



AIATIKO

MEAT THE WINE

## APERITIVO AND LOW ABV COCKTAILS

Campari Infused with Red Berries, Rose Sparkling Wine, Flavored Tonic  
8.50€

Gin Cooked with Fresh Oregano and Rosemary, Green Chartreuse,  
Three Cents Aegean Tonic  
8.00€

Italicus Rosolio di Bergamotto, Melon Sherbet,  
Pink Grapefruit Soda, Orange Bitters  
8.50€

## SIGNATURE COCKTAILS

Vodka, Aperol, Strawberry Sherbet, Passion Fruit Puree, Fresh Lime Juice,  
Chocolate Bitters  
9.50€

Gin Cooked with Fresh Herbs, St Germain, Melon Sherbet, Ginger, Fresh  
Lime Juice, Fresh Pink Grapefruit Juice, Rose Pepper  
9.50€

Aged Rum Blend Cooked with Pineapple and Spices, Tentura, Passion Fruit  
Puree, Raspberry Shrub, Ginger, Fresh Lime Juice, Fresh Pink Grapefruit  
Juice, Aromatic Bitters  
11.00€

Diplomatico Exclusiva, Red Vermouth Cooked with Strawberries, Orange  
Bitters, Chocolate Bitters  
12.00€

Tequila Cooked with Watermelon, Fresh Lime Juice, Pink Grapefruit Soda  
9.50€

Tequila Blanco, Tequila Reposado, Ancho Reyes Verde,  
Fresh Lime Juice, Orange Bitters  
11.00€

Bourbon Whiskey Cooked with Bacon, Tonka Syrup, Aromatic Bitters,  
Orange Bitters, Chocolate Bitters  
9.50€