

restaurant

PEZOULIA

by HoneyMoonPetra villas

**DRINKS
MENU**

The Cafés of Pyrgos 16

Gin / Cucumber / Dill

The Volcano 16

Rum / Passionfruit / Lava Fassionola

The Sunset 16

Vodka / Rosé Wine / Strawberry

The Alleys of Imerovigli 16

Irish Whiskey / Ginger / Peach

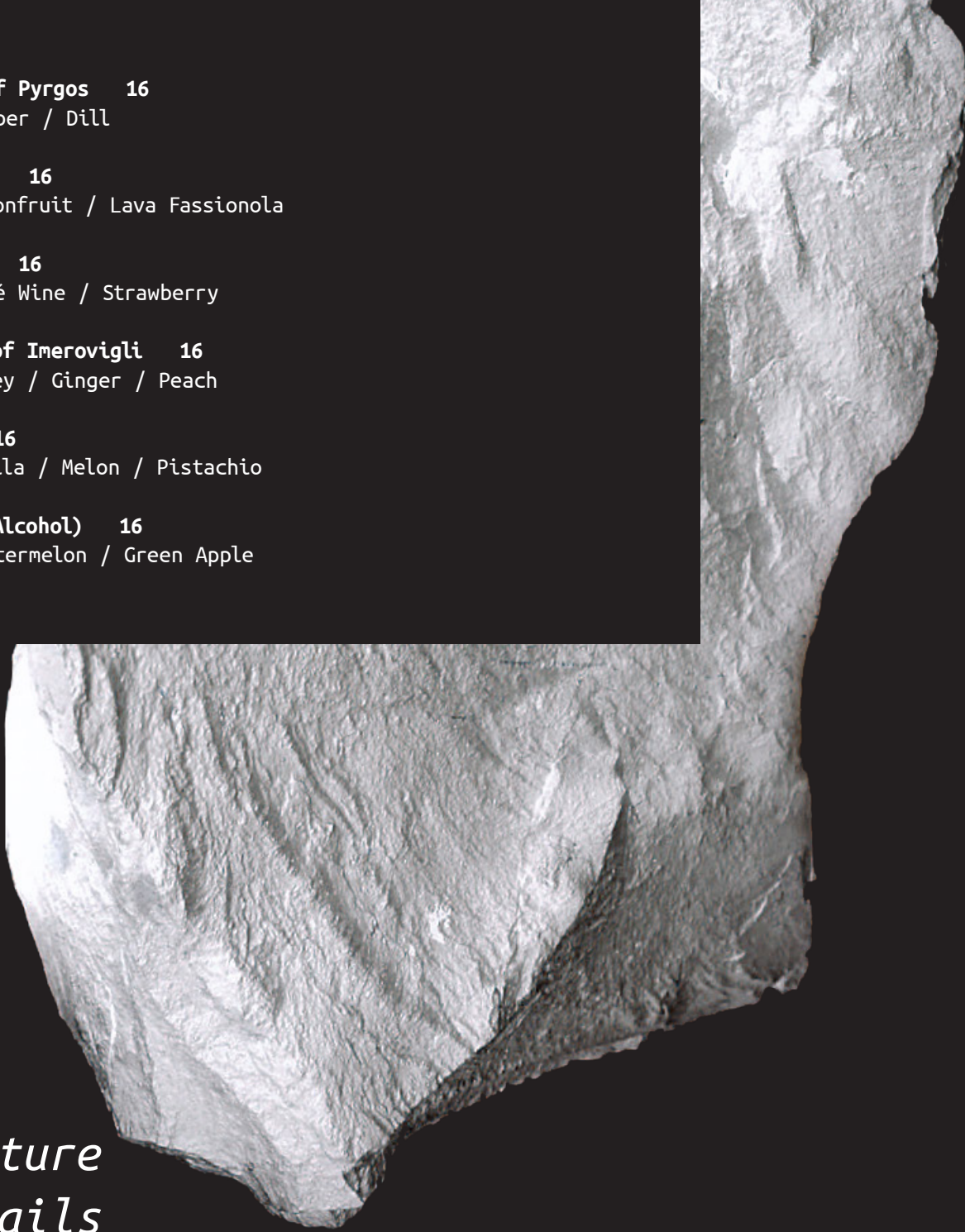
Thirasia 16

Blanco Tequila / Melon / Pistachio

Skaros (0% Alcohol) 16

0% Gin / Watermelon / Green Apple

*Signature
Cocktails*



Americano 15

Campari / Sparkline Wine / Soda Water

Aperol Spritz 15

Aperol / Sparkline Wine / Soda Water

Campari Spritz 15

Campari / Sparkline Wine / Soda Water

Bramble 16

London Dry Gin / Lime / Crème De Mure

GIMLET 16

London Dry Gin / Citrus Cordial

Bloody Mary 18

Vodka / Tomato Soup / Spices

Cosmopolitan 16

Vodka Citron / Orange Liqueur / Cranberry

Dry Martini (Tonic or Not?) 16

London Dry Gin / Dolin Dry / Capers & Salt Solution / Olive

Gin Basil Smash 17

London Dry Gin / Lime / Basil

Mai Tai 18

Navagio's Secret Blend / Almond Orgeat

Margarita 17

Blanco Tequila / Orange Liqueur / Lime / Salt

Mojito 15

Blanco Rum / Mint

