

the COCKTAIL AMBASSADOR

Το cocktail Ambassador δεν είναι απλά μια ακόμα λίστα Cocktail είναι αποτυπωμένες μέσα στις σελίδες του η αγάπη, το πάθος, οι εμπειρίες, τα ταξίδια, η ιστορία, η μόδα, το παλαιομοδίτικο, το σύγχρονο η φιλοξενία, η δημιουργία, η διασκέδαση η αναζήτηση, η έρευνα, η επικοινωνία το χαμόγελο όλων των ανθρώπων που βρίσκονται πίσω από αυτήν. Σας ευχόμαστε ένα όμορφο ταξίδι στο κόσμο των spirits και των cocktails.

Με αγάπη σεβασμό και ένα μεγάλο ευχαριστώ
Η ομάδα της Βογάτσικου 3

The Cocktail Ambassador is not just another cocktail list. Its pages are filled with love, passion, experience, travels, history, fashion, old school vibes, modern trends, hospitality, creation, entertainment, pursuit, research, communication and the smile of the people who have created it.

*We wish you a pleasant trip to the world of spirits and cocktails with love, respect and a big thank you.
The Vogatsikou 3 team*

VOGATSIKOU

3

HENDRICK'S
DISTILLED and BOTTLED IN SCOTLAND
— G I N —

VODKA

VOGATSIKOU

3

Marco Polo Mule

Vodka / Fresh Lemon Juice / Salt / Ginger Beer
Fresh Cucumber / Angostura Bitters

€ 9.00

Vodka Sour

Vodka/ Fresh Lemon Juice/ Sugar Syrup
Angostura Bitters / Egg white

€ 8.50

Espresso Martini 2.0

(Andreas Giaprakas twist on Classic.2016)
Vodka Double Espresso Infused / Toffee Caramel liqueur/
Tonga Syrup/ Cold Brew/Chocolate Bitters

€ 9.00

Mr. Alexino

(Alex Kratena,2016)
Vodka/Porto/ Jasmine/Wild Cherry/Gigner Ale

€ 8.50

Macai-Berry Punch

(Tom Kandiliaris Van Gogh Brand Ambassador)
Van Gogh Acai Blueberry / Mastiha Roots/ Blueberry Marmalade / Fresh Lemon Juice/ Sugar Syrup/Fresh Mint/

€ 9.00

Pocket Rocket

Vodka/ Passion Puree/ Coconut Syrup/ Fresh Lemon Juice/
Fresh Rocket Leaves

€ 9.00

Ruby Queen

(Teo Manolas, 2016)
Vodka/ Beetroot Juice/ Almond Syrup
Fresh Lemon Juice/ Yogurt

€ 8.50

RUM
Rhum / Ron

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Breakfast in Martinique

(Andreas Giaprakas Ti punch Cup Winning Cocktail, 2015)

Clement V.S.O.P/ Falernum Liqueur/ Dark Agave Syrup

Fresh Lime Juice/ Peychaud's Bitters

€ 10.00

Mint Daiquiri

Havana Selection De Maestros/ Fresh Lime Juice/Sugar Syrup/ Fresh Mint

€ 10.00

Zacapa Blazer

Zacapa 23/ Chambort Liqueur/Crème De Mure/Caramelized Brown Sugar

€ 15.00

El Presidente (Eddie Wolkie, 1920's)

Havana Club Selection De Maestros/ Dry Curacao/ Lillet Blanc

Homemade Pomegranate Syrup

€ 10.00

Blind Pirate (Nikitas Stoilis, 2016)

Spiced Rum/ Amontillado Sherry/ Fresh Lime Juice

Chocolate Bitter / Cherry Cola

€ 9.00

The Return Of Don (Andreas Giaprakas, 2016)

Blend Of Rums (Saint Dominique, Cuba), House Fassionola, Falernum

Liqueur, Fresh Pink Grapefruit Juice, Fresh Lime Juice

€ 10.00

Zombie (Vogatsikou 3 variation, 2016)

Blend of Three Rums From (Saint Dominique, Cuba, Martinique)/

Cointreau Liqueur / Falernum Liqueur/ Passion Puree/ Cinnamon Syrup/

Fresh Pink Grapefruit Juice/ Fresh Lime Juice/ Angostura Bitters

€ 12.00

Mai Tai (Trader Vic, 1944)

Blend Of Two Rums (Saint Dominique, Jamaica)/ Dry Curacao

Orgeat Syrup/ Fresh Lime Juice/ Sugar Syrup/Angostura Bitter

€ 10.00

From Caribbean to Kentucky (Vogatsikou 3.2016)

Blend of Spiced and Rum From Barbados/ Plum Marmalade

Menthe Pastille/ Fresh Verbena/ Bergamot Bitters

€ 10.00

Dye-Ker-Ree (Nikitas Stoilis.2016)

