

## DESSERTS

### BLACK TRUFFLE 14€

Hazelnut ice-cream & praline,  
velvety chocolate sauce

### APPLE CRUMBLE 11€

Butterscotch, cinnamon, vanilla ice cream



## GECO

Prices include all charges & taxes • The consumer is not obliged to pay if the notice of payment has not been received (receipt or invoice) • The establishment must be equipped with printed forms, placed in a specified location next to the exit, for the reporting of any complaints whatsoever.

Registered manager: Thodoris Aliferis

## BAR FOOD

### GREEK CAVIAR BAR (2pcs) 9€

Rye bread bars, Greek bottarga crumble, tarama cream

### SOUVLAKI IBERICO (2pcs) 15€

Olive oil flatbread wraps, tomato, tzatziki

### TUNA KEBABS (2pcs) 15€

DIY olive oil flatbread wraps, tomato salsa, Greek yoghurt

### SEAFOOD 'POPSICLES' (2pcs) 12€

King crab & shrimp croquettes, yuzu

### MINI BURGERS (2pcs) 12€

USA Black Angus Prime Brisket patties, cheddar, pickles

### PEINIRLI 15€

Pistachio pesto, burrata, cherry tomatoes, fig jam, basil

### GREEK DELI PLATTER 29€

Selection of cheese & cold cuts, larder delicacies

please inform us of any food allergies

## RAW

### FISH OF THE DAY 22€

Lemon, thyme

### BEEF TARTAR 23€

Black Angus tenderloin,  
yolk confit

### CEVICHE 19€

Fish of the day,  
tomato "tigers" milk

## STARTERS

### THE EGGPLANT 16€

Miso, cashews, ponzu sauce, coriander

### BEETROOT CARPACCIO 14€

Greek yogurt, sherry caramel,  
blueberries, goat cheese, pistachios

### CHICKEN PIE 18€

Mushrooms, Florina's pepper, thyme

## SALADS

### GREEN SALAD 16€

Baby gem, avocado, green apples,  
broccoli, pistachio, herb salad

### CAESAR 17€

Baby lettuce, grilled chicken breast,  
bread crisps, pancetta chips

### GREEK SALAD 15€

Cherry tomatoes, cucumber,  
pickled kritamo, barrel matured feta

### BURRATA 19€

Cherry tomatoes, strawberries, carob rusk,  
basil, pistachio, rosemary dressing

## MAIN DISHES

### GREEK CACIO E PEPE "SKIOUFIHTA" 18€

Fresh black truffle

### FISH OF THE DAY GRILLED FILLET 22€

Wild broccoli, herbs, olive oil lemon sauce

### CHICKEN LEMON OREGANO 25€

Grilled chicken thigh, potato crisps, lemon oregano sauce

### CHEESE BURGER 15€

USA Black Angus Prime Brisket 200gr patty, cheddar, pickles  
+french fries 6€

### BEEF TAGLIATA 34€

Prime Black Angus USA skirt 250 gr

### RIB EYE STEAK 60€

Prime black angus USA rib eye 350 gr

### SLOW COOKED LAMB 45€

Whole lamb neck cooked for 12 hours

### FRENCH FRIES 6€

+  
add fresh truffle  
& parmesan 7€

## SIDES

### VEGGIES 8€

Steamed vegetables

### SEASONAL GREENS 7€

"Vlita"

### BABY POTATOES 9€

"kleftiko" slow cooked in  
parchment paper

# GECCO

## BRUNCH

### CLASSICS

#### Avocado on Toast 11€

Ψωμί σίκαλης, κρέμα αβοκάντο  
& κομμένο σε φέτες ή διπλό αυγό ποσέ+2€

#### Open Pitta Chicken 16€

Μπούτι κοτόπουλου στη σχάρα, ελληνικό γιαούρτι,  
chimichurri, λεμόνι-ρίγανη, χόρτα

