

O C E A N

FOOD

A P P E T I Z E R S

Crispy fried calamari, tartare sauce	SF, NF	16€
Tempura vegetables, herbs from our garden, spicy tomato syrup	V, VG, SF, DF, NF, H	12€
Homemade tarama, toasted country bread	SF, DF, NF	12€

P I Z Z A

Parma: Prosciutto, arugula, cherry tomatoes, mozzarella, olives and tomato sauce	SF, NF	18€
Tartufata: truffle cream and arugula	VG, SF, NF	18€

P A S T A

Saffron linguine with seafood and herbs	SF, NF	29€
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P I T A S

Lentil and quinoa falafel, spicy mango and cilantro chutney	VG, SF, NF	15€
Crispy lamb, harissa condiment and greek yoghurt with mint	SF, NF	16€
Chicken shawarma, tomatoes, cucumber and red onion	SF, NF	16€

SALADS

Ocean poke bowl with avocado, tuna, cucumber, red radish, cabbage, pomegranate, spring onions and cilantro H, SF, NF, GF, DF	19€
Baby gem lettuce, grilled chicken, pickled vegetables, pomegranate dressing H, SF, NF, GF, DF	19€
Riviera salad with fingerling potatoes, tuna, tomatoes, cucumber, red radishes, French beans, kalamata olives, red bell peppers, hard boiled eggs and basil SF, H	19€
King prawn Caesar salad with romaine salad, baby spinach, carob croutons, grains and parmesan SF, H	21€
Red quinoa salad with tomatoes, berries, grilled asparagus, feta cheese, cucumber and cilantro VG, SF, H	19€

SANDWICHES

Served with fries and green salad

Daios Cove Croque with chicken, black truffle cream, Greek gruyère SF, NF	19€
Spiny lobster roll NF	24€
Seared tuna club sandwich, horseradish cream SF, NF	20€
Dry-aged beef burger, Metsovone cheese, caramelized onions, sautéed mushrooms, harissa mayonnaise SF, NF	21€

DESSERTS

All about lemon GF, SF, NF	12€
Tiramisù SF, NF	12€
Cheesecake ice cream, wild berry sauce NF, SF	12€
Warm chocolate mousse, vanilla ice cream GF, SF	12€
Fresh fruit platter, Cretan honey madeleines, raspberry sorbet H, SF, NF, V	12€
Choose from our selection of ice cream and sorbet VG	4€

(one scoop)



WINE & BEVERAGES

BY THE GLASS

CHAMPAGNE

Veuve Clicquot Ponsardin Brut Champagne	19€
Pinot Noir, Meunier, Chardonnay, Champagne, France	
Drappier Brut Rosé*	23€
Pinot Noir, Urville, Champagne, France	

SPARKLING

Akakies Rosé	12€
Kir-Yianni Estate, Xinomavro, Macedonia, Greece	
Moscato d' Asti Muray	10€
Beppe Marino, Moscato, Piemonte, Italy	
La Farra Prosecco DOC	9€
La Farra Estate, Glera, Treviso, Italy	

**Not included in the Residents' Club*

BY THE GLASS

WHITE

Dafnios Douloufakis Winery, Vidiano, Crete, Greece	9€
Apla Oenops Winery, Assyrtiko, Malagousia, Roditis, Macedonia, Greece	12€
Alpha Estate Malagousia Alpha Estate, Malagousia, Macedonia, Greece	12€
Bidoli Pinot Grigio Bidoli Winery, Pinot Grigio, Venice, Italy	12€
Santa Digna Reserva Sauvignon Blanc Miguel Torres, Sauvignon Blanc, Chile	14€

BY THE GLASS

ROSÉ

Lyrarakis Rosé Lyrarakis Wines, Liatiko, Merlot, Crete, Greece	9€
Merlot Rosé Domaine Costa Lazaridi, Merlot, Macedonia, Greece	14€
Marius Rosé Michel Chapoutier, Syrah, Grenache, South France	12€
Techni Alipias Rosé Wine Art Estate, Syrah, Macedonia, Greece	10€
Apla Rosé Oenops Winery, Xinomavro, Limniona, Mavroudi, Macedonia, Greece	12€
L'Esprit du Lac Kir-Yianni Estate, Xinomavro, Macedonia, Greece	12€

