



PARON



Paron

is fire, sharing & the present moment.

Greek soul. Global technique. Experiences, not just dishes.

AWAKENING

To begin. To share. To arrive.

PARON WARM FOCACCIA OLIVE OIL, FLEUR DE SEL, OLIVES ☉ /5.5

FIREBAKED GARLIC BREAD GARLIC BUTTER, THYME /5

CHARRED VILLAGE PITAS OLIVE OIL, OREGANO /4

PINSA CLASSICA MOZZARELLA, TOMATO, BASIL /13

GREEK GARDEN PINSA MOZZARELLA, FETA, TOMATO, OLIVES, PEPPERS /14

MORTADELLA PINSA MOZZARELLA, ROCKET, PISTACHIO PESTO /15

FROM THE LAND 🌿

Earth feeds everything.

HERITAGE GREEK SALAD TOMATO, OLIVES, CUCUMBER, CAPERS, FETA, OLIVE OIL /11

TOMATO CARPACCIO ONION, CAPERS, OLIVE OIL /10

ROCKET & HALLOUMI FIG HAZELNUT, GRAPEFRUIT, ORANGE VINAIGRETTE /14

PARON CAESAR CHICKEN, BACON, CORN, EGG, CROSTINI /14

FIRE KISSED FISH VALERIAN SALAD, RED MULLET, CHORIZO ☉ /19

TO SHARE

Plates made to arrive together. No order. No rules. Just flow .

MOUSSE TZATZIKI YOGURT, CUCUMBER, DILL /6.5

SEA CREAM TARAMAS WHITE TARAMA, OLIVE OIL, CROSTINI ∞ /10

WHIPPED FETA CLOUD FETA MOUSSE, TOMATO TEXTURES /10

TOMATO ESSENCE FLATBREAD, TOMATO, SHALLOTS, FETA /10

STEAMED MUSSELS BEURRE BLANC ∞ /17

TEMPURA SHRIMPS LIME MAYO /17

GOLDEN CALAMARI AIOLI, SAFFRON /17

ZUCCHINI STICKS YOGURT, LIME /9.5

POTATO BRAVAS CRISPY POTATOES, TRUFFLE MAYO, TOMATO SAUCE /8

DOLMADAKIA ESPUMA EGG-LEMON SAUCE /12

PARON SHRIMP BRIOCHE BUTTER, CHIVES, MAYO ☉ /15

LUKUMADES PROSCIUTTO, MOZZARELLA, TRUFFLE MAYO ☉ /13

THE PURE STATE

Raw. Clean. Alive.

SALMON TARTARE, AVOCADO, CITRUS /18.5

SHRIMP TARTARE, PICKLED CUCUMBER, CHILI, LEMON GEL, YUZU /18.5

BEEF CARPACCIO TRUFFLE, ROCKET, PECORINO/20

AEGEAN CEVICHE FISH,CITRUS, CORIANDER, CHILLI, GINGER ∞/19

OYSTERS - SCALLOPS (PER PIECE) ... ASK YOUR HOST /6

SEA BASS SASHIMI STRAWBERRY VINAIGRETTE 🌀 /16

EARTH & FIRE PASTA

Comfort, Elevated.

NAPOLI RIGATONI, TOMATO, BASIL/14

BLACK SEA BLACK LINGUINE, SEAFOOD, GARLIC, CHILI /27

SHRIMP LINGUINI, SHRIMPS, BISQUE ∞ /26

TARTUFO PAPPARDELLE, PORCINI, WILD MUSHROOMS, MUSHROOM POWDER, TRUFFLE ∞/17

PASTITSIO PARON PACCHERI, BEEF RAGÙ, BÉCHAMEL 🌀 /20

LOBSTER EXPERIENCE LOBSTER OR CRAYFISH WITH PASTA OR ORZO, ASK YOUR HOST

SEA ORZO SEAFOOD, TARRAGON, PARMESAN, LIME/26

SALT & FIRE

Fire transforms everything. 🔥

FIRE CHICKEN SOUVLAKI, PITA, TZATZIKI /15

FLAME RACK OF LAMB HERBS, TOMATO BRUNOISE, ONION 🔥 /36

CRISPY PORK CUTLET PANKO, BURRATA, TOMATO/19

BLACK ANGUS FIRE SOUVLAKI, ROMESCO, PEPPERS/19

PRIME CUTS RIB-EYE / FLAP STEAK / FLANK STEAK,BUTTER, GREMOLATA, HIMALAYAN SALT ∞/39

PARON FIRE BURGER

BLACK ANGUS, CHEDDAR, BACON, CARAMELIZED ONION, TRUFFLE, TOMATO,

LETTUCE, FRIES ∞ /18

SALT & FIRE MEAT RITUAL

This is not a dish. This is a shared experience 🔥 /85

An interactive fire experience where meat becomes ritual.

Select premium cuts, served raw at your table with spices, house sauces & fresh sides.

Finish the cooking yourself over fire.

Minimum order: 600g.

FROM THE AEGEAN

Pure sea energy 🌊

SEARED SALMON PARSNIP PUREE, CAULIFLOWER TARTAR, ALMOND, VADOUVAN SAUCE /24

GRILLED SEA BASS SPINACH & BASIL PESTO, RED PEPPER SAUCE 🌀 /24

SALMON BURGER CHORIZO, AVOCADO, ONION, GOAT CHEESE, LETTUCE, TOMATO /19

FIRE SHRIMPS LEMON – OLIVE OIL SAUCE /19

CATCH OF THE DAY BROCCOLI, CHILI, SHELLFISH CREAM, SAFFRON, LIME, GINGER /27

WILD AEGEAN FISH, DAILY FRESH

Respect the sea. Taste the moment. 🔥

Choose your fish. Live the moment.

