

Rooftop Garden

Menu



Wines from *small Greek winemakers*, **beers** from *local microbreweries*, **refreshing juices** and **cocktails** accompany **fresh, home-made pizzas!**

➤ **Pop-up events** are organised occasionally on *the lush Roof Garden of The Foundry Suites*. *Please follow us on social media for upcoming events!*

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Made with Love

Juice Fresh orange juice	5 €
Lemonade Lemon, sugar, mint, Three Cents soda plain	5 €
Lemoginger Lemon, sugar, Three Cents ginger beer	5,5 €

Soft Drinks

Coca Cola	4 €
Coca Cola light	4 €
Soda Plain Three Cents	4 €
Tonic Water Three Cents	4 €
Aegean Tonic Three Cents	4,5 €
Soda Pink Grapefruit Three Cents	4,5 €
Ginger Beer Three Cents	4,5 €

Food

Pizza	
Marinara Pomodoro tomato sauce, garlic, fresh oregano, olive oil. Extra: Burrata.	9 / 11 €
Margarita Pomodoro tomato sauce, mozzarella, parmesan, basil, olive oil.	10 €
Miso Miso sauce, buffalo mozzarella, provolone, Shimeji mushrooms, musk lemon zest.	12 €
Pesto Pesto sauce, mozzarella, parmesan, cherry tomatoes, eggplant.	13 €
Prosciutto Pomodoro tomato sauce, mozzarella, parmesan flakes, prosciutto, baby rocket, olive oil.	13 €
Lisa's Marmite Provolone, mozzarella, marmite, garlic.	14 €
Peperoni Pomodoro tomato sauce, mozzarella, provolone, peperoni.	15 €
Carbonara Garlic confit, Parmesan, mozzarella, guanciale, yolk, black pepper.	14 €
Mortadella Mascarpone, aleppo pepper, mortadella, Aegina pistachios. Extra: Burrata.	14 / 16 €

Platter

Picnic platter Pecorino from Amfilochia, San Michal cheese from Syros, graviera with wild garlic, pastrami, prosciutto, mortadella, cherry tomatoes, plum chutney, fig chutney.	16 €
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Beers

Septem Monday's Pilsner 330ml	6 €
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Alcohol: 5.0% vol
Bitterness degree: 27 IBU

Fresh, unpasteurized, filtered beer, with golden-blonde colour and creamy white head. Aromas of lemon blossoms, citrus and "green hops". Slightly sweet flavour with refreshing bitterness and aromatic aftertaste, where the zesty and malty aromas dominate.

Septem Mylos 1888 Lager 330ml	7 €
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Alcohol: 4.6% vol

Sweet lager with a mild hint of honey, this light lager is made using a top secret traditional family recipe that leaves a pleasingly bitter foam. A popular blonde drop at the award-winning Septem brewery on the large island of Evia near Athens, which was founded by chemist and oenologist Sophocles Panagiotou. Mylos, named after the family mill in Avlonari, is brewed at a slightly lower temperature than usual to prevent the formation of fruity esters that could make it too sweet or tropical.

Septem Sunday's Honey Golden Ale 330ml	7 €
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Alcohol: 6.5% vol
Bitterness degree: 27 IBU

Fresh, unpasteurized double fermented beer with Greek orange blossom and flower honey. A golden color with orange hues and creamy white head. Impressive aromas of orange, peach and exotic fruits dominate, while the smooth bitterness emerges the long lasting aftertaste.

Septem 8th Day IPA 330ml	8 €
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Alcohol: 7.0% vol
Bitterness degree: 65 IBU

Fresh, unpasteurized, unfiltered beer. Characterized by the impressive aromas of tangerine, citrus, lychee, mango and peach. The 70% of alcohol and the 65 bitterness units are well-balanced with the rich aromatic taste. In the aftertaste pine, mango and zesty aromas create an explosive combination.