Moscow Mule 16

Vodka / Ginger Beer

Negroni 17

London Dry Gin / Campari / Cocchi di Torino'

Old Fashioned 16

Bourbon / Sugar / Angostura Bitters

Paloma 17

Blanco Tequila / Pink Grapefruit Soda / Salt

Porn Star 17

Vodka / Passionfruit / Vanilla

(Spirit) Sour 17

Preferred Spirit / Lime / Sugar / Metyl Gel

Zombie 20

Secret Potion / Passionfruit / Grenadine

*Classic
Cocktails*

White

- By Glass & By Bottle -

Honeymoon House Gavalas 'Posta' (Assyrtiko) 10 / 45
Argyros Winery 'Atlantis' (Assyrtiko, Aidani, Athiri) 10 / 40
Emphasis Pavlidi (Chardonnay) 45
Ovilos Ktima Vivlia Hora (Semillon, Assyrtiko) 78
Gavalas Winery 'Santorini' (Assyrtiko) 90

Red

- By Glass & By Bottle -

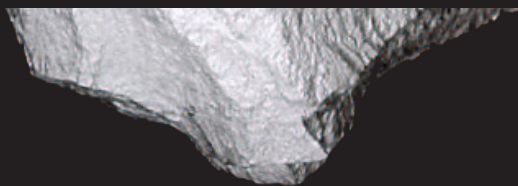
Honeymoon House Gavalas 'Xenolo' (Mantilaria) 10 / 45
Dio Elies Kyr Gianni (Merlot, Syrah, Xinomavro) 10 / 47
Ktima Avantis (Syrah) 40
Ktima Alpha (Pinot Noir) 62
Gavalas Winery (Mavrotragano) 110

Rose

- By Glass & By Bottle -

Argyros Winery 'Atlantis' 10 / 45
Chateau Miraval Rose (Cinsault, Rolle, Grenache Rouge, Syrah) 72
Gavalas Winery 'Voudomato' 85

