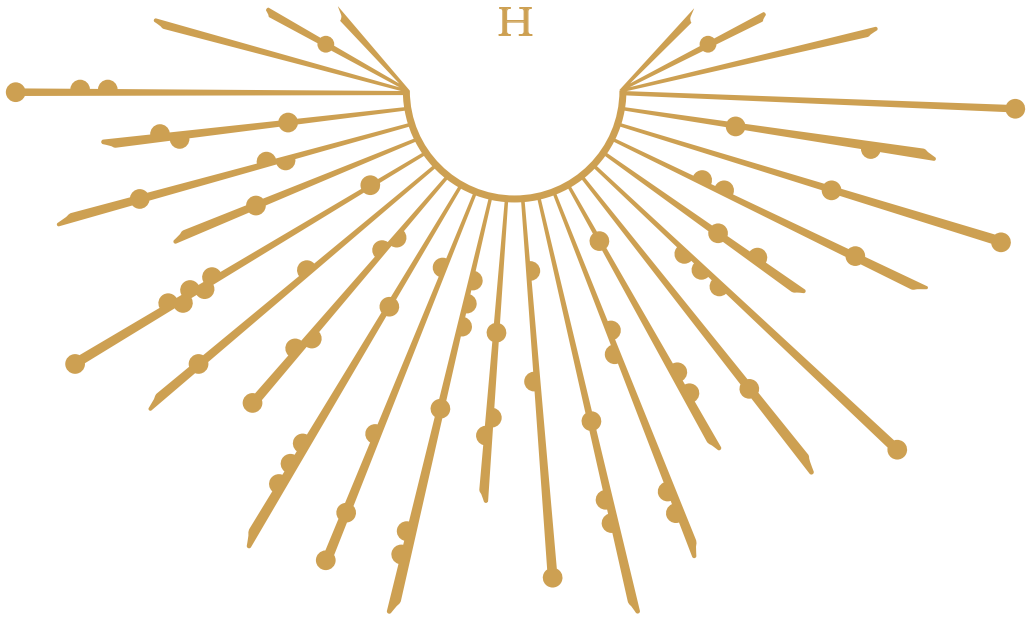


B
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H



PERUVIAN BITES



Conchitas (g) (d) (f) (mo) (ce) <i>Scallops, taramosalata foam, aji amarillo leche de tigre, crispy garlic, chili pepper</i>	10
Siu Mai (e) (g) (c) (p) <i>Chicken and shrimp siu mai, quail egg, smoked aji amarillo cream, chili peanut oil</i>	6
Pork Belly Bao (g) (sb) (se) (mo) <i>Char siu pork belly, bao bun, pickled radish, coriander, smoked chimichurri</i>	10
Shrimp Bao (g) (c) (e) <i>Shrimp tartare, bao bun, Thai mayonnaise, criolla sauce</i>	8
Red Tuna Plantain (e) (f) (sb) (g) <i>Red tuna tartare, lime mayonnaise, fried green plantain</i>	14
Calamari Chicharrón (mo) (g) (e) (f) <i>Crispy fried calamari, tarama foam, gochujang mayonnaise, chives</i>	23
Peruvian Chicken Popcorn (sb) (f) (se) (d) (e) (g) <i>Crispy corn-fed chicken, rocoto-gochujang sauce, mint, coriander, yogurt-lime cream</i>	18

DESSERTS



Fruit Salad <i>seasonal fruits</i>	25
Purple Corn Tapioca <i>tapioca infused with chicha morada, confit lemon, fresh coconut</i>	17
Ice Creams (d) <i>ask for availability</i>	5
Sorbets <i>ask for availability</i>	5

BREEZY COCKTAILS



Emerald Gin Fizz <i>Dinorda Gin, melon liqueur, cucumber, lime, ginger beer</i>	19
Kimchi Paloma <i>Tequila reposado, mezcal, Aperol, kimchi, pink grapefruit soda</i>	19
Toco Toucan <i>Blend of rums, Campari, watermelon, pineapple, fresh lime</i>	19
Archipelago <i>Pisco, mastiha, guava, tangerine, basil, citrus</i>	19

