



°AKAU

SANTORINI

DINNER MENU

APPETIZERS

BREAD 2,5€

✓ **EDAMAME** 8€/9€
FLEUR DE SEL/SPICY GARLIC, GINGER, SESAME

✓ **GUACAMOLE** 12€/19€
AVOCADO WITH CORIANDER, CHILLY, LIME, SPRING ONION.
PRAWN CRACKERS/TEMPURA SHRIMPS

GYOZA "SURF N TURF" NIKKEI 16€
PATA NEGRA WITH SHRIMPS, SHITAKE MUSHROOMS,
TOGARASHI, PONZU-SHISO

✓ **MUSHROOMS** 16€
WITH CRISPY ONIONS, HONEY MISO, MELTED CABRALES,
SUMMER TRUFFLES

✓ **POTATOES BRAVAS A LA PERUANA** 9€
TRIPLE COOKED WITH SPICY TOMATO, HUANCAINA SAUCE,
HAMON SERRANO SOIL

OCTOPUS NIKKEI 18€
CHICKPEAS, CRISPY WALNUTS, ONION RELISH, KOREAN BBQ

ROCK SHRIMPS TEMPURA 20€
YUZU KOSHO, CANDIED CASHEW NUTS, LIME, CHILLY GARLIC MAYO

SHRIMPS SAGANAKI 19€
KIMCHI WITH GORGONZOLA, BLACK SESAME, FRESH MINT

✓ **CAUSAS** 15€
SMOKED CHICKEN WITH TRUFFLE MAYO, AJI LIMO, MANCHEGO CHEESE

TOSTADA DE SUADERO 18€
BRISKET BLACK ANGUS, OAXACA & IDIAZABAL CHEESE,
PICO DE GALLO, TRUFFLE MAYO

AL PASTOR 18€
CHORIZO IBERICO, GUACAMOLE,
SOUR CREAM, PICKLED PINEAPPLE

BEEF TATAKI 26€
BLACK ANGUS WITH BUTTERNUT SQUASH,
WAKAME, TRUFFLES, PONZU

✓ **EGGPLANT NASU DENGAKU** 14€
HONEY MISO WITH FETA CHEESE, SHISO, ROASTED SESAME

✓ **TALAGANI CHEESE** 14€
AJI AMARILLO CHERRY TOMATOES CHUTNEY,
LEMON CONFIT, SHOKUPAN BREAD

QUESO & FIAMBRES 21€
JAMON IBERICO, CHORIZO, MANCHEGO, CABRALES, IDIAZABAL
SERVED WITH BREADSTICKS, CHUTNEY, DRY FRUITS

SALADS

✓ **GREEK SALAD** 14€

BIO VEGETABLES, CORIANDER SEEDS, FETA VINAIGRETTE,
EXTRA VIRGIN OLIVE OIL

✓ **AKAU BOWL** 21€

CRISPY CHICKEN OR TEMPURA SHRIMPS, SUSHI RICE,
EGG, CORN, AVOCADO, EDAMAME, THAI CURRY SAUCE

SALMON TATAKI 16€

KING QUINOA, PASSION FRUIT, STRAWBERRIES,
BUTTERNUT SQUASH, CARROTS, CASHEW NUTS, SHISO

TUNA TATAKI 16€

MIXED GREEN VEGETABLES WITH EDAMAME, AVOCADO,
ZUCCHINI, SWEET POTATOES, WAFU SAUCE

✓ **BEET & GOAT** 15€

SALAD LEAVES, CANDIED WALNUTS, CRANBERRY,
PICKLED CUCUMBER, MANGO VINAIGRETTE

DE TERRA

● **WAGYU STRIPLOIN** (4-5 MBS) WITH GLAZED ENOKI MUSHROOMS 47€

RIB-EYE BLACK ANGUS WITH TRUFFLE BUTTER 36€

BLACK ANGUS BEEF TAGLIATA WITH MANGO, PICKLED ONIONS,
CORIANDER, MANCHEGO CHEESE 28€

BLACK ANGUS SHORT-RIBS WITH KOREAN BBQ, CRISPY ONION 30€

PORK IBERICO SPARE RIBS WITH ARROZ CHAUFA, GINGER, LIME, NUTS 27€