Wines





Dessert Wines

Vinsanto Mpoutari 12 Years 15 / 85

Sparkling Wines

Prosecco Gancia - 750 ml 10 / 50

Moscato D' Asti - 750 ml 10 / 50

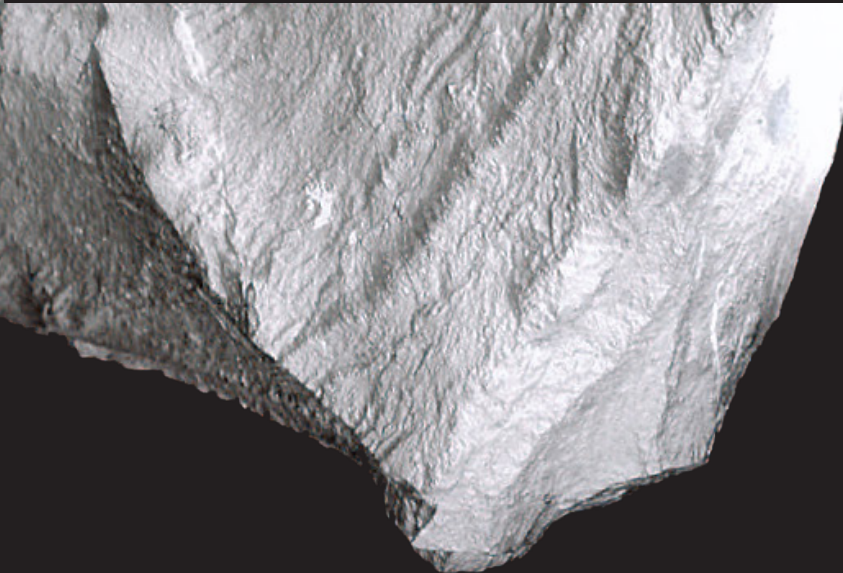
Champagnes

Perrier-Jouët Blason Rosé 60 / 220

Moët & Chandon Brut - 750ml 180

Veuve Clicquot Rose - 750 ml 170

Dom Perignon Brut - 750 ml 850



Wines

Virgin Mary 10
(Tomato Soup, Spices)

Virgin Mojito 9
(Mint, Lime, Sugar)

Cordino Non-alcoholic Spritz 12

Non Alcoholic

Beers

Blue Monkey Lager-Pils 10
(Bottom Fermented-Non Pasteurized 4,5% Vol)

Blue Monkey Pale Ale 10
(Top Fermented- Unfiltered -Non Pasteurized 6,5% Vol)

Corona 10

Mythos 10

Corona Cero 0.0 10



Gin

Beefeater London Dry gin - England 12
Beefeater London Dry gin 0.0 - England 12
Grace Gin - Greece 14
Monkey 47 - Germany 15

Vodka

Absolut vodka - Sweden 12
Absolut Elyx - Sweden 14
Belvedere - Poland 15

Tequila & Mezcal

ALTOS Plata - Jalisco 13
ALTOS Reposado - Jalisco 14
Casamigos Blanco - Mexico 16
Don Julio Reposado - Jalisco 20
Don Julio Anejo - Jalisco 20
Montelobos Mezcal - Oaxaca 22

Rum / Rhum / Ron

Bumbu The Original - Barbados 15
Diplomatico Exclusiva Reserva - Venezuela 15
Havana Club Añejo 3yo - Cuba 12
Havana Club Añejo 7yo - Cuba 14
Zacapa 23 - Guatemala 25

Whisky / Whiskey

SCOTCH / IRISH / AMERICAN

Chivas Regal 12yo 13
Chivas Regal 18yo 20
Four Roses Bourbon 12
Jameson - Ireland 12
Johnnie Walker Black Label 15
Legavulin 16yo 27

Cognac & Brandy

Martell VS 12
Metaxa 12* - Greece 18





Aperitif / Vermouth

Aperol - Italy 10
Campari - Italy 10
Noilly Prat - France 10

Distilled & Other Spirits

Amaretto Disaronno - Italy 12
Frangelico - Italy 12
Jägermeister - Germany 12
Kahlua - Mexico 12
Sambuca White Ramazzotti - Italy 12
Ouzo mini - Greece 10

Standard serve: 60 ml.

