

Cold Drinks

Juice	€ 4,00
Orange, Apple, Pineapple, Sour Cherry, or Cranberry.	
Fresh Juice	€ 6,00
Orange or watermelon, squeezed fresh daily.	
Homemade Lemonade	€ 6,00
Fresh lemons with still or sparkling water; Try Lemon, Strawberry, or Elderflower & Rosemary.	
Lemon Lime & Bitters	€ 7,00
Lemonade, lime juice, and bitters over ice.	
Greek Iced Tea	€ 6,00
Mountain tea with honey and lemon, served cold.	
Watermelon Crush	€ 7,50
Frozen watermelon, orange juice, and mint.	
Pine Lime Mint Frappé	€ 8,00
Pineapple, lime, mint, and ice.	
Iced Coffee Crush	€ 8,50
Coffee, caramel, ice cream, milk, and ice.	
Seasonal Smoothies	€ 7,50
Tropical, Green, or Berry flavors.	
Milkshake	€ 7,50
Chocolate, Vanilla, Caramel, Strawberry, or Banana.	



Kids

Gummy Bear Lemonade	€ 4,50
Lemonade with colorful gummy bears.	
Kids' Smoothies/Milkshakes	€ 4,50
Blended fruits or flavors of your choice.	
Fun Water	€ 1.00
Still or sparkling water with a fun straw and fruity decor.	

Coffee & Tea

Greek Coffee	€ 3,00 S/ € 4,00 D
Strong, frothy, and slightly sweet—pure tradition.	
Espresso	€ 3,00
Quick, bold coffee shot.	
Cappuccino	€ 4,00
Espresso with silky milk and a cocoa or cinnamon dusting.	
Freddo Espresso	€ 3,50
Chilled espresso over ice—a Greek classic.	
Freddo Cappuccino	€ 4,00
Iced espresso with frothy cold milk.	
Latte	€ 4,00
Smooth espresso with creamy milk, hot or iced.	
Latte Macchiato	€ 4,50
Layered milk and espresso.	
Mocha	€ 5,00
Espresso, milk, chocolate, and whipped cream.	
Americano	€ 3,00
Espresso with hot water for a sleek sip.	
Chocolate (Hot/Cold)	€ 4,50
Rich, velvety chocolate, hot or chilled.	
Mlesna Tea	€ 3,50
Loose-leaf teas: Earl Grey, Green, Chamomile, English Breakfast, or Jasmine.	
Alternative Milk	€ 0,70
Almond, oat, or soy.	



Drinks

Bottled Drinks



Natura Made on Kos	€ 3,50
Orange, Gazozza, or Lemon.	
Coke & Coke Zero	€ 3,50
Three Cents Sodas	€ 4,50
Tonic Water, Ginger Beer.	
Still Water 500ml	€ 1,20
Sparkling Water 500ml	€ 2,00
Still Water 1.2L	€ 2,80
Sparkling Water 1.2L	€ 3,50

House Wine

Dry White	€ 5,00 250ml € 8,00 500ml
A crisp, refreshing white with bright citrus notes.	
Dry Red	€ 5,00 250ml € 8,00 500ml
Vibrant aromas of red fruit and spice with a smooth, velvety finish.	
Dry Rosé	€ 5,00 250ml € 8,00 500ml
A delicate pink hue with fresh strawberry and floral notes.	
Spritzer	€4,50
A refreshing blend of white wine and soda water or lemonade, served over ice with a citrus slice.	

Beers & Cider

Alpha - 5.0%, 500ml	€ 5,00
Mythos - 4.7%, 330ml	€ 4,00
0% Fix - 0%, 330ml	€ 4,00
Apple Thief Cider - 4.5%, 330ml	€ 4,50
Nimfi - 5.2%, 330ml	€ 5,00
Kaiser - 5.0%, 500ml	€ 6,00
Radler - 2.0%, 330ml	€ 5,00
Ask about our rotating local Greek craft beers!	

Classic Spirits

Gin - 2cl	€ 3,50
Vodka - 2cl	€ 3,50
Dark Rum - 2cl	€ 3,50
White Rum - 2cl	€ 3,50
Metaxa - 4cl	€ 7,00
Whiskey - 2cl	€ 3,50
Baileys - 4cl	€ 5,00
Tequila - 2cl	€ 3,50



Top Shelf Spirits

3 Graces Gin - 2cl	€ 6,50
Kraken Spiced Rum - 2cl	€ 6,50
Grey Goose Vodka - 2cl	€ 6,50
Jose Cuervo Tequila - 2cl	€ 7,50
Talisker Scotch Whisky - 2cl	€ 7,50
Mezcal Verde Amaras - 2cl	€ 8,50

Greek Spirits

Mastiha - 15%	€ 6,50 50ml
Ouzo - 38%	€ 6,50 50ml € 11,00 200ml
Raki - 38-40%	€ 6,50 50ml € 11,00 200ml
Tsipouro - 40-45%	€ 6,50 50ml € 11,00 200ml



