DAIOS COVE

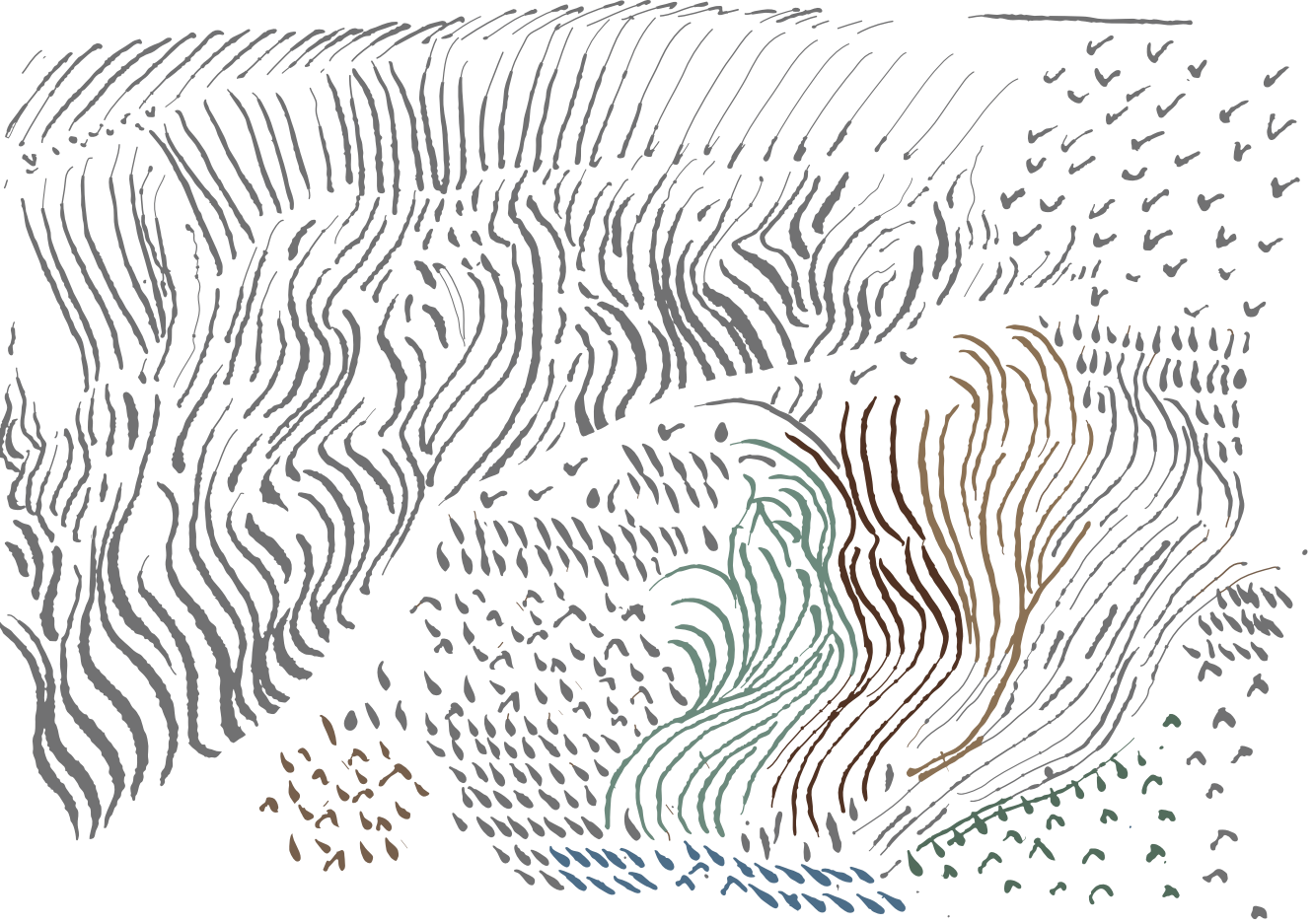
presents

THE CLUMSIES

The Clumsies - Athens-based cocktail masters, awarded 6th in the World's 50 Best Bars 2019 – 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 /tɛrˈwɑː/
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€

Tropical Sunset

Umami

Tanqueray Dry gin, Passion fruit Soda, Tomato, Vanilla, Coconut

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

16€

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 are 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

Roe & Co Whiskey, Crème De Cassis, Red wine reduction, Rosemary, Black lemons

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€

Summer in Crete

Sour & Spicy

House blended rum, pink pepper & Ginger Tincture, Melon, Sage

Sage: A classic 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 wellbeing.

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, Summer 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€

Strawberry Collins

Sweet & Sour

The Clumsies old Tom gin, hazelnut liqueur, lemon, Strawberry Soda

Strawberry: Endowed with the vibrant colour red and a distinct sweet taste, it possesses numerous antioxidant properties and is highly nutritional. Originally discovered by the Romans for its healing and beautifying qualities.

16€

Celery Fizz

Sour & Sweet

London Dry Gin, Skinos 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€

Punch Lover

Sour & Sweet

Metaxa 12, beetroot & Cherry Cordial, lime kaffir*

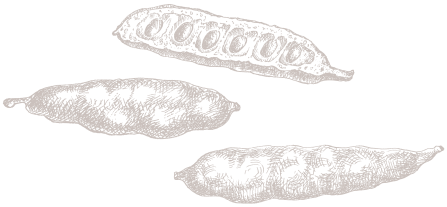
Beetroot: A staple of the Cretan diet, beetroot was used by the ancient Greeks for pharmaceutical purposes as well as an offering to the gods. It was standard belief that Aphrodite owed her beauty to the consumption of beetroot while it was gifted to Apollo to secure his favour and calm seas.

16€

Ingredients & Inspiration

Summer Savory - Throumpi
Strawberry
Cretan Honey
Petimezi
Beetroot

The Beach House Cocktails on Tap



Coffee & Tonic

Cognac v.s, Carob Coffee, Elderflower, Apricot, Tonic

16€

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).