



# selini

DRINKS MENU

## DRINKS

**Water** 250 ml | 1

**Water** 1ltl | 2

**S. Pellegrino** 250 ml | 3

**S. Pellegrino** 750ml | 4

**Coke/Diet Coke/Sprite/Fanta** 250 ml | 3

**Orange/Lemon/Pineapple/Pomegranate  
/Apple/Peach/Cranberry/Banana Juice** | 2.5  
**Milkshake** | 8

## HOT COFFEE

**Espresso** | 3

**Double Espresso** | 3.5

**Cappuccino** | 4

**Latte** | 4

**Option: Add Soya/Almond Milk/Coconut Milk**

**Greek Coffee** | 3

**Greek Coffee with Mastiha** | 3.5

*Helps digestions*

**Greek Coffee with Cardammon** | 3.5

*Lowers caffeine content*

## ICED COFFEE

**Freddo Espresso** | 4

**Freddo Cappuccino** | 4

**Nescafé Frappe** | 4

## BEER

**Mythos Draught** Half Pint 3 | Pint 5

**Mythos/Heineken** 330ml bottle | 4

**Corona** 355ml bottle | 7

**Voreia Pilsner** | 6

*Fresh & unpasteurized*

With floral and citrus aromas, medium bitterness  
with a pleasant aftertaste

**Voreia India Pale Ale** | 6

*Fresh & unpasteurized*

American hop and three kinds of malts.  
Intense citrus and conifer aromas

**Voreia Wit** | 6

*Fresh & unpasteurized*

Belgian recipe meets the Mediterranean temperament.  
Refreshing hints of coriander and orange

## **COCKTAILS & SPIRITS**

### **SIGNATURE COCKTAILS**

#### **Island Mojito** | 10

Mastiha, soda water, brown sugar, mint leaves

#### **Hempen's Jig** | 12

Pyrat X.O. Rum, Homemade Cinnamon Syrup, Angostura Bitters

#### **Stardust** | 12

Tanqueray No. 10, Elderflower liqueur, Campari Syrup

#### **PX I love you** | 10

Aged Rum, Cachaca, Pedro Ximenez Sherry(PX), Lime, Honey Syrup

#### **Flavor March** | 10

Grapefruit-infused Tequila, Agave Syrup, Mandarin Liqueur, Lime, Cardamom, Cherry Bitters

#### **Mare Nostrum** | 12

Gin Mare, Manzanilla Sherry, Lillet Blanc, Olive Brine, Plum Bitters

#### **Sloe Down** | 10

Pink Gin, Simple Syrup, Lemon, Sloe Gin

#### **Take me to the moon** | 10

Tangerine-infused Vodka, Del Professore Bianco Vermouth Italicus Liqueur.

#### **Sour Star** | 10

Lemon-infused Gin, Peculiar syrup, Lemon, Soda

#### **Selini Julep** | 10

Orange-infused Jameson, Cinnamon Syrup, Mint, Grapefruit Bitters, Orange Bitters

#### **Fly with Me** | 10

Gin, homemade Bergamot Syrup, Creme de Violette, Elderflower Liqueur, Lemon, Rhubarb Bitters

### **MOCKTAILS**

#### **Walk in the Forest** | 7

Strawberry, simple syrup, lemon, mint, sprite

#### **Virgin Mojito** | 6

Mint Leaves, Brown Sugar, Soda Water, Lime

## **SPIRITS**

### **VODKA**

- Stolichnaya** | 6
- Absolut** | 6
- Russian Standard** | 7
- Belvedere** | 10
- Cîroc** | 10
- Grey Goose** | 12

### **GIN**

- Beefeater** | 6
- Tanqueray** | 7
- Tanqueray No.10** | 12
- Gin Mare** | 12
- Hendrick's** | 12
- Monkey 47** | 14

### **RUM**

- Bacardi Superior** | 6
- Sailor Jerry's** | 6
- Havana Club Anejo Reserva** | 7
- Diplomatico Exclusiva** | 12
- Havana Seleccion de Maestros** | 14
- Zacapa 23 Y.O.** | 16

### **TEQUILA**

- Tequila Cazadores Blanco** | 6
- Ocho Blanco** | 6
- Cazadores Reposado** | 7
- Don Julio Blanco** | 10
- Patron Blanco** | 12
- Don Julio Reposado** | 12

### **WHISKY**

- Famous Grouse (Scotch blended)** | 6
- Dewar's (Scotch Blended)** | 6
- Jameson (Irish)** | 6
- Jack Daniel's (Tennessee-USA)** | 8
- Maker's Mark (Straight Bourbon-USA)** | 10
- Nikka Whisky from the Barrel (Japan)** | 12
- Macallan Amber (single Malt-Speyside)** | 16

### **GREEK SPIRITS**

- Ouzo** | 4
- Tsipouro** | 5
- Aged Tsipouro Dark Cave Tsilili** | 9