#### Peinirli 17€

Πέστο φιστικιού, burrata, ντοματίνια ψητά,  
μαρμελάδα σύκο, βασιλικός

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#### Steak & Eggs 26€

USA Prime skirt, αυγά ελευθέρως βοσκής,  
chips, γιαούρτι-chimichurri

#### Salmon Royal 19€

Αυγό ποσέ, Αγγλικό muffin, καπνιστός σολομός,  
πανσέτα, σάλτσα hollandaise

#### Scrambled n' Kale 13€

Κρέμα αβοκάντο, αυγά scrambled, τυρί φέτα

#### Eggs & Greens 14€

Ελληνικό γιαούρτι, αυγά ποσέ, χόρτα εποχής ψητά,  
ψωμί σικάλεως, σάλτσα hollandaise

### COCKTAILS

#### Geco Spritz 11€

Aperol, prosecco, bitter cucumber,  
bitter peach

#### Elixir 12€

Ketel One, green apple sour,  
ginger syrup, CO<sub>2</sub>

#### Tropical Mai-tai 13€

Plantation dark, passion fruit  
orgeat, apricot brandy

#### Bloody Mary 12€

Ketel One, tomato juice,  
lemon, sriracha

### DESSERTS

#### Pancakes 13€

Σπιτική πραλίνα σοκολάτας,  
σιρόπι σφενδάμου, μούρα

#### Chocolate Brownie 12€

Salted caramel παγωτό,  
brittle από θυμαρίσιο μέλι

#### Gatsby Granola 9€

Ελληνικό γιαούρτι, ξηροί καρποί,  
μούρα, θυμαρίσιο μέλι, πικρή σοκολάτα



# GECCO

## BRUNCH

### CLASSICS

#### Avocado on Toast 11€

Rye bread, avocado mashed & sliced  
Add double poached egg +2€

#### Open Pitta Chicken 16€

Grilled chicken thigh, Greek yoghurt,  
chimichurri, lemon-oregano, greens

#### Peinirli 17€

Pistachio pesto, burrata,  
charred cherry tomatoes, fig jam, basil

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#### Steak & Eggs 26€

USA Prime skirt, free range eggs,  
chips, yoghurt-chimichurri

#### Salmon Royal 19€

Poached egg, English muffin, smoked salmon,  
pancetta, hollandaise

