

O C E A N

COCKTAIL

DAIOS COVE

presents

THE CLUMSIES

The Clumsies - Athens-based cocktail masters, consistently awarded in the top places of the World's 50 Best Bars - continue to innovate at Daios Cove.

A mouthwatering 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'waː/
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

21€

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.

CRETAN SMASH

21€

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.

FORBIDDEN FRUIT

21€

Umami

Vodka, Sun-dried Tomato, Passion Fruit, Thyme

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.

GOLD FASHIONED

21€

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.

MEXICAN FAMILIA

21€

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.

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

21€

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 of good health and longevity.

CRETAN 'AGAVE'

21€

Sweet & Dry

Tequila, Cretan Gruyère, Oregano, Melon

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.

CLUMSY NEGRONI

23€

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.

VEGAN SOUR

21€

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.

SUMMER IN CRETE

21€

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.

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

21€

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.

DAIOS SPRITZ

21€

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.

STRAWBERRY COLLINS

21€

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.

BEE FORTIFIED WINE

21€

Sour & Sweet

Mead, Cretan Honey, Green Apple, Beurre Noisette, Mezcal

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.

PEACHY SOUR

21€

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.

Ingredients & Inspiration:

Petimezi / Summer Savory-Throumpi / Strawberry / Cretan Honey / Peach

OCEAN SIGNATURE COCKTAILS

BY THE POOL

23€

Dark Rum, Mint, Kaffir Lime, Blackberry, Champagne

UGO'S FRESH

23€

Sparkling Wine, Chamomile Raki Liqueur, Green Apple, Mint

FENNEL MARGARITA

23€

Tequila Blanco, Mezcal, Salted Fennel Cordial, Lime

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).