BY THE GLASS

RED

Kotsifali Lyrarakis Lyrarakis Wines, Kotsifali, Crete, Greece	9€
Alpha Estate Xinomavro Single Vineyard "Hedgehog" Alpha Estate, Xinomavro, Macedonia, Greece	12€
Hatzimichalis Estate Domaine Hatzimichalis, Cabernet Sauvignon, Central Greece	13€
G.D. Vajra Langhe Rosso, Nebbiolo, Piemonte, Italy	12€

TEQUILA & MEZCAL

TEQUILA

Don Julio Blanco	11€
Don Julio Reposado	14€
Don Julio Añejo	16€
Casamigos Añejo	17€
Casamigos Blanco	18€
Casamigos Reposado	19€
Herradura Reposado	12€
Herradura Blanco	12€
Jose Cuervo Traditional Reposado	12€
Jose Cuervo Traditional Silver	12€
Jose Cuervo Platino	19€
Ocho Blanco	12€
Ocho Reposado	13€

Don Julio 70	25€
Don Julio 1942	29€
Clase Azul Blanco	29€
Clase Azul Reposado	45€
Clase Azul Añejo	120€
Jose Cuervo Reserva De la Familia	33€
Fortaleza Blanco	25€

Not included in the Residents' Club

MEZCAL

Verde Momento Mezcal	14€
Amores Espadin Mezcal	16€
Amores Cupreata Mezcal	16€
Illegal Joven Espadin Mezcal	16€
Mezcal Nuestra Soledad	19€
Del Maguey Vida Mezcal	20€
Del Maguey Crema de Mezcal	19€
La Escondida Joven Espadin	18€

Illegal Reposado Mezcal	21€
Casamigos Mezcal	22€
Clase Azul Mezcal	95€
Montelobos Pechuga	40€
Montelobos Ensemble	24€
Del Maguey Santo Domingo Mezcal	42€
Del Maguey Tobala	35€
Del Maguey Chichicapa	22€
Del Maguey Vild Tepextate	33€

Not included in the Residents' Club

SPIRITS & BEVERAGES

VERMOUTH, APERITIF & DIGESTIF

Daios House Vermouth	10€
Martini Rubino	11€
Martini Ambrato	11€
Carpano Antica Formula	12€
Carpano Bianco	10€
Noilly Prat	10€
Mancino Chinato	13€
Cocchi Americano	11€
Otto's Athens Vermouth	9€
Ramos Pinto Port White	10€
Ramos Pinto Ruby Port	10€
Amaro Averna	10€
Amer Picon	10€
Fernet Branca	10€
Campari	10€
Herb Roots (dittany)	11€
Ouzo	8€
Raki Cretan spirit	8€
Belsazar Dry	10€
Belsazar Red	11€
Belsazar Rosé	11€
Belsazar White	10€

COGNAC, BRANDY & GRAPE SPIRITS

Hennessy V.S	15€
Hennessy x.o**	40€
Rémy Martin V.S.O.P.	16€
Rémy Martin x.o**	35€
Courvoisier V.S.O.P.	15€
Janneau Tradition Grand Armagnac	15€
Biron Calvados	13€
Boulard V.S.O.P. Calvados Pays d'Auge**	18€
Metaxa 12*	14€
Metaxa Private Reserve**	19€
Aged Tsipouro Kardasis	13€
Dark Cave-Aged Tsipouro	14€
Pisco Barsol Quebranta	13€
Grappa Cocchi Del Piemonte	13€
Capovilla Grappa Di Barolo**	19€
Capovilla Grappa Di Traminer**	20€
Capovilla Grappa Di Tabacco**	29€

***Not included in the Residents' Club*

VODKA

Smirnoff	9€
Absolut	10€
Tito's	13€
Russian Standard	11€
Żubrowka	11€
Cîroc	14€
Belvedere*	15€
Ketel One	12€
Ketel One Citroen	12€
Beluga Noble Russian Vodka*	15€
Belvedere Single Estate Rye Lake Bartężek*	16€
Belvedere Single Estate Rye Smogóry Forest*	16€
Ketel One Botanical Cucumber & Mint	14€
Ketel One Botanical Grapefruit & Rose	14€
Ketel One Botanical Peach & Orange Blossom	14€