Our host will guide you through today's catch & help you select your fish by the kilo.

Served tableside with extra virgin olive oil, sea salt & fresh citrus.

Our team will present today's selection, availability & price.

Red Snapper-Grouper-Lobster-Crayfish-Scorpion Fish-Dentex-Amberjack & More

SALT & SEA FISH RITUAL

From head to tail. A complete experience. 🔥

A ritual of the sea. One fish. Four Expressions. From raw to fire. From delicate to intense.

Athenian style, cheek fricassée, tail with pappardelle & charcoal-grilled cutlet.

Please ask for availability & price (per kg).

SIDES

FRIED SWEET POTATOES /8

FRESH FRIES /7

SAUTEED VEGETABLES /6,5

SWEET RITUAL

Endings that linger.

MILLEFEUILLE PARON PUFF PASTRY, VANILLA CREAM, SALTED CARAMEL ICE CREAM ∞ /13

TIRAMISU MASCARPONE, SAVAYARD, COFFEE, MARSALA, COCOA /13

TRIANGLES PANORAMA SYRUPY PUFF PASTRY, FINE CREAM ☺ /12

CHOCOLATE LAVA PISTACHIO ICE CREAM/15

ICE CREAM SELECTION VANILLA MADAGASCAR - CHOCOLATE -PISTACHIO /4

KAIMAKI WITH TOMATO SWEET -RUM & REISIN - SALTED CARAMEL & PECAN / 5

Paron "Living the moment" — embracing the present,
fully engaged, free from past and future,
where awareness and enjoyment come naturally.

SUSHI & RAW

Raw. Clean. Balanced.

15:00-23:00

SASHIMI (4 PCS)

TUNA / 14
SALMON / 12
SEABASS / 12

MAKI (8 PCS)

SALMON
CUCUMBER, AVOCADO,
JAPANESE MAYO / 15
SPICY TUNA
ONION, SPICY MAYO,
WASABI, SESAME / 16
CRISPY SHRIMP
SHRIMP TEMPURA, AVOCADO,
CREAM CHEESE / 15

NIGIRI (4 PCS)

SEA BASS / 14
SALMON / 14
TUNA / 16
EBI (SHRIMP) / 14
UNAGI (EEL) / 17

URAMAKI (8 PCS)

SHRIMP TEMPURA

CRISPY SHRIMP, TOBIKO, JAPANESE MAYO / 16

TERIYAKI ROLL

CRISPY SHRIMP, SALMON, SPICY MAYO, TERIYAKI / 17

SPICY CRUNCHY

SALMON OR TUNA TARTAR, AVOCADO, SPICY MAYO, RED MASAGO, SRIRACHA, CRISPY RICE / 17

SEA BASS

DRIED ONION, KOSHO MAYO / 15

UNAGI ROLL

CRISPY SHRIMP, SMOKED EEL, AVOCADO, RED MASAGO / 17

SALMON & TUNA ROLL

AVOCADO, CREAM CHEESE, JAPANESE MAYO / 17

PARON BLACK ANGUS

BLACK ANGUS, ASPARAGUS, TRUFFLE MAYO, TERIYAKI, TRUFFLE / 18



ΣΟΥΣΙ & ΩΜΑ

Ωμό. Καθαρό. Ισορροπημένο.

15:00-23:00

ΣΑΣΙΜΙ (4 ΤΜΧ)

ΤΟΝΟΣ / 14
ΣΟΛΟΜΟΣ / 12
ΛΑΥΡΑΚΙ / 12

ΜΑΚΙ (8 ΤΜΧ)

ΣΟΛΟΜΟΣ

ΑΒΟΚΑΝΤΟ, ΑΓΓΟΥΡΙ
ΙΑΠΩΝΙΚΗ ΜΑΓΙΟ / 15

ΠΙΚΑΝΤΙΚΟΣ ΤΟΝΟΣ

ΚΡΕΜΜΥΔΙ, ΠΙΚΑΝΤΙΚΗ ΜΑΓΙΟ,
ΓΟΥΑΣΑΜΠΙ, ΣΟΥΣΑΜΙ / 16

ΤΡΑΓΑΝΗ ΓΑΡΙΔΑ

ΓΑΡΙΔΑ ΤΕΜΠΟΥΡΑ, ΑΒΟΚΑΝΤΟ,
ΤΥΡΙ ΚΡΕΜΑ / 15

ΝΙΓΙΡΙ (4 ΤΜΧ)

ΛΑΥΡΑΚΙ / 14
ΣΟΛΟΜΟΣ / 14
ΤΟΝΟΣ / 16
ΓΑΡΙΔΑ / 14
ΧΕΛΙ / 17

ΟΥΡΑΜΑΚΙ (8 ΤΜΧ)

