

Myrτος teamed up with Line, a renowned Athenian bar, to create a one-of-a-kind cocktail experience in London, blending Greek spirits, seasonal produce and modern craftsmanship

Cocktails

Mediterranean Martini

Mediterranean Gin, Dry Vermouth,
Kalamata Olive, Lemon Thyme, Miso Vinegar
15

Myrτος Negroni

London Dry Gin, Italian Bitter, Bianco
Vermouth, Toasted Fennel Seed, Goat Butter
16

Limoncello Spritz

Myrτος Limoncello, Elderflower, Chamomile,
Fresh Coriander, Karanika Brut, Tonic
14

Rosemary Paloma

Tequila Blanco, Espadin Mezcal, Rosemary,
Greek Honey, Citrus, Pink Grapefruit Soda
14

Sun-Dried Tomato Bloody Mary

Vodka, Sun-Dried Tomato, Red Beetroot
Molasses, Balsamic Vinegar
15

Carob & Coffee Old Fashioned

Aged Rum, Rhum, Carob, Coffee Bitters
16

Orange Blossom Collins

Mastiha Spirit, Orange Blossom Honey,
Lavender, Citrus, White Peach,
Jasmine Soda
16

Charred Lemon Whiskey Sour

Bourbon, Charred Lemon,
Red Berries, Maple
16

Low ABV

Aegean Sangria

Myrτος House White Wine,
Mastiha Liqueur, Metaxa 12*, Citrus, Bubbles
15

Herbal VnT

Blanco Vermouth, Sage, Bay Leaf, Grape,
Tomato and Basil Tonic
13

Non-Alcoholic

Spiced Pomegranate Mule

Non-Alcoholic Gin, Pomegranate,
Mandarine Orange, Citrus, Ginger Beer
12

America-NO

Non-Alcoholic Italian Bitter, Non-Alcoholic
Sweet Vermouth, Red Berries, Cherry Soda
12