



DAIOS COVE

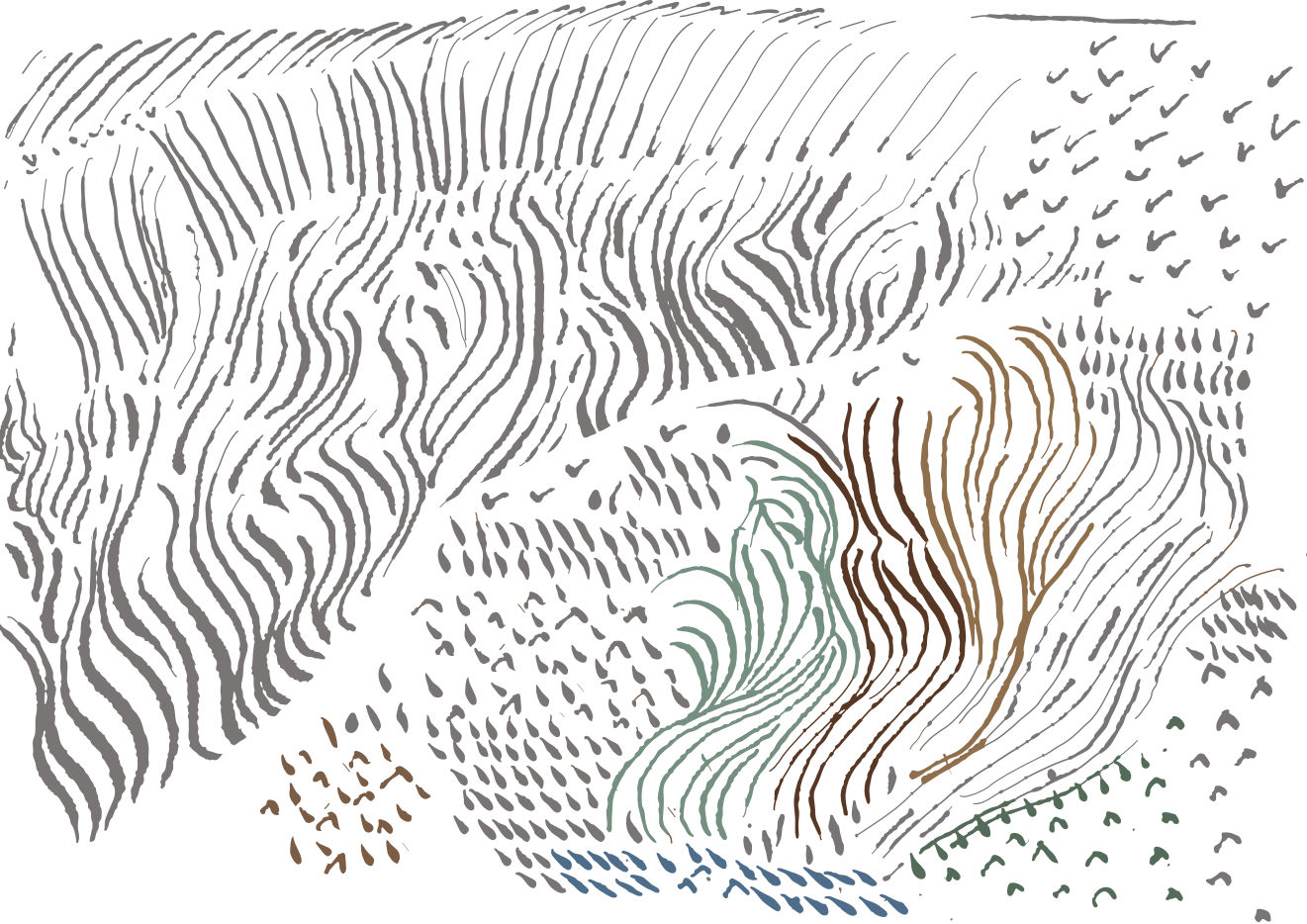
presents

THE CLUMSIES

The Clumsies - Athens-based cocktail masters, consistently awarded in the top 20 places of the World's 50 Best Bars – 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 magic in a glass!