#### Scrambled n' Kale 13€

Avocado mash, scrambled egg, feta cheese

#### Eggs & Greens 14€

Greek yoghurt, poached eggs, charred greens,  
rye bread, hollandaise

### COCKTAILS

#### Geco Spritz 11€

Aperol, prosecco, bitter cucumber,  
bitter peach

#### Elixir 12€

Ketel One, green apple sour,  
ginger syrup, CO<sub>2</sub>

#### Tropical Mai-tai 13€

Plantation dark, passion fruit  
orgeat, apricot brandy

#### Bloody Mary 12€

Ketel One, tomato juice,  
lemon, sriracha

### DESSERTS

#### Pancakes 13€

Homemade chocolate praline,  
maple syrup, berries

#### Chocolate Brownie 12€

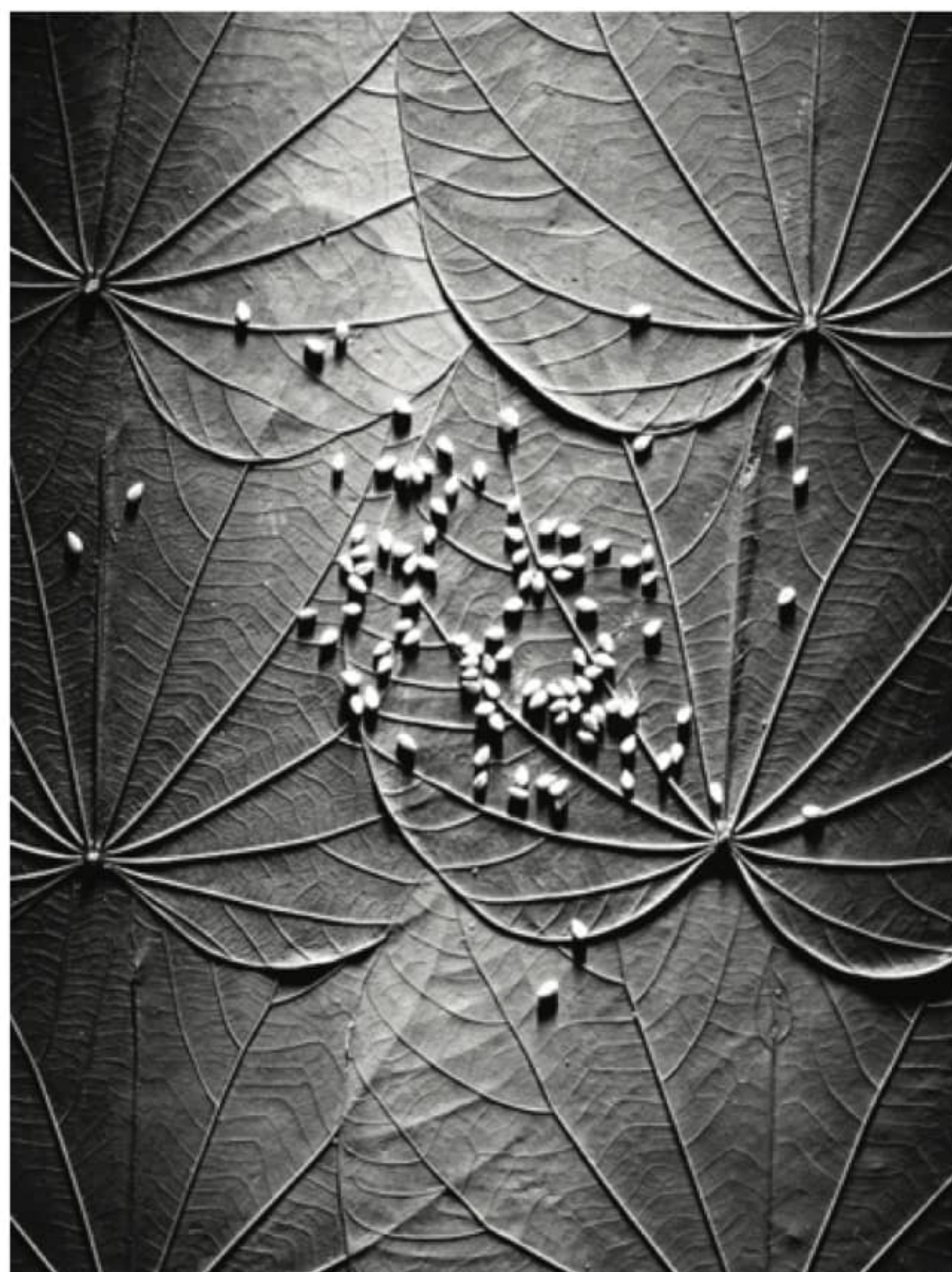
Salted caramel ice cream,  
thyme honey brittle

#### Gatsby Granola 9€

Greek yoghurt energy bowl, nuts,  
berries, thyme honey, bitter chocolate



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WINES AND SPIRITS

GATSBY



ATHENS

## **B U B B L E S**

**Prosecco Zardetto** € 8.00 € 38.00  
*Conegliano, Italy*

**Moscato d'Asti Vignaioli di Santo Stefano** € 11.00 € 46.00  
*Ceretto - Piemonte, Italy*

**Cuvée Spéciale** € 12.00 € 43.00  
**Domaine Karanika**  
*Xinomavro — Amyndeon, Greece*

**Taittinger Brut Réserve** € 22.00 € 120.00  
*Reims - Champagne, France*

**Laurent Perrier Brut** € 135.00  
*Reims - Champagne, France*

**Perrier -Jouët Belle Epoque, 2013** € 420.00  
*Epernay - Champagne, France*

**Dom Pérignon Brut 2013** € 480.00  
*Chardonnay, Pinot Noir*

**Louis Roederer, Cristal Brut, 2014** € 580.00  
*Reims - Champagne, France*

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**Domaine Karanika** € 13.00 € 45.00  
*Xinomavro / Limniona — Amyndeon, Greece*