ΓΑΡΙΔΑ ΤΕΜΠΟΥΡΑ

ΤΡΑΓΑΝΗ ΓΑΡΙΔΑ, ΤΟΜΠΙΚΟ, ΙΑΠΩΝΙΚΗ ΜΑΓΙΟΝΕΖΑ / 16

ΤΕΡΙΓΙΑΚΙ ROLL

ΤΡΑΓΑΝΗ ΓΑΡΙΔΑ, ΣΟΛΟΜΟΣ, ΠΙΚΑΝΤΙΚΗ ΜΑΓΙΟΝΕΖΑ, ΤΕΡΙΓΙΑΚΙ / 17

ΠΙΚΑΝΤΙΚΟ & ΤΡΑΓΑΝΟ

ΤΑΡΤΑΡ ΣΟΛΟΜΟΥ Ή ΤΟΝΟΥ, ΑΒΟΚΑΝΤΟ, ΠΙΚΑΝΤΙΚΗ ΜΑΓΙΟΝΕΖΑ, ΚΟΚΚΙΝΟ ΜΑΣΑΓΟ,
ΣΡΙΡΑΤΣΑ, ΤΡΑΓΑΝΟ ΡΥΖΙ / 17

ΛΑΥΡΑΚΙ

ΞΗΡΟ ΚΡΕΜΜΥΔΙ, ΚΟΣΟ ΜΑΓΙΟ / 15

ΡΟΛΟ ΧΕΛΙ

ΤΡΑΓΑΝΗ ΓΑΡΙΔΑ, ΚΑΠΝΙΣΤΟ ΧΕΛΙ, ΑΒΟΚΑΝΤΟ, ΚΟΚΚΙΝΟ ΜΑΣΑΓΚΟ / 17

ΡΟΛΟ ΣΟΛΟΜΟΣ & ΤΟΝΟΣ

ΑΒΟΚΑΝΤΟ, ΤΥΡΙ ΚΡΕΜΑ, ΙΑΠΩΝΙΚΗ ΜΑΓΙΟΝΕΖΑ / 17

PARON BLACK ANGUS

ΜΠΛΑΚ ΑΝΓΚΟΥΣ, ΣΠΑΡΑΓΓΙ, ΜΑΓΙΟ ΤΡΟΥΦΑΣ, ΤΕΡΙΓΙΑΚΙ, ΤΡΟΥΦΑ / 18



BREAKFAST 09:00 - 12:00

START SLOW. STAY PRESENT.

AEGEAN YOGURT BOWL GREEK YOGURT, THYME HONEY, POLLEN, WALNUTS / FRUITS, OLIVE OIL / 9
ΣΤΡΑΓΓΙΣΤΟ ΓΙΑΟΥΡΤΙ, ΘΥΜΑΡΙΣΙΟ ΜΕΛΙ, ΓΥΡΗ, ΚΑΡΥΔΙΑ Ή ΦΡΟΥΤΑ, ΕΛΑΙΟΛΑΔΟ

ACAI PARON ACAI, YOGURT, BANANA, GRANOLA / 9
ACAI, ΓΙΑΟΥΡΤΙ, ΜΠΑΝΑΝΑ, GRANOLA

ARTISAN PASTRY BASKET WARM PASTRIES & MINI PIES, PRALINE, HONEY, JAM / 16
ΖΕΣΤΑ ΓΛΥΚΑ ΣΦΟΛΙΑΤΑΣ & ΠΙΤΑΚΙΑ, ΠΡΑΛΙΝΑ, ΜΕΛΙ, ΜΑΡΜΕΛΑΔΑ

SALT & FIRE RITUAL TRAY EGGS, ARTISAN BREAD, YOGURT, SEASONAL FRUITS, FRESH JUICES / 14
ΑΥΓΑ, ΨΩΜΙ ARTISAN, ΓΙΑΟΥΡΤΙ, ΦΡΟΥΤΑ ΕΠΟΧΗΣ, ΦΡΕΣΚΟΙ ΧΥΜΟΙ ΓΙΑ ΜΟΙΡΑΣΜΑ, ΓΙΑ ΑΡΓΟ ΞΕΚΙΝΗΜΑ

AEGEAN OMELETTE FETA, CHERRY TOMATO, OLIVES, OREGANO, OLIVE OIL / 9
ΦΕΤΑ, ΝΤΟΜΑΤΙΝΙΑ, ΕΛΙΕΣ, ΡΙΓΑΝΗ, ΕΛΑΙΟΛΑΔΟ

LOTUS PANCAKE BISCOFF, CHOCOLATE, CARAMELIZED WALNUTS, BERRIES / 13
BISCOFF, ΣΟΚΟΛΑΤΑ, ΚΑΡΑΜΕΛΩΜΕΝΑ ΚΑΡΥΔΙΑ, ΜΟΥΡΑ

AMERICAN PANCAKES BACON, CHEDDAR, FRIED EGG / 11
ΜΠΕΙΚΟΝ, ΤΣΕΝΤΑΡ, ΤΗΓΑΝΗΤΟ ΑΥΓΟ

SNACK 12:00 - 18:00

CLUB SANDWICH HAM, CHEESE, BACON, LETTUCE, TOMATO, SAUCE, FRIES
ΖΑΜΠΟΝ, ΤΥΡΙ, ΜΠΕΪΚΟΝ, ΜΑΡΟΥΛΙ, ΝΤΟΜΑΤΑ, ΣΩΣ, ΠΑΤΑΤΕΣ /13

CRUNCHY CHICKEN BURGER FRIED CHICKEN, COLESLAW, MAYO, PICKLES, FRIES
ΤΗΓΑΝΗΤΟ ΚΟΤΟΠΟΥΛΟ, COLESLAW, ΜΑΓΙΟΝΕΖΑ, ΠΙΚΛΑ, ΠΑΤΑΤΕΣ ☺ /16

STEAK SANDWICH BEEF, ONION, CHEESE, SAUCE, ROCKET, FRIES
ΜΟΣΧΑΡΙ, ΚΡΕΜΜΥΔΙ, ΤΥΡΙ, ΣΩΣ, ΡΟΚΑ, ΠΑΤΑΤΕΣ ∞ /15



SUNSET ZONE

Exclusive Sunset Experience 20:00 – 21:00

Advance Reservation Required

Comfortable couches, soft music and a laid-back atmosphere create the perfect spot to enjoy cocktails, sushi and selected sunset bites as the sun goes down.

