



POSEIDONION  
*Grand Hotel*  
EST. 1914



**library**  
BRASSERIE

## Coffees

<b>Espresso / Double espresso</b>	3,5 / 4
<b>Cappuccino / Double cappuccino</b>	4,5 / 5
<b>Americano</b>	4
<b>Latte</b>	5
<b>Espresso freddo</b>	4,8
<b>Cappuccino freddo</b>	5,2
<b>Greek coffee / Double Greek coffee</b>	3 / 3,5
<b>Filter coffee</b>	4



## Organic Greek Herbal Teas

<b>Mountain tea</b>	5
<b>Chamomile</b>	5
<b>Mint</b>	5
<b>Verbena</b>	5

## Hot Tea

<b>Ask your waiter for the special menu</b>	5
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## Cold Tea

<b>Matcha Maiden</b> matcha green tea, lime, agave, ginger	9
<b>Fitness</b> green tea, verbena, lemon balm, lemongrass	6
<b>Red berries</b> a blend of red berries	6
<b>Peach</b> black tea, peach	6



# Hot or Cold Chocolate

7

## Fresh Juices

Orange

6

Mandarin

6,5

Pomegranate

7

Seasonal fruit

8

Lemonade with mint and honey

6



## Salads

<b>Tomato Salad</b>	14
“Greek salad tartare”, xinomyzithra cheese, caper leaves, carob	
<b>Lettuce Salad</b>	16
roast chicken, graviera cheese, crispy prosciutto, sourdough bread, Caesar vinaigrette	
<b>Mesclun</b>	15
anthotyro cheese, strawberries, cherry tomatoes, almonds, honey vinaigrette	
<b>Quinoa and Chickpeas</b>	16
tuna tartare, avocado, tomato, peppers, olives, cumin	
<b>Aubergine Salad</b>	8
feta cheese, cherry tomato confit, “propyra” croutons, salami from Lefkada island	
<b>Greek Fava Spread</b>	9
cuttlefish ink, smoked eel	

## Appetizers

<b>Open Pie</b>	12	
feta cheese, anthotyro cheese, graviera cheese		
mushroom ragout, cured pork, chèvre, fresh truffle		15
<b>Moussaka “Balls”</b>	14	
spicy cheese spread		
<b>Beef “Soutzoukakia” Tartare</b>	22	
tomato, rock samphire, black garlic, potato chips, graviera cheese		
<b>Mini Burger “Yogurtlu”</b>	4 / each	
kebab, tomato, yoghurt, smoked paprika		
<b>Crab Salad</b>	26	
rice noodles, pumpkin, tamarisk, Florina red peppers		
<b>Octopus “Dakos”</b>	24	
seasonal greens, baked avocado, rusks from Trachia, tomato		
<b>Selection of Greek Cheeses</b>	18	

# Pasta\*

<b>Summer Ratatouille</b>	16
zea “makarounes” (whole grain pasta), tomato sauce, seasonal vegetables, anthotyro cheese	
<b>Shrimps Giouvetsi</b>	28
orzo, sweet wine from Limnos, graviera cheese	
<b>Bolognese 4:2</b>	
rigatoni, 4 parts beef, 2 parts pork, graviera cheese	23
+ fresh Greek truffle	28

\*Gluten-free pasta available on request.

# Main Dishes

<b>Turkey Patty</b>	19
baked baby vegetables, guacamole	
<b>Pork Schnitzel</b>	26
wild rocket, cherry tomatoes confit, graviera cheese, tartar sauce	
<b>Beef Tagliata (medium)</b>	34
French fries, feta “tzatziki”	
<b>Tuna Fillet</b>	27
warm potato salad, caper vinaigrette	
<b>Sea Bass Fricassee</b>	30
seasonal greens, herbs, egg-lemon sauce, curry	



# Desserts

<b>Orange Pie</b> milk chocolate, caramelized hazelnuts	9
<b>Strawberry Tart</b> vanilla cream, pistachios from Aegina	10
<b>Brownie</b> caramelized white chocolate, banana	10
<b>Greek Yoghurt with traditional sweet preserve</b> sour cherry, grape, carrot, quince	6
<b>Ice Cream</b> vanilla, chocolate, pistachio, yoghurt, “kaimaki”	3,5 / scoop
<b>Sorbet</b> strawberry, lemon, mango	3,5 / scoop

# Snacks\*



<b>Toasted Sandwich</b> ham or turkey, kasseri cheese	10
<b>Whole Grain Wrap</b> anthotyro cheese, cucumber, avocado, baby spinach, basil mayonnaise	12
<b>Whole Grain Wrap</b> smoked salmon, omelette, rocket, soft cheese, herbs	14
<b>Club Sandwich</b> chicken, kasseri cheese, bacon, omelette, tomato, lettuce	16
<b>Burger</b> Black Angus beef burger, bacon, kasseri cheese, tomato, lettuce, pickled cucumber	20
<b>Plant-Based Burger</b> kasseri cheese, tomato, lettuce, pickled cucumber	16

\*All snacks are served with French fries.

