

salads

- Burrata Caprese Salad** €13.8
Buffalo burrata, baby arugula, colorful cherry tomatoes, homemade bread, aromatic olive oil and basil leaves
- Horizon Salad** €12.0
Mixed greens, sour apple, cranberries, hazelnut, sesame, cashews, sun-dried tomato, balsamic vinaigrette and haloumi cubes with spicy honey
- Greek Edition Chopped Salad** €13.5
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** €14.5
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** €12.8
With tomato sauce, parmesan cheese, mozzarella, basil and olive oil
- Carbonara** €15.5
With carbonara sauce, smoked pancetta, mozzarella and fresh pepper
- Tartufata & Prosciutto** €16.0
With tomato sauce and truffle cream, buffalo burrata, prosciutto crudo, baby arugula, parmesan cheese and truffle oil
- BBQ Chicken** €15.5
With tomato sauce, mozzarella, chicken, homemade BBQ sauce, colorful bell peppers and basil shoots
- Cheesy Bacon** €15.5
With cheddar cream, mixed cheeses, bacon and caramelized onion

street food

- California Club** €12.5
Club sandwich with brioche bread, bacon, turkey, tomato, chicken, Swiss cheese, iceberg and mayonnaise. Served with crispy fries* and cocktail sauce
- Classic Smashed Cheeseburger** €12.0
Potato bun, beef patty 150gr, cheddar, pickles, smashed mayo and tomato
- Chicken Golden Burger** €13.5
Potato bun, chicken fillet, bacon slice, corn slice, parmesan, mayo, iceberg and tomato
- The Double Smashed** €14.5
Potato bun, two beef patties 100gr, two cheddar slices, bacon, smashed mayo, BBQ sauce, iceberg and tomato

*All burgers come with crispy fries & smashed mayo

pasta

- Shrimp Linguine** €19.0
Linguine with shrimps*, tomato, bisque, cream, basil leaves, chives, aromatic olive oil and lemon zest
- Chicken & Parmesan** €12.5
Penne Rigate with sautéed spinach and mushrooms, sun-dried tomato cream and truffle paste
- Carbonara** €12.5
Linguine with smoked pancetta, smoked bacon, parmesan cheese, egg yolk, cream and black pepper
- Philly Chicken Penne** €12.5
Penne Rigate, Philadelphia cream, sun-dried tomato, parmesan cheese, thyme and chives
- Gnocchi Porcini & Tartufo Cream** €13.0
Potato gnocchi, porcini cream, tartufo paste, shiso, parmesan cheese and sautéed shimeji

steaks

- Crispy Parmesan Chicken** €14.5
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** €17.0
Grilled pork fillet, Jack Daniel's sauce, confit tomatoes, mashed potatoes and aromatic olive oil
- Chicken Scallopini** €13.8
Grilled chicken fillet marinated in Mediterranean marinade. Served with steamed rice with aromatic butter
- Tagliata Flap Steak** €29.5
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** €10.5
Crispy rolls* filled with smoked chicken fillet, Philadelphia cream, regato cheese, thyme and spicy tomato marmalade
- Burrito Bites** €10.5
Grilled tortillas filled with cheddar, colorful bell peppers and Mexican rice, finely chopped pork fillet, ranch sauce, pico de gallo, guacamole and sour cream
- Beef Flap Steak Mini Tacos** €13.0
Soft tacos filled with flap steak fajitas, pico de gallo, chimichurri sauce and coriander
- Bao Tempura Shrimps** €12.6
Steamed fluffy bun* with crispy shrimp*, sweet chilli mayo, iceberg lettuce and pico de gallo
- Cold Cuts & Cheese Platter** €28.0
Graviera with thyme, ladotyri with chilli flakes, smoked graviera, prosciutto crudo, mortadella, fouantre turkey, spicy tomato marmalade and breadsticks
- Focaccina Philly Cheese Steak** €17.0
Focaccia, flat steak tagliata, caramelized onion, cheesy sauce, tomato, baby spinach and chives
- Machette Bruschetta** €13.5
Stracciatella burrata, sun-dried tomato pesto, prosciutto cotto, Parmesan, multi-color cherry tomatoes and olive oil
- Horizon Soft Cookie** €9.5
Chocolate biscuit with caramelized hazelnuts, salty espresso caramel and vanilla ice cream
- Millefeuille Horizon** €10.0
Caramelized crispy leaves*, filled with pastry cream, blueberries, raspberries, Madagascar vanilla ice cream, crushed Oreo biscuit, caramel, icing sugar and cinnamon
- Profiterole** €10.0
Choux pastry filled with patisserie cream, vanilla ice cream, chocolate ganache with espresso, caramelized hazelnut and powdered sugar
- Machette Pizza Dolce** €11.0
Banoffee cream, banana praline, Nutella, biscuit crumble, fresh banana and milk caramel

