



HYDOR

POOL BAR

Οι τιμές συμπεριλαμβάνουν όλες τις νόμιμες επιβαρύνσεις. Για οποιαδήποτε αλλεργία παρακαλώ απευθυνθείτε στον σερβιτόρο μας. Στις ανωτέρω παρασκευές ενδέχεται να χρησιμοποιηθούν και φρεσκοκατεψυγμένες πρώτες ύλες. Αγορανομικός υπεύθυνος: Κωνσταντίνος Μπούζας. Ο ΚΑΤΑΝΑΛΩΤΗΣ ΔΕΝ ΕΧΕΙ ΥΠΟΧΡΕΩΣΗ ΝΑ ΠΛΗΡΩΣΕΙ, ΑΝ ΔΕΝ ΛΑΒΕΙ ΤΟ ΝΟΜΙΜΟ ΠΑΡΑΣΤΑΤΙΚΟ (ΑΠΟΔΕΕΗ - ΤΙΜΟΛΟΓΙΟ).

Service and Taxes are included in the prices. Please inform our service staff of any food allergies. The above dishes may contain freshly frozen ingredients. Inspector Market Officer: Konstantinos Bouzas. CONSUMER IS NOT OBLIGED TO PAY, IF THE NOTICE OF PAYMENT HAS NOT BEEN RECEIVED (RECEIPT - INVOICE).





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SIGNATURE COCKTAILS

Mule Ate The Apples (sour with spicy notes, fizzy)

Vodka Belvedere, Fresh Lime Juice, Ginger,
Green Apple Liqueur, Top Up with Ginger Beer

25 €

FruitLicious (sweet and fruity) - Shaken or Frozen

Vodka Belvedere, Strawberry Puree Mix with Lychee, Falemum Liqueur

22 €

Mediterraneans' Essential History (Refreshing, Similar To Gin And Tonic)

Greek Votanikon Gin, Fresh Lemon Juice, Orange Homemade Infused Syrup,
Fresh Black Pepper, Olive Brine, Top Up with Mediterranean Tonic Water

24 €

Smoky Paloma (salty, slightly smoky, fizzy)

Volcan De Mi Terra Blanco Tequila, Del Maguey Vida Mezcal,
Fresh Lime Juice, Pamplemousses Liqueur, Pink Grapefruit Soda, Smoky Salt

21 €

Merienda (sweet and spicy with a fruity taste)

Volcan De Mi Terra Reposado, Mango Puree, Vanilla Syrup,
Hydrated Chilly, Fresh Lime Juice

29 €

Caribbean Lost Treasure (sweet and sour)

Rum Blend From Artesano Barbados Dry Rum, Artesano Jamaica Dark Aged Rum,
Legendario Elixir de Cuba, Pitu Janeiro Cachaca, Passion Fruit Puree,
Fresh Lime Juice, Simple Sugar Syrup, Filled With Homemade Mango Foam

31 €

Violet Silk (sweet and sour with foamy taste)

Hendrick's Gin Obrium, Homemade Violet Syrup, Fresh Lime Juice,
Foam Aromatized of Lavender - Honey - Lemon

32 €

The Vegan Site of Mezcalita

Skinos Mastiha 400 Conejos Mezcal, Homemade Avocado Puree,
Kiwi, Jalapenos and Matcha Tea, Fresh Lime Juice

36 €

Hibiscus Oriental (fruity and bubble)

Stoli Elit Vodka Ultra Premium, Lychee Puree, Hibiscus Liqueur, Rose Liqueur,
Rose Syrup, Fresh Lime Juice, Top Up with Moët and Chandon
Rose Imperial Champagne

54 €

Fleur de Vacance (Salty with spicy and dry notes with spicy end)

Belvedere Vodka Heritage Infused with Arborifolia, Tio Pepe Fino Sherry, Green Tea
Ginger Syrup, Fresh Lemon Juice, Pins of Salty Water, Top Up with Rosemary and
Black Olive Tonic Water or Fever Tree Soda Water

37 €

MOCKTAILS

Sweet Memories from Greece (sweet and refreshing)

Tanqueray 0.0 Gin, Homemade Cucumber Marmalade, Cucumber – Lime Cordial, Fresh Lime Juice, Top Up with Mastiqua Sparkling Water (Cucumber)

20 €

Colada Senses (sweet taste with spicy notes) - Shaken or Frozen

Seedlip Grove 42, Puree Mixed with Passion Fruit, Coconut, Mango, Fresh Lime Juice, Chilly, Fresh Mint

20 €

Gin Aneph (dry and citrusy, fizzy)

Tanqueray 0.0 Gin, Homemade Beebrush Syrup, Fresh Lemon Juice, Basil, Olive Brine, Thyme, Top Up with Fever Tree Refreshingly Light Tonic Water

20 €

GREEK AROMAS

Syko (sweet and dry taste with peppery end)

Domaine Sigalas Prickly Pear Spirit, Dry Vermouth, Fig Marmalade, Black Pepper Syrup

30 €

Parian Sour (sour and dry with foamy and chocolate under taste)

O' Purist Tsipouro, Citrus Blend Liqueur, Egg White, Fresh lemon Juice, Dushes of Chocolate Bitters

32 €

Agioneri Fizz Experience (citrusy, fizzy)

Agioneri Aged Tsipouro, Fresh Lemon Juice, Honey Syrup, Top Up with Fever Tree Italian Blood Orange Soda Water

30 €

Cycladic Rose Garde (flowery, balanced and refreshing)

Skinos Mastiha Spirit, Artesano Barbados Dry Rum, Mint Leaves, Marmalade of Red Roses, Rose Syrup, Fresh Lime Juice, Top Up with Mastiqua Water, Served with a Greek Loukoumi on the Side

35 €

APERITIVO COCKTAILS

Bitter Call (bitter with citrus notes)

Amaro Montenegro, Fresh Lime Juice, Beebrush Syrup, Top Up with Fever Tree Sicilian Lemonade

19 €

Senses Green Tea (sweet and dry with spicy notes)

Serkova Crystal Pure Vodka, Melon Liqueur, Suma Spirit, Roku Gin, Volcan Tequila Blanco, Fresh Lime Juice, Top Up with Fever Tree Ginger Ale

22 €

Ranch Bitter Water (dry and sour with bitter under taste)

Volcan De Mi Terra Blanco Tequila, Fresh Rosemary, Ground Black Pepper, Fresh Lime Juice, Top Up with Fever Tree Lime and Yuzu Tonic Water

23 €

CLASSIC COCKTAILS

All classic cocktails

15 €

Please inform our staff for any allergies.

