

Myrτος teamed up with Line, a renowned Athenian bar, recently been awarded as 8th Best Bar in the World, to create a one-of-a-kind cocktail experience in London, blending Greek spirits, seasonal produce and modern craftsmanship.

This is the best way to start your beautiful experience at Myrτος by Asimakis .

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

Apple Whiskey Sour

Bourbon, Red Apple, Thyme Honey,
Citrus, Oak
16

Orange Blossom Collins

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

Midnight Old Fashioned

Cognac, Amaro, Cocoa, Roasted Dates
16

Low ABV

Aegean Sangria

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

Bergamot & Tonic

White Bitter, Bergamot, Olive Leaf,
Tonic Water
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