SUNSET MENU

PARON WARM FOCACCIA OLIVE OIL, FLEUR DE SEL, OLIVES /5.5

PINSA CLASSICA MOZZARELLA, TOMATO, BASIL /13

TEMPURA SHRIMPS LIME MAYO /17

ZUCCHINI STICKS YOGURT, LIME /9.5

POTATO BRAVAS CRISPY POTATOES, TRUFFLE MAYO, TOMATO SAUCE /8

URUMAKI SHRIMP TEMPURA CRISPY SHRIMP, TOBIKO, JAPANESE MAYO /16

URUMAKI TERIYAKI ROLL CRISPY SHRIMP, SALMON, SPICY MAYO, TERIYAKI /17

URAMAKI SEA BASS DRIED ONION, KOSHO MAYO /15

MAKI SALMON CUCUMBER, AVOCADO, JAPANESE MAYO /15

SASHIMI (4PCS) TUNA /14 – **SALMON** / 12 – **SEABASS** /12

NIGIRI (4PCS) SEA BASS /14 – **SALMON** /14 – **TUNA** /16

Minimum Beverage Selection:

Each reservation requires the selection of either one bottle of wine, sparkling wine or champagne, or two Aperol Spritz cocktails.

© PARON BAR



Paron

Salt • Fire • Time

A liquid ritual inspired by sun, sea & smoke.

SUN RITUALS ☀️

Light. Easy. Repeat.

SOLARIS WHITE WINE, GRAPE, MANGO, LIME ∞ /10

SUNSET SPRITZ TEQUILA, APEROL, PROSECCO, AGAVE, LIME ∞ /14

AEGEAN BLOOM GIN, MASTIC, STRAWBERRY, ROSE 🌀 /12

SIGNATURES OF PARON 🔥

The identity of the house.

Recommended by our team

SALT & FIRE SPICED RUM, PINEAPPLE, LIME, SMOKED SPICE SYRUP ∞ /13

LIME & SILK VODKA, VANILLA, MAKRUT, LIME, OLIVE OIL 🌀 /12

FOREVER NOW RUM, SALTED CARAMEL, PASSION FRUIT, MANGO, BANANA, LIME ∞ /14

BOTANICAL RITUAL GIN, THYME, CAMPARI, STRAWBERRY, VERMOUTH, TOMATO 🔥 /18

CLASSICS, REIMAGINED 🌿

The familiar — redefined through salt, fire & time.

MOJITO LIME, MINT, SUGAR, SODA - FRESH / CRISP / HERBAL FINISH /11

MARGARITA TEQUILA, LIME, AGAVE - CHILI & SEA SALT RIM /10

ESPRESSO MARTINI VODKA, ESPRESSO, COFFEE LIQUEUR-RICH /SMOOTH /CACAO TOUCH /12

APEROL SPRITZ APEROL, PROSECCO, SODA - LIGHT / BITTER / REFRESHING /10

PALOMA TEQUILA, GRAPEFRUIT, LIME, SODA - CITRUS / SEA SALT / FRESH /11

SUN SPRITZ & DAY DRINKS ☀️

Light. Sparkling. Effortless.

BELLINI PROSECCO, PEACH - SMOOTH / FRUITY / ELEGANT /9

MIMOSA PROSECCO, ORANGE - FRESH / BRIGHT / EASY /9

ZERO PROOF 🌊

All the flavor. None of the alcohol.

GOLDEN CUP TANQUERAY 0%, ELDERFLOWER, APPLE, LIME, MINT / 8

MINT & LIME LIME, SUGAR, MINT, SODA / 7

GINGER RITUAL LEMON, AGAVE, FALERNUM, GINGER / 7

ROSE GARDEN PASSION FRUIT, ORGEAT, CRANBERRY, LIME ∞ / 8

PREMIUM SELECTION

All the flavor. None of the alcohol.

VODKA BELUGA / CIROC / BELVEDERE / GRAY GOOSE / CRYSTAL HEAD

GIN THE BOTANIST /GRACE /GIN MARE /MONKEY 47 /HENDRICK'S /TANQUERAY TEN /BULLDOG

TEQUILA HERRADURA PLATA 23yo/ DON JULIO BLANCO/ DON JULIO REPOSADO /PATRON ANEJO

WHISKEY LAGAVULIN 12yo / GLENKINCHIE / JACK DANIELS SINGLE BARREL / GLENFIDDICH /

CARDHU 12yo / GRANGGAMORE 12yo

RUM PLANTERAY ORIGINAL DARK / DIPLOMATICO 12yo / DON PAPA BAROKO /

APPLETON RESERVE 8yo / RON ZACAPA 23yo

ASK YOUR HOST FOR PREMIUM SELECTION

AEGEAN SPIRITS

Tradition. Distilled.