LAMB CHOPS WITH GINGER MISO, ROASTED SESAME 26€

QUINOA CASHEW NUTS WITH CRUSTED FREE-RANGE CHICKEN,
PICO DE GALLO, AJI LIMO-SOUR CREAM SAUCE 23€

FREE-RANGE CHICKEN YAKITORI WITH PICKLED PINEAPPLE,
THAI CURRY MAYO 23€

SIDES

SMOKED MASHED POTATOES, SIMPLE/WITH TRUFFLE 5€/9€

JASMINE RICE WITH GINGER, LIME 5€

BABY POTATOES WITH THYME, GARLIC, BUTTER 5€

GRILLED VEGETABLES WITH HONEY MISO 5€

GRILLED SWEET CORN WITH MISO BUTTER 6€

EXTRA TRUFFLES 8€

DE MARE

● **SALMON FILLET** WITH TERIYAKI, YUZU, CRISPY SALAD 25€

DENTEX FILLET WITH ROCOTO LECHE DE TIGRE, ASPARAGUS 26€

CHARCOAL TIGER PRAWNS WITH VERDE SAUCE, MANGO, AJI LIMO, CORIANDER 45€

● **GRILLED CALAMARI** WITH CHIMICHURRI, YUZU ESPUMA 22€

CRAYFISH WITH ORZO, LOBSTER JUICE, LIME & SUMMER TRUFFLES 36€

LOBSTER WITH PASTA & FRESH MINT 110€/kg

GRILLED FRESH FISH WITH VEGETABLES 95€/kg

GRILLED CRAYFISH WITH FLEUR DE SEL, TRUFFLE BUTTER 95€/kg

DESSERTS

CHOCOLATE FONDANT “VALHRONA” 14€

TONKA ICE CREAM, CANDIED WALNUTS, STRAWBERRY RELISH

CHURROS 12€

CHOCOLATE “VALHRONA”, DULCE DE LECHE, COCONUT SOIL

SUSPIRO DE LIMENA 14€

DULCHE DE LECHE , CHOCO CRUMBLE, TOGARASHI MERINGUES, MANGO SORBET

BABA AU RHUM 14€

YUZU CREMEUX, GINGER ICE-CREAM, PASSION FRUIT SOIL

SEMIFREDDO 14€

PASSION FRUIT “VALHRONA” CHOCOLATE, PISTACHIO, RASPBERRY SOIL

SEASONAL FRUIT PLATTER WITH COCONUT FLAKES 24€

CHEF'S SELECTION DESSERT CREATIVE BOWL 50€

ICE CREAM

PER SCOOP 3,5€

SORBET

MANGO

STRAWBERRY

LEMON BASIL

SALTED CARAMEL

VANILLA MADAGASCAR

CHOCOLATE “VAHLRONA”



°AKAU

SANTORINI

ALL DAY MENU

ALL DAY MENU

12.30 - 18.30

BURGER 100% BLACK ANGUS 23€

CHEDDAR, BACON, BBQ, CARAMELIZED SMOKED ONIONS,
REMOULADE SAUCE
SERVED WITH FRIED POTATOES

WAGYU BEEF BACON BURGER 28€

CHEDDAR, CUCUMBER PICKLES, CARAMELIZED SMOKED ONIONS,
TRUFFLE MAYO. SERVED WITH FRIED POTATOES

SMASH BUN CHICKEN BURGER 20€

CHEDDAR, CUCUMBER PICKLES, COLESLAW, CHILLY-GARLIC MAYO
SERVED WITH FRIED POTATOES

CLUB SANDWICH SANDO KATSU STYLE 21€

CHICKEN, OMELETTE, CRISPY BACON, TARTAR SAUCE
SERVED WITH FRIED POTATOES



VEGAN BURGER 23€

PLANT BASED PROTEIN WITH AVOCADO, TOMATOES, ONIONS, ICEBERG,
SWEET CHILLY, VEGAN MAYO SAUCE. SERVED WITH FRIED POTATOES & FRESH SALAD.