**Not included in the Residents' Club*

GIN

Gordon's	9€
Tanqueray	10€
Bombay Sapphire	10€
Tanqueray Ten	12€
Sipsmith	14€
Hendrick's	13€
Monkey 47*	18€
G'vine Floraison	14€
Martin Miller's	12€
London No.3*	15€
The Botanist*	16€
Bloom	13€
Plymouth	13€
Gin Mare*	16€
Nolet's*	20€
Tanqueray Lovage*	18€
Villa Ascenti*	16€

LIMITED EDITION

The Clumsies Old Tom Gin

12€

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R U M

Pampero Blanco	9€
Bacardi Carta Blanca	10€
Pampero Especial	9€
Havana Club Añejo Reserva	10€
Zacapa 23 years old*	15€
Zacapa XO*	28€
Bacardi 8 years old	13€
Sailor Jerry Spiced Rum	11€
Chairman's Spiced Rum	13€
Diplomatico Reserva Exclusiva	15€
El Dorado 12 years old*	16€
Plantation Trinidad*	16€
Appleton Estate Signature Blend	12€
Angostura 1919*	15€
Zacapa Royal*	49€
Clément Rhum Agricole	11€

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WHISKEY

BLENDED WHISKEY

Haig	9€
Famous Grouse	10€
Teacher's	10€
Monkey Shoulder	13€
Johnnie Walker Red	10€
Johnnie Walker Black Label	12€
Johnnie Walker Double Black	13€
Johnnie Walker Gold Reserve	14€
Johnnie Walker Blue Label*	34€
Johnnie Walker King George V*	78€
Copper Dog	12€
Johnnie Walker Green Label	14€
Johnnie Walker 18 years old*	19€

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WHISKEY

MALT WHISKEY

Talisker 10 years old	14€
Talisker Port Ruighe	15€
Oban 14 years old*	16€
Caol Ila 12 years old*	16€
Laphroaig 10 years old	14€
Ardbeg 10 years old*	16€
The Glenrothes Select Reserve	14€
The Balvenie 12 years old*	16€
Dalwhinnie 15 years old	14€
Glenkinchie 12 years old	17€
Cragganmore 12 years old	14€
Glenfiddich 12 years old	13€
Glenfiddich 18 years old*	19€
Cardhu 12 years old	13€
Cardhu Gold Reserve	14€
Glenmorangie 10 years old	15€
Clynelish 14 years old*	17€
Lagavulin 8 years old* / 16 years old*	19€
Mortlach 12 years old*	16€
Mortlach 16 years old*	22€
The Macallan Double Cask 12 years old*	19€

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WHISKEY

IRISH WHISKEY

Tullamore D.E.W.	10€
Bushmills	11€

AMERICAN WHISKEY

Bulleit Bourbon	12€
Bulleit Rye	12€
Four Roses	11€
Jack Daniel's	11€
Maker's Mark	12€
Woodford Reserve	15€

JAPANESE WHISKEY

Nikka From The Barrel	17€
Nikka Taketsuru Pure Malt*	17€
Nikka Pure Malt White*	17€
Nikka Pure Malt Red*	17€
Nikka Pure Malt Black*	17€
Hibiki Japanese Harmony*	23€

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LIQUEUR

Cointreau Orange Liqueur	11€
Grand Marnier Cordon Rouge	12€
Grand Marnier Louis Alexander	17€
Drambuie	11€
Skinos Mastiha Spirit	11€

NON - ALCOHOLIC COCKTAILS

Gin & Tonic	10€
Negroni	10€
Frozen Colada	10€
Dark & Stormy	10€

KIDS NON - ALCOHOLIC COCKTAILS

Cucumber Martini	14€
Virgin Collins	14€
Strawberry Caipirinha	12€
Star Martini	12€

BEERS

Mythos 0,33lt	5€
Mythos Ice 0,33lt	6€
Fix 0,33lt	5€
Mythos draught 0,4lt	7€
Carlsberg 0,33lt	7€
Guinness Irish dry stout 0,33lt	8€
Warsteiner 0,33lt	8€
Kaiser 0,33lt	7€
Erdinger 0,5lt	9€
Corona 0,33lt	8€
Stella Artois 0,33lt	7€
Fix non-alcohol 0,33lt	6€