**Taittinger, Brut Prestige Rosé** € 26.00 € 150.00  
*Reims - Champagne, France*

**Laurent Perrier Cuvée Rosé** € 220.00  
*Reims - Champagne, France*

**Dom Pérignon Rosé Vintage** € 1250.00  
*Chardonnay, Pinot Noir*

## WHITE WINES (GR)

<b>Tomi, Troupis Winery</b> <i>Moschofilero — Mantinia</i>	<b>€ 8.00</b>	<b>€ 29.00</b>
<b>Vidiano, Oenops Wines</b> <i>Drama</i>		<b>€ 37.00</b>
<b>Plano, Wine Art Estate</b> <i>Assyrtiko — Drama</i>	<b>€ 9.00</b>	<b>€ 38.00</b>
<b>Moschopolis 6, Moschopolis Winery</b> <i>Xinomavro / Assyrtiko — Thessaloniki</i>	<b>€ 9.00</b>	<b>€ 39.00</b>
<b>Chardonnay, Domaine Katsaros</b> <i>Thesalia</i>		<b>€ 48.00</b>
<b>Vourkoukelis</b> <i>Malagouzia — Goumenissa</i>		<b>€ 45.00</b>
<b>Palpo, Kir-Yianni Estate</b> <i>Chardonnay — Amyndeon</i>	<b>€ 12.00</b>	<b>€ 49.00</b>
<b>Viognier Eclectique, Skouras Winery</b> <i>Viognier — Argos</i>		<b>€ 64.00</b>
<b>Nostos Roussanne, Manousakis Winery</b> <i>Chania</i>		<b>€ 78.00</b>
<b>Assyrtiko Wild Ferment, Gaia Winery</b> <i>Santorini</i>		<b>€ 72.00</b>
<b>Pyritis, Karamolegkos Winery</b> <i>Assyrtiko — Santorini</i>		<b>€ 94.00</b>
<b>Lagotopos, Domaine Michaelidi</b> <i>Assyrtiko / Gewürztraminer — Drama</i>		<b>€ 81.00</b>

## W H I T E W I N E S ( I N T L )

Santa Margherita Pinot Grigio, Valdadige € 9.00 € 38.00  
*Trentino Alto Adige, Italy*

Little James' Basket € 29.00  
Chateau de Saint Cosme  
Sauvignon Blanc / Viognier — *Rhone, France*

Aerides € 38.00  
Makarounas Boutique Winery  
Chardonnay / Xynisteri — *Paphos, Cyprus*

Riesling Trocken, Dönnhoff € 50.00  
Nahe, Germany

Cloudy Bay Sauvignon Blanc € 88.00  
*Marlborough, New Zealand*

Gavi dei Gavi Etichetta Nera, La Scolca € 116.00  
Cortese — *Piemonte, Italy*

Comte Lafond Sancerre Grand Cuvée € 108.00  
De Ladoucette  
Sauvignon Blanc — *Loire, France*

Cervaro Della Salla, Marchese Antinori € 195.00  
Chardonnay / Grechetto — *Umbria, Italy*

Mersault 'Terre Blanches' € 170.00  
Maison Régnard  
Chardonnay — *Bourgogne, France*

*Chablis* Grand cru 2018 Vaudesir € 400.00  
Joseph Drouhin, Chardonnay— *Burgundy, France*

Domaine Leflaive Les Folatieres € 500.00  
Puligny-Montrachet Premier Cru, France  
Chardonnay — *Bourgogne, France*

Olivier Leflaive : Bâtard-Montrachet Grand cru 2018 € 1500.00  
Chardonnay— *Burgundy, France*

## M A G N U M

Ovilos, Biblia Chora Estate € 130.00  
Semillon / Assyrtiko — *Pangeon*



## ROSÉ WINES

Tomi Rosé, Troupis Winery Moschofilero — <i>Mantinia, Greece</i>	€ 9.00	€ 32.00
Rosé de Xinomavro, Thimiopoulos Vineyards, Xinomavro — <i>Naoussa, Greece</i>	€ 9.00	€ 36.00
L' Esprit Du Lac, Kir-Yianni Estate Xinomavro — <i>Amyndeon</i>		€ 38.00
Idylle D'Achinos, La Tour Melas Syrah / Grenache / Agiorgitiko — <i>Fthiotida</i>		€ 42.00

## ROSÉ WINES (INTL)

'BY OTT', Domaines Ott Cinsault / Grenache / Syrah <i>Provence, France</i>	€ 11.00	€ 48.00
Rock Angel, Château d' Esclans Grenache-Rolle — <i>Provence, France</i>		€ 82.00
Etoile, Domaine Ott Grenache/Mourvedre — <i>France</i>		€ 310.00

## MAGNUM

Miraval, Château Miraval Cinsault / Grenache / Rolle <i>Provence, France</i>		€ 150.00
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## RED WINES (GR)