BLACK ANGUS BEEF TAGLIATA 28€

FRESH SALAD, CHIMICHURRI SAUCE, MANCHEGO CHEESE

TINGA TACOS 15€

FREE RANGE CHICKEN, PICO DE GALLO, AVOCADO, LIME. (2pcs)

COCA DE RACAPTE (SPANISH PIZZA) 21€

OAXACA CHEESE, CHORIZO, TOMATO, CORN, ONION, JALAPENOS

COCA DE RACAPTE (SPANISH PIZZA) 21€

MOZZARELLA BUFALA, HAMON SERRANO, CHERRY TOMATOES,
ROCKET, SHISO PESTO

BAO BUNS SHRIMPS

CHILLY GARLIC MAYO (2pcs) 14€

BAO BUNS CHICKEN

SWEET & SOUR SAUCE (2pcs) 14€

RAMEN NOODLES 21€

SHRIMPS, TERIYAKI, GINGER, VEGETABLES, CORIANDER

SHRIMPS TEMPURA 18€

CHILLY GARLIC MAYO, FRESH SALAD

SALADS



GREEK SALAD 14€

BIO VEGETABLES, CORIANDER SEEDS, FETA VINAIGRETTE,
EXTRA VIRGIN OLIVE OIL



AKAU BOWL 21€

CRISPY CHICKEN OR TEMPURA SHRIMPS, SUSHI RICE,
EGG, CORN, AVOCADO, EDAMAME, THAI CURRY SAUCE

SALMON TATAKI 16€

KING QUINOA, PASSION FRUIT, STRAWBERRIES,
BUTTERNUT SQUASH, CARROTS, CASHEW NUTS, SHISO

TUNA TATAKI 16€

MIXED GREEN VEGETABLES WITH EDAMAME, AVOCADO,
ZUCCHINI, SWEET POTATOES, WAFU SAUCE



BEET & GOAT 15€

SALAD LEAVES, CANDIED WALNUTS, CRANBERRY,
PICKLED CUCUMBER, MANGO VINAIGRETTE

SUSHI BAR

14.00 - 23.30

ROLLS

SPICY TUNA ROLL (7pcs) 18€

TUNA, AVOCADO, CUCUMBER, SPICY MAYO, TOBIKO YUZU

FUTOMAKI (6pcs) 19€

SALMON, AVOCADO, CRAB, CITRUS MAYO, CRISPY KINOA, CRUNCHY WASABI

PERUVIAN DRAGON ROLL (7pcs) 19€

TUNA, CORIANDER, LIME, UNAGI, CASHEW NUTS, KIZAMI WASABI MAYO

“AKAU” DRAGON ROLL (7pcs) 20€

SHRIMP TEMPURA, DRAGON FRUIT, AVOCADO, CARROT, ROASTED SESAME

LOMO SALTADO MAKI (6pcs) 22€

BLACK ANGUS BEEF LOIN, AVOCADO, ONION CHIPS, TONKATSU, CUCUMBER PICKLES

ACEVICHADO INSIDE OUT (6pcs) 20€

TEMPURA SALMON, AVOCADO, TUNA SLICES, ACEVICHADO SAUCE

SPIDER ROLL (7pcs) 22€

SOFT SHELL CRAB TEMPURA, AVOCADO, UNAGI, CUCUMBER, SWEET CHILLY GARLIC MAYO

GOI CUON ROLL (6pcs) 18€

TEMPURA SHRIMPS, YUKI, GUACAMOLE, THAI CURRY SAUCE, TOBIKO WASABI

NIGIRI

HAMACHI ABURI (FIRECOOKED) (4pcs) 18€

SU-MISO, MANGO

UPSIDE DOWN TUNA (4pcs) 18€

TOGARASHI, CRISPY QUINOA

SALMON (4pcs) 18€

YUZU LECHE DE TIGRE, SHISO

WAGYU ABURI (FIRECOOKED) (4pcs) 27€

BELUGA CAVIAR, TSUME

PREMIUM ROLLS

GUNKAN “GOLDEN” MAKI (5pcs) 41€

WAGYU, TRUFFLES, AVOCADO, GOLD, BELUGA CAVIAR, TRUFFLE MAYO

CALIFORNIA “RICH” ROLL (6pcs) 39€

LOBSTER WITH ASPARAGUS, AVOCADO, MANGO, OSCIETRA CAVIAR, SPICY MAYO

TUNA “INCA” FOIE (5pcs) 36€

CURED TUNA, FOIE GRAS, CAVIAR, TERIYAKI, GINGER, GOLD

CHEF'S SELECTION 150€

FOR 2 PERSONS (2 SUSHI ROLLS, 2 NIGIRI & 1 CHEVICHE) 90€

FOR 4 PERSONS (4 SUSHI ROLLS, 4 NIGIRI, 1 CEVICHE & 1 TIRADITO) 180€