OUZO BY THE GLASS /4,5
PLOMARI 200ML /12
TSIPOURO BY THE GLASS /4,5
DEKARAKI 200ML /12
MASTIHA SKINOS /9
METAXA 12★ /12

SOFTS & REFRESHMENTS

Light. Clean. Hydrating.

CLASSICS

COKE - COKE ZERO- FANTA LEMON - ORANGE - SPRITE /4

MIXERS

TONIC WATER - GINGER ALE - PINK GRAPEFRUIT /4

SIGNATURE MIXERS

THREE CENTS COLLECTION

PINK GRAPEFRUIT - GINGER BEER - AEGEAN TONIC /6

JUICES

APPLE - PINEAPPLE - CRANBERRY - ORANGE /4

FRESH

ORANGE JUICE /6

HOMEMADE LEMONADE /5,5

ICED TEA

LEMON / PEACH /4

WATER

Pure hydration

STILL WATER

1L GLASS 3,5 - 0.5L PET 1,5

SPARKLING WATER

330ML 3,5 - 750ML 5,5

COFFEE & TEA

Slow moments. Simple pleasures.

ESPRESSO 3

DOUBLE ESPRESSO 4

CAPPUCCINO 4.5

DOUBLE CAPPUCCINO 5

LATTE 5

FREDDO ESPRESSO 4.5

FREDDO CAPPUCCINO 4,5

GREEK COFFEE 3.5

DOUBLE GREEK COFFEE 4

NESCAFE / FRAPPE 4

HOT CHOCOLATE 4

TEA ORGANIC SELECTION 3.5

GREEN / FOREST FRUITS / LEMON / STRAWBERRY / MINT / CAMOMILE / BLACK

SMOOTHIES & MILKSHAKES

(UNTIL 19:00)

TROPICAL BOOST

PINEAPPLE, MANGO, GINGER, LIME /7,5

FITNESS DELIGHT

KIWI, PLUM, APPLE, CINNAMON, CHIA /7,5

BERRY RED

FOREST FRUITS, GREEN APPLE, BLUEBERRY /7,5

MILKSHAKES

VANILLA / CHOCOLATE / STRAWBERRY 7,5

BEER & CIDER

Cold. Refreshing. Easy

DRAFT

ALPHA 0,25ML /4,5 - 0,40ML /5,5

CRAFT 0,25ML /4,5 - 0,40ML /5,5

BOTTLED

CLASSIC MYTHOS 330ML 4,5 - **CORONA** 330ML /6

CRAFT WEISS 500ML - **NEIPA** 330ML /6,5

ALCOHOL FREE CRAFT 330ML /4

CIDER MILOKLEFTIS 330ML /5,5

WINE BY THE GLASS

Curated Selection.

WHITE

CHATZIEMMANOUIL - MALAGOUZIA, ASSYRTIKO /7

ARKTOS ELEVATION VINEYARDS - SAUVIGNON BLANC 9

ROSÉ

A-MUSE – MUSES ESTATE - SAUVIGNON BLANC, MOUHTARO /9

PETRA MARINOS – LANGO MELLO - MAVROTHIRIKO, MOSCATO /8

CHATZIEMMANOUIL- GRENACHE ROUGE /7

RED

CHATZIEMMANOUIL - CABERNET SAUVIGNON, SYRAH /7.5

CHRYSOLITHOS – MUSES ESTATE - MERLOT 9

SPARKLING

TORRESELLA PROSECCO EXTRA DRY 7

MOSCATO D'ASTI PIETRO FORNO 7

DESSERT

THE SWEET MUSE – MUSES ESTATE - MOSCHATO 7



WINE LIST

WHITE

LOCAL WINERIES

CHATZIEMMANOUIL – MALAGOUZIA, ASSYRTIKO ∞ / 7 / 28
AKRANI – ATHIRI, MUSCAT OF ALEXANDRIA, CHARDONNAY / 28
CHATZIEMMANOUIL – KIDONITSA / 29
PETRA MARINOS BIO – CHARDONNAY / 32

AROUND GREECE

ARKTOS ELEVATION VINEYARDS – SAUVIGNON BLANC (AMYNTAIO) ☉ / 9 / 36
KLEIDI MALAGOUZIA – KTIMA MICHAILIDI – MALAGOUZIA (DRAMA) / 35
ATMA – THYMIPOULOS VINEYARDS – XINOMAVRO, MALAGOUZIA (NAOUSA) / 28
AIORA – MOSCHOPOLIS WINERY – ASSYRTIKO, XINOMAVRO, MALAGOUZIA (THESSALONIKI) / 26
KTIMA GEROVASSILIOU – VIOGNIER (EPANOMI) / 48
9 – MUSES ESTATE – ASSYRTIKO, TREBBIANO, SAUVIGNON BLANC (VIOTIA) / 29
LENGA – AVANTIS ESTATE – GEWURZTRAMINER (CHALKIDA) / 33
BLANC – PAPARGYRIOU ESTATE – MOSCHOUDI, ASSYRTIKO (CORINTHIA) / 31
FTERI – TROUPIS WINERY – MOSCHOFILERO (MANTINEIA) / 25
ATLANTIS – ESTATE ARGYROS – ASSYRTIKO, AIDANI, ATHIRI (SANTORINI) / 31
34 – ARTEMIS KARAMOLEGOS WINERY – ASSYRTIKO (SANTORINI) / 85
PSITHIROS – SILVA DASKALAKI ESTATE – MOSCHATO SPINAS (CRETE) / 30

