



Drinks & Bites



Shores *and Spirits*

The Mediterranean is not just a place.
It's a sensory universe.

"Shores & Spirits" invites guests
to experience a cocktail voyage through
the ancient coastal regions.

Each chapter represents a shoreline,
not just geographically but emotionally:
the ingredients, aromas and sensations
of each region.

EACH CHAPTER IS BUILT AROUND

Local products & spirits
Textures & sensory cues
Mood & atmosphere

Signature Cocktails

Chapter 01 THE LEVANTINE SHORE

Byblos – 14

Mother of eight (MO8) gin, Arak XO, pink grapefruit, pistachio, rose

South Of Byblos 0% – 14

Opius Albedo & Amaro, pink grapefruit, pistachio, rose

Akkar – 16

Pisco Huamani Acholado, Flor de Caña 4Y, Arak Touma, lavender, Latourba 'Unique' Blanc de Blancs



Chapter 02 GREECE & CYCLADIC ISLES

Yia Mas – 14

Feta washed Zubrowka, Skinos mastiha, honey, Greek yoghurt, lime

Chália Mas 0% – 14

Feta washed Roots Divino Bianco 0% & Opius Albedo, mastica stones, honey, greek yoghurt, lime

Aleppo Pine – 16

Zubrowka Czarna, pine liqueur, cucumber, fig leaf soda, Cypress Bowl bitters

Chapter 03 THE PERSIAN CRESCENT

Baklava – 18

Brugal 1888, Bayou Reserve, salted walnut, orgeat, honey, Turkish tobacco

Bazaar – 14

Cardamom infused Beluga Vodka, sour cherry, orgeat, black tea



Chapter 04 THE SICILIAN GAZE

Pomod'oro – 16

Mary White vodka infused with red chili, yellow cherry tomatoes, caper and basil

Tre Città – 17

Partida Reposado Tequila, Marsala Florio Vergine 2015, pesca tabacchiera, paprika, Syracuse lemon



Chapter 05 THE MALTESE CROSSWIND

Harruba – 14

Homemade carob liqueur, prickly pear cactus, Bayou Reserve, orange blossom

Corella – 16

Vecchia Romagna Tre Botti, Quaglia Grappa Chardonnay, Elixir d'Anvers Reserve, apple, chai tea

Twists & Takes

House Negroni 16
Gin mare, Carpano bitter, Antica Formula,
Kalamata olive brine
Negroni infused with Greek olives

House Highball 18/29
Suntory Toki or Suntory Hibiki (+1),
Marsala Florio Vergine 2015, orange blossom
Fever Tree soda water
Infused Highball using Japanese finest.

Chrysanthemum 14
Carpano Dry Vermouth, D.O.M Benedictine,
dash of Arak Mtallat
*Freezer-door Martini style. A soft golden
aperitif, floral and elegantly layered*

White Almond Sour 15
Adriatico Amaretto Bianco, Bayou White,
salted almond syrup, lime, Smoke & Oak bitters
*The Amaretto sour grew up and moved
to the Adriatic*

Spritz

Aperol Spritz 12
Aperol, Bottega Brut Spumante 2024,
Fever Tree soda water

Venetian Spritz 12
Cynar, Bottega Brut Spumante 2024,
Fever Tree soda water

Limoncello Spritz 13
Paolina Limoncello, Bottega Brut Spumante
2024, Fever Tree soda water

Mandarino Spritz 13
Paolina Mandarino, Bottega Brut Spumante
2024, Fever Tree soda water

Pink Spritz 0% 12
Aperiniets 0%, Fever Tree pink grapefruit

Nomad's Gold 16
Maker's Mark infused with Persian lime,
saffron & date syrup
Whiskey sour, luxe Middle Eastern twist

Sesame Old Fashioned 17/22
Highland Park 12-Year-Old or
The Macallan Double Cask 12-Year-Old (+5)
Old fashioned, sesame-kissed perfection

Bergamot Fizz 14
Bobby's gin, Italicus, bergamot, lime,
Cypress Bowl bitters, Fever Tree soda water
Bergamot enhanced Gin Fizz

Tahini Martini 15
Mary White Vodka, salted sesame syrup,
Mr. Black, Halva
Espresso Martini, silkier & richer flavour

