PASSPORT

COCKTAIL JOURNEY



LANG BAR



VELCOMETO

Every great cocktail begins with a story.

it's a passport to faraway places, bold flavors, In your hands lies more than a menu and unforgettable moments.

the thrill of new experiences, the charm of distant cultures, and the memories made along the way. Each drink is inspired by the spirit of travel:

Let your senses guide you.

with Slafidas Dimitris Skafidas BAR CHEF





Name at birth Code PΠ Surname LANG Type

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Passport number PASSPORT

2810623

Name

FRIEDRICH «FRITZ» CHRISTIAN ANTON Nationality Sex Date of birth

AUSTRIA

Place of birth VIENNA

05.12.1890

31.12.2030 Date of expiry 01.06.2024 Date of issue

Signature



WALKER'S ELIXIR

Johnnie Walker Black Label

Unripe Granny Smith Apple

Sarsaparilla/ Monk Fruit Liqueur

> Red Fruit Kombucha



Walker's Elixir is a journey through the

Mediterranean's vibrant spirit, where the boldness
of Johnnie Walker Black meets the crispness of
fresh Granny Smith apples and the subtle
sweetness of sarsaparilla. Finished with a
homemade red fruit kombucha infused with sunripened berries, it's a refreshing tribute to the
region's rich flavors—capturing the essence of sea
breezes, orchard groves, and timeless wanderlust.

UMAMI · **BITTER**

VENTO DI TOSCANA

Horse With No Name Tahini Bourbon

Chestnut & Strawberry Liqueur

Plum Bitters



Vento di Toscana whispers the warmth of Tuscan winds, blending rich bourbon infused with creamy tahini and the deep notes of chestnut and chocolate liqueur. Finished with plum bitters, it's a velvety tribute to the region's rustic elegance and sun-soaked landscapes, evoking the heart of the Mediterranean countryside in every sip.

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SIGNATURES

SWEET · SOUR

SUNSET OVER TWO SEAS

Flor de Caña White Rum

Eucalyptus Tea Syrup

Citrus Juice

Pineapple Liqueur

Sauvignon Blanc

22€

GREEGE 17 PHRAEUS PORT 02

Sunset Over Two Seas celebrates the vibrant meeting of the Caribbean's tropical warmth and the Mediterranean's sun-drenched breeze.

Smooth white rum blends with eucalyptus tea syrup and zesty citrus, while pineapple liqueur and crisp Sauvignon Blanc add layers of bright, coastal freshness—capturing the spirit of two seas united in one unforgettable sunset.



SWEET · SOUR

UNDER TREE SHADOW

Ron Zacapa Solera Rum Beetroot Shrub Chocolate Liqueur Citrus Juice Pomegranate Soda Bavarian Cream



22€

Under Trees Shadow invites you to stroll through a Mediterranean orchard at dusk. Crisp Don Julio Blanco meets earthy beetroot shrub and rich chocolate liqueur, balanced with bright citrus and sparkling pomegranate soda. Finished with a touch of creamy Bavarian cream, it's a soulful blend that captures the shade and serenity of ancient olive groves and sun-warmed evenings.



SPICY OR SMOKY

CARAVAN

Don Julio Reposado Apple Pie Liqueur Rooibos Tea Shrub Agave Spicy or Smoky Rum



Caravan journeys through Mediterranean spice markets and sun-soaked deserts. Smooth Don Julio Reposado mingles with warm apple pie liqueur and earthy rooibos tea shrub, sweetened with agave and kissed by smoky or spicy notes. It's a bold, adventurous blend that evokes the spirit of distant travels and timeless Mediterranean trade routes.



SOUR · UMAMI

SIREN SONG MARTINI

Tanqueray Gin
Umeshu Liqueur
Yuzu Honey Mix
Sake
White Miso
Mediterranean Air



Siren Song Martini marries the refined grace of Japanese flavors with the sunlit freshness of the Mediterranean coast. Bright yuzu and honey mingle with smooth umeshu and sake, while subtle white miso adds depth, all lifted by Tanqueray No.TEN's citrus notes. This elegant cocktail evokes the harmony of Mediterranean light and Japanese tradition in every sip.

OUT
OUT
OREECE
GREECE
A.B.C.

SWEET · SOUR

LETTER FROM ARCADIA

Sipsmith Gin Infused Forest Fruits

Toffee Sherbet

Almond Cashew Blend

Cherry Bitters



Letter from Arcadia whispers tales of a hidden nut garden guarded by the Olympian gods themselves, nestled within the secret house of Hermes. Gin infused with vibrant red fruits mingles with creamy almond-caramel sherbet and cherry bitters, creating a mysterious and elegant sip that transports you to this mythical Mediterranean sanctuary—where ancient secrets and heavenly flavors intertwine.

UMAMI

BLOODY MISTRAL

Ketel One Vodka Bloody Mix Tomato Juice Super Juice Salt, Pepper & Celery Mix Pickled Onions



Bloody Mistral captures the fierce spirit of the Mediterranean wind that sweeps through coastal landscapes. Ketel One vodka blends with a bold bloody mix, fresh tomato juice, and bright super citrus, all balanced by a salty, peppery celery mix. This vibrant cocktail channels the wild energy of the Mistral breeze—fresh, sharp, and unforgettable.