BEVERAGES & JUICES

Coca-Cola	5€
Sprite	5€
Fanta (Lemon/Orange)	5€
Tonic Water	5€
Three Cents Pink Grapefruit Soda	6€
Three Cents Gentlemen's Soda	6€
Three Cents Aegean Tonic	6€
Three Cents Lemon Tonic	6€
Three Cents Ginger Beer	6€
Somersby Cider 0,33lt	6€
Mineral Water 1lt	5€
Evian 0,75lt	8€
Sparkling Water 0,33lt / 1lt	4.5 / 5.5€
San Pellegrino 0,25lt / 0,75lt	4.5 / 8€
Perrier Sparkling Water 0,33lt	6€
Fresh seasonal fruit juice	7€
Fresh orange juice	7€
Fresh grapefruit juice	7€
Juice from carton	4€

DAIOS JUICES

Power Boost	9€
<i>Pear, broccoli, cucumber, basil and lime</i>	
Hangover Retreat	9€
<i>Beetroot, raspberries, cherries, coconut and honey syrup</i>	
Green Detox	9€
<i>Green apple, cucumber, celery, spinach and kiwi</i>	
Summer Energizer	9€
<i>Yellow grapefruit, strawberry, ginger and red apple</i>	
Sunshine Karma	9€
<i>Orange, passion fruit, carrot and mint</i>	
Citrus Detox	9€
<i>Pink grapefruit, lime, pineapple and agave nectar</i>	

COFFEE & TEA

Hot Nescafé	5€
Cold frappé	5€
Espresso	4€
Double Espresso	5€
Cappuccino	5€
Double Cappuccino	6€
Greek coffee	4€
Irish coffee	8€
Hot / cold chocolate	5€
Tea / iced tea	5€

TEA MENU

Sunshine, soil, plants, and people; the taste of a tea is created by every environmental and human influence along its journey from the seed.

Lalani & Co London understand the craft of making exquisite tea by sourcing unique teas seasonally, valuing independent and family-run tea gardens, organic agriculture, and full traceability. Find your cup of excellence in our tea library of single-batch teas from each tea terroir.



SPECIALISTS IN SINGLE-BATCH TEA

12:00PM - MIDNIGHT

BLACK

Assam Malt 2nd Flush 2018 5€

Single origin Assam from the organic Chardwar estate. Picked in the 2nd flush season which has the famous rich malty notes of a fine Assam. Available hot or over ice.

Darjeeling Grand Reserve 2nd Flush 2018 5€

A small batch Darjeeling from the Niroula family. This tea has the classic muscatel notes of a 2nd flush season Darjeeling; fruity opening, then a dry finish reminiscent of grape skin tannin.

Honey Black 2019 7€

From the Huang family garden on Jade Mountain, Taiwan. Vivid florals and honey notes are caused when the tea leaves are bitten by leafhoppers. The honey taste is part of the defence reaction of the leaf.

A`a Black 2019* 45€

Very rare black tea from Big Island Tea Garden in Hawai`i, making just 50kg each year. Grown on a 400-year-old volcanic ash deposit on Mauna Loa volcano. Sweet with rich floral notes, honey, and dried fruit.

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GREEN

Matcha Green Velvet 5€

Craft, stone-milled matcha, picked from Sae Midori varietal plants on an organic garden in Kagoshima.

Mountain Green 2019 6€

A sweet, sappy, floral green tea from the Mann Garden at 6,000ft in Himachal Pradesh, India; an up and coming region for fine tea.

Green Pearl Gyokuro 2019 13€

The pinnacle of Japanese tea; grown on the Nakai gardens in Kyoto, picked from Okumidori varietal tea plants. Opens with edamame and kombu, smooth textured, with a sublime long umami finish.

OO LONG

QX Oolong 2019 11€

Lightly roasted oolong from Jade Mountain in Taiwan, made from Qin Xin varietal leaves. Floral opening, stone fruit notes, creamy texture, hints of spice, and a sweet roasted finish.

Shan Lin Xi Oolong 1998* 55€

Very fine, aged oolong from Shan Lin Xi, Taiwan. Spectacularly complex; layers of walnut, leather, wood, cacao, and tobacco.

**Not included in the Residents' Club*

ASK ABOUT TODAY'S TEA OVER ICE

You are kindly requested to contact the restaurant manager if you suffer from any food allergy or intolerance to any product or substance. We will be happy to inform you about the ingredients we use to prepare the dishes or, if preferred, we can prepare a substitute dish for you.

- H** Healthy
- V** Vegan
- VG** Vegetarian
- GF** Gluten free
- SF** Soy free
- DF** Dairy free
- NF** Nut free

All courses may contain traces of wheat, barley, rye or triticale

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).