Agiorgitiko by Gaia, Gaia Wines <i>Nemea</i>	€ 8.00	€ 33.00
Syrah, Avantis Estate <i>Evia</i>	€ 9.00	€ 36.00
MV Mavroudi, Anatolikos Vineyards, Cab.Sauvignon / Merlot / Mavroudi <i>Xanthi</i>		€ 52.00
Earth and Sky, Thimiopoulos Vineyards Xinomavro — <i>Naoussa</i>	€ 11.00	€ 46.00
Goumenissa, Chatzivaritis Estate Xinomavro / Negoska — <i>Goumenissa</i>		€ 46.00

## RED WINES (GR)

Le Roi de Montagne Cuvée, € 62.00  
Papargyriou Winery  
Cab. Sauvignon / Mavrodaphne / Touriga National  
*Korinthia*

Le Sang de la Pierre, Aivalis Winery € 76.00  
Agiorgitiko — *Nemea*

Deux Dieux, Aivalis Winery € 72.00  
Syrah / Agiorgitiko — *Nemea*

Evangelo, Domaine Gerovassiliou € 84.00  
Syrah / Viognier — *Epanomi*

## RED WINES (INTL)

Catena, Malbec € 44.00  
*Mendoza, Argentina*

Rully, Joseph Drouhin € 64.00  
Pinot Noir — *Bourgogne, France*

Amarone della Valpolicella, Zenato €122.00  
Corvina Veronese / Rondinella / Croatina  
*Valpolicella, Italy*

Barolo, Pio Cesare € 170.00  
Nebbiolo — *Piemonte, Italy*

Biserno 2017 - Tenuta Di Biserno € 880.00  
Cabernet Franc, Cabernet Sauvignon, Merlot  
— *Tuscany, Italy*

Sette Ponti Oreno Toscana Rosso 2020 € 360.00  
Cabernet Sauvignon, Merlot, Petit Verdot  
— *Tuscany, Italy*

Sassicaia 2019 € 680.00  
Tenuta San Guido  
Cabernet Franc, Cabernet Sauvignon,  
Merlot, Petit Verdot— *Tuscany, Italy*

Opus One 2019 € 1650.00  
Bordeaux Blend Red — *Napa Valley, California*

Château Lafite Rothschild 1er Grand Cru Classé 2019 € 2000.00  
Cabernet Sauvignon, Merlot — *Bordeaux, France*

Château Margaux 1er Grand Cru Classe 2009 € 3800.00  
Cabernet Franc, Cabernet Sauvignon, Merlot,  
Petit Verdot — *Bordeaux, France*

## DESSERT WINES

<b>Liastos, Domaine Silva Daskalaki</b> <i>Liatiko, Crete</i>	€ 18.00	€ 76.00
<b>Vinsanto, Domaine Argyrou</b> <i>Assyrtiko — Santorini, Greece</i>	€ 19.00	€ 78.00

## SIGNATURE COCKTAILS

<b>The Monks Gimlet</b> citadelle gin, chamomile & pino mugo liqueur, mint & cucumber cordial, lemon	€ 14.00
<b>Bloody Posh</b> ketel one vodka, tomato, celery, spices, truffle powder	€ 12.00
<b>Rum Punch</b> rum bar gold, doorlys xo rum, strawberry & lime cider, spices	€ 14.00
<b>O'Purist Cobbler</b> o'purist tsipouro, chardonnay, pineapple, lime	€ 12.00
<b>Normandy Martini</b> apple brandy, absinth, kitron naxou, noilly prat vermouth	€ 14.00
<b>Figgy</b> buffalo trace bourbon, fig, lemon, spices, eggwhite	€ 12.00
<b>Ginza</b> suntory roku gin, yuzu, cinnamon, chili mango	€ 16.00

## MOCKTAILS

<b>Tropical</b> Tanqueray 0,0%, Mango Purée, Fresh Lime Juice	€ 9.00
<b>Pink Sky</b> Pink Grapefruit, Pineapple Juice, Fresh Lime Juice	€ 9.00

