



# DAIOS COVE

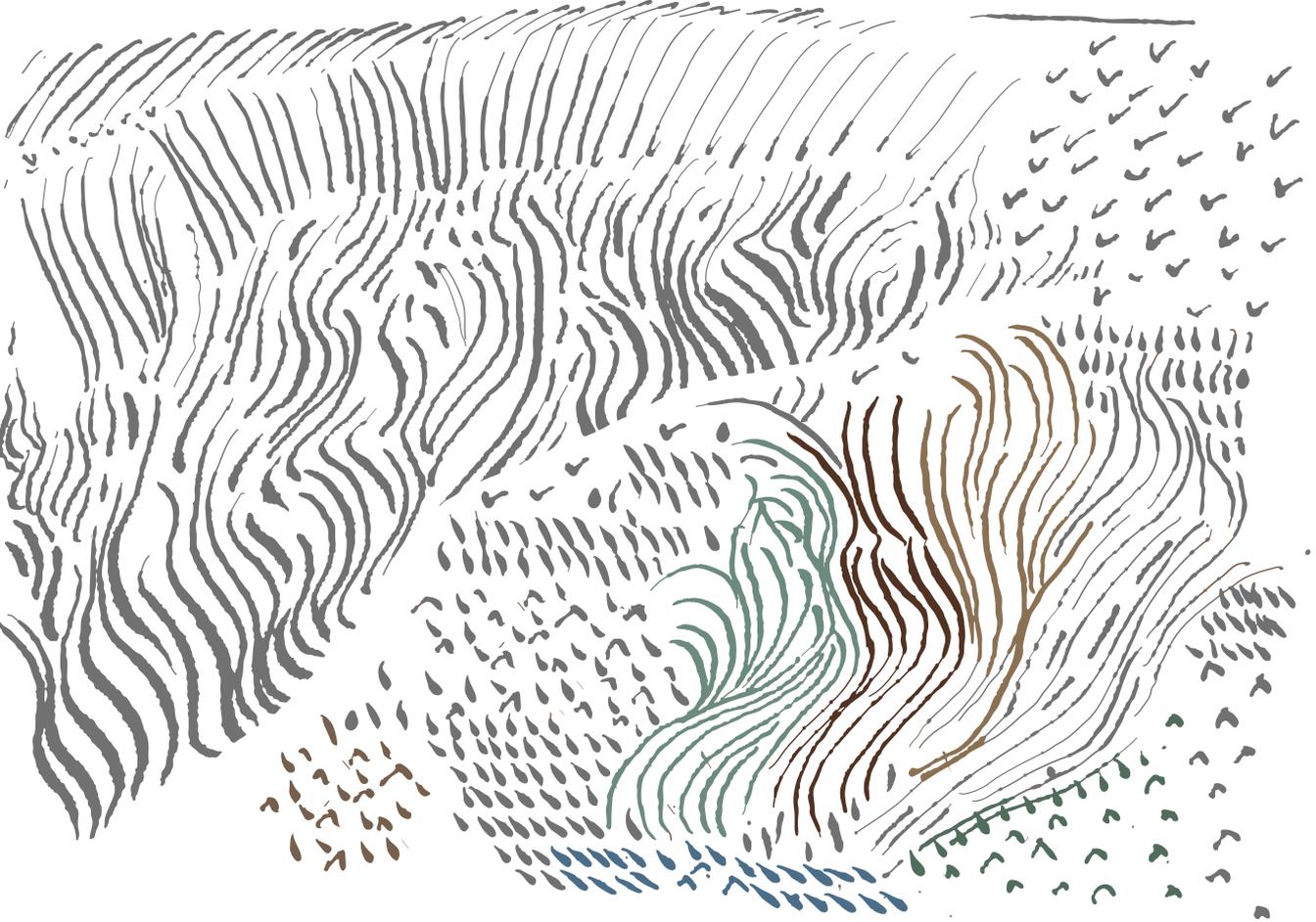
presents

## THE CLUMSIES

The Clumsies - Athens-based cocktail masters and awarded 7th in the World's 50 Best Bars 2018 – continue to innovate at Daios Cove.

A mouth-watering selection of signature cocktails has been created exclusively for Daios Cove guests, inspired by the cove itself. Focusing on the unique plant life of Crete, the Clumsies discover divine ingredients meant to galvanize the senses.

What you get is class in a glass – the most incredible drinks you have ever tasted!



