

salads

Burrata Caprese Salad €13.0
Buffalo burrata, baby arugula, colorful cherry tomatoes, homemade bread, aromatic olive oil and basil leaves

Horizon Salad €11.5
Mixed greens, sour apple, cranberries, hazelnut, sesame, cashews, sun-dried tomato, balsamic vinaigrette and haloumi cubes with spicy honey

Greek Edition Chopped Salad €12.5
Crispy sourdough bread topped with finely chopped - tomatoes, cucumber, green peppers, fresh onion and olives - fresh herbs, extra virgin olive oil and feta cheese spread

Steak Chicken Salad €14.0
Iceberg, grilled corn, marinated chicken breast, parmesan cheese, cherry tomatoes, buttery croutons and caesar's dressing

Quinoa & Crispy Shrimps Salad €13.5
Quinoa, diced tomato, cucumber, mango, baby arugula, avocado, crispy shrimp and citrus vinaigrette

pizza

Napolitana €12.5
With tomato sauce, parmesan cheese, mozzarella, basil and olive oil

Carbonara €15.0
With carbonara sauce, smoked pancetta, mozzarella and fresh pepper

Tartufata & Prosciutto €15.0
With tomato sauce and truffle cream, buffalo burrata, prosciutto crudo, baby arugula, parmesan cheese and truffle oil

BBQ Chicken €14.5
With tomato sauce, mozzarella, chicken, homemade BBQ sauce, colorful bell peppers and basil shoots

Cheesy Bacon €14.5
With cheddar cream, mixed cheeses, bacon and caramelized onion

street food

California Club €12.0
Club sandwich with brioche bread, bacon, turkey, tomato, chicken, Swiss cheese, iceberg and mayonnaise. Served with crinkle potatoes* and cocktail sauce

Classic Smashed Cheeseburger €11.5
Potato bun, beef patty 150gr, cheddar, pickles, smashed mayo and tomato

Chicken Golden Burger €12.5
Potato bun, chicken fillet, bacon slice, corn slice, parmesan, mayo, iceberg and tomato

The Double Smashed €13.0
Potato bun, two beef patties 100gr, two cheddar slices, bacon, smashed mayo, BBQ sauce, iceberg and tomato

**All burgers come with crispy french fries & smashed mayo*

HORIZON

ROOFTOP OF SENSES

main menu

Serving Hours: Main | 14:00 - 00:15

pasta

Shrimp Linguine €18.0
Linguine with shrimps*, tomato, bisque, cream, basil leaves, chives, aromatic olive oil and lemon zest

Chicken & Parmesan €12.0
Penne Rigate with sautéed spinach and mushrooms, sun-dried tomato cream and truffle paste

Carbonara €12.0
Linguine with smoked pancetta, smoked bacon, parmesan cheese, egg yolk, cream and black pepper

Philly Chicken Penne €12.0
Penne Rigate, Philadelphia cream, sun-dried tomato, parmesan cheese, thyme and chives

Gnocchi Porcini & Tartufo Cream €12.0
Potato gnocchi, porcini cream, tartufo paste, shiso, parmesan cheese and sautéed shimeji

steaks

Crispy Parmesan Chicken €13.5
Chicken fillet in crispy panko crust with marinara sauce, mozzarella and parmesan cream. Served with tender baby salad leaves with cherry tomatoes and citrus vinaigrette

Jack Daniel's Pork Fillet €16.0
Grilled pork fillet, Jack Daniel's sauce, confit tomatoes, mashed potatoes and aromatic olive oil

Naked Burger €14.5
Juicy grilled beef burgers served with grilled corn, cool green salad and cherry tomatoes

Chicken Scallopini €13.0
Grilled chicken fillet marinated in Mediterranean marinade. Served with steamed rice with aromatic butter

Tagliata Flap Steak €28.5
Beef tagliata 250gr with chimichurri and lime. Served with sweet potato sticks* and soft tortillas

finger food & platters

Serving Hours: Finger Food | 17:00 - 00:15

Mini Crispy Roll €10.0
Crispy rolls* filled with smoked chicken fillet, Philadelphia cream, regato cheese, thyme and spicy tomato marmalade

Burrito Bites €10.0
Grilled tortillas filled with cheddar, colorful bell peppers and Mexican rice, finely chopped pork fillet, ranch sauce, pico de gallo, guacamole and sour cream

Smoked Cheese & Mushroom Arancini €10.0
Mushroom and smoked cheese risotto croquettes in a breadcrumb crust, served with parmesan cream and marinara sauce

Beef Flap Steak Mini Tacos €12.0
Soft tacos filled with flap steak fajitas, pico de gallo, chimichurri sauce and coriander

Bao Tempura Shrimps €12.0
Steamed fluffy bun* with crispy shrimp*, sweet chilli mayo, iceberg lettuce and pico de gallo

Cold Cuts & Cheese Platter €27.0
Graviera with thyme, ladotyri with chilli flakes, smoked graviera, prosciutto crudo, mortadella, fouantre turkey, spicy tomato marmalade and breadsticks