Cocktails

Milaras Special	€ 10,00
A refreshing blend of Masticha and tentura liqueurs mixed with crisp apple juice, a splash of lemon, a touch of honey, and a whisper of cinnamon.	
Frozen Strawberry & Basil Margarita	€ 12,00
Tequila and triple sec blended with ripe strawberries, fresh basil, and lime juice.	
Summer Passion	€ 11,50
Aperol and vodka mingle with passionfruit syrup, pineapple, orange, and lime juice.	
Aperol Spritz	€ 11,00
Aperol, prosecco, and soda with an orange slice served classic or frozen.	
Hugo Spritz	€ 11,00
Prosecco, elderflower syrup, lime, mint, and soda.	
Moscow Mule	€ 10,00
Vodka, spicy ginger beer, lime, and cucumber.	
Gin & Tonic	€ 10,00
Crisp gin and chilled tonic over ice with a lemon wedge.	
Dark 'n' Stormy	€ 9,00
Dark rum layered over ginger beer with a lime splash.	
Vodka Cranberry	€ 10,00
Vodka, tart cranberry juice, and a lime splash.	
Cuba Libre	€ 10,00
Dark rum, Coke, and a lime squeeze.	
Vodka Lemon Lime & Bitters	€ 10,00
Lemonade, fresh lime juice, and a dash of bitters over ice.	
Espresso Martini	€ 14,00
Vodka, Kahlua, fresh espresso, and sugar syrup.	
Daiquiri	€ 13,00
Rum blended with ice and your choice of passionfruit, lime, mango, or strawberry.	
Mojito	€ 11,00
Rum, fresh mint, lime, sugar, and soda.	
Whiskey Sour	€ 12,00
Whiskey, fresh lemon juice, and a touch of sweetness.	
Aperol Sour	€ 12,00
Aperol shaken with orange juice, lemon, and sugar syrup.	
Tequila Sunrise	€ 12,00
Tequila and orange juice with a cranberry sinker.	
Negroni	€ 13,00
Gin, Campari, and sweet vermouth stirred over ice with an orange twist.	
Pina Colada	€ 13,00
Rum, coconut cream, and pineapple juice blended or shaken.	
Gin Basil Smash	€ 12,00
Gin muddled with fresh basil, lemon juice, and sugar syrup.	



Mocktails

Ginger Beer Zinger	€ 8,00
Fiery ginger beer mixed with fresh lime juice and a dash of pineapple, served over ice with a mint sprig.	
Elderflower Breeze	€ 8,00
Elderflower syrup mixed with sparkling water, lime juice, and cucumber slices.	
Tropical Sunrise Glow	€ 8,00
Orange and pineapple juices layered with a grenadine sinker.	

Food

SMALL PLATES

Mixed Mezze	€ 29,00
a delightful, ever-changing assortment of local cheeses, local veggies, tangy pickles and classic Greek mezze. Perfect for sharing with friends over a glass of wine.	
Local Olives (V, GF)	€ 8,00
A handpicked selection of house-marinated olives paired with creamy feta, sun-dried tomatoes, and a drizzle of extra virgin olive oil.	
Crispy Fried Feta (V)	€ 8,50
Golden panko-crusted feta, fried to perfection and served with hot honey, sesame and a zesty homemade tomato chutney.	
Kolokithokeftedes (V)	€ 9,00
Flavor-packed zucchini fritters stuffed with fresh herbs served with whipped smoked feta and mint relish.	
Chicken Tenders	€ 10,00
Crispy panko-crusted chicken tenders, deep-fried and paired with a luscious creamy pink sauce.	
Bruschetta of the day	€ 8,00
Mini souvlaki skewers	€ 10,00
Marinated souvlaki skewers served with pickled red onion, tzatziki, grilled lemon and fresh herbs.	
Garlicky Prawns (GF)	€ 11,00
Succulent queen prawns sautéed in garlic butter, finished with a squeeze of lemon and a touch of parsley.	
Homemade Dips (V)	€ 5,00– € 14,00
Your choice of hummus, muhammara, babaganoush, beetroot dip, or tzatziki, served with warm pita. 1 dip: € 5,00 3 dips: € 14,00	
Potato Chips (VE, LF)	€ 5,00
Crunchy hand-cut potato chips with your favorite sauce on the side.	
Pita Bread (VE)	€ 0,50
Warm, fluffy pita to complement any dish.	
Extra House-Made Sauce	€ 2.50
Hummus, tzatziki, beetroot dip, garlic yogurt, special sauce, chili-tomato chutney.	

Sandwiches

Halloumi & Grilled Vegetable Pita (V)	€ 11,50
A veggie-packed open pita with hummus, grilled veggies, leafy greens, pickled carrots, baby tomatoes, grilled halloumi and mint relish.	
The Alexi Special	€ 11,50
An open pita loaded with hummus, fresh tomatoes, Middle Eastern-spiced kebab, spicy grilled peppers, pickled onions, garlicky yogurt, tahini, and a sprinkle of sumac.	
Grilled Chicken Panini	€ 12,00
A hearty toasted panini with grilled chicken, smoked cheese, chili-tomato chutney, leafy greens, & mayo.	
The Classic Club	€ 12,50
A fully loaded club sandwich with turkey, cheese, crispy bacon, lettuce, tomato, and mayo, served with potato chips.	

