

DESSERTS

PROFITEROLES cookie ice cream, melted chocolate	24€
TSOUREKI saffron syrup, mastiha ice cream, halva mousse	22€
FRUIT SALAD	16€
SCOOP ICE CREAM/SORBET	4€

SALADS

GREEK feta cheese, cherry tomatoes, cucumber, onion, olives, caper, olive oil vinaigrette	18€
CAESAR grilled chicken, iceberg, crispy bacon, fyllo, parmesan flakes	22€
SHRIMP QUINOA grilled shrimps, quinoa, green leaves, red cabbage, avocado, cherry tomatoes, citrus vinaigrette	25€

BITES

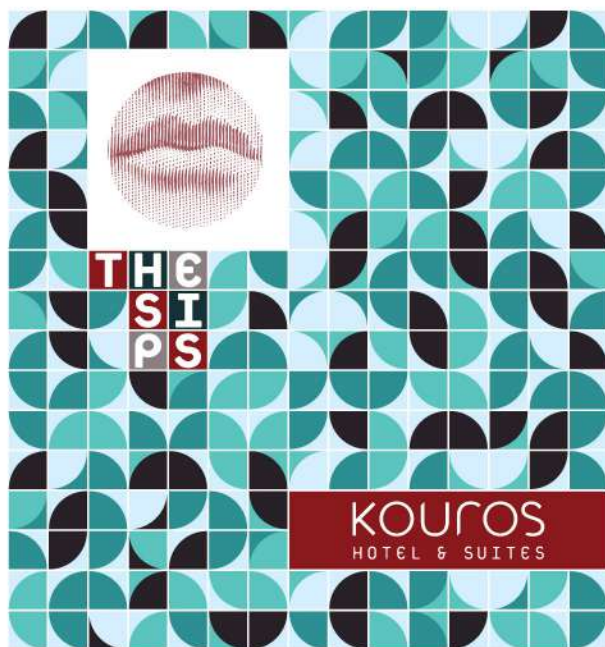
SPREADS tzatziki, tarama, muhammara, corn pita bread	16€
CRISPY CALAMARI smoked paprika mayo	19€
SEA BASS CARPACCIO diced greek salad, virgin olive oil lemon sauce	26€
GRILLED OCTOPUS santorini's fava, local mixed beans, grilled cherry tomatoes, aged balsamic vinegar	23€
CHICKEN BAO BUN fried chicken, green leaves, potato chips, caesar's sauce	19€
SHRIMP BAO BUN cabbage, spicy mayo	23€
FRENCH FRIES bacon crumble	13€

CLASSICS

CLUB SANDWICH grilled chicken, bacon, gruyere, tomato, iceberg, mayo, french fries	24€
BLACK ANGUS BURGER caramelized onion, bacon, cheddar, pickled cucumber, tomato, iceberg, truffle mayo	28€
CHICKEN BURGER caramelized onion, cheddar, pickled cucumber, tomato, iceberg, tartar sauce	24€
BEYOND BURGER Plant based meat, caramelized onion, vegetarian greek cheese, pickled cucumber, tomato, iceberg, vegan mayo	23€
BEEF MEATBALLS pecorino cream, grilled vegetables	26€
GYROS chicken gyros, tzatziki, tomato, onion	26€
RIGATONI AMATRICIANA Pecorino cream, smoked bacon, spicy tomato sauce	22€
LEMON PASTA shrimps, royal herring roe	32€
FIRE ROASTED CHICKEN smoked salt, baby potatoes, lemon	28€

KINDLY LET US KNOW REGARDING ANY ALLERGIES OR SPECIAL DIETARY REQUIREMENTS

all our meats, fish, vegetables and fruits are fresh. | we use extra virgin olive oil for our cooking and superior quality sunflower oil for our deep frying.
our menu items include all legal surcharges (vat & municipal tax). | A supplementary 15% charge is added to our menu prices for room service orders.
customer is not obliged to pay if the notice of payment has not been received (receipt-invoice). | responsible for the law: Athanasios Koutsouradis



MOCKTAILS

- TEMPTATION** 14€
strawberry, cherry,
fresh lime juice,
ginger beer
- SUMMER BREEZE** 16€
Rum 0%,
pineapple,
coconut, lime
- ZERO GRAVITY** 16€
gin 0%, fresh lime juice,
mint, mango soda



JUICES + SMOOTHIES

- PINA COOL...ADA** 14€
pineapple, greek yogurt,
banana, coconut
- SUMMER PUNCH** 15€
Almond milk, apple juice, banana,
peanutbutter, cinnamon
- DETOX** 15€
celery, cucumber, ginger,
lime, green apple
- SUGAR BABE** 15€
strawberry, vanilla ice cream,
ginger, milk
- HOMEMADE LEMONADE** 8€
- EXOTIC LEMONADE** 9€
homemade lemonade, ginger, cucumber
- SEASONAL FRESH JUICE** 10€
- FRESH ORANGE JUICE** 9€

Greek G+T'S

- THE EARTH** 19€
mataroa gin, celery bitter,
indian tonic
- THE SUN** 20€
votanikon gin, basil,
chamomile, dry tonic
- THE OCEAN** 22€
grace gin, blue curacao,
aegean tonic



**CAPTURE THE MOMENT
AND SHARE IT WITH US** 
@kourosotel #wheninkouros

SIGNATURE COCKTAILS

- GIN GARDEN** 24€
Premium gin, ginger syrup,
melon, elderflower, lime, egg white
- SUNSET KISS** 22€
Premium gin, mastiha, mango,
lime, vanilla lemongrass foam
- FAIRYTALE** 23€
Premium vodka, premium gin,
cotton candy, lime,
watermelon soda 0% sugar
- DIRTY DIANNA** 23€
tequila, mezcal, jalapenos, agave,
vanilla, lime, pineapple soda, black salt
- MEDITERRANEO** 23€
tequila reposado, ginger,
watermelon, lime,
strawberry soda 0% sugar
- TIRAMISU MARTINI** 25€
premium vodka,
white crème de cacao,
hazelnut, espresso, tiramisu foam
- TROPICAL TOUCH** 25€
premium black rum,
orange liqueur, dragon fruit, lime,
falernum, macadamia foam
- TASTE OF EARTH** 25€
premium vodka, tsipouro,
apple juice, lime, honey syrup
- BUBBLES**
- RIVIERA SPRITZ** 19€
Aperol, Prosecco,
grapefruit soda
- EVENING AEGEAN SPRITZ** 20€
skins mastiha, cherry bitter,
strawberry, orange soda
- NARCISSUS SPRITZ** 21€
st germain, vanilla,
mango, lemon tonic