AROUND THE WORLD

CHABLIS – ALBERT BICHOT – CHARDONNAY (BURGUNDY, FRANCE) / 63
MICRO-COSME BLANC-CHÂTEAU DE SAINT COSME-SAUVIGNON BLANC, VIOGNIER (RHÔNE, FRANCE) / 28
GAVI DI GAVI "PIANI" – MICHELE CHIARLO – CORTESE (PIEMONTE, ITALY) / 33
VALDADIGE PINOT GRIGIO – SANTA MARGHERITA – PINOT GRIGIO (VENETO, ITALY) / 35
LAPIS LUNA – CHARDONNAY (CALIFORNIA, USA) / 39
BICICLETA – CONO SUR – SAUVIGNON BLANC (CHILE) / 26
WILD ROCK – SAUVIGNON BLANC (MARLBOROUGH, NEW ZEALAND) / 31
THE DRY DAM – D'ARENBERG – RIESLING (MCLAREN VALE, AUSTRALIA) / 33
KAAPZICHT ESTATE – CHENIN BLANC (STELLENBOSCH, SOUTH AFRICA) / 29

ROSE

LOCAL WINERIES

CHATZIEMMANOUIL – GRENACHE ROUGE ∞ / 7 / 28
AKRANI MINIERA – SAUVIGNON BLANC, CABERNET SAUVIGNON / 28
PETRA MARINOS, LANGO MELLO – MAVROTHIRIKO, MOSCATO OF ALEXANDRIA (SEMI SWEET) ∞ / 8 / 32
CHATZIEMMANOUIL SYMPLEGMA – GRENACHE ROUGE / 30

AROUND GREECE

A-MUSE ROSÉ – MUSES ESTATE – SAUVIGNON BLANC, MOUHTARO (VIOTIA) ☉ / 9 / 36
QUEEN ROSÉ – KTIMA MICHAILIDI – SYRAH, MERLOT (DRAMA) / 31
DOMAINE COSTA LAZARIDI – MERLOT, AGIORGITIKO, GRENACHE (DRAMA) / 37
ROSÉ DE XINOMAVRO – THYMIPOULOS VINEYARDS – XINOMAVRO (NAOUSA) / 30
AVDIRA – VOURVOUKELI ESTATE – PAMIDI, SYRAH (XANTHI) / 29
IDYLLE D'ACHINOS – LA TOUR MELAS – AGIORGITIKO, GRENACHE, SYRAH (FTHIOTIDA) / 39
FTERI ROSÉ – TROUPIS WINERY – MOSCHOFILERO, AGIORGITIKO (MANTINEIA) / 25

AROUND THE WORLD

ZELLINA ROSÉ – ANSELMINI – MOSCATO ROSA (VENETO, ITALY) / 32
THE BEACH ROSÉ – FAMILLE SUMEIRE – GRENACHE, CINSAULT, SYRAH (PROVENCE, FRANCE) / 40
WHISPERING ANGEL-CHÂTEAU D'ESCLANS-GRENACHE, CINSAULT, VERMENTINO (PROVENCE, FRANCE) / 65
MIRAVAL – CINSAULT, GRENACHE, ROLLE, SYRAH (PROVENCE, FRANCE) / 65