“AKAU” RICH COMBINATION (2 PREMIUM ROLLS, 2 SUSHI ROLLS, 1 NIGIRI, 1 TIRADITO)

RAW BAR

14.00 - 23.30

WAGYU YUKKE 34€

CAVIAR WITH LIME, CHILLY, TRUFFLES, SHOKUPAN BREAD

ATUN CHIFA CEVICHE 15€

PONZU, PASSION FRUIT, AJI AMARILLO, AVOCADO, SEA CRACKER

DENTEX TIRADITTO 15€

LECHE DE TIGRE WITH MANGO, AJI LIMO, SWEETCORN, CORIANDER

CRISPY TACOS 15€

TUNA OR SALMON, GUACAMOLE, YUZU, CHILLY. (2pcs)

TUNA SASHIMI 18€

GREEN CHILLY WITH GINGER, SOY, LIME

NEW STYLE SALMON SASHIMI 18€

GUAVA LECHE DE TIGRE, SWEET POTATOES, ALMONDS, TOBIKO CAVIAR

DESSERTS

CHOCOLATE SOUFFLE “VALHRONA” 14€

TONKA ICE CREAM, CANDIED WALNUTS, STRAWBERRY RELISH

CHURROS 12€

CHOCOLATE “VALHRONA”, DULCE DE LECHE, COCONUT SOIL

SEASONAL FRUIT PLATTER 24€

WITH COCONUT FLAKES

ICE CREAM

PER SCOOP 3,5€

SORBET

MANGO

STRAWBERRY

LEMON BASIL

SALTED CARAMEL

VANILLA MADAGASCAR

CHOCOLATE “VAHLRONA”

Wine list
&
Beverages Menu

White Wines

Santorini Vineyards

Santorini Gavalas Winery 0.75lt 65€

Assyrtiko

Tropical fruits, long aftertaste, balanced acidity, anytime wine. Excellent pairing with: Seafood pasta, fresh fish, white meat, sushi, molluscs, Asian cuisine

Familia Hatzidakis Estate Santorini 0.75lt 68€

Assyrtiko/Aidani/Athiri

Refreshing, white flowers, aggressive mouth, anytime wine. Excellent pairing with: Sushi, seafood pasta, white meat, fresh fish, raw bar, salads, shellfishes

Santorini Sigalas Estate 0.75lt 58€

Assyrtiko

Minerality, sharp acidity, long finish, finesse, anytime wine. Excellent pairing with: Grilled fish, sushi, shellfishes, raw bar, white meat, seafood, Asian cuisine.

Aidani Argyros Estate Santorini 0.75lt 58€

Aidani

Aromas of tropical fruits, moderate acidity, anytime wine. Excellent pairing with: Seafood, salads, white meat with light sauces, cheese plater, grilled fish

Grande Reserve Santo wines Winery 2018 0.75lt 70€

Assyrtiko

Oak barrel, ripe fruits, explosive acidity. Excellent pairing with: Fatty fishes, white meat, spicy flavours, grilled fish, red meat, seafood pasta, shellfishes.

Nichter Hatzidakis Estate 2019 Santorini 0.75lt 80€

Nichter

Barrel, full body, stone fruits, long aftertaste. Excellent pairing with: Spicy dishes, molluscs, white meat & red meats with light sauces, grilled fishes.

Kavalieros Sigalas Santorini 2019 Santorini 0.75lt 110€

Assyrtiko

Single vineyard, crystal-clear aromas, distinct minerality, rich body. Excellent pairing with: Shellfishes, molluscs, fresh grilled fish, sushi, white meat, Asian cuisine.