## **S P I R I T S (50ml)**

### **G I N**

<b>Citadelle</b>	<i>France</i>	<b>€ 12.00</b>
<b>Bombay Sapphire</b>	<i>England</i>	<b>€ 10.00</b>
<b>Tanqueray No10</b>	<i>England</i>	<b>€ 14.00</b>
<b>Hendrick's</b>	<i>England</i>	<b>€ 14.00</b>
<b>Shipsmith V.J.O.P</b>	<i>England</i>	<b>€ 19.00</b>
<b>Botanist</b>	<i>Scotland</i>	<b>€ 16.00</b>
<b>Monkey 47</b>	<i>Germany</i>	<b>€ 19.00</b>
<b>Del Professore Monsieur</b>	<i>Italy</i>	<b>€ 19.00</b>
<b>Mataroa</b>	<i>Greece</i>	<b>€ 12.00</b>
<b>Grace</b>	<i>Greece</i>	<b>€ 14.00</b>
<b>Suntory Roku</b>	<i>Japan</i>	<b>€ 14.00</b>
<b>Etsu Pacific Ocean</b>	<i>Japan</i>	<b>€ 16.00</b>
<b>Gin Mare</b>	<i>Spain</i>	<b>€ 17.00</b>
<b>G Vine</b>	<i>France</i>	<b>€ 16.00</b>

### **V O D K A**

<b>Ketel One</b>	<i>Holland</i>	<b>€ 11.00</b>
<b>Ciroc</b>	<i>France</i>	<b>€ 16.00</b>
<b>Grey Goose</b>	<i>France</i>	<b>€ 16.00</b>
<b>Grey Goose VX</b>	<i>France</i>	<b>€ 38.00</b>
<b>Crystal Head</b>	<i>Canada</i>	<b>€ 19.00</b>
<b>Beluga Noble</b>	<i>Russia</i>	<b>€ 18.00</b>
<b>Beluga Gold Line</b>	<i>Russia</i>	<b>€ 46.00</b>
<b>Stolichnaya Elit</b>	<i>Russia</i>	<b>€ 20.00</b>
<b>Belvedere</b>	<i>Poland</i>	<b>€ 16.00</b>

## W H I S K ( E ) Y

### S C O T C H B L E N D E D

Dewars	€ 10.00
Johnnie Walker Red label	€ 10.00
Monkey Shoulder Batch 27	€ 12.00
Johnnie Walker Black Label	€ 12.00
Chivas Regal 12yo	€ 14.00
Chivas Regal 18yo	€ 22.00

### S C O T C H S I N G L E M A L T

Oban 14yo	€ 20.00
Lagavulin 16yo	€ 28.00
Laphroaig 10yo	€ 16.00
Macallan 15yo	€ 44.00
Glendronach 12yo	€ 16.00
Glenfarclas 17yo	€ 22.00
Highland Park 18yo	€ 44.00
GlenScotia 18yo	€ 29.00

### I R I S H W H I S K E Y

Jameson	€ 10.00
Bushmills 10yo	€ 14.00
Red Brest 12yo	€ 19.00

### J A P A N E S E W H I S K Y

#### B L E N D E D

Nikka from the Barrel	€ 22.00
Suntory Hibiki Armory	€ 49.00

#### S I N G L E M A L T

Nikka Yoichi	€ 25.00
Matsui Mizunara	€ 30.00

**B O U R B O N + R Y E**

Buffalo Trace	€ 10.00
Woodford Reserve	€ 14.00
Rittenhouse	€ 14.00
Sazerac	€ 22.00
Jack Daniel's	€ 12.00

**T E Q U I L A + M E Z C A L**

Corralejo Blanco	€ 10.00
Corralejo Reposado	€ 11.00
Don Julio Blanco	€ 14.00
Don Julio Reposado	€ 16.00
Don Julio 1942	€ 42.00
Claze Azul Plata Blanco	€ 29.00
Casa Dragones Joven	€ 56.00
Mezcal San Cosme	€ 12.00

**R ( H ) U M**

Plantation Original 3 Años	<i>Caribbean</i>	€ 10.00
Plantation Original Dark	<i>Caribbean</i>	€ 11.00
Havana Club 7Años	<i>Cuba</i>	€ 10.00
Plantation Pineapple	<i>Caribbean</i>	€ 13.00
Diplomatico Reserva	<i>Venezuela</i>	€ 15.00
Doorlys XO	<i>Barbados</i>	€ 14.00
Saint James XO	<i>Martinique</i>	€ 22.00
Santa Tereza 1796	<i>Venezuela</i>	€ 17.00
Chairman's Reserve Spiced	<i>St. Lucia</i>	€ 14.00
Zacapa XO	<i>Guatemala</i>	€ 39.00
Flor de Caña 25yo	<i>Nicaragua</i>	€ 46.00

