



SIGNATURE COCKTAILS

SPICY PEACH 22

Smoky Tequila / Peach / Tabasco / Agave

AEGEAN BLISS 22

Mastiha Liqueur / Black Tea / Basil / Lime

BON APETIT 22

Beluga Vodka / Blue Curaçao / Pineapple / Grenadine / Lime / Simple Syrup

GINFINITY 22

Hendricks Gin / Banana / Orgeat Syrup / Lime / Simple Syrup

SMOKED PALOMA 22

Mezcal / Lime / Agave / Grapefruit

COCKTAILS

MOJITO 19

Bacardi Rum / Lime / Mint / Brown Sugar / Soda

DAIQUIRI 19

Bacardi Spice Rum / Lime Juice / Sugar

MARGARITA 19

Patron Tequila / Triple Sec / Lime Juice / Salt

APEROL SPRITZ 19

Aperol / Processo / Soda / Orange Slice

CAIPIRINHA 19

Leblon Cashacha / Lime / Brown Sugar

NEGRONI 19

Bombay Sapphire Gin / Vermout / Campari

BLOODY MARY 19

Bellow 42 Vodka / Homemade Tomato Juice / Worcestershire Sauce /
Tabasco / Celery / Lime juice

PARTHENON

C A F E

COCKTAILS (cont.)

MOSCOW MULE 19

Grey Goose Vodka / Ginger Beer / Lime

ESPRESSO MARTINI 19

Bellow 42 Vodka / Coffee Linquer / Espresso

PORN STAR MARTINI 19

Grey Goose Vodka Fussion with Vanilia / Passoa Liquer /
Passion Fruit Puree / Simple Syrup / Processo

PINA COLADA 19

Bacardi Rum / Pineapple Juice / Coconut Liquer / Coconut Cream

PALOMA 19

Patron Tequila / Lime / Simple Syrup / Grapefruit Soda

MIMOSA 19

Orange Zest / Champagne

BELLINI 19

Peach Juice / Champagne

SPIRITS

STANDARD SPIRITS 15

SPECIAL SPIRITS 18

PREMIUM SPIRITS 22

STANDARD SHOTS 8

SPECIAL SHOTS 10

BEERS

ALFA DRAUGHT 10

HEINEKEN 10

MAMOS 10

MYKONIAN 12

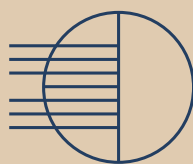
MORETTI 10

HEINEKEN 0.0% 10

Please let our staff know
if you have any dietary restrictions

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BY THE GLASS

PLOES LAZARIDI (WHITE, ROSÉ OR RED) 10

TECHNI ALIPIAS DRY (WHITE) 12

TECHNI ALIPIAS (ROSÉ) 12

SIMIO STIXIS (RED) 12

TERRES CORTAL (WHITE) 12

TERRES CORTAL (ROSÉ) 12

ROC D' OPALE (RED) 12

MOSCATO D' ASTI 16

PROSECCO (WHITE OR ROSÉ) 16

CHAMPAGNE (WHITE OR ROSÉ) 28

WHITE

PLOES LAZARIDI SAUV BLANC MOSCATO 49

SIMIO STIXIS 49

PIROGA 49

PARLIAROU SAUV BLANC 42

PARLIAROU CHARDONNAY 42

BLANC DE BLANCS 52

BRILLA PINOT GRIGIO 49

LEFKO GRAMMA 59

GEROVASSILIOU MALAGOUZIA 82

SANTORINI ASSYRTIKO 98

CHABLIS CHARDONNAY 98

CHABLIS PREMIER CRU 180

T-OINOS CLOS STEGASTA ASSYRTIKO DRY 280

ROSÉ

PLOES LAZARIDI CABERNET SAUV MERLOT 49

SIMIO STIXIS 49

BRILLA PINOT GRIGIO 49

PARTHENON'S

C A F E

ROSÉ (cont.)