Santorini Argyros Estate 0.75lt 55€

Assyrtiko

Sparkling acidity, moderately aromatic, minerality, refreshing. Excellent pairing with: Fatty fishes, raw seafood, molluscs, white meat, grilled fishes, sushi.

Cuvee Monsignori Argyros Estate Santorini 0.75lt 70€

Assyrtiko

Mineral character, crispy, sharp acidity, politely complex. Excellent pairing with: Fresh grilled fish, white meat, shellfish, sushi, molluscs, raw seafood.

Greek Vineyards

Viognier Gerovassiliou Estate Thessaloniki 0.75lt 48€

Aromatic, opulent, apricot, long aftertaste.
Excellent pairing with: Fish with oily flesh, asparagus, shellfishes, fatty fishes, molluscs, seafood, Asian cuisine.

Kydonitsa Theodorakakou Estate Laconia 0.75lt 35€/8€ 

Organic wine, fruity aromas, lemony acidity.
Excellent pairing with: Grilled fishes, seafood pasta, shellfishes, fatty fishes, sushi, summery salads.

Malagouzia Sotiriou Estate Messolonghi 0.75lt 32€/7.5€ 

Refreshing, aromatic, lemon & lime flavours.
Excellent pairing with: White meats with simple sauces, seafood pasta, salads with greens, sushi, grilled fishes.

Ovilos Vivlia Chora Kavala 0.75lt 65€

Assyrtiko/Semillon
Barrel, vanilla flavours, apricot aromas. Excellent pairing with: Asparagus salads, rich cheeses, seafood pasta, shellfishes, molluscs, grilled fish.

Sauvignon Blanc Alpha Estate Florina 0.75lt 45€

Sauvignon Blanc
Aromatic, passion fruit, lively aftertaste.
Excellent pairing with: As aperitif, white meat with herbs, shellfish, seafood, vegetables, molluscs, grilled fishes.

Chardonnay Karipidis Estate Thessaly 0.75lt 40€

Chardonnay
Ripe fruits, pineapple, oily and balanced mouth.
Excellent pairing with: Molluscs, vegetables, seafood, sushi, fresh grilled fish, Asian cuisine.

Worldwide Vineyards

Cuvee Gytaku Domaine Mittnacht France 0.75lt 70€

Moderately aromatic, round acidity, fruity.
Excellent pairing with: Japanese cuisine, sushi, raw seafood, shellfish, seafood pasta, fatty fishes, fruits, soya, wasabi.

Gewurztraminer Organic Villa Maria New Zealand 0.75lt 65€

Refreshing acidity, aromas of lychee, exotic character.
Excellent pairing with: Japanese cuisine, ginger, shellfishes, raw bar, sushi, salads, white meat, soya.

Torrontes Amauta Absoluto Argentina 0.75lt. 40€

Fresh, fruity, balanced acidity. Excellent pairing with: Asian cuisine, sushi, raw seafood, spicy dishes, white meat, vegetables, summery salads, fresh fish.

Chardonnay El Enemigo Argentina 0.75lt 70€

Oak barrel, tropical fruits aromas, sharp acidity.
Excellent pairing with: Fresh grilled fishes, seafood, truffle, shellfishes, fatty fishes, white meats, summery salads.

Rose Wines

Santorini Vineyards

Rosette Hatzidakis Winnery 2019 Santorini 0.75lt 55€

Madilaria

Aromatic, red fruits, buttery after taste, anytime.

Excellent pairing with: Refreshing salads, light sauces, white meat, sushi, Asian cuisine, as aperitif.

Voudomato Gavalas Estate 2019 Santorini 0.75lt 70€

Voudomato

Strawberry & cherry, aromatic, balanced acidity.

Excellent pairing with: Appetizers, refreshing salads, oily dishes, pasta, white meat, sushi, as aperitif.

Greek Vineyards

Idylle La Tour Mellas Achinos 0.75lt 40€

Syrah/Grenache/Agiorgitiko,

Barrel, aromas of ripe fruits, full body, anytime.

Excellent pairing with: Sushi, summery salads, seafood pasta, light sauces, oily dishes, grilled fish, herbs.

Gewurztraminer Lenga Pink Avantis Estate Halkida 0.75lt. 35€

Aromas of fresh roses, exotic fruits, balanced acidity.

