



flavor SCALE

B (Bitter): Delightful bitterness from herbs, citrus, or aromatic liqueurs.

S (Sour): Lively acidity from citrus or sour notes.

SW (Sweet): Balanced sweetness from syrups, fruits, or liqueurs.

●●●●● – Flavor intensity (1=mild, 5=intense)



Signature Cocktails

The Signature of Enjoyment

A signature cocktail is not just a drink – it's an experience. Designed with attention to flavors, balances, and details, each signature cocktail tells a unique story. With standout ingredients, special combinations, and an impressive presentation, these cocktails don't just follow trends, they create them.

Whether it's a twist on a classic cocktail or a brand-new creation, each glass invites you to try something unique. Let your senses guide your taste and discover your own signature destination.

Signature COCKTAILS



DARK TIDE 13€
B: ○○○○○ S: ●●●○○ SW: ●●○○○
Black Spiced Rum (Kraken), Agave Syrup, Lemon Juice, Cranberry Juice
Intense and aromatic, with a spicy character and balanced sweet-sour taste.



BLACK KYOTO 12€
B: ●○○○○ S: ●●●○○ SW: ●●○○○
Black Rum (Goslings), Sugar Syrup, Lemon Juice, Yuzu, Basil
Deep and refreshing, with citrus notes and aromatic basil.



MIDNIGHT BRAMBLE 12€
B: ○○○○○ S: ●●●○○ SW: ●●●○○
Bombay Bramble Gin, Sugar Syrup, Lemon Juice, Crème de Mure
Elegant and balanced, with intense blackberry, botanical character, and sweet-sour aftertaste.



DARK ORCHID 13€
B: ○○○○○ S: ●●○○○ SW: ●●●○○
Black Spiced Rum (Kraken), Lychee, Coconut Cream, Lemon Juice, Basil
Exotic and aromatic, with creamy texture, delicate sweetness from lychee, and herbal freshness of basil.



EL DIABLO DIEGO 14€
B: ●○○○○ S: ●●●○○ SW: ●●●○○
Tequila Reposado (Patron), Mezcal Del Maguey Vida, Triple Sec, Passion Fruit Purée, Lemon Juice, Ginger Syrup, Chili Syrup
Smoky and spicy, with tropical freshness, warm ginger aftertaste, and subtle chili intensity.



BLUE DUCK COLADA 13€
B: ○○○○○ S: ●○○○○ SW: ●●●○○
White Rum (Malibu), Blue Curaçao, Coconut Cream, Pineapple Juice, Vanilla Syrup
Tropical and delightful, with creamy texture, coconut notes, and fruity sweetness of pineapple.



CRIMSON OAK 14€
B: ●●○○○ S: ●●●○○ SW: ●●○○○
Bourbon Whiskey (Woodford Reserve), Cabernet Sauvignon & Merlot Red Wine, Apple Purée, Apple Syrup, Lemon Juice, Cinnamon Syrup
Velvety and aromatic, with warm cinnamon notes, deep fruity sensation, and balanced acidity.



VELVET HAZEL 12€
B: ○○○○○ S: ●●●○○ SW: ●●●○○
Hendrick's Gin, Frangelico, Crème de Violette, Salted Caramel, Lemon Juice
Soft and aromatic, with delicate floral, hazelnut, and salted caramel notes, balanced with subtle acidity.



INCA NECTAR 12€
B: ○○○○○ S: ●●●○○ SW: ●●●○○
Pisco, Flower Liqueur, Pineapple Purée, Lemon Juice, Agave Syrup
Exotic and aromatic, with fruity sweetness, delicate floral notes, and balanced acidity.



MEMORIES IN A GLASS 15€
B: ○○○○○ S: ●●○○○ SW: ●●●○○
White rum (Plantation 3 stars), Passion Fruit Purée, Mango Syrup, Lime Juice, Pineapple Juice
A cocktail that captures your summer memories in every sip. Tropical, refreshing, and aromatic, with the fruity intensity of passion fruit, the sweetness of mango, and the exotic freshness of pineapple. Served with a unique touch: A Polaroid selfie to keep the moment alive!



TSOUREKI 13€
B: ○○○○○ S: ●○○○○ SW: ●●●○○
Mastiha Skinos liqueur, Amaretto, Frangelico, Almond Milk, Chocolate Bitters, Mahleb
Sweet and aromatic, reminiscent of the beloved traditional tsoureki in liquid form.



MANOO SPRITZ 40€
B: ●●●○○ S: ●●●○○ SW: ●●○○○
Monkey 47 (Gin), Carpano Antica Formula (Sweet Red Vermouth), Campari Bitter, Moët & Chandon Brut (Champagne)
Classic yet sophisticated, with rich botanical aromas, balanced bitterness, and sparkling luxury.