THE  
CLUMSIES

# The Cretan Terroir

SIGNATURE COCKTAIL MENU

*terroir /tɛr'wa:/*

*from the French terre meaning 'land, soil, earth'*

We draw inspiration from the Cretan terroir, the rich natural environment granting unique traits to the flora of Crete.

Each signature recipe embodies the authentic nature of the island and quintessentially, the Cretan character of the ingredients.

# Countryside & Landscapes

Crete - the island at the crossroads of three continents, Europe, Asia and Africa.

The products of Crete lead the way in terms of exquisite quality, thanks to the island's fertile soil, ideal weather conditions and the distinctive farming expertise of Cretans.



## Green Colada

Sweet

*Tanqueray Gin, Avocado Cream, Coconut, Sage, Spices*

**Avocado:** a tropical and nutritious fruit which flourishes in the northern Chania and west Rethymnon areas of the island. Packed with vital minerals, the versatile avocado is a rich source of vitamin E

14€



## Cretan Smash

Sweet & Sour

*Raki, Smirnoff Vodka, Cucumber, Zucchini Water, Basil, Flower Honey*

**Cucumber/Zucchini:** both zucchini and cucumber plants thrive in the warm habitat provided by the fertile soil of Crete, particularly on the southeastern side of the island, in Ierapetra. Popular choices with the locals during the summer months when energizing foods are needed the most

14€



## Tomato Trilogy

Umami

*Crafted Raki Tomato Leaves, Sun-dried & Tomato Mix, Bloody Mary Carob Sauce, Lemon, Black Olive*

**Tomato:** the 'round goddess' grows abundantly on the island where the climate and fertile soil create the perfect conditions for its cultivation. The noble tomato is grown all over Crete and is a key ingredient of the Cretan Diet thanks to its high content in lycopene, a potent antioxidant

15€



## Gold Fashioned

Sweet

*Crafted Banana Rum, Agourida Red Grapes, Honeysuckle*

**Banana:** the semi-tropical climate of Crete is the reason the banana plant has flourished in the area of Arvi, Viannos. Rich in potassium, the Arvi banana has a distinct aroma and its taste is a favourite amongst connoisseurs

14€



## Mexican Familia

Sour & Sweet

*Don Julio Blanco Tequila, Prickly Pear, Fig, Citrus Cordial*

**Prickly Pear:** This tropical fruit is grown from end to end of the island. From Palaiochora in Chania to Pachia Ammos in Lassithi, the prickly pear is a key product of the Cretan land due to its high nutritional content and medicinal properties

15€

## Ingredients & Inspiration

Avocado  
Cucumber  
Zucchini  
Tomato  
Banana  
Prickly Pear

# Mountainous Spaces & Gorges

The largest of the Greek islands, Crete boasts a remarkable landscape of high mountains from east to west. The streams and currents flowing through these mountains have skillfully carved out majestic gorges with a flora unique to the island.



## Highball Gimlet “Cretan Edition”

Sweet

*Tanqueray No. 10 Gin,  
Cretan Greens Cordial, Three  
Cents Grapefruit Soda, Olive*

**Cretan Greens:** More than 150 species of greens and plants may be found in the mountainous spaces of Crete. These greens form an integral part of the Cretan Diet which is synonym to good health and longevity

15€



## Minotaurus

Sweet & Dry

*Bulleit Bourbon Whiskey  
Apaki Fat Washed, Helios  
Sweet Wine from Liatiko,  
Rosemary, Bay Leaf Bitters*

**Rosemary:** an aromatic plant which thrives on the Cretan hillsides and is also a popular herb to grow at home. It has been cultivated on the island for centuries for its therapeutic and medicinal properties and is widely used in traditional medicine and cooking

15€



## Clumsy Negroni

Bitter & Sweet

*The Clumsies Old Tom Gin,  
House Blended Vermouth,  
Campari, Beeswax, Dittany*

**Cretan Dittany:** endemic to the island of Crete, the famous 'fire plant' only grows on steep hillsides of gorges in the most mountainous regions. A powerful healing and restorative herb, dittany is a quintessential member of the Cretan plant family

15€



## Vegan's Sour

Sour

*Johnnie Walker Gold  
Reserve, Malotira-  
Sideritis-Syriaca, Salty  
Honey, Aquafaba, Lemon*

**Malotira-Sideritis Syriaca:** flourishes at high altitudes in the White Mountains and Psiloritis. This herbaceous plant takes its name from *male tirare* meaning to push away/get rid of illness, an expression the Venetians used to convey the therapeutic properties of the plant for the common cold

