

NOYA

ALL DAY BAR | RESTAURANT

drinks  
menu



## BEVERAGES

GREEK COFFEE	3.00€
DOUBLE GREEK COFFEE	4.00€
FILTER COFFEE	3.00€
NESCAFE	3.00€
NESCAFE FRAPPE	5.00€
ESPRESSO	3.00€
DOUBLE ESPRESSO	4.00€
CAPPUCCINO	4.00€
DOUBLE CAPPUCCINO	6.00€
FREDDO ESPRESSO	5.00€
FREDDO CAPPUCCINO	6.00€
AMERICANO	4.00€
LATTE	6.00€
IRISH COFFEE	8.00€
LIQUEUR COFFEE	7.00€
HOT CHOCOLATE	5.00€
ICED CHOCOLATE	5.00€
TEA	4.00€
ICE TEA	4.00€
MILK	3.00€
MILKSHAKE	7.00€

## SOFT DRINKS

MINERAL WATER 0.5 lt	1.00€
MINERAL WATER 1 lt	2.00€
SPARKLING WATER	4.00€
TONIC WATER	3.50€
SODA WATER	3.50€
PERRIER	5.00€
PELEGRINO	330ml 5,00€ / 750ml 6.5€
COLA (Light, Zero)	4.00€

FANTA (Orange/Lemon)	4.00€
SPRITE	4.00€
FRUIT JUICES	4.00€
FRESH ORANGE JUICE	6.00€

## DRAUGHT BEER

DRAUGHT MYTHOS ½ PINT	6.50€
DRAUGHT MYTHOS PINT	7.50€

## BOTTLES

HEINEKEN	5.50€
MYTHOS	5.00€
CORONA	6.00€
BEER ALCOHOL FREE	5.00€

## SPIRITS

VODKA	10.00€
(SMIRNOFF, ABSOLUT, STOLICHNAYA, SERKOVA)	

GIN	10.00€
(GORDON'S, TANQUERAY, BOMBAY SAPPHIRE, BEEFEETER)	

### SPECIAL GIN

HENDRICKS	12.00€
MONKEY 47	18.00€

RUM	10.00€
(BACARDI, HAVANA CLUB, CAPTAIN MORGAN)	

### SPECIAL RUM

DON PAPA	12.00€
CHAIRMAN SPICED	12.00€

TEQUILA	10.00€
(JOSE CUERVO)	

Room Service extra charge 20%

**WHISKEY** 10.00€  
(JOHNNY WALKER, FAMOUS GROUSE,  
HAIG, J&B, CUTTY SARK, CANADIAN CLUB,  
DEWAR'S, BALLANTINE'S, TEACHER'S, JAMESON)

**SPECIAL WHISKEY** 12.00€  
(JACK DANIEL'S, JIM BEAM,  
DIMPLE, CARDHU, CHIVAS REGAL,  
GLENFIDDICH)

**OUZO** 4.00€

**MINI OUZO 12** 9.00€

**LIQUERS** 8.00€  
(BAILEYS, TIA MARIA, SOUTHERN  
COMFORT, SAMBUCA, DRAMBUIE,  
AMARETTO DISARONNO, COINTREAU,  
GRAND MARNIER, KAHLUA, MALIBU,  
BATIDA DE COCO, ARCHER'S)

