

SEAFOOD

Fresh oyster platter

6 pieces

23.00

12 pieces

44.00

Umami oysters with salt and lemon (served on ice).

Marinated gavros on dacos bread

2 pieces

4.30

4 pieces

8.20

Marinated gavros set on whole wheat dakos bread, ripe tomatoes, extra virgin olive oil and feta cheese. Served with green olives from Mykonos island.

Ceviche Acapulco

9.60

Prawns, swordfish, tuna in mild spicy tomato salsa with avocado and fresh grated mango.

Crispy calamari

7.80

Baby calamari in a parmesan basket with a sweet onion dressing, fresh grapes and pomegranate.

Sun dried octopus and baby rocket

7.90

Our homemade sun dried octopus, marinated in olive oil - lemon dressing, spinkled with oregano and baby rocket with onion dressing.

Chew Yim calamari

9.60

Calamari, coated in homemade spiced flour, with sweet and sour pickled vegetables, spring onions, garlic, shallots, chilies.

Pomegranate prawns

9.80

Infused with pomegranate peanut sauce, rolled in crispy chopped noodle threads. (4 pieces)

Crispy soft shell crab

15.20

With young green mango, fish lemon dressing and marinated sweet and sour julienne vegetables.

Wasabi prawns

16.80

Served in sauce infused with avocado and wasabi, mango kiwi seed salsa. (6 pieces)

Passion fruit prawns

16.80

Served in sauce infused with passion fruit, sprinkling of kiwi seeds. (6 pieces)

Grilled scallops aioli

26.30

Grilled scallops, topped with yuzu mayonnaise, powder wasabi peas, sweet soya sauce. (5 pieces)

MEAT AND POULTRY

Dim sum with duck confit

2 pieces 5.60
4 pieces 10.40

Made with water chestnuts, carrots and snow peas, plum chili sauce. Pan roasted.

Smoked slow roast duck on a Mole sauce 5.90

Thinly sliced, set on spice flavored beetroot sauce, mix lettuce and poached green apple, mango and pear. (6 slices)

Stuffed mushrooms 5.40

Mushrooms filled with four different kinds of cheese, slices of pancetta, cherry tomatoes and mixed salad with onion dressing.

Grilled baby chicken with prunes 5.90

Baby chicken thigh filled with prunes, rolled in grain mustard and peanut crust. Served with chili or plum sauce. (4 pieces)

Sweet chili pork in a crispy basket 6.70

Pork cubes marinated in beer and bananas, both battered and crispy fried, mixed in sweet chili salsa, served in a rice noodle basket with bell peppers, sprinkled with black and white sesame seeds. (3 pieces)

Smoky chorizo sausage 6.80

Smoked pork sausage in home made chili sauce with red onions, tomato and peppers. (2 pieces)

Barbecue pork 7.30

Mini pork skewers marinated in sweet chili salsa.

Sweet and sour pork ribs 9.20

Marinated and coloured with red yeast rice and Chinese herbs, served with sweet and sour vegetables.

Organic chicken breast 12.30

Pan fried chicken breast cubes seasoned with hot and sour sauce, topped with fresh crispy onions.

Rib eye kebabs 13.80

Cubes of black Angus beef marinated in sesame oil and crushed black pepper corns, skewered with red onion, tomato and peppers, served with lemon - garlic sauce. (2 skewers)

Yakimono platter 19.80

A combination platter made of eight meat skewers (chicken duck, beef, pork) cooked on robata grill.

CHEESE - CHARCUTERIE

- Rosette salami** 5.40
Thinly sliced Rosette salami (air dried) set on baby rocket, dressed with basil oil, parmesan flakes and sun dried tomatoes. Served with home made grissini breadsticks.
- Jamon Serrano** 5.80
Thinly sliced air dried Jamon Serrano (Spanish ham) set on baby rocket, dressed with basil oil, parmesan flakes and sun dried tomatoes. Served with homemade grissini breadsticks.
- Lomo Embuchado** 5.80
Thinly sliced Lomo Embuchado (air dried pork loin), set on baby rocket, dressed with basil oil, parmesan flakes and sun dried tomatoes. Served with home made grissini breadsticks.
- eStilo antipasti platter** 14.80
Chaource cheese (cow milk soft cheese), Manchego Romero flavored with rosemary (cow milk, 6 months mature), Fleurs Airelles (soft goat cheese, with wild berries), Parmigiano Reggiano (24 months mature cheese), Jamon Serrano ham (15 months mature, air dried), Rosette Salami (air dried), Lomo Embuchado (air dried pork loin).

