



SIPAROS

seaside restaurant

COCKTAIL LIST

- Aegean Gin** 12€
Greek gin infused by ginger-basil-cucumber,
mastiha, yuzu soda
- Mojito** 12€
blend rum infused with chamomile, organic lime juice,
mint leaves, brown sugar
- Siparos Negroni** 11€
gin, homemade vermouth infused with diktamo,
kitro liqueur (Naxos), bitters
- Aperol Spritz** 10€
Aperol, Prosecco, soda
- Mastiqua Royal** 14€
mastiha, strawberry liqueur, campari,
grapefruit soda
- Purple Love** 12€
tequila, dry vermouth, gooseberry infused by lime,
ginger, levander
- Summer Night** 10€
Greek distillate (ouzo), cordial of fresh
bergamot fruit, saffron, sundried fruits
- Daquiri Frozen** 10€
rum, lime, brown sugar (lemon/melon/strawberry)

Bloody Mary 10€

souma, homemade tomato juice, siracha,
cucumber, celery bitters

Summer Night 12€

vodka, le fruit de monin yuzu, elderflower,
rosolio di bergamotto

Mystic Coffee 10€

gin, espresso, salt caramel, elderflower, bitters

Aperitivo 0% *non-alcoholic* 9€

pink grapefruit soda

Zuca *non-alcoholic* 9€

strawberry purée, mint leaves, organic lime juice

Isotonic Drink 10€

aloe vera, herbs mixed with ginger, cinamom,
anise, coriander, basil leaves

Spirits

Regular 9,5€

Johnnie, Cutty Sark, Jb, Haig, Stolichnaya,
Absolute, Gordons, Bacardi, Anejo Aged Rum,
Tequila Cuervo Silver, Tequila Cuevo Yellow

Premiun 12,5€

Dewars, Jameson, Black Label, Chivas, Makers,
Four Roses, Diplomatico, Don Julio Aged,
Patron Silver, Ciroc, Grey Goose, Belvedere,
Bloom, Hendricks, Tanqueray