TECHNI ALIPIAS DRY CABERNET 59
DOMAINE COSTA LAZARIDI (1.5LT) 130
IDYLLE D'ACHINOS (1.5LT) 130

RED

PLOES LAZARIDI CABERNET MERLOT 49
PIROGA 49
THEOPETRA CABERNET SAUVIGNON 69
AVATON MAVROTAGANO 98
ALPHA ESTATE SYRAH (1.5LT) 190
T-OINOS CLOS STAGASTA MAVROTAGANO 340

SPARKLING

MOSCATO D' ASTI 59
PROSECCO WHITE 59
PROSECCO ROSÉ 59

FRENCH ROSÉ

ROSEBLOOD 70
WHISPERING ANGEL 98
MIRAVAL PROVENCE 98

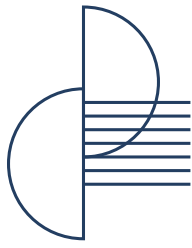
CHAMPAGNE

MOËT CHANDON BRUT 220
MOËT CHANDON ICE IMPERIAL 260
VEUVE CLICQUOT BRUT 240
VEUVE CLICQUOT ROSÉ 270
RYNART BLANC DE BLANS 350
RYNART ROSÉ 360
BOLLINGER BRUT 360
DOM PÉRIGNON BRUT 640
DOM PÉRIGNON ROSÉ 1160
BUGATTI CARBON 2006 940
BUGATTI CARBON GOLD 980

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FRESH SEAFOOD

OYSTERS (6PCS) 48

SEA BASS FILLET 24

with Strawberries, Chili Flakes and Ponzu Dressing

SEAFOOD CEVICHE 26

with Citrus Juices and Passion Fruit Pearls

SALMON TARTARE 23

with Guacamole and Ponzu Yuzu Dressing

SPICY CRAB SALAD 36

with Olive Oil and Lemon Dressing

TUNA TARTARE 24

with Guacamole and Soy Vinaigrette

GREEK TUNA TARTARE 24

with Tomato Vinegar and Toasted Bread

FRESH FISH CARPACCIO 24

with Grapefruit and Orange

SEAFOOD PLATTER 52

King Shrimp, Octopus, Cuttlefish, Calamari

SHRIMP BRUSCHETTA 21

with Guacamole Spread and Chili Flakes

STEAMED MUSSELS 22

GRILLED SHRIMP 42

with Olive Oil and Lemon Dressing and Green Vegetables

GRILLED SQUID 28

with Olive Oil and Lemon Dressing

SHRIMP SAGANAKI 24

with Feta Cheese, Parsley and Finocchio

OCTOPUS 28

with Olive Oil and Lemon Dressing and Oregano

LOBSTER PASTA 59

SPECIAL FISH OF THE DAY 39

Sashimi or Fillet (Sea Bass, Sea Bream, Porgy)

GRILLED LOBSTER (0.6KG) 70

WHOLE FISH (1KG) 90

PARTHENI

C A F E

ALL DAY BRUNCH

GREEK YOGURT 14

with Honey and Walnuts

GREEK YOGURT AND FRUIT 16

SMOKED TURKEY OMELET 16

served with Green Salad and Toasted Bread

GREEK OMELET 16

with Feta Cheese, Peppers and Tomatoes

VEGETARIAN OMELET 14

served with Green Salad and Toasted Bread

TOASTIE 9

Ciabatta Bread with Turkey and Cheese

SMOKED SALMON BRUSCHETTA 17

with Passion Fruit Pearls, Cream Cheese, Cucumber, Lime Zest and Dill

GREEK BRUSCHETTA 16

with Tomatoes, Feta Cheese, Olive Oil and Oregano

PANCAKES (+ ICE CREAM) 15 (+ 3)

with Chocolate Praline, Honey, Cinnamon, Seasonal Fruits

GREEK SALAD 16

GREEN SALAD 22

with Shrimp, Avocado and Honey Lime Dressing

DESSERTS

SEASONAL FRUIT SALAD 16

CHOCOLATE SOUFFLÉ 12

served with Ice Cream

BAKLAVA 12

served with Ice Cream

GREEK ORANGE PIE 12

served with Ice Cream

ICE CREAM 12

Ask for the dish / vegetarian dish of the day
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