QUATTRO SPRITZ 40€
B: ●●●○○ S: ●●●○○ SW: ●●○○○
Aperol Spritz, Bitter Spritz, Hugo Spritz, Limoncello Spritz
A refined collection of four classic Spritz versions. From the timeless Aperol Spritz and the deep bitterness of Bitter Spritz to the refreshing freshness of Hugo and the lemony notes of Limoncello Spritz, each glass offers an authentic Italian taste experience.

Classic COCKTAILS

rum-based COCKTAILS



MOJITO 12€
B: ○○○○○ S: ●●●○○ SW: ●●○○○
White Rum, Lime, Sugar, Mint, Soda
A classic summer cocktail with intense freshness and aromatic mint.



PINA COLADA 12€
B: ○○○○○ S: ●○○○○ SW: ●●●●○
White Rum, Coconut Cream, Pineapple, Vanilla
Creamy, exotic, and utterly tropical, the cocktail that takes you to the Caribbean.



DAIQUIRI 12€
B: ○○○○○ S: ●●●●○ SW: ●●○○○
White Rum, Lime, Sugar
The ultimate minimal version of rum, refreshing and perfectly balanced.



MAI TAI 14€
B: ●●○○○ S: ●●○○○ SW: ●●●○○
Dark Rum, White Rum, Lime, Orgeat, Orange Liqueur
An exotic Tiki cocktail with almond and citrus notes.



ZOMBIE 15€
B: ●●○○○ S: ●●●○○ SW: ●●●●○
Dark Rum, White Rum, Falernum, Passion Fruit, Pineapple, Lime, Grapefruit, Cinammon
A dynamic and fruity Tiki cocktail with exotic taste and rich body.



CAIPIRINHA 12€
B: ○○○○○ S: ●●●●○ SW: ●●○○○
Cachaça, Lime, Sugar
Brazil's national drink with a strong character and refreshing acidity.

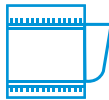
vodka-based COCKTAILS



PORN STAR MARTINI 13€
B: ○○○○○ S: ●●○○○ SW: ●●●●○
Vodka, Passion Fruit, Passion Liqueur, Vanilla, Egg White, Lime, Prosecco
A delightful combination of vanilla and passion fruit, served with a side of Prosecco.



ESPRESSO MARTINI 12€
B: ●●○○○ S: ○○○○○ SW: ●●○○○
Vodka, Coffee Liqueur, Espresso, Sugar
The perfect combination of coffee and alcohol for a sophisticated energy boost.



MOSCOW MULE 12€
B: ○○○○○ S: ●●●○○ SW: ●●○○○
Vodka, Lime, Ginger Beer
Refreshing and spicy, traditionally served in a metal mug.



COSMOPOLITAN 12€
B: ○○○○○ S: ●●●○○ SW: ●●○○○
Vodka, Triple Sec, Lime Juice, Cranberry Juice
Elegant and refreshing, with balanced sweetness and acidity, ideal for any occasion.



BLOODY MARY 15€
B: ●●●○○ S: ●○○○○ SW: ●○○○○
Vodka, Tomato Juice, Lemon, Spices
The ultimate brunch cocktail with intense flavor and spicy character.



LONG ISLAND ICED TEA 15€
B: ●●○○○ S: ●●○○○ SW: ●●○○○
Vodka, Rum, Gin, Tequila, Triple Sec, Lemon, Cola
A strong and bold cocktail with a summer vibe.

gin-based COCKTAILS



NEGRONI 13€

B: ●●●●● S: ○○○○○ SW: ●○○○○

Gin, Sweet Red Vermouth, Campari

Classic and balanced, with bitterness and aromatic depth.



TOM COLLINS 12€

B: ○○○○○ S: ●●●●○ SW: ●●○○○

Gin, Lemon, Sugar, Soda

A light and refreshing gin cocktail with a sparkling finish.



PINK LADY 12€

B: ○○○○○ S: ●●●●○ SW: ●●○○○

Gin, Triple Sec, Lemon, Egg White, Grenadine

Soft and elegant, with a velvety texture and balanced acidity.

tequila-based COCKTAILS



MARGARITA 12€

B: ○○○○○ S: ●●●●○ SW: ●●○○○

Tequila Blanco, Triple Sec, Lime

The ultimate tequila classic choice with perfect acidity and salted rim.



PALOMA 12€

B: ●○○○○ S: ●●●●○ SW: ●●○○○

Tequila Blanco, Agave Syrup, Lime, Grapefruit Soda

Refreshing and balanced, with natural bitterness and sweetness.