SWEET

SILK ROAD

Le Freak Vanilla Vodka

Rose Jam

Hibiscus Cordial

Ume Tea Orange Bitters Egg White





Silk Road is a tribute to the ancient Mediterranean crossroads where merchants, explorers, and dreamers traded more than goods—they shared stories, spices, and secrets from distant lands. This sweet, floral cocktail blends smooth vanilla vodka with fragrant rose syrup and hibiscus cordial, evoking the blossoming gardens of Mediterranean coastlines. Bright orange bitters and airy super foam lift the experience, capturing the vibrant spirit of cultural exchange and the sundrenched elegance of a timeless journey through sea and desert.

SOUR

SOLSTICE IN JALISCO

Don Julio Tequila Blanco Fermented Blood Orange Cordial

Roasted Fennel & Chamomile Shrub

Verjus

Palo Santo Mist

Toasted Rice Syrup Sal de Gusano

22€



A sunlit highball that bridges the bold soul of Mexico with the soft elegance of the

Mediterranean. Delicate, herbaceous, and gently sparkling—this clarified cocktail captures the warmth of late sun, the stillness of ritual, and the brightness of citrus carried on a coastal breeze.



SOUR

SLAY DRIFT

Bowmore 12 Year Scotch

Tamarind-Carob Cola

Yuzu Juice

Orange Bitters

Aloe Vera Tea



Think smoky Scotch on a beach in the Med.

Bowmore 12 takes a sunny detour with our tamarind-carob cola, splashed with citrusy yuzu and a hint of aloe tea. It's smoky, tangy, a little wild — like a sea breeze with a story to tell.



SIGNATURES

This drink takes you on a trip around the Mediterranean, mixing the flavors of truffles from Italy, sherry from Spain, olives from Greece, and seaweed from Japan. It's smooth, a little savory, and topped with a fun burst of olive juice like tasting the coast in one glass.



HONEY HIVE

Mango Puree Honey Citrus Juice Ginger Beer



Honey Hive buzzes with the vibrant sweetness of Mediterranean summers. Ripe mango puree blends with rich honey and zesty citrus, all sparkling with a lively ginger beer finish. This sweet and sour cocktail captures the golden warmth of sun-soaked orchards and the buzzing life of coastal hives—a true taste of Mediterranean nature's bounty.

RUBY

SOUR

Tanqueray Gin 0%
Red Fruit Oleo
Herbal Mix
Mediterranean
Soda

17€

OUT
TECHNIANUS CONFIDENCE

17 PIRAEUS PORT 02
TOWNS CHITIC
A, B, C

Ruby Shore glistens like the Mediterranean coastline at sunset. Bright red fruit oleo and zesty eitrus mingle with a fragrant herbal mix, all lifted by sparkling Mediterranean soda. This refreshing cocktail captures the vibrant colors and aromatic breezes of the sea—inviting you to sip the spirit of sun-kissed shores.



SWEET · SOUR

AEGEAN FIZZ

Mastiha Liqueur Elderflower Cordial White Vermouth Prosecco Grapefruit Soda

18€

Aegean Fizz sparkles with the crisp, refreshing spirit of the Aegean Sea. Aromatic mastiha liqueur meets lively prosecco and zesty grapefruit soda, creating a bright, effervescent cocktail that captures the essence of sunlit waves and coastal breeze—a sparkling celebration of Mediterranean life.



UMAMI · SOUR

BERRY RIVIERA

Chambord
Homemade
Grenadine
Prosecco
Wild Berry Soda



Berry Riviera bursts with the lush flavors of Mediterranean wild berries. Rich Chambord blends effortlessly with crisp prosecco and vibrant wild berry soda, crafting a sparkling, elegant cocktail that evokes the sun-soaked charm and colorful vibrancy of the Riviera coast.



UMAMI · SOUR

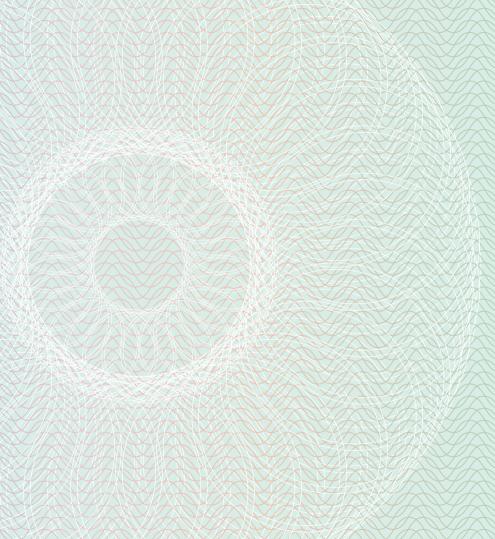
HERBAL YARD

Italicus Rosolio di Bergamotto Liqueur Limoncello Cucumber Juice Prosecco Bitter Lemon Soda



Herbal Yard is a vibrant ode to Mediterranean gardens in full bloom. Floral Italicus and zesty limoncello mingle with fresh citrus, topped with sparkling prosecco and a splash of bitter lemon.

This bright, refreshing cocktail captures the fragrant herbs and sunlit zest of a Mediterranean courtyard.



If you require information about ingredients which may cause allergy or intolerance, please ask our staff before you order.

All prices include VAT and are correct as of September 2025.