15€



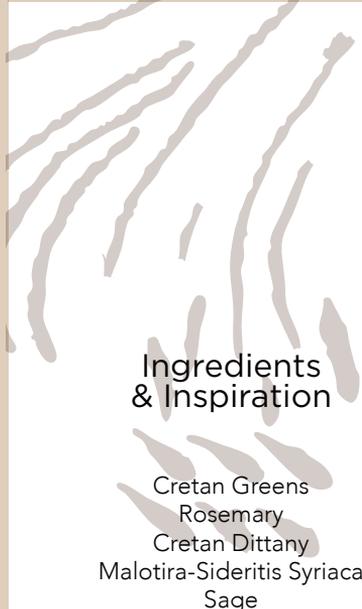
## The Curator

Sour & Spicy

*Crafted Stakovoutyro  
Aged Rum, Bergamot,  
Ancho Reyes Verde,  
Melon, Sage*

**Sage:** A quintessential Cretan plant with a strong aroma and taste, sage thrives in mountainous, barren terrains and is considered one of nature's most powerful antioxidants. Women in ancient Greece welcomed back their men from war with a sage tea drink to stimulate fertility

15€



## Ingredients & Inspiration

Cretan Greens  
Rosemary  
Cretan Dittany  
Malotira-Sideritis Syriaca  
Sage

# Wellness Drinks

Cocktails which form a mosaic of the Cretan terroir treasures combined with exceptional ingredients. Our recipes draw inspiration on the respect for locality and simultaneously encompass the ever-increasing need for well-being.



## Rhum and Apples

Fruity

*Clément Rhum Agricole, Petimezi, Pressed Apple Juice, Cinnamon, Vanilla*

**Petimezi:** a favourite natural sweetener made of grape mollasses, petimezi is considered a pantry staple of the Cretan home. Combined here with apples sourced locally in season and pressed in house

14€



## Daios Spritz

Sweet & Dry

*Otto's Athens Vermouth, Cretan Mountain Tea, Savory/Throumpi, Sparkling Water*

**Throumpi – summer savory:** a traditional herb used in antiquity as a digestif. Also known as the ancient 'breath freshener' for its natural antimicrobial and antibacterial properties

14€



## Detox Punch

Sour & Sweet

*Metaxa 12\*, Beetroot Sherry, Ginger, Cretan Aloe Vera Juice, White Grapefruit Juice*

**Aloe Vera:** The plant of immortality has been considered a miraculous elixir since ancient times and is cultivated systematically on Crete. An ancient Greek symbol of beauty, patience, luck and health among others, aloe vera has astonishing healing and beauty properties

14€



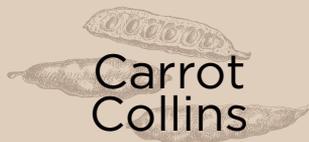
## Celery Fizz

Sour & Sweet

*London Dry Gin, Skinós Mastiha Spirit, Fluffy Celery Juice, Pineapple, Cretan Honey, Lemon, Sparkling Water*

**Cretan Honey:** Beekeeping has been a tradition on Crete for over 4.000 years resulting in one of the most aromatic and potent honeys. Nature's golden healer is made by bees feeding predominantly on thyme and other plants of the fertile Cretan land making it famous for its distinctive aroma and taste

14€



## Carrot Collins

Sweet & Sour

*The Clumsies Old Tom Gin, Carob Liqueur Top up Carrot Soda, Lemon*

**Carob:** also known as the 'dark chocolate' of older generation Cretans for its fortifying energy properties. The carob is deeply entrenched in the frugal way of life on Crete due to its high calcium and iron content

15€

## Ingredients & Inspiration

Summer Savory/Throumpi  
Aloe Vera  
Cretan Honey  
Petimezi  
Carob

# The Beach House Signature Cocktails



## Aegean Americano

Aegean Negroni, Top Up Three Cents  
Aegean Tonic

*\*Aegean Negroni  
The Clumsies Old Tom Gin, Carpano Dry,  
Carpano Bianco, Amontillado Sherry, Cretan  
Dittany, Fennel Seeds, Noilly Prat*

15€

## Mai Tai

House Blended Rum, Macadamia  
Orgeat, Orange Curaçao, Lime,  
Pineapple, Bitters

15€



## Zombie

#clumsyedition

House Blended Rum, Passion  
Fruit, Salted Caramel,  
Calamansi Juice

15€

Market Inspection Representative: Panos Almyrantis

Prices include all legal taxes and service charges.  
Customers may refuse to pay if the restaurant does not issue a valid  
tax receipt or invoice for their purchase(s).