Spirits Drinks

Gin	
Beefeater	10 €
Grace Gin	10 €
Bombay Gin	10 €
The Blue Beetle Gin	10 €
Gordon's Pink	10 €
Tanqueray	10 €
Bulldog Gin	11 €
Votanikon	11 €
Tanqueray 10	12 €
Hendrick's	12 €

Vodka

Absolute	10 €
Smirnoff Red	10 €
Ketel One	10 €
Ciroc	13 €
Belvedere	14 €

Tequila

Camino Blanco	9 €
Jose Cuervo Blanco	10 €
Jose Cuervo Reposado	10 €
Camino Reposado	10 €
Olmeqa Chocolate	10 €
Don Julio Blanco	12 €
Ciroc	13 €
Casamigos Blanco	14 €
Don Julio Reposado	14 €
Herradura Anejo	14 €

Rum

Pampero Blanco	10 €
Bacardi	10 €
Angostura Reserva	10 €
Havana Club	10 €
Malibu	10 €
Captain Morgan Black	10 €
Kraken Spiced Black	11 €
Chairman's Spiced	11 €
Plantation Overproof	12 €
Diplomatico Reserva	13 €
Zacapa 23	15 €

Whiskey

Cutty Shark	10 €
Haig	10 €
Ballantines	10 €
Johnnie Walker	10 €
Roe and Co Blended	10 €
Bulleit Rye	10 €
Jim Beam	10 €
Jack Daniels	10 €
Cardhu 12	12 €
Glenfiddish 12	12 €
Talisker 10 Malt	13 €

Liquer

Creme de Casis Mar.Bri	7 €
Mastha Skinos	8 €
Amaretto Disaronno	8 €
Baileys	8 €
Cointreau	8 €
Tia Maria	8 €
Frangelico	8 €
Fernet Branca	8 €
Kahlua	8 €
Isolabella Limonch	8 €
Drambuie	10 €

Vermouth & Aperitifs

Belsazar Dry	8 €
Lillet Branca	8 €
Campari	9 €
Belsazar White	9 €
Belsazar Red	9 €
Noilly Prat	9 €
Aperol	10 €

Cognac & Greek spirits

Ouzo 12	8 €
Tsipouro Mpampatzim	8 €
Metaxa 7	10 €
Cashaca Sagatiba	10 €
Metaxa 12	12 €

Wines

White wines

Domaine Gerovassiliou <i>Malagousia 2022</i>
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Malagousia from Epanomi
RG: 37 € / TA: 33 €

Elegant wine with lemon-green color, expressing generously all the aromatic character of the variety. Apricot, peach, pear, as well as tropical fruits, and a herbal sensation with hints of mint along with floral aromas dominated by rose. In the mouth, it is dry, with satisfactory acidity, medium body, and a long after-taste. White aromatic with exotic character.

Domaine Tselepos <i>Mantinia</i>
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Moschofilero from Mantinia
RG: 41 € / TA: 19 €

The wine, the trademark of the estate, which still holds a dominant position as an excellent Moschofilero from the heart of Mantinia, a PDO zone of the variety. Wine with excellent freshness and intense acidity. Fine aromas of great intensity, mainly from citrus, lemon blossom, and rose. Clean palate with intense acidity and lingering aftertaste.

Domaine Douloufakis <i>Aspros Lagos</i>

Vidiano from Lemnos
RG: 41 € / TA: 37 €

Rich flavor, which with a little further aging in the bottle, acquires oily characteristics, develops a dense apricot character that smells of high class. In the taste of the wine, there is also a seductive background of minerals. Long-lasting after-taste, enjoyable and in tones of apricot.

Domaine Sigalas <i>Santorini</i>
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Assyrtiko from Santorini
RG: 45 € / TA: 40 €

One of the most popular and high-quality PDO labels of the Santorini market. Classic and careful vinification that allows Assyrtiko to express the minerality that the hot volcanic soil of Santorini gives it, and to present a remarkably sharp acidity that refreshes, cools, and elevates!

Silva Daskalaki Winery <i>Psithyros White 2022</i>
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Moschato Spinias from Heraklion Crete
RG: 22 € / TA: 20 € / G: 6 €

Pure lemon-green with explosive aromas of Muscat such grapes on the nose reminiscent of grapes, exotic fruits such as pineapple and mango, rose, and flowers as well as citrus peels. In the mouth, it is dry and balanced with refreshing acidity, unripe tropical fruits, and intensely rose-flavored in terms of taste. The finish is fruity and slightly bitter, which does not bother but characterizes the variety.