SPIRIT-FREE



Razzmatazz Vol. 2 <i>Guava, tangerine, citrus, cherry soda</i>	15
Heat Crusher <i>Watermelon, gochujang, citrus, pink grapefruit soda</i>	15
Verde Spice <i>Cucumber, honeydew, fresh lime juice, ginger beer</i>	15
Iced Tea	12
Homemade Lemonade	12

WINE BY THE GLASS



CHAMPAGNES

	GLASS	BOTTLE
Veuve Clicquot, Yellow Label Brut	35	210
Philipponnat, Réserve Perpétuelle Brut	37	220
Veuve Clicquot, Rosé Brut	40	240
Philipponnat, Rosé Brut	42	250

WHITE WINE

	GLASS	BOTTLE
Vassaltis Vineyards, Nassitis <i>Assyrtiko – Athiri - Aidani, Santorini, Greece</i>	21	100
Oenops Wines, Apla White <i>Malagouzia - Vidiano - Assyrtiko</i>	16	57
Samuel Billaud, Chablis <i>Chardonnay, Burgundy, France</i>	23	115
Cloudy Bay, Sauvignon Blanc <i>Sauvignon Blanc, Marlborough, New Zealand</i>	20	110

ROSÉ WINE

	GLASS	BOTTLE
Alpha Estate, Single Vineyard 'Skatzochiros' <i>Xinomavro, Amino, Greece</i>	19	95
Strofilia Estate, Pink Crush (Off-dry) <i>Cabernet Franc - Syrah – Merlot, Korinthia, Greece</i>	15	65
Domaines Ott, By.Ott Bandol Rosé <i>Grenache - Cinsault - Syrah - Mourvèdre Provence, France</i>	20	100
Château Miraval, Miraval Rosé <i>Cinsault - Grenache - Rolle - Syrah, Provence, France</i>	19	95

RED WINE

	GLASS	BOTTLE
Albert Bichot, Bourgogne Rouge <i>Pinot Noir, Burgundy, France</i>	18	90
Escarpment Vineyard <i>Pinot Noir, Martinborough, New Zealand</i>	19	95

BEVERAGES



WATER

Avra Mineral Water	8
Avra Carbonated Mineral Water	8

SOFT DRINKS

Coca-Cola	6
Coca-Cola Zero	6
Sprite	6
Three Cents Tonic Water	7.5
Three Cents Plain Soda Water	7.5
Three Cents Pink Grapefruit Soda	7.5
Three Cents Cherry Soda	7.5
Three Cents Fig Leaf Soda	7.5
Three Cents Ginger Ale	7.5
Red Bull	8

COFFEE

Espresso	7
Double Espresso	8
Cappuccino	8
Double Cappuccino	9
Freddo Espresso	8
Freddo Cappuccino	9

TEAS

Earl Grey	6
Chamomile	6
Fresh Mint Tea	6
Rooibos	6

BEERS



D'Athenes Lager	10
Corona Extra	10
Heineken 0%	6



MANKO

A T H E N S

Dishes indicated with (A) Alcohol | (C) Crustaceans | (CE) Celery | (D) Dairy | (E) Egg | (F) Fish | (P) Peanuts | (G) Gluten | (L) Lupin | (MO) Mollusc | (M) Mustard | (N) Nuts | (TN) Tree Nuts | (R) Raw | (S) Shellfish | (SE) Sesame | (SB) Soybeans | (SU) Sulphites | (V) Vegetarian | (VG) Vegan – Responsibly Sourced. Consumption of raw or undercooked meats, seafood, or poultry products, such as eggs may increase your risk of food borne illness. Please notify your waiter if you have any known food allergies or intolerances.

Our food is prepared in an environment where other allergen ingredients are handled.

Prices are in Euros and include all applicable taxes.