## **B R A N D Y**

Remy Martin VSOP	<i>Cognac</i>	€ 12.00
Hennesy XO	<i>Cognac</i>	€ 44.00
Janneau VSOP	<i>Armagnac</i>	€ 16.00
Michel Biron	<i>Calvados</i>	€ 12.00
Barsol Quebranta	<i>Pisco</i>	€ 10.00
Metaxa 12*	<i>Greece</i>	€ 12.00
Metaxa Reserved	<i>Greece</i>	€ 16.00

## **L I Q U E R S / V E R M O U T H / A M A R O**

Noilly Prat		€ 8.00
Otto's Athenian Vermouth		€ 9.00
Roots Kanela		€ 8.00
Limoncello		€ 8.00
Mastiha Skinos		€ 8.00
Italicus Rosolio Di Bergamotto		€ 14.00
Drambuie		€ 12.00
Chartreuse Verte		€ 14.00
St. Germaine		€ 12.00
Fernet Branca		€ 12.00
Amaro Montenegro		€ 11.00

## **G R A P P A**

Nonino Chardonnay		€ 13.00
Nonino Chardonnay Barrique		€ 14.00

## **G R E E K D I S T I L L E D S P I R I T**

Ouzo Plomariou		€ 8.00
O'Purist Tsipouro		€ 12.00
Tsilili Tsipouro without Anise		€ 8.00
Tsilili Dark Cave Aged Tsipouro		€ 12.00

## **S H E R R Y + P O R T**

Sandeman Ruby		€ 10.00
Hidalgo Pedro Ximénez Triana		€ 12.00

## B E E R

Voreia Pilsner Beer	330 ML	€ 7.00
Moretti	330 ML	€ 7.00
Estrella	330 ML	€ 7.00
Fix Dark	330 ML	€ 6.00
Corona	355 ML	€ 7.00
Heineken 0% <i>alcohol free</i>	330 ML	€ 5.00
Dathènes	330 ML	€ 7.00

## B E V E R A G E S

### S M O O T H I E S & J U I C E S

Ginger Boost		€ 7.00
<i>fresh ginger, orange, cardamon, honey, cinnamon, turmeric</i>		
Detox		€ 8.00
<i>kale, cucumber, ginger, green apple, celery, lime</i>		
Orange		€ 7.00
Grapefruit		€ 7.00
Seasonal		€ 8.00

### C O F F E E & C H O C C O L A T E

Espresso / Macchiato		€ 3.50
Double Espresso / Macchiato		€ 4.00
Capuccino / Latte		€ 4.50
Double Capuccino		€ 5.00
Filter Coffee -- <i>regular &amp; decaf</i>		€ 4.00
Freddo Espresso		€ 4.00
Freddo Capuccino		€ 5.00
Greek Coffee Single / Double	€ 3.50	€ 4.00
Flat White		€ 4.50
Americano Single / Double	€ 3.50	€ 4.00
Nes Cafe Frappe		€ 4.00
Hot / Cold Chocolate		€ 6.00



## HERBALS & TEA

Ronnefeldt Herbal Infusions € 5.50

- English Breakfast
- Earl Grey
- Green Tea
- Mint Tea
- Red Berries
- Verdena
- Jasmine Tea
- Camomile

## SOFT DRINKS & WATER

Coke 250 ML € 4.50  
*Regular / Diet / Zero*

Sprite 250 ML € 4.50

Fanta Orange 250 ML € 4.50

3Cents 200 ML € 5.00

*Dry Tonic / Aegean Tonic / Plain Soda  
Pink Grapefruit Soda / Lemonade*

Theoni Still 330 ML € 2.00

Theoni Still 1 LT € 4.00

Xino Nero Florinas Sparkling 250 ML € 3.50

Xino Nero Florinas Sparkling 750 ML € 5.50

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• **Registered manager: Thodoris Aliferis** •

G A T S B Y

GR ————— A T H E N S