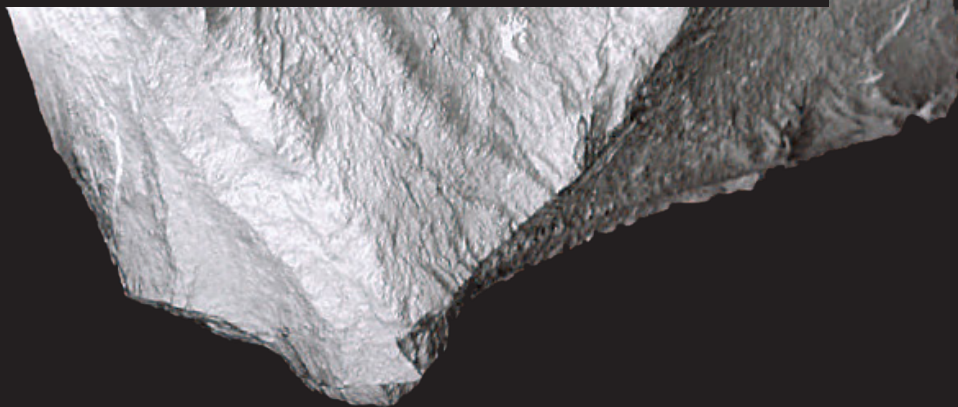
Shot serve: 25 ml (priced accordingly)

Coffees & Hot Beverages

Espresso 5
Espresso Decaf 5
Espresso Doppio 5
Americano 5
Latte Macchiato 6
Caffe Mocha 7
Cappuccino 6
Greek Coffee 5
Greek Coffee Double 7
Hot Cocoa Chocolate 7

Iced Coffees & Beverages

Freddo Espresso 6
Freddo Espresso Decaf 6
Freddo Cappuccino 6,5
Frappe Instant Coffee 5
Frappe Ice Cream 6,5
Iced Cocoa Chocolate 6
Affogato 8
Ice Latte 6,5





H2o & Beverages

Natural Mineral Water 1 ltr 7

San Pellegrino Sparkling Water 750ml 7

Soft Drinks 5

(Schweppes Lemonade, Schweppes Orange, Coca Cola,
Schweppes Tonic Water, Schweppes Soda Water, Sprite)

Premium Soft Drinks 7

(3cents Grapefruit Soda, 3 cents Ginger Beer,
3cents Aegean Tonic, 3 cents Cherry Soda)

Red Bull 7

Juices

Selection of juices 5

(Apple, orange, lemon, pineapple, cranberry)

Fresh Squeezed Orange Juice 7

Fresh Orange and Grapefruit Juice 8

Fresh Blended Mixed Juice 9

Smoothies

Pina colada Smoothie 8

(Coconut Milk, pineapple, yogurt)

Dettox Smoothie 7

(Strawberry, beetroot, apple)



Kindly note that

- In all of our dishes we use only extra virgin and organic Greek olive oil
- Salt is from saltines
- Spices, vegetables and fava beans are fresh and purely grown at our own farm
- Products with an asterisk may be frozen
- The prices include all legal charges.

*For any allergies, please be so kind as to inform your waiter.

Food Menu has been created by George Argyropoulos.
Drink Menu has been created by Achileas Plakidas.

Παρακαλούμε σημειώστε ότι

- Σε όλα μας τα πιάτα χρησιμοποιούμε μόνο εξαιρετικά παρθένο και βιολογικό Ελληνικό ελαιόλαδο
- Το αλάτι είναι θαλασσινό από αλυκές
- Τα μπαχάρια, τα λαχανικά και η φάβα είναι φρέσκα από τον κήπο μας
- Τα προϊόντα με αστερίσκο ενδέχεται να είναι κατεψυγμένα
- Στις τιμές περιλαμβάνονται όλες οι νόμιμες επιβαρύνσεις

*Για οποιαδήποτε αλλεργία παρακαλώ ενημερώστε τον σερβιτόρο.

Το μενού των φαγητών έχει επιμεληθεί ο Γιώργος Αργυρόπουλος.
Το μενού των ποτών έχει επιμεληθεί ο Αχιλλέας Πλακίδας.