**APERITIFS** 8.00€  
(MARTINI BIANCO-ROSSO-DRY,  
(CAMPARI, APEROL)

**DIGESTIFS** 8.00€  
(JAGERMEISTER, MASTIHA)

## **COGNAC & BRANDY**

**METAXA 3\*** 6.00€

**METAXA 5\*** 8.00€

**METAXA 7\*** 10.00€

## COCKTAILS

<b>FRUIT PUNCH</b>	7.00€
<b>FRUIT PUNCH with Alcohol</b>	12.00€
<b>TEQUILA SUNRISE</b>	12.00€
(Tequila, Orange juice, Grenadine)	
<b>PINA COLADA</b>	12.00€
(White Rum, Malibu, Batida de Coco, Pineapple Juice)	
<b>LONG ISLAND ICE TEA</b>	12.00€
(Vodka, Gin, Rum, Tequila, Fresh Lemon Juice, Coke)	
<b>MOJITO</b>	12.00€
(Rum, brown sugar, fresh lime, fresh mint, soda)	
<b>STRAWBERRY MOJITO</b>	14.00€
(Rum, brown sugar, fresh lime, fresh mint, soda, strawberry)	
<b>DAIQUIRI</b>	12.00€
(White Rum, lime juice, lemon juice, brown sugar)	
<b>STRAWBERRY DAIQUIRI</b>	14.00€
(White Rum, lime juice, lemon juice, brown sugar, strawberry)	
<b>NEGRONI</b>	13.00€
(Gin, Campari, Martini Rosso)	
<b>OLD FASHION</b>	13.00€
(Bourbon or rye whiskey, if preferred, Angostura bitters, sugar/simple syrup) Garnish: orange peel/slice or maraschino cherry	
<b>APEROL SPRITZ</b>	12.00€
(Prosecco, Aperol, soda)	
<b>MARGARITA</b>	12.00€
(Tequila, Cointreau, lemon juice, salt)	
<b>COSMOPOLITAN NY</b>	12.00€
(Vodka, orange liquor, lime juice, sugar syrup, cranberry juice)	
<b>TOM COLLINS</b>	12.00€
Gin, lemon juice, soda, sugar syrup	
<b>SEX ON THE BEACH</b>	12.00€
(vodka, peach liqueur, grenadine, pineapple juice, orange juice)	
<b>MAI TAI</b>	12.00€
(pineapple juice, rum, triple sec, orange juice, lemon juice, brown sugar)	

# Wine List

## White Wines

### Moschofilero

**En Lefko (Dry Wine)** 60.00€

A refined bouquet of Xinomavro with intense rose aromas, offering a balanced and pleasant taste experience. Served at 8-10°C, paired with seafood or fish.

**Dogmatikos** 40.00€

A unique dry white wine from red Xinomavro grapes (Blanc de Noir). Bright with golden hues, rich aromas of green apple, pear, and tropical fruits. Full-bodied, smooth, and well-balanced.

Pairs with white meats, fish, and seafood. Served at 8°C.

**Malagouzia Dry White Wine** 45.00€

Limited production of 2,000 bottles from a low-yield vineyard in Afidnes, Attica. Aromas of citrus, white peach, and subtle herbal notes. Pairs with fish, shellfish, chicken, and pasta. Served at 8-10°C.

### Sauvignon Blanc

**Ergo Lantides** 40.00€

100% Sauvignon Blanc – Fermented at low temperatures to preserve its vibrant fruit. Elegant and refreshing, with tropical fruit and citrus blossom aromas. Pairs with green salads, vegetable pies, white meats, seafood, and shellfish. Also an excellent aperitif.

**Karipides** 45.00€

Intense and expressive nose with aromas of peach, pineapple, melon, citrus, and fresh herbs. Full-bodied with balanced acidity, smooth texture, and a long, fruity finish.

### CHARDONNAY

**Lazarides Chrysos Leon** 35.00€

Bright greenish-yellow color with fruity aromas of citrus, melon, and pineapple. Rich and balanced with refreshing acidity. Aging up to 3-4 years. Served at 8-10°C, best with shellfish, shrimp, and lean white meats.

**SKIRON Goumas Estate Zakynthos** 48.00€

A rich and structured white wine from Zakynthos, made with local varieties. Deep lemon-yellow color with aromas of citrus, blossom, and yellow fruits, balanced by a mineral finish. Full-bodied with vibrant acidity and excellent aging potential. Served at 10-12°C.

**Ideodis (Dry, Semi-Sweet)** 30.00€, 8.00€/Glass

**Dry:** Bright, pale yellow color with pleasant aromas of pear and green apple. Refreshing acidity enhances the fruit flavors, leaving a crisp, clean finish. Served at 8-10°C, best paired with white meats, fish, and seafood.