desserts

wine list

white

bottle | glass

- PETRINES PLAGIES ESTATE PALLYVOU** €37.0 | €8.5
Malagouzia | Chardonnay
- MANTINIA ESTATE TSELEPOS** €35.0 | €8.0
Moschofilero
- MORAITIS ESTATE BIO** €35.0
Malagouzia BIO
- GKIRLEMIS** €35.0 | €7.0
Malagouzia | Sauvignon Blanc
- SAMOS VIN DOUX** €30.0 | €7.0
White Moscato - Sweet Wine

rosé

- DRYOPI ESTATE TSELEPOS** €35.0 | €8.0
Agiorgitiko
- KTIMA MORAITI ROSÉ D' AIDANI** €37.0 | €8.5
BIO Aidaini Mavro
- KTIMA PALIVOU BEE** €35.0 | €8.0
Agiorgitiko - Semi-Sweet & Semi-Sparkling Wine
- GKIRLEMIS** €35.0 | €8.0
Syrah
- M MINUTY MINUTY ESTATE GRENACHE** €49.0
Cinsault

red

- KTIMA KOKOTOY TREIS LOFOI** €36.0 | €8.0
Agiorgitiko
- GKIRLEMIS** €35.0 | €8.0
Merlot | Cabernet Sauvignon
- NEMEA ESTATE TSELEPOS** €37.0 | €8.5
Agiorgitiko
- GANCIA PROSECCO BRUT DOC** €33.0 | €7.5
- GANCIA MOSCATO D' ASTI DOCG** €33.0 | €7.5
- GANCIA MOSCATO ROSE** €35.0 | €8.0

*All wine bottles are 750ml

cocktail list

signature

LONDON €11.0
Refreshing, sweet & sour
Hendrick's Gin, cucumber, rose, ginger, citrus

VENEZUELA €12.0
Tropical, sweet & sour
Eminente Ámbar Claro Rum, exotic fruits, salted caramel bitters

MOSCOW €11.5
Sweet & sour
Serkova Crystal Pure Vodka, summer fruits, citrus

MEXICO €12.0
Sweet & sour
Jose Cuervo Tradicional Tequila, melon, caramel, pineapple

LOS ANGELES €11.0
Fruity, sweet & sour
Serkova Vodka, Bond Gin, summer fruits cordial, exotic fruits

CUBA €12.0
Sweet, smooth & exotic
Rum, coconut, caramel, pistachio, pineapple

TOKYO €11.5
Floral & refreshing
Bond Gin, jasmine, rose, strawberry, lychee

PUERTO RICO €11.5
Sweet & sour
Serkova Crystal Pure Vodka, stone fruits, mango, citrus

blended rum

ZOMBIE €15.0

MAI TAI €13.0

spritz

TORINO €11.0
Aperol, strawberry, pink grapefruit soda

ROME €11.0
Aperol, jasmine, mandarin soda

MILANO €11.0
Campari, strawberry, cherry soda

CHIOS €11.0
Mastiha, mint, Aegean soda

alcohol free

MIAMI SPLASH €8.5
Watermelon, cucumber soda

ATHENS MULE €8.5
Cucumber, lime, ginger

sangria

HOMEMADE SANGRIA €10.0
Red | White

beers

Draught Carlsberg 300 ml €7.0

Draught Mythos 300 ml €7.0

Draught Kaiser 300 ml €7.0

Carlsberg 330 ml €7.0

Fix 330 ml €7.0

Mythos 330 ml €7.0

Mythos Ice 330 ml €7.0

Nissos Pilsner 330 ml €7.5

Kaiser 330 ml €7.0

Nissos All Day Organic 330 ml €7.5

Guinness 330 ml €7.5

Grimbergen Double 330 ml €7.5

Schneider Weisse 500 ml €7.5

Fix Anef 330 ml €6.0

Mythos Radler 330 ml €6.0

premium soft drinks

Three Cents 200 ml €6.5
Pink Grapefruit | Gentlemen's Soda
| Ginger Beer | Cherry Soda | Aegean Tonic
| Pineapple Soda

spirits

glass | bottle

Simple €9.0 | €90.0

Special €11.0 | €110.0

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

HORIZON

ROOFTOP OF SENSES