DESSERTS

- Home made ice cream (1 scoop)** 2.20
Vanilla Green tea
Chocolate Biscottino
Strawberry
- Home made sorbet (1 scoop)** 2.20
Mango Pineapple
Lemon Passion fruit
Pomello
- White chocolate ice cream** 4.80
White chocolate flavored ice cream with crispy chocolate pearls and roasted almond flakes.
- Trio of semi frio** 5.40
Three pieces of delicious refreshing semi frozen desserts:
Honey paste with pomegranate and praline coating.
Chocolate pearls and strawberry coating.
Marzipan paste with apricot filling and chocolate coating.
- Exotic fruit platter** 19.00
A selection of local and exotic fruit.

COCKTAILS

Margarita or Daiquiri	8.00
Selection of: melon, raspberry, pineapple, strawberry, passion fruit.	
Mojito	8.00
Selection of: classic, mango, pineapple, jasmine, passion fruit.	
Red Lotus	8.00
Stolichnaya vodka, cranberry, lychee, liqueur.	
Sumatra Blossom	8.00
Stolichnaya vodka, melon liqueur, pineapple juice, cranberry, berry liqueur.	
La Luna	8.00
Stolichnaya vodka, melon, sour apple, Cointreau, lime, pineapple.	
Frangelico Sour	8.00
Stolichnaya vodka, fresh orange juice, frangelico.	
Lychee Martini	8.00
Exotic blend of fresh lychees, lime and Stolichnaya vodka.	
T. B. Melon	8.00
Melon and pineapple with Stolichnaya vodka in a creamy blend.	
Passion Fruit Splash	8.00
Estilo madness with passion fruit, homemade vanilla syrup, limes and Stolichnaya vodka.	
Fresh Breeze	8.50
Feel the refreshing breeze of cucumber, mint leaves and apple blended with Stolichnaya vodka.	
Apricot Twist	8.00
Apricot marmalade, apple and fresh lemon juice twisted together with Jack Daniels whiskey and apricot brandy.	
Panky Monkey	8.00
Bourbon Whiskey, Havana club 7 anos with pineapple, lime and a spicy finish of cardamom.	
Breakfast Martini	8.00
Honor the “The Maestro“ with this amazing blend of fresh lemon juice, orange liqueur, Greenall’s gin and orange marmalade.	
Sand Storm	8.00
Greenall’s gin and Grand Marnier blended with fresh pink grapefruit, pineapple, lime and vanilla liqueur.	

COCKTAILS

- Forest Fruit Mojito** 8.50
Havana club 3 anos, raspberry, berries, mint leafs and fresh lime juice in a winter mojito style.
- Afternoon's Love** 8.00
Get in love with strawberries, coconut, orange juice and Havana club 3 anos.
- Peach Seduction** 8.00
Peaches, vanilla and Havana club 3 anos in a seductive combination.
- Port Especial** 8.50
Port wine and Havana club 3 anos with fresh green apple, lime and homemade old spiced syrup.
- Almond Old Fashioned** 8.00
All time classic old fashioned with a twist of almond liqueur, Olmeca Gold and orange bitters.
- El Mariachi** 8.50
Olmeca gold & fine Cognac with peach, raspberry liqueur and lime.

CHAMPAGNE COCKTAILS

- Bellini** 10.00
Champagne and peaches.
- Kir Royale** 10.00
The classic champagne and crème de cassis combination.
- Fabulous** 10.00
Perfect blend of Stolichnaya vodka, wild strawberry liqueur and champagne.

SANGRIA

- Estilo Sangria** 7.00
Taste the perfection of our homemade sangria.
- London Dry Sangria** 7.50
Enjoy the different way of making sangria with white dry wine, Greenall's Gin, fresh lemon juice and orange bitters.

