

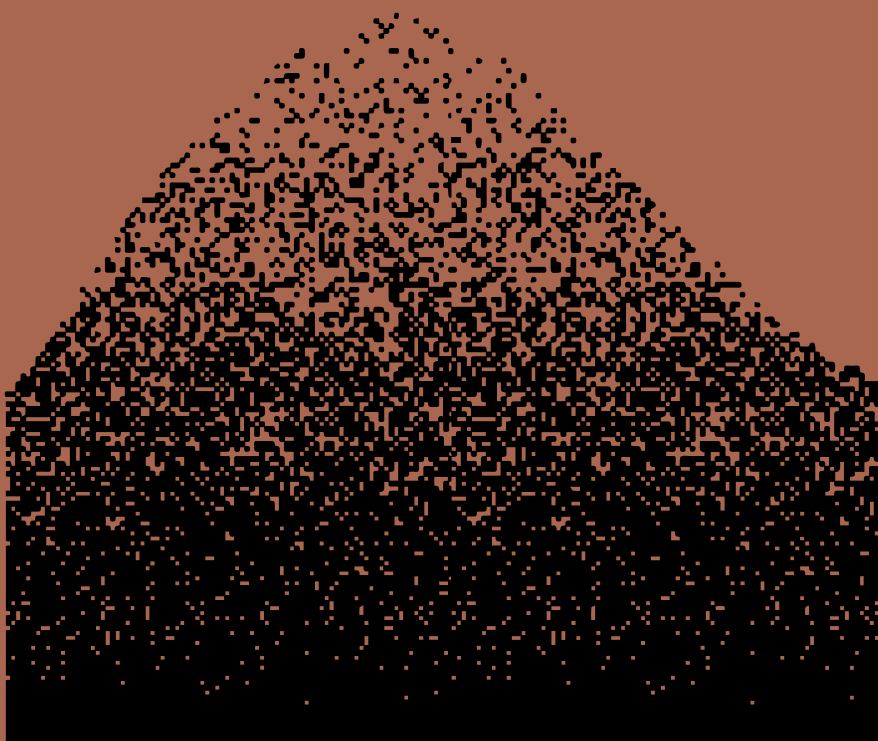


bluegr

MINOS PALACE

RESORT

COCKTAILS
A N D
S P I R I T S
M E N U





amar

BEVERAGE MENU

T H
COCK



BABA AU RUM
ATHENS

THE
WORLD'S
50
BEST
BARS



TAILS

MINOS PALACE RESORT X BABA AU RUM

Welcome
to Minos Palace Resort!

Together with our friends at Baba
Au Rum, recognized as one of The
World's 50 Best Bars, we bring
their signature touch of eclectic
quality spirits and exquisite
flavors to our shores.

United by our passion for
mixology and ignited by the
essence of raw ingredients,
every sip becomes a journey
of craftsmanship and endless
possibilities.



STARLESS NIGHT

Cherries, dry vermouth, and a hint of bitterness compose a modern twist on the Americano—deceptively smooth, as if all the stars have fallen into your glass.

15

UNAPOLOGETIC SKYLINE

A cosmopolitan rendezvous of Peruvian pisco, grapes, elderflower, and crisp pear. Finished with a delicate mist of feta cheese—unexpected, unapologetic, and as layered as a city skyline.

15





LOVESONG

Inspired by the rhythm of the Athenian metropolis, this cocktail blends petitgrain aromas with vodka and citrus, enriched with passionate red fruits and pomegranate to compose a true lovesong.

14

VENUS IN FURS

Raspberry fruitiness and sparkling prosecco seduce one another in this refined and smooth Bellini-style creation.

14



BUCCANEER'S NEGRONI

A bold reinterpretation of the classic Negroni, where rum replaces gin and sweet-bitter liqueurs meet vanilla, citrus, and herbal notes. Finished with grated tonka bean and fresh lime zest.

16

PARADISE CIRCUS MARGARITA

Carrot, tarragon, shiitake mushroom, lime, and reposado tequila create a colorful circus of flavors—an avant-garde take on Tommy's Margarita.