**Semi-Sweet:** Bright, light yellow color with a soft, pleasant aroma of ripe pear and exotic fruits. Balanced semi-sweet flavor with a smooth finish. Best enjoyed with fruits, nuts, yellow cheeses, and desserts.

Room Service extra charge 20%



## ROSE WINES

### **Dogmatikos**

35.00€

A captivating wine with a full body and rich aromas of forest fruits and red berries. Bold yet balanced, with a soft taste and a long, aromatic finish. Served at 8-10°C. Has been cellared for 3 to 5 years.

### **ZEFYROS GOUMAS ESTATE ZAKYNTHOS**

48.00€

A refined local rosé wine from Zakynthos, crafted with care and gentle vinification. Delicate, fresh, and well-balanced, with soft fruity notes and a smooth finish. Unfiltered and aged on fine lees for added depth. Served at 9-11°C. Pairs beautifully with light salads, soft cheeses, seafood, and rich fish dishes.

### **Malagouzia – Agiorgitiko Rosé**

45.00€

Limited production of 2,000 bottles from a low-yield vineyard in Afidnes, Attica. Aromas of crisp red fruits and fresh strawberry. Pairs well with white meats, fish, and vegetables. Serve at 8-10°C.

### **Ideodis (Semi-Sweet)**

30.00€, 8.00€/Glass

Pleasant deep rosé color with a delicate aroma and complex fruity taste of apricot. Honest and enjoyable, with a refined yet vivid flavor. Pairs well with white meats, fish, and seafood.

## RED WINES

### Grande Reserve

45.00€

A classic expression of the noble Xinomavro variety. Bold yet elegant nose, revealing complex aromas after breathing. Full-bodied, balanced, with mature tannins and a long, velvety finish.

Enjoyed at 20°C. Decanting recommended. Pairs with red meats, and sharp cheeses.

### Cympan

55.00€

Vivid, velvety purple color with a complex bouquet blending Xinomavro, Merlot, and Syrah, enriched by oak barrel aromas. Smooth with mild tannins and a fruity, aromatic taste. Pairs well with red meats and all types of cheese.

### GREGOS GOUMAS ESTATE ZAKYNTHOS

52.00€

A characterful local red wine from Zakynthos, made with traditional red winemaking methods and aged for one year in French oak barrels. Full-bodied and expressive, with depth and smooth tannins. Unfiltered and matured on fine lees for added complexity. Enjoyed at 18°C. Pairs well with grilled meats, hearty pasta dishes, and aged cheeses.

### Agiorgitiko Dry Red Wine

45.00€

Limited production of 2,000 bottles from a low-yield vineyard in Afidnes, Attica. Aromas of spices, sour cherry, and plum. Best enjoyed with red meats, oily fish, and aged cheeses. Served at a temperature of 16-18°C.

### Ideodis (Semi-Sweet, Dry)

30.00€, 8.00€/Glass

**Dry:** Intense aromas of red fruits. A pleasant, easy-to-drink wine that reflects the character of the local grapes. Ripe fruit flavor with a light, balanced, and well-structured body. **Semi-sweet:** Pleasant aroma of red fruits and dried plum. The first impression is a balanced semi-sweet taste, with red fruit notes becoming more intense toward the finish, leaving a delightful sensation on the palate.

### Sangria

10.00€/Glass

Red Sangria with bright aromas of ripe red fruits and citrus. Lightly sweet, refreshing, and well-balanced, leaving a smooth, fruity finish. Originating from Spain.

## **SPARKLING WINES**

**Prosecco**            750ml 30.00€ / 200ml 10.00€

**Amore**                            750ml 30.00€

## **CHAMPAGNE**

**Moët & Chandon Imperial Brut**            **120.00€**

**Veuve Clicquot Brut**                            **135.00€**

Room Service extra charge 20%

for Room Service please call ext 400

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