APERITIF AND DIGESTIF

Bittersweet Truth 8.00

Perfect blend of Havana club 7 anos, Campari, pineapple and lime gives a bittersweet divine taste.

Espresso Martini 8.00

Total stimulation with Stolichnaya vanilla vodka, Patron xo café liqueur and espresso coffee.

MOCKTAILS

Mock Margarita 6.00

Baby margarita for less action but full of taste.

Pineapple Smoothie 6.50

Get full energy with fresh pineapple, yogurt and honey.

Sunset Peach 6.50

Peach, carrots, apple and raspberries take good care of your skin and body.

WINE BY GLASS

SPARKLING

Prosecco Brut DOCG 7.50

Zardetto, Veneto

Spumante Rose 7.50

Zardetto, Veneto

Malvasia Bava Dolce 7.50

Piedmont, Italy

WHITE

Vlassides White 5.60

Limassol Regional, Xinisteri

Alina 5.80

Vouni Panayia,
Medium Dry or Medium Sweet, Xinisteri

Pinot Grizio Delle Venezie IGT 6.50

Zenato

Casa Lapostolle Chardonnay 6.50

Casablanca Valley

Casa Lapostolle Sauvignon Blanc 6.50

Rapel Valley

ROSE

Le Caprice De Clementine 6.80

Grenache - Cinsault

All prices are in Euros and include VAT

WINE BY GLASS

RED

Vlassides	5.60
Limassol Regional, Cabernet Franc - Grenache - Mataro	
Domaine De Bachellery	6.50
Merlot	
Valpolicella Classico Superiore DOC	7.50
Zenato, Corvina - Rondinella - Molinara	
Marlborough Pinot Noir	7.50
Matua Valley	

CHAMPAGNE BY GLASS

Ruinart, Brut	25.00
Ruinart Rosé, Brut	25.00

CHAMPAGNES

Louis Roederer Cristal 2005	420.00
Dom Perignon 2003	280.00
Dom Ruinart 2002, Brut	250.00
Ruinart Blanc De Blancs, Brut	125.00
Ruinart Blanc De Blancs, Brut 375 ml	65.00
Ruinart Rosé, Brut	120.00
Ruinart Rosé, Brut 375 ml	65.00
Ruinart, Brut	100.00
Ruinart, Brut 375 ml	58.00
Moët & Chandon, Brut	100.00
Veuve Clicquot Ponsardin, Brut	110.00

SPARKLING WINES

Prosecco Brut DOCG	35.00
Zardetto, Veneto	
Spumante Rose	34.00
Zardetto, Veneto	
Akakies Sparkling Rose	36.00
Kyr Yianni, Amyntaion, Xinomavro	
Malvasia Bava Dolce	35.70
Piedmont, Italy	

WHITE WINES

CYPRUS

Vlassides	20.90
Limassol Regional, Xinisteri	
Petritis	21.80
Kyperouna, Xinisteri	
Symposium	27.80
Keo, Soultanina, Medium Dry	
Tsiakkas	28.80
Chardonnay	
Alina	21.30
Vouni Panayia, Medium Dry, Xinisteri	
Alina	21.30
Vouni Panayia, Medium Sweet, Xinisteri	

GREECE

Alpha Estate	39.00
Amyndeon, Sauvignon Blanc	
Biblia Chora	36.80
Pageon Regional, Assyrtiko - Sauvignon Blanc	
Gerovasiliou	37.80
Domaine Gerovassiliou, Epanomi Regional, Assyrtiko - Malagouzia	
Santorini	31.00
Hatzidakis, Assyrtiko	
Mantinia	24.80
Domaine Tselepos, Moschofilero	
Melissopetra	28.60
Domaine Tselepos, Gewürztraminer	
Biblia Chora, Ovilos	43.60
Pageon Regional, Semillon - Assyrtiko	
Ktima Katsarou	42.50
Mountain Olympos, Chardonnay	
Tesseris Limnes	36.90
Kyr Yianni, Florina, Chardonnay - Gewürztraminer	
Samaropetra	32.00
Kyr Yianni, Florina, Roditis - Sauvignon Blanc	
Avantis	24.00
Mountrichas, Evia, Viogner - Assyrtiko - Moschato	