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 distinctive
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.



Tierra del Sur

Sweet & Bitter

Tequila Blanco, Mezcal, Elderflower, Sherry, Luxardo Bitter, Aloe Vera

Aloe Vera: widely used as a medicinal plant in antiquity, aloe vera grows wild on the island known to flourish in hot, dry climates. Used by locals to treat sunburn and skin inflammation for its soothing effects – aloe vera is refreshingly cool with a hint of natural sweetness.

20€



Cretan Smash

Sweet & Sour

Raki, 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.

20€



Tropical Sunset

Umami

London Dry Gin, Passion Fruit Soda, Tomato, Vanilla, Coconut

Tomato: the 'round goddess' grows abundantly on the island where the climate and rich 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.

20€



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.

20€



Mexican Familia

Sour & Sweet

Tequila Blanco, 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.

20€

Ingredients & Inspiration

Aloe Vera
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,
Fever Tree 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.

20€



IPA Martini

Sweet & Dry

*Vodka, Otto's Athens
Vermouth, Amarillo Hops
Sherry, Champagne Vinegar,
Bitter Mezcal*

Oregano: refreshingly aromatic and earthy, Cretan oregano grows abundantly in the mountains and gorges of the island. The plant is collected by hand, rich in vitamins, magnesium and zinc with potent antimicrobial compounds.

20€



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.

22€



Vegan Sour

Sour

*Glenfiddich 12, Malotira -
Sideritis Syriaca, Salty
Agave, 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.

20€



Summer in Crete

Sour & Spicy

*House Light Rum, Sage,
Lemongrass, Pineapple,
Salicornia*

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 men from war with a sage tea drink to stimulate fertility.

20€



Ingredients & Inspiration

Cretan Greens
Oregano
Cretan Dittany
Malotira - Sideritis Syriaca
Sage

Wellbeing Drinks

Cocktails which form a mosaic of the Cretan terroir treasures combined with exceptional ingredients. Our recipes draw on the respect for locality and simultaneously benefit overall wellbeing.



Grapes

Sweet

Rosé Wine, Sour Grape, Chamomile Raki, Petimezi

Petimezi: a favourite natural sweetener made of grape molasses, petimezi is considered a pantry staple of the Cretan home.

Combined here with apples sourced locally in season and pressed in house.

20€



Daio's Spritz

Sweet & Dry

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

Summer Savory - Throumpi: a traditional herb used in antiquity as a digestif. Also known as the ancient 'breath freshener' for its natural antimicrobial and antibacterial properties.

20€



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.

20€



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.

20€



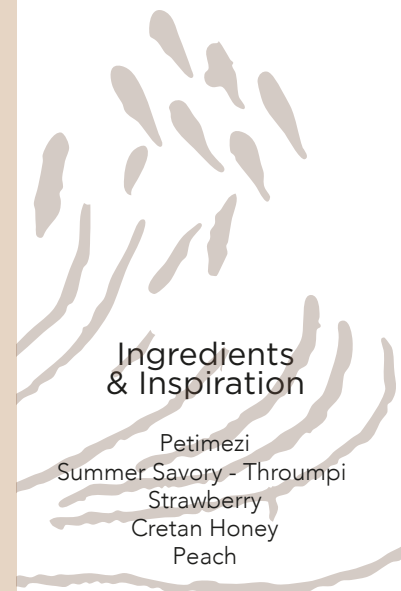
Peachy Sour

Sour & Sweet

Aged Rum, Metaxa 12, Peach, Tonka, Lemon*

Peach: fresh, summery and fragrant, the peach is locally revered as the fruit of purity, immortality, and fertility. As well as succulent in taste, it has numerous healing properties.

20€



Ingredients & Inspiration

Petimezi
Summer Savory - Throumpi
Strawberry
Cretan Honey
Peach

The Beach House Cocktails on Tap



Sun Kissed

*Aperol, London Dry Gin,
Strawberry, Orgeat, Spices*

22€

Mai Tai

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

22€



Cherry Island

Blend of White Spirits, Pear,
Lime, Cherry Soda

22€

Market Inspection Representative: George Brilakis

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).