Rum Anejo/ Tomato & Strawberry Shrub/ Yuzu Juice/ Sugar Syrup

€ 9.00

GIN

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Juda's Kiss (Andreas Giaprakas,2016)

Rutte Celery Gin/ Monkey Sloe Berries Gin

Aegean Cordial / Yuzu Juice

**Served With Skewered Baby Tomatoes and Mozzarella*

€ 9.00 • 12.00€ (Pairing)

Domino (Andreas Giaprakas, 2016)

London Dry Gin Chanterelle Mushrooms Infused/ Kumquat Oleo

Saccharum/ Fresh Basil Leaves / Fresh Lemon Juice/ Galangal

€ 10.00

Mare Nostrum Martini (Andreas Giaprakas, 2016)

Gin Mare/ M Mastiha Dry/ Cucumber Bitters/ Truffle Oil

€ 10.00

A Mi Manera (Thomas Kandiliaris, 2013)

London Dry Gin / Grand Marnier Gordon Rouge/ Homemade

Cinnamon Syrup/ Angostura Bitters

€ 9.00

Gin Basil Smash (Jorg Meyer, 2008)

London Dry Gin/ Fresh Lemon Juice/ Sugar Syrup

Fresh Basil Leaves

€ 8.50

The Last Word

(Detroit Athletic Club)

London Dry Gin / Green Chartreuse/ Maraschino Liqueur

Fresh Lime Juice

€ 9.00

Spicy Imagination (Teo Manolas.2016)

London Dry Gin/ Fresh Pineapple Puree / Hot & Spicy Syrup /

Fresh Lemon Juice/ Ginger Beer

€ 9.00

Raspberry Ginger Fizz

London Dry Gin/ Fresh Lemon Juice/ Homemade Raspberry

Syrup/ Fresh Ginger/

Egg White / Ginger beer

€ 9.00

Saronno Amaro

(Nikitas Stolis, Disaronno Mixing Star Winning Cocktail. 2016)

Dissaronno / Opihr Spiced Gin / Cocchi Vermouth Di Torino

Fernet Branca Menta / Mineral Water

€ 10.00

AGAVE
SPIRITS

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Donnas Julio Margarita

(Aristotelis Papadopoulos world class winner, 2009)

Don Julio Blanco/ Don Julio Reposado/ Don Julio Anejo/
Grand Marnier Gordon Rouge/ Ginger Liqueur/ Fresh Lime
Juice/ Agave Syrup/ Fresh Ginger

€ 10.00

Pink Panther (Giannis Kedes, 2015)

Tequila Blanco/ Hot & Spicy Syrup/ Fresh Lime Juice/ Tajin

€ 9.00

Welcome to Tijuana (Andreas Giaprakas, 2016)

Tequila Blanco Sesame Oil Infused/ Ancho Reyes Liqueur
Fresh Lime Juice/ Agave Syrup/Chocolate Bitters/ Tajin

€ 9.00

Tahona (Giannis Kedes , 2016)

Tequila Blanco/ Pineapple Puree/ Fresh Lime Juice/
Orgeat Syrup Fresh Mint/ Fresh Ginger

€ 9.00

Saladito

Mezcal/ Honey Syrup/ Fresh Lime Juice
Cayenne Pepper& Rock Salt Mix

€ 10.00

Aztecs' Revenant (Andreas Giaprakas.2016)

Tequila Reposado/ Mezcal/ Campari/ Halva Syrup/
Pink Grapefruit Soda

€ 10.00

Paloma (Don Javier Delgado Corona)

Tequila Altos Vogatsikou 3 Edition/ Fresh Lime Juice
Pink Grapefruit Soda

€ 8.50

La Perla (Jacques Bezuiidenhout.2010)

Tequila Reposado/ Manzanilla Sherry / Pear Liqueur

€ 8.50

Cantiflas (Nikitas Stoilis. 2015)

Tequila Blanco/ Green Chartreuse/ Fresh Pink Grapefruit
Juice/ Lime Marmalade/ Lemon Bitter / Salt water

€ 9.00

WHISKY
or Whiskey

VOGATSIKOU

3

Old Fashioned

Bourbon Whiskey/ Sugar Syrup/ Angostura Bitters

**Upgrade with Any type of Rum & Chocolate Bitters*

€ 9.00 • 10.00€ (Upgrade)

Blue Blazer

(Jerry Thomas Bartender's Guide, 1862)

Scotch Whisky/ Sugar Syrup/ Boiling Water

€ 10.00

Whiskey Sour

Bourbon Whiskey/ Fresh Lemon Juice/ Sugar Syrup

Angostura Bitters/ Egg White

€ 8.50

Sazerac

(Antonio Ameede Peychaud, Vogatsikou 3 Variation, 2016)

Rye Whiskey/ Hennessy Fine/ Sugar Syrup/ Angostura Bitters/

Peychaud's Bitters/ Absinthe

€ 10.00

Skye and Sand

(Andreas Giaprakas twist On Classic, 2016)