RED

LOCAL WINERIES

CHATZIEMMANOUIL – CABERNET SAUVIGNON, SYRAH ∞ / 7,5 / 30

AKRANI – MERLOT / 30

PETRA MARINOS – SYRAH / 32

AROUND GREECE

CHRYSOLITHOS – MUSES ESTATE – MERLOT (VIOTIA) ∞ / 9 / 36

GI & OURANOS – THYMIPOULOS VINEYARDS – XINOMAVRO (NAOUSA) / 35

KTIMA ALPHA – SYRAH, XINOMAVRO, MERLOT (AMYNTAIO) / 68

VOURVOUKELI ESTATE – LIMNIO (XANTHI) / 42

AGIOS CHRONOS – AVANTIS ESTATE – SYRAH, VIOGNIER (CHALKIDA) / 66

KTIMA AIVALIS – AGIORGITIKO (NEMEA) / 33

MADEMOISELLE – HARITATOS VINEYARD – MAVRODAPHNE (KEFALONIA) / 35

VORINOS – SILVA DASKALAKI ESTATE – KOTSIFALI, LIATIKO (CRETE) / 25

AROUND THE WORLD

BOURGOGNE CÔTE D'OR "ORIGINES" – ALBERT BICHOT – PINOT NOIR (BURGUNDY, FRANCE) / 70

BAROLO – MASSOLINO – NEBBIOLO (PIEMONTE, ITALY) / 115

VALPOLICELLA SUPERIORE "COSTALUNGA"-ZENATO-CORVINA, RONDINELLA, CORVINONE (VENETO, ITALY) / 30

MARQUÉS DE MURRIETA RESERVA – TEMPRANILLO, GARNACHA, GRACIANO, MAZUELO (RIOJA, SPAIN) / 70

LAPIS LUNA – ZINFANDEL (CALIFORNIA, USA) / 45

CATENA ZAPATA – MALBEC (MENDOZA, ARGENTINA) / 45

SPARKLING WINE

TORRESELLA PROSECCO EXTRA DRY – GLERA / 7 / 28

MOSCATO D'ASTI – PIETRO FORNO – MOSCATO / 7 / 28

VEUVE DU VERNAY ALCOHOL FREE – MOSCATO / 28

VEUVE DU VERNAY ICE – UGNI BLANC, CHENIN, FOLLE BLANCHE / 31

VEUVE DU VERNAY ICE ROSÉ – UGNI BLANC, CHENIN, FOLLE BLANCHE / 31

POÈME DE NATURE BLANC – ESTATE GKLVANOS – DEBINA, XINOMAVRO (ZITSA) / 33

POLEANO MASTIC / 28

CHAMPAGNE

G.H. MARTEL BRUT PRESTIGE – MEUNIER, CHARDONNAY, PINOT NOIR / 80

TAITTINGER BRUT RÉSERVE – CHARDONNAY, PINOT NOIR, PINOT MEUNIER / 120

TAITTINGER PRESTIGE ROSÉ – PINOT NOIR, CHARDONNAY / 135

MOËT & CHANDON BRUT / 150

MOËT & CHANDON ICE / 190

MOËT & CHANDON ROSÉ / 210

DESSERT WINE

THE SWEET MUSE – MUSES ESTATE – MOSCHATO (VIOTIA) / 7 / 28

VINSANTO FIRST RELEASE (500ML) – ESTATE ARGYROS – AIDANI, ATHIRI, ASSYRTIKO (SANTORINI) / 80

SAMOS ANTHEMIS – UWC SAMOS – MUSCAT OF SAMOS / 30



PARON BEACH

Salt • Fire • Time

A liquid ritual inspired by sun, sea & smoke.

BEACH BITES 11:00 – 18:00

Simple food. Done right.

HANDHELD

TOAST — HAM OR TURKEY, CHEESE, TOMATO /5.5

ΨΩΜΙ ΤΟΣΤ, ΖΑΜΠΟΝ'Η ΓΑΛΟΠΟΥΛΑ, ΤΥΡΙ, ΝΤΟΜΑΤΑ

CLUB SANDWICH — HAM, CHEESE, BACON, LETTUCE, TOMATO, SAUCE, FRIES /13

ΖΑΜΠΟΝ, ΤΥΡΙ, ΜΠΕΪΚΟΝ, ΜΑΡΟΥΛΙ, ΝΤΟΜΑΤΑ, ΣΩΣ, ΠΑΤΑΤΕΣ

GYROS WRAP — PORK, TOMATO, ONION, TZATZIKI ∞ /8

ΧΟΙΡΙΝΟ, ΝΤΟΜΑΤΑ, ΚΡΕΜΜΥΔΙ, ΤΖΑΤΖΙΚΙ

BURGERS & SANDWICHES

SALMON BURGER — SALMON, AVOCADO, MAYO, LETTUCE, TOMATO ☉ /19

ΣΟΛΟΜΟΣ, ΑΒΟΚΑΝΤΟ, ΜΑΓΙΟΝΕΖΑ, ΜΑΡΟΥΛΙ, ΝΤΟΜΑΤΑ

SMASHED BEEF BURGER — DOUBLE BEEF, CHEDDAR, BACON, SAUCE, FRIES ∞ /15

ΔΙΠΛΟ ΜΟΣΧΑΡΙΣΙΟ, ΤΣΕΝΤΑΡ, ΜΠΕΪΚΟΝ, ΣΩΣ, ΠΑΤΑΤΕΣ

CRUNCHY CHICKEN BURGER — FRIED CHICKEN, COLESLAW, MAYO, PICKLES, FRIES ☉ /16

ΤΗΓΑΝΗΤΟ ΚΟΤΟΠΟΥΛΟ, COLESLAW, ΜΑΓΙΟΝΕΖΑ, ΠΙΚΛΑ, ΠΑΤΑΤΕΣ

STEAK SANDWICH — BEEF, ONION, CHEESE, SAUCE, ROCKET, FRIES ∞ /15

ΜΟΣΧΑΡΙ, ΚΡΕΜΜΥΔΙ, ΤΥΡΙ, ΣΩΣ, ΡΟΚΑ, ΠΑΤΑΤΕΣ

ALL DAY BITES

Sweet or savory. Anytime.

MINI PIES & PASTRY BASKET SWEET & SAVORY PASTRIES FOR TWO ☉ /16

ΜΙΚΤΟ ΚΑΛΑΘΙ ΓΛΥΚΩΝ & ΑΛΜΥΡΩΝ ΣΦΟΛΙΑΤΟΕΙΔΩΝ

BUCKETS TO SHARE

CHICKEN NUGGETS 6pcs / 12pcs

ΤΡΑΓΑΝΕΣ ΚΟΤΟΜΠΟΥΚΙΕΣ / 8 / 15

CHICKEN WINGS 6pcs / 12pcs

ΦΤΕΡΟΥΓΕΣ ΚΟΤΟΠΟΥΛΟ / 8 / 15

FRIES — SEA SALT

ΠΑΤΑΤΕΣ /5

SALADS

Fresh. Clean. Balanced.

GREEK SALAD TOMATO, OLIVES, CUCUMBER, ONION, FETA, OLIVE OIL

ΝΤΟΜΑΤΑ, ΕΛΙΕΣ, ΑΓΓΟΥΡΙ, ΚΡΕΜΜΥΔΙ, ΦΕΤΑ, ΕΛΑΙΟΛΑΔΟ /11

CAESAR'S — GREEN SALAD, CHICKEN, BACON, CROUTONS, PARMESAN- ΠΡΑΣΙΝΗ ΣΑΛΑΤΑ, ΚΟΤΟΠΟΥΛΟ, ΜΠΕΪΚΟΝ, ΚΡΟΥΤΟΝ, ΠΑΡΜΕΖΑΝ /13

YOGURT & FRUITS

Light. Natural. Energising.