Passport To Negroni 0% 15
Opus Rubedo, Aperiniets 0%, Roots Divino
Rosso Vermouth 0%, Kalamata olive brine
No booze, no borders

G&T Perfect
serve

Gin Mare 15
Fever Tree Mediterranean tonic

Bobby's gin 14
Fever Tree Indian tonic

Bathtub gin, The Three Brothers 15
Fever Tree Indian tonic

Roku gin 14
Fever Tree Indian tonic

Botaniets 0% 14
Fever Tree Indian tonic

Softs

SODAS

Coca Cola 4
Coca Cola Zero 4
Homemade Sicilian lemonade 5
Homemade ice-tea 5

JUICE

Orange 5
Apple 5

KOMBUCHA

Kombucha Club Santé X Mea 6.5
Lavender, rose

Kombucha Club Santé X Mea 6.5
Hibiscus, sumac, coriander

WATER

Bru Stil 20cl 3.5
Bru Sparkling 20cl 3.5
Perrier 33cl 4.5
Bru Stil 75cl 7.5
Bru Sparkling 75cl 7.5

PREMIUM MIXERS

Fever Tree 4.5
*Premium tonic
Mediterranean tonic
Soda water
Sparkling pink grapefruit
Ginger ale
Ginger beer*

Beer

BEER ON DRAFT (Belgian only)

Tout Bien Pils 25cl 4.4
Tripel d'Anvers 8% 25cl 5.8
Bolleke 5.2% 25cl 5.2
Mea's White Shore 6
x Spéciale Belge 6% 25cl

BEERS BY THE BOTTLE (Belgian only)

Brussels Beer Project 33cl
*Jungle Joy 5.9% 5.5
Juice Junky Neipa 5.4% 5.8*

Kriek 37.5cl
Mariage Parfait 8% 27

Petrus 33cl
*Blond 6.5% 4.4
Dubbel 6.5% 4.4
Tripel 8% 4.8
Roodbruin 7.3% 4.5
Red 8.5% 4.7
Aged Pale 7.3% 5.9*

Other 33cl
Al Blondy, Spéciale Belge 6.7% 6
Duvel Blond 8.5% 5.5

Alco-free

Stella Artois 0% 25cl 4
BBP Delta Zero 0% 33cl 4.9

Aperitif

VERMOUTH

Carpano <i>Italy</i>	
<i>Botanic Bitter 25%</i>	9
<i>Bianco Dry Vermouth 15%</i>	8
<i>Bianco Vermouth 14,9%</i>	8
<i>Rosso Vermouth 16%</i>	8
<i>Antica Formula 16.5%</i>	8
Roots Divino <i>Greece</i>	
<i>Bianco Vermouth 0%</i>	9
<i>Rosso Vermouth 0%</i>	9

OTHER

Cynar 17% <i>Italy</i>	8
Aperol 11% <i>Italy</i>	8
Amaro Montenegro 23% <i>Montenegro</i>	8

ALCO-FREE

Opius <i>Belgium</i>	
<i>Nigredo 0%</i>	11
<i>Albedo 0%</i>	11
<i>Amaro 0%</i>	11
<i>Rubedo 0%</i>	11

Aperiniets 0% <i>Belgium</i>	8
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ARAK & RAKI

Arak <i>Lebanon</i>	
<i>Touma, Chateau Héritage 50%</i>	9
<i>Mtallat, The Three Brothers 50%</i>	8
<i>XO, Karam Winery 53%</i>	10

Raki <i>Turkey</i>	
<i>Yeni Raki 45%</i>	7

<i>Aus</i> Australia	<i>Jpn</i> Japan
<i>Bel</i> Belgium	<i>Lbn</i> Lebanon
<i>Dom</i> Dom. Republic	<i>Mex</i> Mexico
<i>Eng</i> England	<i>Nld</i> Netherlands
<i>Esp</i> Spain	<i>Nic</i> Nicaragua
<i>Fra</i> France	<i>Per</i> Peru
<i>Grc</i> Greece	<i>Pol</i> Poland
<i>Isl</i> Iceland	<i>Rus</i> Russia
<i>IrI</i> Ireland	<i>Usa</i> United States
<i>Ita</i> Italy	