# Beers

<b>Fix (330 ml)</b>	5
Lager	
<b>Nissos Pilsner (330 ml)</b>	6
Pilsner	
<b>Septem Friday (330 ml)</b>	7
Pale ale	
<b>Corona (330 ml)</b>	6
Pale lager	
<b>Guinness Special (330 ml)</b>	8
Foreign stout	
<b>Estrella Damm Inedit (750 ml)</b>	14
Witbier	
<b>Fix alcohol-free (330 ml)</b>	5
Lager	

# Refreshments

<b>Coca-Cola (250 ml)</b>	4
<b>Sprite (250 ml)</b>	4
<b>Fanta lemon (250 ml)</b>	4
<b>Fanta orange (250 ml)</b>	4
<b>Three Cents Pink Grapefruit Soda (200 ml)</b>	5
<b>Fever-Tree Soda Water (200 ml)</b>	5
<b>Fever-Tree Indian Tonic Water (200 ml)</b>	5
<b>Fever-Tree Indian Tonic Water light (200 ml)</b>	5

# Natural Mineral Water

<b>Vikos (500 ml / 1 lt)</b>	0,5 / 3,5
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# Natural Sparkling Water

<b>Xino Nero Florinas (250 ml / 750 ml)</b>	4 / 6,5
<b>San Pellegrino (750 ml)</b>	6,5

# Spirits List by Baba Au Rum



Baba Au Rum is a speciality rum & cocktail bar located in the historical heart of Athens, with an eclectic list of classic and contemporary cocktails and an unlimited back bar of over 400 rums from around the world. It has become Greece's premier destination for cocktail aficionados and has been ranked three times on The World's 50 Best Bars.

## Rum (60 ml)

Rum is one of the noble spirits produced from sugar cane worldwide but mainly in countries that lie in the tropics. Baba Au Rum is the world's top rum bar and proposes a small but very special list.

<b>Chairman's Reserve 1931</b> , St. Lucia	25
<b>Plantation</b> , Various countries	15
<b>Zacapa 23 Solera</b> , Guatemala	15
<b>Havana Club Selección de Maestros</b> , Cuba	13
<b>Diplomático Reserva Exclusiva</b> , Venezuela	13
<b>Clément Vieux</b> , Martinique	12
<b>Appleton Estate 12 Year Old</b> , Jamaica	12
<b>El Dorado 12 Year Old</b> , Guyana	12
<b>Barceló Imperial</b> , Dominican Republic	12
<b>Chairman's Reserve</b> , St. Lucia	10
<b>Doorly's</b> , Barbados	10
<b>Bacardi 8 Year Old</b> , Puerto Rico	10
<b>Saint James Vieux</b> , Martinique	12
<b>Baba Au Rum's Spiced Rum</b> , blend of aged rums, Greek honey & spices	12



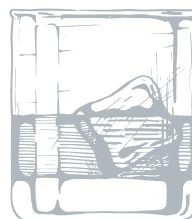


# Whisk(e)y (60 ml)

Whisk(e)y is produced all over the world from grains. Ireland, Scotland and the United States have developed a particular love for the spirit and a whole culture surrounding it.

## Scotch Blended

<b>Johnnie Walker Blue Label</b>	<b>40</b>
<b>Chivas Regal 18 Year Old</b>	<b>19</b>
<b>Johnnie Walker Black Label</b>	<b>12</b>
<b>Dimple Golden Selection</b>	<b>12</b>
<b>Dewar's</b>	<b>10</b>
<b>Haig</b>	<b>10</b>



## Scotch Single Malts

<b>Aberfeldy 21 Year Old</b>	<b>40</b>
<b>Glenlivet 18 Year Old</b>	<b>30</b>
<b>Macallan Amber</b>	<b>18</b>
<b>Oban 14 Year Old</b>	<b>15</b>
<b>Talisker Port Ruighe</b>	<b>15</b>
<b>The Balvenie 12 Year Old</b>	<b>14</b>
<b>Cragganmore 12 Year Old</b>	<b>14</b>
<b>Glenfiddich 15 Year Old</b>	<b>13</b>
<b>Glenfiddich 12 Year Old</b>	<b>11</b>