AEGEAN YOGURT — GREEK YOGURT, HONEY, WALNUTS, SEASONAL FRUITS

ΓΙΑΟΥΡΤΙ, ΜΕΛΙ, ΚΑΡΥΔΙΑ, ΦΡΟΥΤΑ ΕΠΟΧΗΣ /9

ACAI PARON — YOGURT, ACAI, BANANA, BERRIES, GRANOLA ΓΙΑΟΥΡΤΙ, ACAI, ΜΠΑΝΑΝΑ, ΜΟΥΡΑ, GRANOLA /9

SEASONAL FRUITS

ΦΡΟΥΤΑ ΕΠΟΧΗΣ /10


PARON BEACH DRINKS 09:00-18:00

SUN & SALT

Fresh. Bright. Alive.

MOJITO – RUM, LIME, MINT, SUGAR, SODA /11

PALOMA – TEQUILA, GRAPEFRUIT, SODA  /11

FROZEN DAQUIRI – RUM, LIME, STRAWBERRY OR PASSION, SUGAR  /10

GOLDEN HOUR

Light. Bitter. Sunset


APEROL SPRITZ – APEROL, PROSECCO, SODA/10

HUGO – ELDERFLOWER, PROSECCO, MINT /10

LIMONCELLO SPRITZ – LIMONCELLO, PROSECCO, SODA /10

TROPICAL STATE

Sweet. Exotic. Escape

PINA COLADA – RUM, COCONUT, PINEAPPLE  /10


MAI TAI – RUM BLEND, ORGEAT, LIME  /12

SEX ON THE BEACH – VODKA, PEACH, ORANGE, CRANBERRY /10

TEQUILA SUNRISE – TEQUILA, ORANGE, GRENADINE /10

ZERO & LIGHT

No alcohol. Full vibe

GOLDEN CUP TANQUERAY 0%, ELDERFLOWER, APPLE, LIME, MINT  /8

MINT & LIME LIME, SUGAR, MINT, SODA / 7

ROSE GARDEN PASSION FRUIT, ORGEAT, CRANBERRY, LIME  / 8

EASY DRINKING

Simple. Cold. Essential.

GIN & TONIC - VODKA SODA - RUM & COLA - WHISKEY & COLA /8

ESSENTIALS

COFFEE

LATTE /5
CAPPUCCINO /4,5 / 5,5
FREDDO ESPRESSO /4,5
FREDDO CAPPUCCINO /4,5
FRAPPE /4 NESCAFE HOT /4,5
FRAPPE WITH ICE CREAM /6

REFRESHMENTS

Cold. Clean. Hydrate.

COKE / COKE ZERO / FANTA LEMON / FANTA ORANGE /4
SCHWEPES (GINGER ALE, PINK GRAPEFRUIT) /4
THREE CENTS (AEGEAN TONIC, PINK GRAPEFRUIT, GINGER BEER) /6
ICE TEA — LEMON / PEACH /4
RED BULL /5,5
JUICES — APPLE / PINEAPPLE / CRANBERRY / ORANGE /4
FRESH ORANGE JUICE /6
HOMEMADE LEMONADE /5,5

WATER

Pure. Essential.

STILL WATER — 0.50L /1
SPARKLING WATER — 0.33L /3,5

SMOOTHIES & MILKSHAKES

Fresh blends. Cold energy.

SMOOTHIES

TROPICAL BOOST — PINEAPPLE, MANGO, GINGER, LIME 7,5
FITNESS DELIGHT — KIWI, APPLE, CINNAMON 7,5
BERRY RED — FOREST FRUITS, APPLE, BLUEBERRY /7,5
BANOFFEE — BANANA, CARAMEL, BISCUIT /8

MILKSHAKES

VANILLA- CHOCOLATE- STRAWBERRY /7,5

BEER

ALPHA /4,5
CORONA /6,0
CRAFT NE IPA /6,5
CRAFT ALCOHOL FREE /4

CIDER

MILOKLEFTIS /5

WINE & MORE

WHITE

CHATZIEMMANOUIL — MALAGOUZIA, ASSYRTIKO 7 / 28
ARKTOS — SAUVIGNON BLANC 9 / 36

ROSE

CHATZIEMMANOUIL — GRENACHE ROUGE 7 / 28
A-MUSE — SAUVIGNON BLANC, MOUHTARO 9 / 36
PETRA MARINOS LANGO MELLO – MAVROTHIRIKO,
MOSCATO 8 / 32

SPARKLING

TORRESELLA PROSECCO 7 / 28
MOSCATO D'ASTI 7 / 28
VEUVE DU VERNAY (ALCOHOL FREE) /28
VEUVE DU VERNAY ICE /31
VEUVE DU VERNAY ICE ROSÉ /31
POEME DE NATURE /33
POLEANO MASTIC /28

CHAMPAGNE

Celebrate the moment.

G.H. MARTEL BRUT /80
TAITTINGER BRUT RÉSERVE /120
TAITTINGER ROSÉ /135
MOËT & CHANDON BRUT /150
MOËT ICE /190
MOËT ROSÉ /210