Spirits

50ml | mixer +4

VODKA

Mary White 40% <i>Bel</i>	11
Beluga 40% <i>Rus</i>	14
Zubrowka Czarna 40% <i>Pol</i>	10

GIN

Gin Mare Mediterranean 42.7% <i>Esp</i>	12
Gin Mare Capri 42,7% <i>Esp</i>	14
Bobby's 42% <i>Nld</i>	10
Roku Japanese Craft 43% <i>Jpn</i>	11
Bathtub, The Three Brothers 40% <i>Lbn</i>	13
Mother Of Eight (MO8) 44% <i>Lbn</i>	9
Botaniets 0% <i>Bel</i>	10

BOURBON & RYE

Maker's Mark 45%	11
Woodford Reserve Bourbon 43.2%	13
Woodford Reserve Rye 45.2%	14

SINGLE MALT

Bowmore 12 40%	15
Bowmore 15 43%	19
Laphroaig 10-Year-Old 40%	12

The Macallan	
<i>Double Cask 12-Year-Old 40%</i>	18
<i>Double Cask 15-Year-Old 43%</i>	29
<i>Rare Cask</i>	65

Highland Park	
<i>12-Year-Old 40%</i>	13
<i>15-Year-Old 44%</i>	21
<i>18-Year-Old 43%</i>	26

IRISH

Bushmills Original 40%	8
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JAPANESE

Suntory Toki 43%	11
Suntory Hibiki 43%	27

RUM

Bayou White, 40% <i>Usa</i>	9
Bayou Reserve, 40% <i>Usa</i>	10
Brugal 1888, 40% <i>Dom</i>	17

COGNAC & BRANDY

Premium Brandy, Héritage 40% <i>Lbn</i>	12
Jessignac 15y, Karam Winery 44% <i>Lbn</i>	16

Vecchia Romagna <i>Ita</i>	
<i>Tre Botti 40.8%</i>	11
<i>18-Year-Old 43.8%</i>	18

PISCO & TEQUILA

Pisco Huamani Acholado 42% <i>Per</i>	10
Tequila Partida Blanco 38% <i>Mex</i>	11
Tequila Partida Reposado 40% <i>Mex</i>	13
Tequila Partida Anejo 42% <i>Mex</i>	15
Koch Elemental Mezcal 40% <i>Mex</i>	12

LIQUEURS

Five Farms Irish Cream 17% <i>IrI</i>	9
Adriatico <i>Ita</i>	
<i>Roasted Almonds 28%</i>	9
<i>White 16%</i>	9
<i>Zero 0%</i>	9
Paolina <i>Lbn</i>	
<i>Limoncello 30%</i>	7
<i>Mandarino 30%</i>	7
<i>Mastiha 28%</i>	7
Skinos Mastiha 30% <i>Grc</i>	8
D.O.M. Benedictine 40% <i>Fra</i>	9
Fernet Branca 39% <i>Ita</i>	8
Fernet Branca Menta 28% <i>Ita</i>	8
Hierbas Isla Blanca 25% <i>Esp - Ibiza</i>	7
Elixir d'Anvers 37% <i>Bel</i>	8
Chartreuse Verte 55% <i>Fra</i>	12
Chartreuse Jaune 43% <i>Fra</i>	12
Cointreau 40% <i>Fra</i>	9

Hot Drinks

COFFEE

Espresso	3.5
Double espresso	4.2
Lungo	3.9
Americano	3.9
Cappuccino	4.2
Flat white	4.5
Latte macchiato	4.5

SPECIALTY COFFEE

Irish coffee	12
<i>Bushmills Irish Whisky</i>	
Italian coffee	12
<i>Adriatico Roasted Almonds</i>	
Lebanese coffee	12
<i>Premium Brandy, Héritage</i>	

TEA

Earl Grey	4.2
Rooibos	4.2
English breakfast blend	4.2
Chamomille	4.2
Jasmine	4.2
Forest fruit	4.2
Mint	4.5
Ginger	4.5

OTHER

Rooibos latte	6
Matcha latte by IRO	6
Hot chocolate	6

EXTRA

Substitute Oat milk	+ 0.5
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Wine

SPARKLING

Bottega Brut Spumante 2024 9/45
Glera, Pinot Nero, Chardonnay
Veneto, Italy

Latourba, 'Unique' Blancs De Blancs 14/66
Chardonnay
Bekaa Valley, Lebanon

WHITE

Cuatro Rayas, Pecatis Tuis 2024 7.5/37.5
Verdejo
Rueda, Spain
'Verdejo as it should be, lively, fresh balanced and aromatic.'

