techni Alipias Dry (white) 12  
Techni Alipias (rosé) 12  
Simio Stixis (red) 12  
Emmelis Demi Sec Sparkling (rosé) 14  
Prosecco (white) 12  
Prosecco (rosé) 12  
Moscato D'Asti 12  
Champagne (white or rosé) 26

### WHITE

Chablis Premier Cru 180  
Chablis Chardonnay 88  
Semeli Mantinia 42  
Plóes Sauvignon Blanc Moscato Lazaridi 39  
Simio Stixis 39  
Alpha Estate Sauvignon Blanc 69  
Santorini Assyrtiko 78  
Gerovassiliou Malagouzia 59  
Lefko Gramma 49  
Gerovassiliou Chardonnay 52  
Theopetra Estate (organic) 49  
T-OINOS Assyrtiko Dry Clos Stegasta 220  
Piroga Tsililis 39  
  
Alpha Estate Sauvignon 1.5lt (Magnum) 140  
Ovilos Vivlia Chora Semillon 1.5lt (Magnum) 190

### ROSÉ

Plóes Cabernet Sauvignon Merlot Lazaridi 39  
Techni Alipias Dry Cabernet 49  
Alpha Estate Xinomavro 69  
Simio Stixis 39  
Papagiannakos Granatus 49  
Theopetra Xinomavro 49

### RED

Plóes Lazaridi Cabernet Merlot 39  
Papaioannou Pinot Noir 46  
Alpha Estate Merlot Syrah 79  
Avaton Mavrotragano 98  
T-OINOS Mavrotragano Clos Stegasta 260  
Piroga Tsililis 39  
Simio Stixis 39  
1879 Legacy 98  
  
Alpha Estate Syrah 1.5lt (Magnum) 190

### SPARKLING

Prosecco (white) 55  
Prosecco (rose) 55  
Moscato D'Asti 55

### FRENCH (ROSÉ)

Whispering Angel 78  
Château Miraval 82  
Bastide De Margui 240  
Château Val Joanis Cuvée Joséphine 68  
Château De Berne Inspiration 110  
Château D'Estoublon Roseblood 68  
Figuère Magali 78

### CHAMPAGNE

Moët & Chandon 200ml 52  
Moët & Chandon Brut 190  
Moët & Chandon Ice Impérial 240  
Veuve Clicquot Brut 220  
Veuve Clicquot Rosé 250  
Dom Pérignon Brut 590  
Dom Pérignon Rosé 990  
Bollinger (Brut) 320  
Ruinart Blanc De Blancs 350  
Ruinart Rosé 360  
Bugatti Carbon 2006 940  
Bugatti Carbon GOLD 980

## BRUNCH

### GREEK YOGHURT

Greek yogurt with honey and walnuts 14

Greek yogurt with fruits 12

### OMELETS

Omelet with smoked turkey, green salad, served with toasted bread 14

Omelet with vegetables, cherry tomatoes, served with toasted bread 12

### SANDWICHES

Ciabatta bread with turkey and cheese 8

Bruschetta with smoked salmon, caviar, cream cheese, cucumber, lime zest and dill 14

Bruschetta with roasted eggplant, tomatoes and arugula 12

### SALADS

Seasonal fruit salad 16

Greek salad 14

Crab salad with shichimi and yuzu dressing 22

Green salad with shrimp, avocado and honey lime dressing 19

### DESSERTS

Chocolate brownies with walnuts and ice cream 12

Baklava, served with ice cream 12

Ice cream 12

Light lemon mousse with Greek yogurt 12

\* Ask for the dish / vegetarian dish of the day

PARTHENIS

CAFE

## FRESH SEAFOOD

### SEAFOOD CEVICHE

with citrus juices and passion fruit pearls 21

### SALMON TARTARE

with guacamole and ponzu yuzu dressing 21

### SUMMERTIME SEAFOOD GAZPACHO 21

### FRUTTI DI MARE ALLA CATALANA

with lemon sauce dressing 21

### SHRIMP AND CRAYFISH TARTARE

with strawberries and orange 21

### TUNA TARTARE

with guacamole and soy vinaigrette 21

### GREEK TUNA TARTARE

with tomato vinegar and toasted bread 21

### FRESH FISH CARPACCIO

with grapefruit and orange 21

### SHRIMP BRUSCHETTA

with guacamole spread and chili flakes 21

### SEAFOOD SAGANAKI

with feta cheese, parsley and finocchio 21

### SEA URCHIN SHOOTER

with tomato tartare 26

### GRILLED SQUID

with lemon, olive oil and dried tomatoes 27

### OCTOPUS

with lemon, olive oil and oregano 27

### SEAFOOD PLATTER

(king shrimp, octopus, cuttlefish, calamari) 32

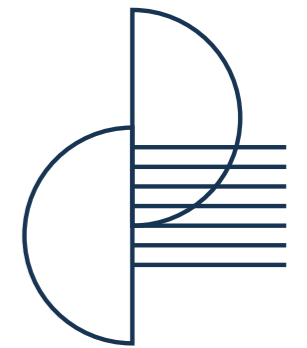
### SPECIAL FISH OF THE DAY

(sea bass, sea bream, red porgy - sashimi or fillet) 34

OYSTERS (6pcs) 39

LOBSTER salad 39

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