

**CO
CK
TAIL
PAI
RIN
GS**



**POP UP NIKKEI
EXPERIENCE
BY DIMITRIS
KATRIVESIS**

**日
經
料
理**



ONOMA
HOTEL



COCKTAIL PAIRING

Maracuya Sour

Pisco, Passion Fruit,
Lime Juice, Orleans Bitters



€12

Chilcano

Mezcal, Macadamia Nut,
Pimento, Angostura bitters,
Ginger Beer



€15

Diablo Negro

Reposado Tequila, Mezcal,
Ancho Reyes, Honey Ginger,
Salt



€13

Michelada

Tomato Juice, Worcestershire
Sauce, Citrus, Soya, Tajin,
Salt, Corona Beer



€14

Mango Season

Cachaca, Mango, Citrus,
Demerara Syrup



€12

Pajarito

Tequila Blend, Citrus, Agave,
Homemade Pink Grapefruit
Soda



€15

El salvador

Light Rum, Citrus, Grenadine,
Frangelico



€11

Rebujito

Maraschino Liqueur, Fino
Sherry, Citrus, Sprite, Mint



€12

You are about to post
anyway. Please add
our #Hashtags

#iamwhatiam
#ieatwhatieat
#onomahotel



Please inform your
waiter for any
food allergies or
sensitivities

Αγορανομικός
υπεύθυνος
Βασίλειος
Κυράζογλου