FRANCE

Bourgogne

Corton Charlemagne Grand Cru 2010	185.00
Domaine Du Pavillon, Chardonnay	
Chablis Grand Cru "Moutonne" 2009	134.00
Domaine Long - Depaquit, Chardonnay	
Puligny Montrachet 1Er Cru 2008	125.00
Louis Jadot, Chardonnay	
Pouilly - Fuissé 2010	59.00
Louis Jadot, Chardonnay	

WHITE WINES

FRANCE

Bourgogne

Chablis Premier Cru "Les Vaillons" 58.00

Domaine Long - Depaquit, Chardonnay

Chablis 42.00

Domaine Long - Depaquit, Chardonnay

Chablis 375 ml 23.80

Domaine Long - Depaquit, Chardonnay

Alsace

Riesling "Cuveè Tradition" 43.00

Domaine Schoffit

Gewurztraminer "Cuveè Caroline" 43.00

Domaine Schoffit

Joseph Cattin Muscat 28.00

Domaine Joseph Cattin

Joseph Cattin Pinot Gris 29.60

Domaine Joseph Cattin

Loire

Sancerre "Les Baronnes" 46.00

Henri Bourgeois, Sauvignon Blanc

Sancerre "Les Baronnes" 375 ml 24.80

Henri Bourgeois, Sauvignon Blanc

Rhone

Côtes Du Rhône Blanc 32.00

E.Guigal, 2011, Viognier, Clairette, Roussane

ITALY

Titulus 27.60

Fazi Battaglia, Verdicchio

Verdicchio Anfora Bottle DOC 2011 27.60

Malvasia - Trebbiano

Pinot Grizio Delle Venezie IGT 27.50

Zenato

Rossj Bass DOC 125.00

Angelo Gaja, Piedmont, Chardonnay

Verdicchio Classico DOC 27.30

Castelli Di Jesi, Velenosi, Marche

Pinot Grizio Trentino 2011 29.60

Terre Di Valfredda

Gavi Pio 44.70

Cesare Piemonte, Cortese

Batar 135.00

Querciabella, Tuscany, Chardonnay

GERMANY

Riesling Kaseler Kehrnagel 42.00

Kabinett, Mosel, Medium Dry

Riesling Johannisberg "S" 36.80

Kabinett, Reingau, Medium Dry

WHITE WINES

AUSTRIA

Gruner Veltliner	36.00
Kamptaler Terrassen, Bründlmayer	
Nikolaihof Hefeabzug	54.00
Gruner Veltliner	
Juris	45.00
Muscat Ottonel 2011 Selection	

CHILE

Casa Lapostolle Chardonnay	29.80
Casablanca Valley	
Casa Lapostolle Sauvignon Blanc	29.80
Rapel Valley	

SOUTH AFRICA

Beyerskloof	27.00
Chenin Blanc Pinotage, Coastal Region	

AUSTRALIA

Koonunga Hill	32.00
Penfolds Chardonnay	

NEW ZEALAND

Marlborough Sauvignon Blanc	35.60
Matua Valley	

CALIFORNIA

Beringer	52.00
Chardonnay, Napa Valley	

ROSE WINES

Rodinos Tsiakkas	20.90
Pelendri Village Limassol, Grenache	
Biblia Chora Estate	33.80
Paggaion Regional, Syrah	
Le Caprice De Clementine	29.60
Grenache - Cinsault	
Tavel	37.50
E.Guigal, Château D' Ampuis, Rhône, Grenache - Ginsault - Syrah	
Tavel 375 ml	21.00
E.Guigal, Château D' Ampuis, Rhône, Grenache - Ginsault - Syrah	
Zinfandel Rosé	29.80
Beringer, California, Medium - Sweet	