15

BASQUIAT'S HIGHBALL

A classic cocktail with an avant-garde soul. Floral Lillet Rouge meets grape and orange notes, fermented raspberry wine, gin, and sparkling bubbles—vibrant like a Jean-Michel Basquiat painting.

14

UKIYO-E GIMLET

Pineapple and coconut meet sake with a touch of red pepper, inspired by the floating world of Japanese ukiyo-e art and the flavors of Asian cuisine.

16



BEATNIK PALOMA

The beloved Paloma receives an avant-garde twist with beetroot, black cardamom, mezcal, tequila, and grapefruit soda—earthy, smoky, and intriguingly layered.

MOCKTAILS

BELLINO

No booze, no drama. Just pure local peach and sparkling bubbles blended with non-alcoholic Muscat grape wine, elegant and refreshing.

12

NOJITO

Fresh spearmint and lime meet a botanical non-alcoholic spirit, energized with homemade apple soda. Say yes to a Nojito.

12

THE SPIRITS

The spirit list of a bar is like a carefully curated library of libations, each bottle representing a story a tradition, and a flavor profile waiting to be explored.

It's a testament to the craft and creativity of distillers from around the world, offering a diverse array of options to cater to every palate and preference.

From the classics like whisk(e)y, vodka, gin, and rum to Greek beloved spirits.

A well-constructed spirit list invites guests on a journey of discovery. Our team is always at your disposal to create tailor made drinks.



LIST





SPIRITS

GIN

€

Beefeater [London]	10
Tanqueray 10 [London]	12
Tanqueray 0% [London]	10
KiNoBi Kyoto [Japan]	16
Monkey 47 [Germany]	14
Malfy Originale [Italy]	11
Votanikon [Greece]	11
Etsu [Japan]	14
Grace [Greece]	12
Mataroa	
Pink Dry [Greece]	11

VODKA

€

Absolut [Sweden]	10
Koskenkorva	
Climate Action [Finland]	12
Grey Goose [France]	14
Belvedere [Poland]	14
Haku Craft [Japan]	14
Tito's Handmade [USA]	10

All spirits can be served
with your choice of mixer:

Classic	2
Premium	3
Zero Sugar	3

TEQUILA [Mexico]

€

Olmecca Altos Plata	10
Olmecca Altos Reposado	11
Ocho Blanco	10
Ocho Reposado	12
Patrón Silver	14
Clase Azul Reposado	39
Komos Reposado Rosa	35
Bruxo X Mezcal	14
Los Siete Misterios	
Doba-Yej Mezcal	16
Almave Ambar 0%	10

R(H)UM

€

Havana Club 3 Anos [Cuba]	10
Havana Club 7 Anos [Cuba]	12
Zacapa Solera [Guatemala]	15
Chairman's spiced [Caribbean]	12
Diplomatico Reserva Exclusiva [Venezuela]	12
Clement VSOP [Martinique]	12
Appleton 12yo [Jamaica]	13
Rum-Bar Gold [Jamaica]	13
Rum-Bar Overproof [Jamaica]	11
St. James Fleur de Canne [Martinique]	12
Diplomatico Planas [Venezuela]	12



WHISK(E)Y	€
Bourbon / Rye [USA]	
Woodford [Kentucky]	13
Bulleit Rye [Kentucky]	11
Jack Daniel's [Tennessee]	11
Irish	
Jameson [Midleton]	10
Redbreast 12yo [Midleton]	15
Tullamore D.E.W. [Tullamore]	11
Blended Scotch	
Dewars 12yo [Highlands]	12
Chivas Regal 12yo [Keith, Speyside]	12
Single malt Scotch	
Aberlour 12yo [Moray, Speyside]	15
Highland Park 12yo [Islands]	14
Oban 14yo [Highlands]	16
Lagavulin 16yo [Islay]	19
Glenallachie 12yo [Speyside]	13
2025 World's Best Scotch Single Malt	
Japanese	
Nikka from the barrel	14
Hatozaki Blended	12
SAKE	
IWA 5 Shiraiwa	16
Bijito Junmai	11
BRANDY / COGNAC	€
Metaxa 5* [Greece]	12
Metaxa 7* [Greece]	14
Metaxa 12* [Greece]	16
Metaxa Reserve [Greece]	18
Hennessy VS [France]	14
Remy Martin VSOP [France]	15
VERMOUTH	€
Dolin Blanc [France]	10
Lillet Rouge [France]	10
Punt E Mes [Italy]	10
Carpano Classico [Italy]	10