Plates

Falafel Plate (V)	€ 14,00
Homemade falafel with a variety of pickled veggies, tabbouleh, beetroot sauce, hummus, garlicky yogurt, and tahini dressing, served with pita bread.	
Gyros Plate	€ 14,00
Your choice of pork or chicken gyros with fresh onions, tomatoes, and tzatziki, served with pita bread and potato chips.	
Middle Eastern Spiced Kebab	€ 14,00
Lightly spiced beef-and-pork kebab with pickled red onions, spicy grilled peppers, tabbouleh, and garlicky yogurt, served with pita bread and potato chips.	
Souvlaki Plate	€ 15,50
Tender homemade souvlaki with pickled red onions, fresh tomatoes, grilled lemon, and tzatziki, served with pita bread and potato chips.	
Grilled Vegetable & Creamy Pesto Pasta (V)	€ 12,00
A rich, cheesy pesto sauce blended with grilled veggies and baby tomatoes, served with linguine, parmesan, and crusty bread.	
Greek-Style Bolognese	€ 13,00
A hearty beef mince Bolognese with a hint of cinnamon, tossed with linguine and parmesan, served with crusty bread.	
Seafood Linguine	€ 17,00
Prawns and mussels in a creamy ouzo sauce with lemon and fresh herbs, served with linguine and crusty bread.	

SALADS

Horiatiki (V, GF)	€ 9,50
A classic Greek salad bursting with ripe tomatoes, crisp cucumbers, green peppers, onions, capers, olives, and feta, all tossed in olive oil and oregano	
Falafel Salad (GF)	€ 11,00
Fresh leafy greens paired with homemade falafel, pickled cauliflower, onions, cucumber and carrot ribbons, baby tomatoes, beetroot sauce, and a tahini drizzle.	
Grilled Veg & Quinoa Salad (V, GF)	€ 11,00
A colorful medley of grilled veggies, quinoa, caramelized onions, pomegranate seeds, leafy greens, and baby tomatoes, tossed in a homemade vinaigrette and finished with feta and olives.	
Halloumi Caesar Salad (V)	€ 12,00
A twist on the classic Caesar with creamy sauce, lettuce, baby tomatoes, grilled halloumi, a poached egg, and crunchy pita croutons. Add Chicken or Bacon: €3,50	
Summer Burrata Salad (V, GF)	€ 12,00
Creamy Burrata with fresh watermelon, black olives, charred onions, pickled cucumber ribbons, mint and fresh herbs with a crunchy dukkah sprinkle.	
Spiced Chickpea & smashed cucumber salad (V)	€ 12,00
A bed of garlicky yogurt topped with spicy chickpeas, leafy greens, baby tomatoes, smashed cucumber in a tahini-dill-sumac dressing, plus garlic-fried eggplant and pita croutons.	

Burgers

Halloumi Burger (V)	€ 13,50
Grilled halloumi layered with caramelized onions, coleslaw, leafy greens, pickled cucumber ribbons, and homemade tomato chutney on a brioche bun, served with potato chips.	
Fried Chicken burger	€ 14,00
Crispy panko-fried chicken with bacon, caramelized onions, coleslaw, leafy greens, fresh tomato and creamy pink sauce on a brioche bun, served with potato chips.	
Sokos Burger	€ 14,50
A signature pork-and-beef patty grilled with cheddar, caramelized onions, and bacon, nestled on lettuce and tomato with creamy pink sauce on a brioche bun, served with potato chips.	

Kids

Creamy Pesto Pasta (V)	€ 5,00
Penne with creamy pesto, cheese, and bread.	
Penne Bolognese	€ 5,50
Kid-friendly Bolognese with penne, cheese, and bread.	
Kebab & Pita	€ 5,50
Juicy kebab in pita with sauce.	
Babysokos Burger	€ 6,50
Mini cheeseburger with sauce and chips.	
Pirate Plate	€ 0.00
A fun kid-sized plate to try a bit of everything!	

Dessert

Seasonal Fruit Platter (VE, GF, LF)	€ 6,00
Fresh, local fruits sliced up pretty.	
Greek Yogurt & Sweet Spoon (V, GF)	€ 5,00
Creamy yogurt with traditional fruit preserve.	
Ice Cream Scoop (V, GF)	€ 2,50
Vanilla, Strawberry, or Chocolate with Caramel, Chocolate, or Strawberry sauce.	
Lemon Curd Slice (V)	€ 6,00
Fluffy, tangy classic with ice cream.	
Baklava (V)	€ 6,00
Nutty filo layers in honey syrup with ice cream.	
Sticky Toffee Pudding (V)	€ 6,00
Warm date pudding drizzled with caramel sauce and served with ice cream.	
Chocolate Brownie (V)	€ 7,00
Goopy chocolate with ice cream.	
Ice Cream Sundae (V)	€ 10,00
Three scoops with nuts, cherry compote, chocolate sauce, and brownie bits.	
Affogato (V, GF)	€ 6,50
Espresso over vanilla ice cream.	