Talisker Skye/ Sweet Vermouth/ Fresh Pink Grapefruit Juice/

Cherry & Cranberry Air Foam

**Served with Salmon, Dark Chocolate, Dried Figs*

€ 10.00 • 15.00€ (Pairing)

The Hungry Bee

(Vogatsikou 3, 2016)

Jack Daniels Honey/ Ginger Liqueur/ Coffee Bitters

** Served With Mini Burger*

€ 10.00 • 13.00€ (Pairing)

Father's Hug

(Andreas Giaprakas, 2016)

Bourbon whiskey Nuts Infused/ Smoke Syrup

Honeycomb / Cocoa Nibs

€ 10.00

Woman's Fantasy

(Teo Manolas, 2016)

Rye Whiskey/ Sweet Vermouth/ Cynar/ Peychaud's Bitters/

Champagne

€ 9.00

COGNAC
& MASTIHA

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The Only Smoker

(Andreas Giaprakas, 2016)

Cognac V.S.O.P/ Rum/ Antica Formula Vermouth /
Angostura Bitters

€ 12.00

Sidecar

(Fine Art of Mixing ,1948)

Cognac V.S.O.P / Cointreau Liqueur / Fresh Lemon Juice

€ 10.00

Brandy Crusta

(Joseph Santina , 1840's)

Cognac V.S.O.P / Cointreau Liqueur/ Maraschino Liqueur
Fresh Lemon Juice/ Sugar Syrup/ Angostura Bitters

**Upgrade with Any Type of Rum*

€ 10.00

Mastiha Mule

(Giannis Kedes , 2016)

Skinos Mastiha/ Fresh Lemon Juice/ Sugar Syrup
Keffir Ginger Beer/ Angostura Bitters/ Salt

€ 8.50

Aegean Spritz

(Vogatsikou 3 , 2016)

Roots Mastiha/ Aperol / Spumante Dry / Aegean Tonic

€ 8.00

Mastihita

(Nikitas Stoilis & Pavlos Aslanidis.2016)

Mastiha M DRY/ Tequila Blanco/ Fresh Lemon Juice/ Soumada
Chiou / Fresh Basil Leaves/ Smoked Salt

**Served with a Spicy Feta Spread Bruschetta and Chorizo*

€ 9.00 • € 12.00 (Pairing)

Sweet Alchemy

(Teo Manolas.2015)

Zubrowka Vodka/ Skinos Mastiha/ Chesnutt Syrup /
Fresh Lemon Juice

€ 8.50

MOCKTAILS

VOGATSIKOU

3

Mock Margarita

Agave Syrup/ Fresh Lime Juice
Fresh Lemon Juice / Ginger Beer

€ 5.00

Fantastic Hangover

Apple Juice/ Fresh Lime Juice/ Vanilla Syrup/ Mint/
Soda Water

€ 5.00

Autumn Smash

Raspberry Syrup/ Apple Juice/ Fresh Lemon Juice/
Cranberry Juice/ Soda Water

€ 5.00

Virgin Mary

Fresh Tomato Juice/ Bloody Mary Spices
Fresh Lemon Juice/ Horseradish Sauce
Celery Salt

€ 6.00

Virgin Mule

Fresh Lime Juice/ Sugar Syrup/ Himalayan Salt/
Ginger Beer/ Fresh Cucumber

€ 5.00

Space Jam

Fresh Lemon Juice/ Macadamia Syrup/ Carrot Puree/
Sugar Syrup/ J.Gasco Sparkling (Violet Soda)

€ 5.00

Επιμέλεια καταλόγου
Vogatsikou 3 team και Γιάννης Κέδες
Menu Construction
Vogatsikou 3 team and Yiannis Kedes

Βογατσικού 3, Θεσσαλονίκη
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Αγορανομικός Υπεύθυνος:
Κέδες Ιωάννης

Στις τιμές περιλαμβάνεται ΦΠΑ, και ο Δημοτικός φόρος.
Το κατάστημα υποχρεούται να εκδίδει αποδείξεις
ταμειακής μηχανής και να τηρεί δελτίο παραπόνων.

Ο ΚΑΤΑΝΑΛΩΤΗΣ ΔΕΝ ΕΧΕΙ ΥΠΟΧΡΕΩΣΗ ΝΑ ΠΛΗΡΩΣΕΙ
ΤΟ ΛΟΓΑΡΙΑΣΜΟ ΕΑΝ ΔΕΝ ΛΑΒΕΙ ΤΟ ΝΟΜΙΜΟ ΠΑΡΑΣΤΑΤΙΚΟ
ΣΤΟΙΧΕΙΟ (ΑΠΟΔΕΙΞΗ-ΤΙΜΟΛΟΓΙΟ)

CUSTOMER IS NOT OBLIGED TO PAY IF THE NOTICE
OF PAYMENT HAS NOT BEEN RECEIVED

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