Excellent pairing with: Refreshing salads, Asian cuisine, light sauces, appetizers, as aperitif, sushi.

Xinomavro Rose Gerovassiliou Estate Thessaloniki 0.75lt 45€

Xinomavro

Barrel, gentle tannins, ripe black fruits. Excellent pairing with: Grilled red meats, salads, grilled fishes, sushi, appetizers, white meats, shellfishes.

Xinomavro “Skatzoxiros” Alpha Estate Florina 075lt. 45€

Xinomavro

Full mouth, vanilla flavours, balanced acidity.

Excellent pairing with: Grilled red meats, grilled vegetables, rich sauces, cheese palter, appetizers.

Provence France

Chateau De Berne Ultimate Provence Estate UP Rose 0.75lt 60€

Chateau

Aromas of cherries, floral, spicy aftertaste, medium body, anytime wine. Excellent pairing with: Spicy Asian cuisine, seafood pasta, white meat, as aperitif.

Chateau Miraval Rose Cotes de Provence 0.75lt 65€

Chateau

Aromatic, red fruits & white flowers, finesse, anytime wine. Excellent pairing with: Summery salads, Asian cuisine, fruit salads, sushi, seafood, as aperitif.

Whispering Angel Chateau d'Esclans 0.75lt 68€

Chateau

Aromas of ripe strawberry, stony minerality, medium acidity. Excellent pairing with: White meat, shellfishes, vegetables, salads, sushi, fruit salads, as aperitif.

Ott Chateau Romassan Domaine Ott Bandol 0.75lt 90€

Mourvedre, Cinsault, Grenache

Aromas of white flowers, refreshing, finesse, anytime wine. Excellent pairing with: Summery salads, Asian cuisine, fruit salads, seafood, sushi, as aperitif.

Miraval Chateau Rose Cotes de Provence Magnum 1.5Lt 150€

Chateau

Aromatic, red fruits & white flowers, finesse, long finish. Excellent pairing with: Summery salads, Asian cuisine, light dishes, sushi, seafood, as aperitif.

Red Wines

Santorini

Sigalas Estate Santorini 0.75lt. 42€
Mavrotragano/Madilaria
Barrel, ripe red fruits, spices, high tannins, complex aftertaste.
Excellent pairing with: Grilled red meats, soft cheese, rich dishes, cold cuts, appetizers.

Hatzidakis Winnery 2017 Santorini 0.75lt. 90€
Mavrotragano
Barrel, steal tank, red forest fruits, minerality, strong taste, height tannins. Excellent pairing with: Red meat with spices, yellow aged cheese, rich sauces.

Greek Vineyards

Diamantakos Domaine 2018 PDA Naousa 0.75lt. 50€
Xinomavro
Fresh fruity aftertaste, smooth tannins, high acidity, anytime wine. Excellent pairing with: Grilled red meats, mushrooms, grilles vegetables, grilled poultries.

Gaia Estate 2017 Nemea 0.75lt. 62€
Agiorgitiko/Syrah
Barrel, aromatic complex character, silky smooth taste. Excellent pairing with: Red meat with spices, poultries, rich sauces, aged yellow cheeses, grilled vegetables.

Alpha Estate Florina 0.75lt. 60€
Syrah/Xinomavro/Merlot
Sweet cherry aromas, full body & dark fruits flavor, peppery, solid tannins. Excellent pairing with: Juicy red meats, barbecue or spicy cooked grilled red meat.

Emphasis Pavlidis Estate Drama 0.75lt. 55€
Tempranillo
Barrel, fresh acidity, intense tannins, raspberries aromas, strong aftertaste. Excellent pairing with: Yellow cheese & meat cooked in spicy sauce, grilled red meat.

Worldwide Vineyards

Altos Las Hormigas 2018 Argentina 0.75lt. 38€
Malbec
Barrel, forest fruits aromas, moderate body, smooth tannins, anytime wine. Excellent pairing with: Grilled juicy red meat, grilled fatty fishes, grilled mollusks.

Ridge Estate 2013 California 0.75lt. 170€
Cabernet Sauvignon
Rich and silky palate, exotic spices, aromas of cassis, firm tannins, long length. Excellent pairing with: Opulent & juicy red meats, truffle, mushrooms, aged cheeses.

