

muse BISTRO

À LA CARTE MENU

Sharing

Home baked breads & kritisinia 2.00 €

Dips & Kritisinia 3.00 €

Ask about our daily selection of dips

Revithada, eggplant salad, tarama, kalamata black olives tapenade, traditional spicy feta cheese, smoked tomatoes and olive oil

Served with homemade oat breadsticks

Cheese platter 13.00 €

Chef's selection of assorted Greek artisan cheese

Cold cuts platter 13.00 €

Chef's selection of assorted Greek artisan cold cuts

Salads

Muse Bistro's Greek salad with feta foam and black olive biscuit 9.00 €

Baby spinach & filo pastry pie salad with anothyro and pine nuts, herb pesto dressing 10.00 €

Grilled vegetables salad with manouri cream, rosemary scented apricot, balsamic dressing 7.00 €

Smoked shrimp and wild rocket salad, crispy Evritanias prosciutto, spicy paprika toasted walnuts, orange wedges, citrus dressing 10.50 €

Riviera salad with tuna, baby gem lettuce, cherry tomato, quail eggs, snowpeas, potato, black olives dressing 11.50 €

Appetizers

Beef tartare, confit egg yolk, aioli mayo, crispy bread 11.00 €

"Athenian salad" with marinated anchovies, smoked trout and ouzo gelée 8.00 €

Watermelon gazpacho with graviera cheese and crispy smoked bacon 7.00 €

Maki of zucchini yalantzi, tangy lemon yaourti, tomato tartare 5.00 €

Tomatokeftedes, lemon zest flavoured revithada, herbed yaourti 5.00 €

Pita souvlaki with slow cooked pancetta, tomato marmalade, yaourti sauce 7.00 €

Starters

Pasta

Linguine with bottarga, oregano and pine nuts	12.00 €
Moussaka ravioli, anthytyro cheese cream	10.00 €
Shrimp flambé with ouzo, orzo giouvetsi with tomato and bisque	13.00 €

Main Dishes

Grilled beef fillet, fried potatoes, charred asparagus, pickled mushrooms, béarnaise sauce	18.00 €
Grilled beef ribeye, grilled vegetables, chimichurri sauce	16.00 €
Grilled pork chop, baked potato with herbed yaourti and crispy bacon, grilled confit tomato, gremolata sauce	14.00 €
Cockerel and shallot stufado, smoked pancetta, creamed corn purée	12.00 €
Pan-seared sea bass, lemon-dill rice, steamed mussels, grilled fennel oil lemon and oregano dressing	16.00 €

Mains

Desserts

Nougat ice cream with Aegina pistachios, strawberry coulis	6.50 €
Creme brûlée with maṣtiha	6.00 €
All-chocolate sablé tart, cream, Génoise and ice cream	8.00 €
Kadaifi tart with confectioner's cream, maṣtiha, chantilly and cherry compote	7.00 €
Baked fruit salad with yaourti mousse	6.00 €

Desserts

White Wine

Moschofilero white wine 187ml	4.50 €
Panselinos, Lykos Estate, Sauvignon Blanc 2019 <i>by the glass</i>	6.00 €
Mantinia, Tselepos Estate, Moschofilero P.D.O. Mantinia, 2019	24.00 €
Gerovassiliou Estate White, Malagousia Assyrtiko, P.G.I. Epanomi, 2019	30.00 €
Tesseris Limnes, Kir-Yianni Estate, Chardonnay Gewurztraminer, P.G.I. Florina, 2019	32.00 €
Klima Klima, Organic Assyrtiko Tsantali Estate, P.G.I. Chalkidiki, 2018	28.00 €
Alpha Estate Sauvignon Blanc Amyntaio P.G.I. Florina, 2019	43.00 €

Red Wine

Agiorgitiko red wine 187ml	4.50 €
Kratisfos, Lykos Estate, Agiorgitiko 2015 <i>by the glass</i>	6.00 €
Kratisfos Agiorgitiko, Lykos Estate, P.D.O. Nemea, 2015	30.00 €
Alpha Estate - Syrah - Xinomavro - Merlot Amyntaio, 2016	48.00 €
"F", Estate Nico Lazaridi, Merlot / Grenache Agora Dramas, P.G.I., 2016	32.00 €

Rosé Wine

Oniropagida Syrah, Kaniari Estate, P.G.I. Megara <i>by the glass</i>	6.00 €
Grenache Rose, Winery Lykos, Eretria, 2018	28.00 €

Sparkling Wine

Peleano rosé, Moschofilero, P.D.O. Mantinia 250 ml	10.00 €
Godibile Prosecco D.O.C., Extra Dry, 2018	26.00 €
Canti Prosecco D.O.C. Ice, Demi Sec	25.00 €

Signature Cocktails

GEM'S SPRITZ (bubbly & fruity) 7.00 €
Aperol, peach tea, orange bitter, aromatic soda

THE GATHERING (rich & fancy) 7.00 €
Caribbean aged rum, citrus oleo saccharum
orgeat, absinthe

LA TIJUANA (spicy & yummy) 8.00 €
Tequila blanco, mezcal, agave, lime cordial,
pink grapefruit soda

NEW FASHIONED (umami) 9.00 €
American whiskey, white vermouth,
banana vinegar, angostura bitter,
pickled mushroom

SYNOPSIS (sweet & sour) 8.00 €
Mataroa greek gin, lemon, thyme syrup

SERENDIPITY (after dinner / fizzy) 8.00 €
Chamomile infused gin, honey, citrus, Peleano