LOS MUERTOS 14€

B: ●●○○○ S: ●●●●○ SW: ●●●○○

Tequila Blanco, Tequila Reposado, Lime, Grapefruit, Agave, Passion Fruit, Pineapple, Cinnamon

An exotic, bold cocktail with aromatic notes of agave, fruits, and warm cinnamon, inspired by Día de los Muertos.

whiskey-based COCKTAILS



OLD FASHIONED 12€

B: ●●●●● S: ○○○○○ SW: ●○○○○

Bourbon or Rye Whiskey, Sugar, Bitters

Classic and timeless, with rich flavor and aromatic complexity.

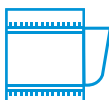


WHISKEY SOUR 13€

B: ●●○○○ S: ●●●●○ SW: ●●○○○

Bourbon, Lemon, Sugar, Egg White

Balanced and velvety, with perfect harmony of sweetness and acidity.



KENTUCKY MULE 12€

B: ●●○○○ S: ●●●●○ SW: ●●○○○

Bourbon, Lime, Ginger Beer

A richer version of the Moscow Mule, with earthy bourbon notes blending with spicy ginger.

other COCKTAILS



APEROL SPRITZ 12€

B: ●●●●○ S: ○○○○○ SW: ●●●●○

Aperol, Prosecco, Soda

The ultimate Italian aperitivo, refreshing and slightly bitter, ideal for relaxed moments.



AMARETTO SOUR 13€

B: ○○○○○ S: ●●●●○ SW: ●●●●○

Amaretto, Lemon, Sugar, Egg White

Sweet and nutty, with a silky texture and almond finish.



WHITE ESPRESSO MARTINI 12€

B: ○○○○○ S: ○○○○○ SW: ●●●●●

Vodka, Coffee Liqueur, Disaronno Velvet

Creamy and aromatic, a softer and sweeter version of the classic Espresso Martini.



B52 12€

B: ○○○○○ S: ○○○○○ SW: ●●●●●

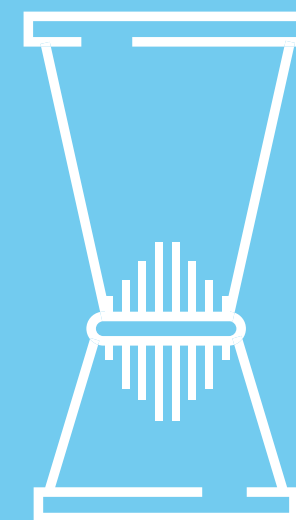
Kahlua, Baileys, Grand Marnier

Rich and layered, with a combination of coffee, cream, and citrus for an impressive result.



MANOO
EAT ♦ SIP ♦ DANCE

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COCKTAIL

menu



Mocktails

COCKTAILS



MIDNIGHT BLOSSOM 10€

B: ●○○○○ S: ●●●○○ SW: ●●○○○

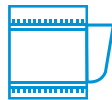
INGREDIENTS: *Blueberry juice, lemon juice, lavender syrup, soda*
DESCRIPTION: Aromatic and refreshing, with floral notes of lavender and balanced blueberry acidity.



MANGO BREEZE 10€

B: ○○○○○ S: ●●○○○ SW: ●●●●○

INGREDIENTS: *Mango juice, lime juice, agave syrup, ginger soda*
DESCRIPTION: Fruity and invigorating, with natural mango sweetness and spicy ginger notes.



SPICED CITRUS MULE 10€

B: ○○○○○ S: ●●●○○ SW: ●●●○○

INGREDIENTS: *Orange juice, lime juice, cinnamon syrup, ginger beer*
DESCRIPTION: Spicy and refreshing, with intense citrus aromas and a warm cinnamon aftertaste.



ALCOHOL-FREE GIN FIZZ 11€

B: ○○○○○ S: ●●●○○ SW: ●●○○○

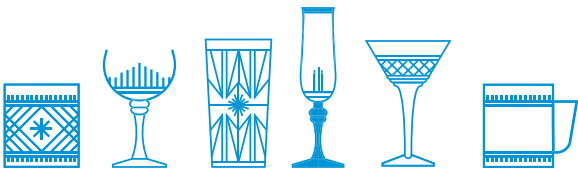
INGREDIENTS: *0% Gin, lemon juice, sugar syrup, egg white, soda*
DESCRIPTION: Elegant and sparkling, with botanical aromas, balanced acidity, and a silky texture.



VIRGIN MOJITO 10€

B: ○○○○○ S: ●●●○○ SW: ●●○○○

INGREDIENTS: *Lime juice, sugar, mint, soda*
DESCRIPTION: Refreshing and aromatic, with intense mint notes and a balanced sweet-sour taste.



Each cocktail is a journey of flavors, an experience that awakens the senses and creates memories. With respect for tradition, but also with a creative eye on the future, this menu is the result of inspiration, knowledge, and love for the art of bartending. We hope each sip takes you on a journey and offers you unique moments of enjoyment.

*Sincerely, Gerasimos Stathias
F&B Manager"*