LIQUER / DIGESTIVES €

Mastiha Skinos [Greece]	10
Finest Artisanal Aged Tsikoudia [Greece]	10
Sandeman Ruby Port [Portugal]	10
Disaronno Amaretto [Italy]	10
Skinos Dark Mastiha & Coffee Bitter [Greece]	10
MED Triple Sec [Mediterranean]	10
Italicus Rosolio di Bergamotto [Italy]	12
Opurist (Herbal Tsipouro) [Greece]	10

BEERS / CIDERS €

Carlsberg Draught 0.3L	5
Noam Lager 0.34L	7
Heineken 0.33L	6
Kirki Pale Ale 0.33L	7
Nissos Organic Gluten Free Lager 0.33L	8
Schneider Weisse Beer 0.5L	8
Estrella Damm Inedit 0.75lt	19
Mythos Lager 0.33L	6
Mythos Radler 0.33L	7
Mythos Ice 0.33L	7
Corona 0.33L	7
Corona 0%	7
Cider (watermelon or apple)	7

WINE BY THE GLASS €

Sparkling

CHAMPAGNE Drappier Carte d'Or Brut	22
PROSECCO La Farra Treviso DOC	10
APRILIS ROSE BRUT PGI Meteora	10

White

APLA WHITE OENOPS WINES PGI DRAMA	10
Assyrtiko Vidiano Malagouzia	

Rose

APLA ROSE OENOPS WINES PGI DRAMA	10
Xinomavro Limniona Mavroudi	

Red

APLA RED OENOPS WINES PGI DRAMA	12
Xinomavro Limniona Mavroudi	

REFRESHMENTS

€

JUICES

10

Detox

spinach, green apple, pineapple, ginger, matcha

Energy

orange, banana, berries, blue matcha

Flow

orange, beetroot, carrot, pink matcha

Vitamin

orange, pink grapefruit, pomegranate, pink matcha

SMOOTHIES

12

Tropical chia vitality

coconut milk, pineapple, banana, yoghurt, chia seeds

Neuro berry boost

blueberries, strawberries, banana, oat milk, goji berries

Longevity cocoa blend

strawberry, banana, cocoa powder, protein powder, rice milk, flaxseeds

Wellbeing elixir

spinach, banana, avocado, pineapple, soy milk, hemp seeds, ginger

Serenity balance

carrot, pear, almond milk, honey, lavender

REFRESHING CRETAN LEMONADES	7
Classic	
Ginger	
Herbal	

BUBBLES & MINERALS €

3CENTS premium Greek soft drinks	5
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SOFT DRINKS 0.25L	4.5
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FRUIT TEA	5
lemon bergamot red berries peach	

CUCUMIS	7
Lavender with a hint of bergamot	
Cucumber with a hint of basil)	

KOMBUCHA	7
Light brew schisandra	
Long brew acerola & ginger	

Charitea mate	7
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YOKO Bio Matcha Tea	7
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Natural mineral water 1L	4
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Sparkling mineral water 1L	5
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COFFEE

€

Taf Pianeta Blue

A consciously sourced coffee cultivated with organic fertilizers and traditional shade-grown methods, reflecting a commitment to sustainability, balance, and exceptional quality.

Cup Profile:

herbal notes | cocoa | brown sugar sweetness | soft acidity | round body | lingering chocolate finish

Espresso Doppio	4.5 6.5
Macchiato	5
Americano	5
Cappuccino	6
Latte	6
Flat white	6.5
Freddo espresso	6
Freddo cappuccino	6.5
Espresso affogato	8
Affogato shake	10
Matcha tonic	7
Espresso tonic	7

served with a choice of cow, almond, oat, or soy milk

WELLNESS LATTES

6.5

- Matcha latte
- Golden turmeric latte
- Chai latte
- Cacao latte
- Pumpkin spice latte
- Cretan mountain latte
- Blue moon latte
- Pink latte – dragon fruit

AYURVEDIC INFUSIONS

A curated selection of Ayurvedic herbal blends designed to restore balance, enhance vitality, and support inner wellbeing.

