



# HYDOR

POOL BAR



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## POOL COCKTAIL MENU

### **Green Mule (normal ABV) (sour with spicy notes)**

Green Apple Cordial, Lime, Ginger Syrup, Belvedere Vodka,  
Green Apple Liqueur, Topped Up with Ginger Beer

23€

### **Angel's Tears (normal ABV) (sweet and sour with refreshing notes)**

Grape and Cherry handcrafted Purée, Lime, handmade Tea Syrup,  
Tiki Liqueur blend, Grey Goose Vodka

28€

### **FruitLicious (normal ABV) (sweet and sour) (shaken or frozen)**

Mix Berry Cordial, Agave Syrup, Ginger Syrup, Falemum Liqueur, Hendrick's Lunar Gin

20€

### **Bubbly Ocean (normal ABV) (twisted Gin and Tonic)**

Lemon, Basil, Rosemary, handmade infused Syrup, Fresh Pepper,  
Hendrick's Neptunia Gin, Topped Up with bitter lemon Tonic Water

20€

### **Smoky Paloma (normal ABV) (salty and smoky)**

Lime, Pamplemuse Liqueur, Volcan Blanco Tequila, Vida Mezcal,  
Pink Grapefruit Soda, Smoky Salt

20€

### **Merienda (normal ABV) (sweet and spicy with a fruity taste)**

Pineapple Purée, Vanilla Syrup, hydrated Chilli, Lime, Cenote Tequila Blanco

28€

### **Sunrise Melody (normal ABV) (sweet and dry with a refreshing and fruity taste)**

Melon, Kiwi and Banana handcrafted Purée, Lime, Orgeat Syrup, Dry Rum blend  
(Bacardi Rum, Artesano Barbados Dry Rum, Artesano Jamaica Aged Rum,  
Falemum Liqueur, Pitu Cachaça)

19€

### **Caribbean Lost Treasure (normal ABV) (sweet and sour)**

Mango and Ginger Puree, Lime, Sugar Syrup, Dry Rum blend (Bacardi Carta Blanca  
Rum, Artesano Jamaica Aged Rum, Legendario Elixir de Cuba, Pitu Cachaça),  
Topped Up with Passion Fruit Foam

19€

## NON-ALCOHOLIC COCKTAIL MENU

### **Cucumber Breeze (sweet and refreshing)**

Cucumber Marmalade, Cucumber – Lime Cordial, Lime, Agave Syrup, Tanqueray  
non-alcoholic Gin, Topped Up with Mastiqua Sparkling Water (Cucumber)

20€

### **Red Fruit Temptation (sour with a sweet and spicy taste)**

Mix Berry Cordial, Mix Berries Marmalade, Lime, Seedlip Grove 42  
(non-alcoholic spirit), Mint, Topped Up with Mastiqua Sparkling Water

18€

### **Passionistas (fruity and foamy)**

Passion Fruit Purée, Mango Purée, Vanilla Syrup, Seedlip Grove 42  
(non-alcoholic spirit), Lime, Egg White, Bitter Truth Foam Bitter

18€



## LOBBY COCKTAIL MENU

### GREEK PREMIUM COCKTAILS

#### Senses DryTini

**(Dry/Extra Dry - Dirty with Oil Blend or Lemon Twist) - Shaken or Stirred**

Axia Extra Dry Mastiha (Aroma), handcrafted Dry Vermouth (Chardonnay Wine with Tsipouro infused), Votanikon Gin

18€

#### Forbidden Senses (sour and dry with a foamy and sweet taste)

Citrus Blend Liqueur, Vanilla Syrup, Egg White, Lemon Juice, Dark Cave Aged Tsipouro, Topped Up with Chocolate Bitters

20€

#### Agioneri & Tonic (normal ABV) (sour and dry with a sweet end)

Agioneri Aged Tsipouro (infused with Rosemary), Fig, Lime, infused Syrup with Spices, Topped Up with Fever Tree Tonic Water

18€

#### Cycladic Rose Mojito (normal ABV) (flowery and refreshing)

Mint Leaves, Rose Marmalade, Rose Syrup, Lime, Masticha-Rum Blend (Skins Mastiha Liqueur, Artesano Barbados Dry Rum), Topped Up with Mastiqua Water, Served with a Greek loukoumi on the side

19€

### APERITIVO COCKTAILS

#### White Negroni (bitter)

Lillet Blanc Vermouth, Rouge White Bitter Liqueur, Grace Gin

19€

#### Bitter Symphony (low ABV) (sweet and bitter)

Grapefruit Juice, Citrus Liqueur blend, Elderflower and Cucumber Syrup, The Botanist 22 Gin (infused with Cucumber)

20€

### SIGNATURE COCKTAILS

#### Medi Joy Experience (normal ABV) (sour and sweet with a spicy taste)

Honey Syrup, Cucumber Cordial, Thyme Liqueur, Lime, Hendrick's Gin, Mint Leaves, Topped Up with Ginger Beer

22€

#### Violet Silk (normal ABV) (sweet and sour with a foamy taste)

Violet Syrup, Violet Liqueur, Lime, Hendrick's Orbium Gin, Topped Up with Siphoned Lavender-Honey-Lemon

24€

#### Rum(m)y Fashion Show (strong ABV) (twisted old fashioned)

Rum Fashion Blend Syrup, choose between Mount Gay Eclipse Aged Rum or Bulleit Bourbon

19€

#### Hibiscus Oriental (low ABV) (fruity and bubbly)

Lychee Purée, Hibiscus Liqueur, Rose Liqueur, Rose Syrup, Lime, Stoli Elite Vodka, Topped Up with MOËT Rosé Champagne

38€



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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).