## USA

<b>Jack Daniel's Tennessee</b>	<b>10</b>
<b>Maker's Mark Bourbon</b>	<b>10</b>
<b>Bulleit Rye</b>	<b>10</b>

## Irish

<b>Bushmills</b>	<b>10</b>
<b>Jameson</b>	<b>10</b>
<b>Bushmills Black Bush</b>	<b>11</b>
<b>Tullamore Dew 12 Year Old</b>	<b>12</b>

## Gin (60 ml)

England is considered to be the home of gin although nowadays it is produced all over the world by cereals with the addition of herbs and as always, juniper berries, which gives it its characteristic aroma.

<b>Beefeater Burrough's Reserve</b>	<b>20</b>
<b>Sipsmith V.J.O.P.</b>	<b>16</b>
<b>Monkey 47</b>	<b>14</b>
<b>Gin Mare</b>	<b>14</b>
<b>The Botanist</b>	<b>12</b>
<b>Hendrick's</b>	<b>12</b>
<b>Tanqueray 10</b>	<b>12</b>
<b>Grace</b>	<b>11</b>
<b>Citadelle</b>	<b>10</b>
<b>Gin MG</b>	<b>10</b>
<b>Hayman's</b>	<b>10</b>

## Vodka (60 ml)

Vodka is produced all over the world from cereals, potato and grapes. Its homelands are considered to be Poland and Russia.

<b>Grey Goose</b>	<b>14</b>
<b>Cîroc</b>	<b>13</b>
<b>42 Below</b>	<b>12</b>
<b>Stolichnaya</b>	<b>10</b>



## Cognac / Brandy (60 ml)

Brandy and Tsipouro are both made from grapes. Brandy is always aged in wooden barrels. Metaxa is a Greek aged grape distillate with the addition of wines of the muscat variety, a recipe that makes it unique in the world. Cognac is brandy produced exclusively in the region of the same name in France.

<b>Rémy Martin VSOP</b>	<b>15</b>
<b>Courvoisier XO</b>	<b>35</b>
<b>Metaxa 12*</b>	<b>12</b>
<b>Metaxa Private Reserve</b>	<b>19</b>
<b>Metaxa Angels' Treasure</b>	<b>40</b>



## Tequila / Mezcal (60 ml)

Tequila is a distillate produced exclusively in Mexico by the agave plant and only by the blue agave variety. All the tequilas we serve are 100% agave spirits, which is a guarantee of their high quality. The Reposado ages for at least 6 months, while the Añejo for at least 18 months, having the characteristics of a rich aged distillate. Mezcal is also produced in Mexico from various varieties of agave and distinguished by its smoky character.

<b>Ocho Añejo Tequila</b>	<b>14</b>
<b>Corralejo Blanco Tequila</b>	<b>10</b>
<b>Olmecca Reposado Tequila</b>	<b>10</b>
<b>Verde Momento Mezcal</b>	<b>10</b>

## Vatos, Lemon - Aloe Liqueur (60 ml) 8

### by Poseidonion Grand Hotel

Fresh lemons from the gardens of Spetses and aloe vera from the hotel's organic farm combine to create a special homemade liqueur that bears the signature of the Poseidonion Grand Hotel and "Myromeni Vatos". The lemons and aloe of Spetses have a special quality due to historic island's microclimate and the secret recipe by Vatos adds the finishing touches to this unique liqueur.



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All prices are in euros (€)  
Prices include all charges & taxes  
Registered manager: Stamatios Marmarinos

THE CONSUMER IS NOT OBLIGED TO PAY IF THE NOTICE OF PAYMENT HAS NOT BEEN RECEIVED  
(RECEIPT OR INVOICE)

THE ESTABLISHMENT MUST BE EQUIPPED WITH PRINTED FORMS, PLACED IN A SPECIFIED LOCATION NEXT  
TO THE EXIT, FOR THE REPORTING OF ANY COMPLAINTS WHATSOEVER.

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SE TROUVANT À CÔTÉ DE LA SORTIE AFIN QUE TOUTE RÉCLAMATION PUISSE Y ÊTRE INSCRITE.

DAS GESCHÄFT IST VERPFLICHTET, IN EINEM SPEZIELLEN FACH NEBEN DEM AUSGANG FORMULARE ZUR VERFUGUNG  
ZU STELLEN, AUF DENEN JEDLICHE BESCHWERDEN FESTGEHALTENWERDEN KÖNNEN.