



ariagne

RESTAURANT & BAR

NIKO

SEASIDE RESORT

MGALLERY
HOTEL COLLECTION

SIGNATURE COCKTAILS

Yarn	14€
Tsikoudia, Passion Fruit Purée, Lime	
Basilando	14€
Rum, Basil Leaves, Cranberry, Mastiqua	
Lust	14 €
Black Rum, Martini, Salted Caramel Syrup, Brown Sugar	
Cucumber Mist	12 €
Gin, Cucumber, Basil, Homemade Sugar Syrup, Tonic	
Blackberry Blossom	15 €
Spiced Rum, Aged Rum, Lemon, Homemade Sugar Syrup, Soda	
Bashim	13 €
Vodka, Strawberry Purée, Almond Syrup, Lime, Lavender Bitters	

CLASSIC COCKTAILS

Ask your bartender to make you any classic cocktail

Mai Tai	14€
Light Rum, Dark Rum, Triple Sec, Lime Juice, Orgeat Syrup	
Caipirinha	12€
Cachaça, Lime, Brown Sugar	
Paloma	13€
Tequila, Grapefruit Soda, Lime Juice, Agave Syrup	
Margarita	13€
Tequila, Cointreau, Lime Juice	
Negroni	13€
Gin, Campari, Sweet Vermouth	
Mojito	13€
Rum, Fresh Lime Juice, Mint Leaves, Soda Water	
Piña Colada	14€
Rum, Pineapple Juice, Lime Juice, Coconut Milk	
Strawberry Daiquiri	14€
Rum, Lime Juice, Strawberry Purée	

LOW ALCOHOL COCKTAILS

Aperol Spritz	12€
Aperol, Bottega Prosecco, Soda Water	
Aegean Spritz	12€
Mastiha Liqueur, Bottega Prosecco, Soda Water	
Italian Spritz	14€
Italicus, Bottega Prosecco, Soda Water	
Lemon Spritz	12€
Limoncello, Bottega Prosecco, Soda Water	

NON-ALCOHOLIC COCKTAILS

NIKO Homemade Lemonade	5.5€
Lemon Juice, Honey Syrup, Elderflower Syrup, Soda Water, Mint	
Virgin Mojito	7€
Fresh Lime Juice, Mint Leaves, Sparkling Water	
Red Berries	8€
Berries, Lemon Juice, Soda Water	



SPIRITS 50ml

VODKA

Stolichnaya	9€
Stolichnaya Elit	22€
Belvedere	15€

TEQUILA

Olmeca Blanco	8€
Olmeca Altos Reposado	9€

GIN

Beefeater	8€
Beefeater 24	9€
Monkey 47	14€

RUM

Bacardi	8€
Bacardi Black	10€
Pampero Aniversario	12€

WHISKY

Ballantine's	9€
Dimple 15 yrs	11€
Johnnie Walker Black Label	11€
Jameson	9€

CRETAN TSIKOUDIA 35ml

M ³ Michalakis Estate	8€
Local Grape Variety: Mandilari	
Psarades, Lyrarakis Winery	9€
Local Grape Variety: Plyto	

OUZO

Barbayanni Green	6€
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DIGESTIVES

Jägermeister	9€
Limoncello Bottega	8€
Amaro Averna	8€

LIQUEURS

Amaretto Disaronno	8€
Baileys	8€
Kahlúa	8€
Malibu	8€
Tia Maria	8€
Campari	8€

BEERS

Mamos Draught 500ml	4.2€
Alfa 330ml	3.8€
Fischer 330ml	4.3€
Heineken 330ml	3.8€
Alfa Alcohol Free 330ml	3€

BEVERAGES

COFFEE

Espresso	3.2€
Double Espresso	3.9€
Cappuccino	4€
Americano	4€
Latte Macchiato	5€
Greek Coffee	3.2€
Double Greek Coffee	4.2€
Filter Coffee	3.5€
Frappé Instant Iced Coffee	3.5€
Freddo Espresso	4€
Freddo Cappuccino	4.3€
Hot Cold Chocolate	4€

MILKSHAKES	7.5€
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ICE TEA	Glass 250ml	Carafe 1.5L
Lemon Bergamot	3.8€	9€
Red Berries	3.8€	9€

SOFT DRINKS	4€
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JUICES

Detox Juice	6€
Green Apple, Beetroot, Lime, Orange, Honey, Ginger	
Fresh Squeezed Orange Juice	4.5€
Packaged Juices	3.4€

WATER	500ml	1L
Still	2.5€	3.2€
Sparkling		3.5€

LIGHT FARE

SALADS

Greek Salad with rainbow cherry tomatoes, cucumber, onion, feta cheese, Cretan barley rusk, local purslane & "Kritsa" extra virgin olive oil	11€
Seasonal Greens with manouri cheese, balsamic dressing & nuts	12€
Caesar Salad with grilled chicken breast, cheese & garlic	14€
Quinoa Avocado Salad with raisins, strawberries, cucumber & olive oil - lemon sauce 	13€

SANDWICHES

Turkey Club Sandwich with tomato, lettuce, omelette & cocktail sauce	16€
Cheese Burger On The Grill with tomato, onion, lettuce, cheese & cocktail sauce	24€
Falafel with tahini sauce & yoghurt dip 	13€
Salmon Whole Wheat Tortilla with cream cheese & lettuce	16€
Chicken Bao Buns with mango & cabbage salad	20€
Greek Tacos with pulled lamb, drizzled tomatoes & cucumber	16€



Vegan



Vegetarian



Gluten Free

Please inform us of any food allergies or special dietary requirements

PASTA

Cherry Tomato Tagliatelle with fresh basil & extra virgin olive oil 	14€
Penne Bolognese with minced meat & tomato sauce	16€
Prawn Linguine with prawn bisque & fresh basil	26€
Spinach Risotto with baby spinach & extra virgin olive oil 	14€

MAIN COURSES

Grilled Prawns with vegetables & extra virgin olive oil 	29€
Sea Bass Fillet with vegetables & olive oil-lemon sauce 	27€
Chicken Breast with vegetables & spring salad 	19€
Beef Ribeye Steak (330 gr) with potato salad & aromatic butter with local herbs	38€

DESSERTS

Kayak Ice Cream - flavour selection (price per scoop)	3.5€
Tart Of The Day	5€
Cake Of The Day	7€
Greek Cheese Platter	22€
Seasonal Fruit Slices 	8€

We use extra virgin olive oil in our salads and the finest quality sunflower oil for frying • Frozen ingredients may be used in the preparation of some dishes

- All prices include service charges and applicable taxes • The hotel reserves the right to alter prices, operating hours and/or days of the restaurant without prior notice
- Market Inspector Officer: Stefanos Ntspirakis • The consumer is not obliged to pay if the notice of payment has not been received (Receipt – Invoice)



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