Barda Pinot Noir Botega Chacra 2020 Patagonia 0.75lt 90€
Pinot Noir
Crispy acidity, oak barrel, smooth tannins, spicy black & red fruits, long finish, medium body. Excellent pairing with: Juicy red meats, coriander, grilled vegetables,

Champagnes & Sparkling Wines

Moet & Chandon Brut 0,75lt. 140€

Moet & Chandon Ice Imperial 0,75lt. 180€

Moet & Chandon Brut Imperial 200ml 32€

Veuve Clicquot Brut 0,75lt. 170€

Veuve Clicquot Rose 0,75lt. 190€

Dom Perignon Vintage Brut 0,75lt. 520€

Dom Perignon Rose 0,75lt. 900€

Laurent Perrier Rose Cuvee 0,75lt. 300€

Ruinart Rose Champagne 0,75lt. 240€

Prosecco Bottega Poeti Doc 0,75lt. 40€/7.5€

Moscato D'asti Natale Verga 0,75lt. 38€/7€

Dessert Wines

Apiliotis Mezzo Domaine Sigalas Santorini 2011 90€/15€

Vinsanto Santo Wines Winery, Vintage 2013 70€/14€

SAKE

Enter Sake Black Dot Honzozo 180ml 17€

Cocktails Menu

Akau Signature Cocktails

Playa Roja

22€

Pisco, Mango cordial, Pineapple, Yuzu, Lime, Orange water

Tokyo 69

20€

Sake aromatic Mediterranean smoke, Yuzu Shrub, Poire Williams peer, Coconut cream

Chico del Akau

20€

Coco butter infused Tequila, Blueberries cordial with aged vinegar, Yuzu cream, Lime drops

Grand North

28€

Japanese 7 years old rum from Kikusui Distillery, infused scented in caramel pink grapefruit with vanilla Madagascar, passion fruit notes and dark chocolate.

Vintage Cocktails

Mojito

17€

Rum, Lime cordial in demerara sugar, Fresh mint, Club soda

Tommy's Margarita

17€

Tequila, Lime, Agave nectar, Cointreau

Daquiri

17€

*Rum, Lime,
Add any flavours of your choice: Mango, Strawberry, Passion fruit*

Porn Star

17€

Vodka vanilla, Cointreau, Passion fruit cordial, Lime

Bramble

17€

Gin, Crème de Mure, Lime

Mai Tai by Trader Vic's 1944

17€

Blended Jamaican rum, Orange liqueur, Orgeat, Lime

Zombie by Don the Beachcomber 1934

20€

Blended Jamaican rum, Cinnamon, Falernum, Grenadine, Pernod, Lime, Grapefruit

Pisco Sour

17€

Pisco Barsol, Lime, Egg white, Paychaud bitter

Caipirinha

16€

Gold cachaca, Lime cordial, Demerara sugar

Moscow Mule

16€

Vodka, Lime, Ginger beer



AKAU

SANTORINI

Vintage Cocktails

Apple Martini

17€

*Calvados apple infused Vodka, Lemongrass shrub,
Fresh apple pure, Orange drop*

Old Fashion

17€

*Bourbon or Rye whiskey, Demerara sugar,
Aromatic bitter*

Negroni

16€

Gin, Vermouth, Campari

Spritz Tales

Aperol Spritz

16€

Aperol, Prosecco, Club soda

Campari Spritz

16€

Campari, Strawberry shrub, Fever tree soda

Spritz Misto

16€

Aperol, Campari, Prosecco, Club soda

North Spritz

16€

Aperol, Pink grapefruit soda, Orange zest

Mocktails

Amelia

12€

Pineapple, Coconut, Lime, Grapefruit soda

Moonlight

12€

Raspberry pure, Cinnamon, Lime, Ginger beer

Shisha Menu

Relaxing Shisha

60€

Exclusive Shisha with seasonal fruits and spirits **80€**

Pick a flavour of your choice

Alaska blueberry: *Iced Blueberry flavours*

Lemon Cake: *Lemon & Sweetness*

Rainbow: *Mango flavours*

Slushy peach: *Peach flavours*

Love 66: *Passion fruits & Watermelon*



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