



ammothines

COCKTAIL LIST



Επιμέλεια
Lampros Karamanos



PURE LAND

masticha , dry gin , lavender syrup , lime, pure passion
10,00€

TIKI END

rum blend, pineapple, banana syrup ,
lime & coconut pure, falernum syrup
12,00€



SAND LILLY

tsipouro, orgeat syrup, oregano, lemon juice, melon pure
10,00€

GREEN BIRD

dry gin, limoncello , honey syrup, lime , green apple cream
11,00€

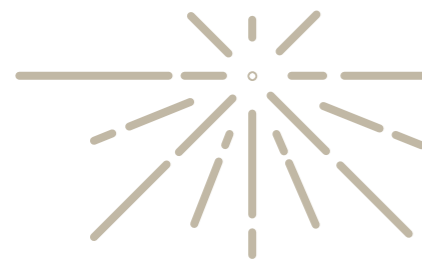


WARM FEELING

rum, water melon, honey – vanilla syrup, lemon & sesame oil
10,00€

MAROON

vodka, lime, cinammon-vanilla syrup, lemon cuard, blackberry syrup
10,00€



EMPHASIS

dry gin infused prickly pear, lychee syrup, lemon , rose vermouth
12,00€

BLOODY SKY

tequilla blanco , grapefruit , agave & caramel syrup , tabasco, lime
10,00€



CLASSICS

MOCHITO ● MARGARITA ● NEGRONI ● APEROL ● CAIPIRINHIA ● CAIPIROSKA ●
OLD FASHION ● PALOMA ● DAQUIRI ● PORN STAR 10,00€

DARK MARTINI

vodka, caramel syrup, salt & black coffee
10,00€



TIKI TIKI

blend rum, lime, strawberry, pineapple , orgeat syrup & aromatic bitter
12,00€

BLUE SEA

tequila, blu curacao, lime, triple sec
10,00€

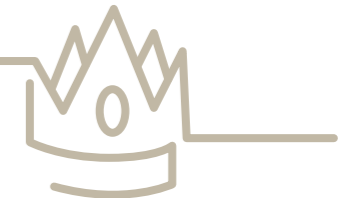


NEGRITO

bitter aperitif, tsipouro, masticha
10,00€

SILENT LORD

dry gin, vermouth, peach, tonic water
12,00€



BUBBLES MELODY

bitter aperitif, cucumber, soda grapefruit
10,00€

LOCAL SPRITZ

limoncello, sweet white vermouth, pear & tonic water
10,00€



THE RED RUSH

tequilla, lime, cherry soda, celery bitter
10,00€

CLASSICS

ZOMBIE ● MAI TAI
12,00€