Focaccia Philly Cheese Steak €15.5
Focaccia, flat steak tagliata, caramelized onion, cheesy sauce, tomato, baby spinach and chives

desserts

Horizon Soft Cookie €8.5
Chocolate biscuit with caramelized hazelnuts, salty espresso caramel and vanilla ice cream

Millefeuille Horizon €9.5
Caramelized crispy leaves*, filled with pastry cream, blueberries, raspberries, Madagascar vanilla ice cream, crushed Oreo biscuit, caramel, icing sugar and cinnamon

Profiterole €9.5
Choux pastry filled with patisserie cream, vanilla ice cream, chocolate ganache with espresso, caramelized hazelnut and powdered sugar

Tsoureki Crème Brûlée €9.0
Tsoureki, syrup with spices and citrus, cream crème brûlée, burnt sugar, blueberries and strawberries

wine list

white

bottle | glass

VORRASTRI LEFKOS Roditis Sauvignon Blanc Moscato	€30.0 €7.0
KTIMA MORAITI MALAGOUZIA Bio Malagouzia	€35.0 €8.0
KTIMA MORAITI THAPSANA 100% Monemvasia	€78.0
SAMOS VIN DOUX - SWEET 100% White Moscato	€30.0 €7.0

rosé

VORRASTRI ROSÉ Agiorgitiko Moschofilero	€30.0 €7.0
KTIMA MORAITI ROSÉ D' AIDANI Bio Aidani Mavro	€35.0 €8.0
KTIMA PALIVOU BEE - SEMI SWEET Agiorgitiko	€32.0 €7.0

red

VORRASTRI RED Agiorgitiko Merlot	€30.0 €7.0
KTIMA KOKOTOY TREIS LOFOI 100% Agiorgitiko	€35.0 €8.0

sparkling

GANCIA PROSECCO BRUT DOC	€30.0 €7.0
GANCIA MOSCATO D' ASTI DOCG	€30.0 €7.0
GANCIA MOSCATO ROSE	€35.0

*All wine bottles are 750ml

beers

Draught Carlsberg 300 ml	€6.5
Draught Mythos 300 ml	€6.5
Draught Kaiser 300 ml	€6.5
Carlsberg 330 ml	€6.5
Fix 330 ml	€6.0
Mythos 330 ml	€6.0
Mythos Ice 330 ml	€6.5
Nissos Pilsner 330 ml	€6.5
Kaiser 330 ml	€6.5
Nissos All Day Organic 330 ml	€7.0
Guinness 330 ml	€7.5
Grimbergen Double 330 ml	€7.5
Schneider Weisse 500 ml	€7.5
Fix Anef 330 ml	€5.5
Fix Anef Lemon 330 ml	€6.0

HORIZON

ROOFTOP OF SENSES

cocktail list signature

APOCALYPSI <i>Sweet, sour & spicy</i> Jose Cuervo Especial Tequila, grapefruit, spices, citrus	€11.0
UTOPIA <i>Fruity, sweet & sour</i> Pampero Rum, orgeat, orange, dragon fruit, lime	€12.5
EPITHYMIA <i>Fresh, sweet & sour</i> Serkova Crystal Pure Vodka, kiwi, honey, pineapple, lime	€11.0
POTHOS <i>Smooth spiced, sweet & sour</i> Chairman's Spiced Rum, citrus, yuzu, cinnamon, strawberry	€12.0
NOSTALGIA <i>Fruity, sweet & sour</i> Mastiha, grapefruit & strawberry cordial, lime	€11.0
PSEVDESTHISI <i>Refreshing, botanical & fruity</i> Hendrick's Gin, pear, apple, ginger, mandarin, jasmine, lime	€11.5
ARMONIA <i>Sweet, bitter & smooth</i> Maker's Mark Whisky, cacao, salted caramel, chocolate	€11.0
EMPNEUSI <i>Bittersweet & fruity</i> Langley's Gin, Vermouth, pear, apple	€11.0
blended rum	
ZOMBIE	€15.0
MAI TAI	€14.0

spritz

OLIVE SPRITZ Aperol, lemon, olive lemonade	€8.5
ORANGE SPRITZ Aperol, yuzu, mandarin & bergamot soda	€12.5
LIMON SPRITZ Limoncello, cucumber, sparkling wine	€11.0

alcohol free

GREEN FIZZ Kiwi, sour apple, ginger, soda	€7.8
MANDARIN DREAM Sanguine, mandarin, peach, cinnamon, soda	€7.8

sangria

HOMEMADE SANGRIA Red White	€8.5
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premium soft drinks

Fever - Tree 200 ml Pink Grapefruit Cucumber Lime & Yuzu Sicilian Lemonade Ginger Ale Premium Tonic Water	€6.0
Three Cents 200 ml Pink Grapefruit Gentlemen's Soda Ginger Beer Cherry Soda Aegean Tonic Pineapple Soda	€6.0

spirits

glass | bottle

Simple	€8.0 €80.0
Special	€10.0 €100.0
Premium	€12.0 €140.0

Please inform the staff of any allergies or intolerances you may have. The consumer is not obliged to pay if they do not receive the legal document. POS system available. For cooking and salads, we use extra virgin olive oil. For frying, we use sunflower oil. Frozen products are marked with an asterisk (*).
Purchasing Manager: Athanasios Triantafyllou