RED WINES

CYPRUS

Vlassides	20.90
Limassol Regional, Cabernet Franc - Grenache - Mataro	
Vlassides	29.80
Cabernet Sauvignon, Limassol Regional	
Andesitis	22.50
Kyperouna Limassol, Cabernet Sauvignon - Grenache - Mourvedre	
Domaine Chatziantonas	45.00
Parekklesia, Shiraz	
Zambartas	44.60
Shiraz - Lefkada	

GREECE

Alpha Estate	58.00
Amyndeon, Syrah - Merlot - Xinomavro	
Gaia Estate	59.40
Nemea, Agiorgitiko	
Merlot Lazaridi	32.50
Nico Lazarides, Drama	
Ktima Katsarou	57.80
Cabernet Sauvignon - Merlot	
Ktima Avantis	38.00
Mountrichas, Evia, Syrah	
Yianakohori	38.00
Kyr Yianni, Naousa, Merlot - Xinomavro	
Paranga	36.00
Kyr Yianni, Naousa, Merlot - Syrah - Xinomavro	

FRANCE

BORDEAUX

Château Hermitage Mazeyres 2010	48.50
Grand Vin, Pomerol, Merlot - Cabernet Franc	
Chateau Le Bourdillot 2009	44.80
Graves	
Château Du Tertre 2007	110.00
Grand Cru Classé, Margaux, Cabernet Sauvignon - Cabernet Franc - Merlot	
Château Dassault 2006	135.00
Grand Cru Classé, Saint - Emilion, Merlot - Cabernet Franc - Cabernet Sauvignon	
Château Beychevelle 2007	175.00
Grand Cru Classé, St. Julien, Cabernet Sauvignon - Cabernet Franc - Merlot - Petit Verdot	
Château Duhart Milon Rothschild 2006	145.00
Grand Cru Classé, Pauillac, Cabernet Sauvignon - Cabernet Franc - Merlot	
Château Pape Clement 2008	345.00
Grand Cru Classé, Pessac - Léognan, Cabernet Sauvignon - Merlot - Cabernet Franc	