Lyrarakis, 'Dafni Psarades' 2024 8.5/42.5
Dafni
Crete, Greece
'Dafni translates to bay leaf in Greek. Scents of green herbs with fresh acidity. House favourite.'

Castellucimiano, 'Miano' 2023 9.5/48.5
Catarratto
Sicily, Italy
'Indigenous grape from Sicily. Elegant and mineral, with tones of white blossoms and white pear.'

SKIN CONTACT

Grannes Serres, 'Wine Wizard' Orange N/V 10/55
Viognier, Grenache
'Natural as it's best. Grapes are fermented spontaneously, but meticulous winemaking creates this extremely balanced and well made orange style wine. Solera aging gives depth & complexity.'

Vincent Girardin, Cuvee St.Vincent 2022 16/80
Chardonnay
Bourgogne, France
'White Burgundy as it was intended; rich, nutty & a surprising acidity.'

Chateau Musar 'Jeune' Blanc 2023 12.5/58.5
Chardonnay, Vermentino, Viognier
Bekaa Valley, Lebanon
'The most iconic winery from Lebanon. Harvested from their younger vines. Fresh and aromatic with surprising acidity.'

RED

Cuatro Rayas, Pecatis Tuis 2024 7.5/37.5
Tempranillo
Rueda, Spain
'No nonse tempranillo. Ripe & rich, with surprising souplesse.'

Nikos Douloufakis, 'Dafnes' 2021 8.5/42.5
Liatiko
Crete, Greece
'The king of red grapes from Crete, spicy, bold and actually surprising with seafood. Best served chilled.'

Castellucimiano, 2022 9.5/48.5
Nero d'Avola
Sicily, Italy
'Rich & juicy, with the right amount of elegance. Nero d'Avola in his best form.'

Chateau Musar 'Jeune' Rouge 2021 12.5/58.5
Cinsault, syrah, cabernet sauvignon
Bekaa Valley, Lebanon
'Younger vines from the iconic Chateau Musar. Cinsault dominated supplemented by ripe Syrah & Cabernet Sauvignon grapes.'

SWEET

Marsala Florio Vergine 2015 9
Grillo
Sicily, Italy

Marsala Florio Semisecco Superiore 2014 10
Grillo
Sicily, Italy

Bites

Shareable, crave-able,
bold in character

Jerusalem Bagel (V)

Warm, airy sesame bagel served with date molasses, za'atar & olive oil.

6

Frena Bread (VG)

Ghee bouquet garni.

6

Pita Bread (V)

Freshly baked, blistered to perfection.

4

Marinated mixed olives (V)

Brined with lemon, sage & red chili—tart, herbal, and just the right amount of heat.

4

Labaneh (VG)

Thick, tangy labaneh topped with sumac, pine nuts & a drizzle of olive oil

6

Zucchini Tahini

Candied Walnuts, Aleppo pepper, Extra Virgin olive oil

7

Moroccan cigar

Slow-cooked chicken confit wrapped around in crisp pastry.
Served with shifka aioli.

12

Crispy Cauliflower (VG)

Golden florets with a side of Mouhammara—our signature red pepper and walnut dip.

9

Green Tahini Catch

Crisp-on-the-outside, tender-within fish falafel. Made with fresh fish, served with green tahini.

10

Spicy Experience (VG)

For the heat-seekers: shifka peppers, red chili butter, fried chili, and horseradish chrain. Hot, layered, and addictive.

7

Pickles (V)

A colorful, house-fermented mix of fresh vegetables.

4

We are happy to advise you on any allergies or special diet. Prices in euro. Taxes included. Card payments only, no cash

(V) – Vegan, (VG) – Vegetarian