Cocktails

Frozen Margarita 6.50 €

Greek frozen Margarita with maŝtiha 6.50 €

Mojito 6.50 €

Frozen lime daiquiri 6.50 €

Margarita with your choice of strawberry /
carrot / tropical fruits 7.00 €

Daiquiri with your choice of strawberry /
carrot / tropical fruits 7.00 €

**Classic cocktails also available upon request.*

Cocktails

Vodka

Serkova	7.00 €
Russian Standard	7.00 €
Ketel One	8.00 €
Grey Goose	9.00 €
Belvedere	9.00 €

Gin

Beefeater	7.00 €
Plymouth	8.00 €
Mataroa	9.00 €
Grace	9.00 €
Gin Mare	10.00 €
Tanqueray	9.00 €

Tequila

Ocho Blanco	7.00 €
Ocho Reposado	8.00 €
Jose Cuervo Blanco	7.00 €
Jose Cuervo Reposado	8.00 €

Mezcal

Bruxa Espodin	8.00 €
Del Maguey	8.00 €

Rum

Havana 3	7.00 €
Havana 7	8.00 €
Chairman's	7.00 €
Diplomatico	10.00 €

Spirits

Whisk(e)y

Blended

Famous Grouse	7.00 €
Chivas 12	8.00 €

Irish

Jameson	7.00 €
Bushmill's	7.00 €

American

Jim Beam	8.00 €
Jack Daniel's	8.00 €

Single Malt

Glen Moray	9.00 €
Laphroaig	10.00 €

Greek Spirits

Metaxa 5	7.00 €
Metaxa 12	9.00 €
Skinos Mastiha	7.00 €
Ouzo	5.00 €
Tsipouro with or without anise	5.50 €

Apéritif / Liqueur

Cocchi Americano Blanco	7.00 €
Cocchi Americano Rosa	7.00 €
Fernet Branca	7.00 €
Chartreuse	7.00 €
Grand Marnier	7.00 €

Spirits

Nuts, Chips & Popcorn

Home roasted mixed nuts 3.50 €
Almonds, cashews, peanuts and walnuts
tossed with paprika and thyme

Homemade potato chips
Potato chips with sea salt 2.40 €
Potato chips with paprika 2.40 €
Potato chips with bacon 2.80 €
Truffled potato chips 3.20 €
Potato chips with oregano 2.30 €

Homemade popcorn
Popcorn with sea salt 2.00 €
Popcorn with paprika 2.40 €
Popcorn with graviera 3.20 €
Popcorn with bacon 2.80 €
Truffled popcorn 3.20 €
Sweet sea salt and butter caramel popcorn 2.80 €

Nibbles

Fresh Juice

Orange / Lemonade	2.50 €
Apple, carrot and orange	3.00 €
Fruit mix	3.50 €
Tropical	4.50 €

Smoothies

Banana, milk and honey	4.00 €
Banana and strawberry	4.50 €

Milkshakes

Chocolate / Madagascar vanilla / Caramel / Cookies / Strawberry / Kaimaki	4.80 €
Kaimaki with espresso and biscuit	5.00 €
Mix your own flavors	5.20 €
<i>Add flavors: hazelnut, caramel, chocolate...</i>	0.50 €

Beer & Energy Drinks

Alfa 330ml	4.00 €
Fix 330 ml	4.00 €
Red Bull 250 ml	3.50 €

Mocktails

Apple Spritz	3.50 €
Nojito with your choice of strawberry or mint	3.50 €
Virgin Margarita with your choice of strawberry watermelon / lemon / melon / tropical fruits	4.50 €
Virgin Daiquiri with your choice of strawberry watermelon / lemon / melon / tropical fruits	4.50 €

Water, Soft Drinks & Bottled Juices

Mineral water 500ml	0.50 €
Mineral water 1,5L	1.20 €
Sparkling water 250ml	3.00 €
Soda Water 330ml	2.00 €
Coca-Cola / Light / Zero / Sprite / Light Fanta / Blue / Lemon / Light 330 ml	2.00 €
Sour cherry 250ml	1.70 €
Apricot, apple and orange 250ml	1.70 €
Fruit mix cocktail / Orange 330ml	1.70 €

Juices, Smoothies
& More

Hot Coffee

Espresso / Espresso ristretto / Espresso lungo	1.80 €
Double espresso	2.20 €
Espresso Americano	1.80 €
Espresso macchiato	2.00 €
Cappuccino	2.00 €
Cappuccino latte	2.20 €
Double cappuccino	2.60 €
Filter coffee	2.50 €
Greek coffee	1.60 €
Double Greek Coffee	2.00 €
Instant Hot Coffee	1.60 €
<i>Add flavors: hazelnut, caramel, chocolate...</i>	0.50 €

Hot Tea & Herbals

Tea / Mountain tea / Green tea / Peppermint Fruits of the forest / Black tea / Chamomile	2.50 €
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Hot Chocolate

Cocoa powder and milk	2.50 €
Dark chocolate / White chocolate	3.00 €
<i>Add flavors: hazelnut, caramel, chocolate...</i>	0.50 €

Cold Coffee

Freddo espresso	2.00 €
Freddo cappuccino	2.00 €
Frappé	1.60 €
Cold instant coffee with ice cream or Baileys	3.50 €
Cold Greek Coffee	2.50 €
Freddoccino	3.50 €
<i>Add flavors: hazelnut, caramel, chocolate...</i>	0.50 €

Homemade Iced Tea

Lemon / Peach / Mint iced tea	2.50 €
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Coffee & Tea