Herbs & Ginger

5

ginger, liquorice, fennel

Keep on going

5

cardamom, cinnamon, sage

Let it go

5

nettle, fennel, cumin

Light my flame

5

ginger, lemon peel, coriander

Stay in balance

5

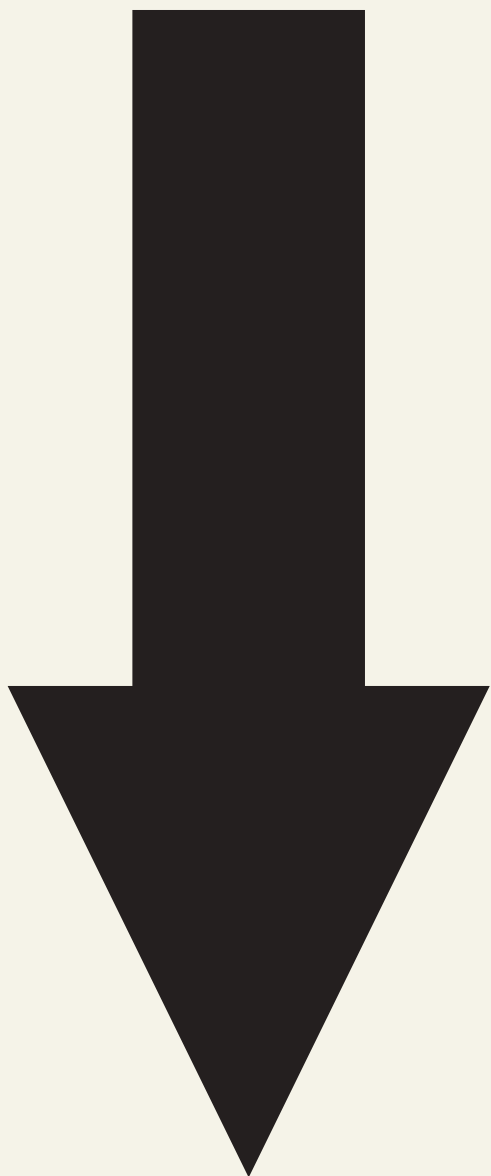
date, cinnamon, elderberry

SELECTION OF TEA

4

served with a choice of cow, almond, oat, or soy milk

TO ALL THE EXPLORERS



THANK
YOU

MINOS PALACE RESORT X BABA AU RUM

- * Crafted with care, our cocktails feature freshly squeezed juices.
 - * Long drinks boast homemade syrups and cordials.
 - * For a refreshing twist, we use fresh fruits in infused spirits.
 - * Garnishes are handcrafted daily, adding the perfect finishing touch.
 - * All spirits are meticulously selected from upscale, well-known brands.
 - * Your well-being is our priority! Please, inform our team of any allergies or dietary requirements.
 - * Don't miss out on our tantalizing Nama food menu.
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Thank you for choosing Minos Palace Resort. All our prices are in euros and inclusive of VAT and all legal taxes. The customer is not obliged to pay unless a valid receipt or invoice has been issued. The shop is obliged to have printed documents, in a special case beside the exit for the submission of any complaints.

Legally Responsible: Efstratios Patsakis

Ευχαριστούμε που επιλέξατε το Minos Palace Resort. Όλες οι τιμές είναι σε ευρώ και συμπεριλαμβάνουν Φ.Π.Α. και όλες τις νόμιμες επιβαρύνσεις. Ο καταναλωτής δεν έχει υποχρέωση να πληρώσει εάν δεν λάβει το νόμιμο παραστατικό στοιχείο (απόδειξη-τιμολόγιο). Το κατάστημα υποχρεούται να διαθέτει έντυπα δελτία διαμαρτυρίας, σε ειδική θήκη δίπλα στην έξοδο. για τη διατύπωση οποιασδήποτε διαμαρτυρίας.

Αγορανομικός Υπεύθυνος: Ευστράτιος Πατσάκης



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