All prices are in Euros and include VAT

RED WINES

FRANCE

BORDEAUX

Château Mouton Rothschild 1999 1050.00

1Er Grand Cru Classé, Pauillac,
Cabernet Sauvignon - Merlot - Cabernet Franc

Château Margaux 1999 1250.00

1Er Grand Cru Classé, Margaux,
Cabernet Sauvignon - Merlot - Petit Verdot

BOURGOGNE

Pinot Noir 35.00

Louis Jadot

Beaujolais - Villages 32.00

Louis Jadot, Gamay

Beaujolais - Villages 375 ml 17.00

Louis Jadot, Gamay

Gevrey Chambertin 1Er Cru 2006 132.00

Louis Jadot, Pinot Noir

RHONE

Côtes Du Rhône 32.00

E. Guigal, Syrah - Grenache

Châteauneuf Du Pape 64.00

E. Guigal, Grenache - Syrah - Mourvèdre

Pays D' Oc

Domaine De Bachellery 24.00

Merlot

ITALY

Barolo D'agromis DOCG 2007 115.00

Angelo Gaja, Piedmont, Nebbiolo

Amarone DOC 2008 93.00

Zenato, Veneto,

Corvina - Rondinella - Sangiovese - Molinara

Valpolicella Classico Superiore DOC 32.00

Zenato, Corvina - Rondinella - Molinara

Valpolicella Classico Superiore DOC 375 ml 17.00

Zenato, Corvina - Rondinella - Molinara

Chianti Classico DOCG 2010 44.80

Querciabella, Tuscany,

Sangiovese - Cabernet Sauvignon

Brunello Di Montalcino DOCG 98.00

Tuscany, Sangiovese

Montepulciano D' Abruzzo DOC 2012 26.00

Velenosi, Marche

SPAIN

Ygay Reserva Marques De Murrieta 48.00

Rioja, Tempranillo - Garnacha

Gavanza Crianza 2008 34.50

Rioja

RED WINES

SOUTH AFRICA

Beyerskloof 28.50
Pinotage, Western Cape

CHILE

Casa Lapostolle 34.50
Merlot, Rapel Valley

AUSTRALIA

Grange 2007 785.00
Penfolds, Shiraz

Rawson's Retreat 30.00
Penfolds, Shiraz - Cabernet Sauvignon

NEW ZEALAND

Marlborough Pinot Noir 36.00
Matua Valley

Marlborough Clos Henri 60.00
Pinot Noir

SPIRITS

WHISKY

SCOTCH

Famous Grouse, Cutty Sark 5.90
J&B, Johnnie Walker Red

IRISH

Jameson 5.90

CANADIAN

Canadian Club 5.90

TENNESSEE

Jack Daniels 6.50

PREMIUM BLENDED

Johnnie Walker 12Y, Chivas Regal 12Y 7.50

Chivas Regal 18Y 15.00

Chivas Royal Salute 21Y 24.00

Johnnie Walker Blue 28.50

MALT & SINGLE MALT

Cardhu 12Y, Glenmorangie 10Y, 8.50

Aberlour 10Y, Talisker 10Y

Dalwhinnie 15Y, Macallan 12, Glenrothes 14.50

Glenfiddich 18Y 16.00

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SPIRITS

VODKA

Stolichnaya, Absolut	5.90
Russian Standard	6.50
Grey Goose	10.00
Belvedere, Beluga	12.00
Stolichnaya Elit	14.00

GIN

Greenall's, Bombay Sapphire, Tanqueray	5.90
Hendricks, Tanqueray Ten	8.00

RUM AND CACHACA

Havana Club 3 Años, Bacardi Blanco, Pitu	5.90
Captain Morgan Black, Captain Morgan Spiced	5.90
Havana Dark 7 Años, Brugal Anejo	6.50

TEQUILA

Olmecca Blanco, Olmecca	5.90
Patrón Silver, Patrón Reposado	8.00

COGNAC

Hennessy VS, Remy Martin VSOP, Courvoisier VS	9.00
Hennessy XO, Delamain XO, Remy Martin XO	17.00

ARMAGNAC

Chateau De Laubade XO	9.00
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BRANDY

Metaxa 5*	5.90
Metaxa 7*	8.00

GRAPPA

Lugana, Zenato	5.40
Brunello Di Montalcino, Angelo Gaja	6.50

LIQUEUR

Baileys, Malibu, Kahlua, Drambuie, Disaronno, Amaretto, Sambuca, Grand Marnier, Tia Maria, Southern Comfort	6.50
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APERITIF AND DIGESTIF

Ouzo	4.50
Campari, Martini (Bianco, Rosso, Dry)	5.90
Jägermeister, Fernet Branca	6.50
Limoncello, Mastiha	6.50

BEER AND CIDER

Carlsberg	(33 cl.)	4.00
KEO	(33 cl.)	4.00
Heineken	(33 cl.)	5.90
Budwiser	(33 cl.)	5.90
Corona	(33 cl.)	5.90
Becks Non Alcoholic	(33 cl.)	5.90
Somersby	(33 cl.)	4.00

MINERAL WATER

Vittel	(50 cl.)	2.45
Vittel	(100cl.)	4.50
Perrier	(33 cl.)	4.50
Souroti, Sparkling	(25 cl.)	2.00
Souroti, Sparkling	(75 cl.)	4.50

SOFT DRINKS

Soft Drinks (Coke, Diet Coke, Coke Zero, Sprite, Diet Sprite, Fanta, Ginger Ale, Soda, Tonic)	(25 cl.)	3.30
Ice Tea (Lemon, Peach)		3.40
Fruit Juice (Orange, Apple, Pineapple, Tomato, Grapefruit, Cranberry, Peach)	(30 cl.)	3.50
Fruit Orange Juice	(30 cl.)	4.50
Energy Drinks (Shark, Red Bull)		4.50

TEA

English breakfast, Green, Red fruits, Jasmine, Camomile, Bavarian mint		3.50
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COFFEE

Espresso		3.50
Double Espresso		4.30
Nescafe		3.50
Nescafe Frappe		3.50
Cappuccino		4.00
Freddo Espresso		4.50
Freddo Cappuccino		4.50
Americano		4.30
Cyprus Coffee		2.50
Cafee Latte		4.00
Filter Coffee		3.50