Domaine Papargyriou <i>Blanc</i>
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Moschoudi, Assyrtiko from Corinthia
RG: 22 € / TA: 20 € / G: 6 €

Its color is light lemon. Its aroma is intense with sweet white fruits such as peach and melon but also citrus, on a background of white flowers. On the palate, it is lively, with noticeable acidity, medium body, citrus flavors coming to the fore, and in the background ripe stone fruits.

Rose wines

Domaine Kyr Yiannis <i>L'Esprit du Lac</i>
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Xinomavro from Amyntaio
RG: 28 € / TA: 25 €

Its color is light salmon with some orange hues. Dominant floral elements such as rose and red fruits reminiscent of strawberry and cherry prevail in its aroma, complemented by discreet cinnamon notes. On the palate, it is provocative and expressive with crisp fresh red fruits, challenging acidity, medium body, and fruity aftertaste.

Thymiopoulos Vineyards <i>Atma</i>
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Mandilaria, Xinomavro from Naousa
RG: 19 € / TA: 17 € / G: 6 €

In the mouth, it has medium body and balanced cool acidity. The taste is dominated by strawberry, sour cherry, cranberry, pomegranate, while the soft tannic character balances the sweetness of alcohol. The aftertaste is long and remains fruity. Rich aromas of cherry, blackberry, cranberry, fresh strawberries, are, complemented by hints of Turkish delight, lavender, geranium, and mint.

Domaine Kikones <i>Limnio</i>

Cabernet Sauvignon, Syrah, Limnio from Thrace
RG: 26 € / TA: 23 €

An interesting blend of the Greek variety Limnio with other more intense color varieties. The Rosé Kikones is produced by the saignée method, using the free-run juice, that is, the first juices of the red grapes, 24 hours after being placed in the tank for red winemaking. It smells like strawberries, sweet cherries, and other summer fruits. Fresh and refreshing on the palate. The full balanced flavor is accompanied by concentrated aromas of summer fruits. Long fruity aftertaste.

Domaine Costa Lazaridi <i>Atma</i>
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Agiorgitiko from Drama
RG: 23 € / TA: 21 €

Clean salmon color. Nose with expressive aromas of red fruits such as strawberry and raspberry, along with a freshness reminiscent of lemon zest and caramel. Light, refreshing, crisp on the palate, exactly what you would expect when served in the glass. It can be a real excellent alternative to those who love Provence roses, but on its own and without comparison, it is an enjoyable rosé wine.

Opkou Winery <i>Lykion</i>

Grenache Rouge from Euboea
RG: 24 € / TA: 22 €

In the mouth, it has medium body, balanced acidity, and a creamy sensation. Aromas of butter, cream, strawberry, cherry, pink grapefruit, orange, sweet pepper, and pepper flood the palate with each sip. Caramel aftertaste that lasts. Initially shy nose that gradually unfolds its strawberry and spicy aromas. Grapefruit zest, sour cherry, mint, and white pepper. Grenache Rouge.

Markou Vineyards <i>Pixie</i>

Agiorgitiko, Moscato from Palania
RG: 20 € / TA: 18 € / G: 6 €

Its color is soft pink. Its aroma is very pleasant with abundant red fruits such as cherry, stone fruits like peach, as well as notes of rose and cinnamon. Its taste is fresh and relatively light, with a noticeable sweetness and fruity finish. An original blend of varieties, that of red Agiorgitiko with White Moscato, gives us one of the most pleasant and playful rosé wines of the Greek vineyard. Fruits of all colors, flowers, and sweet spices in combination with the remaining sugars promise relaxed and endless taste games on the palate.

Red wines

Thymiopoulos Vineyards <i>Earth and Sky</i>

Xinomavro from Naousa
RG: 32 € / TA: 29 €

A red Xinomavro from the "new school" that never fails to impress. It's a rich wine with beautiful aromas, good structure, well-crafted tannins, and a long finish. You'll love Xinomavro enthusiasts, but not only them. Juicy and complex palate, with medium (+) body, high acidity, and moderate but fine tannins. Red currant, strawberry, pomegranate, and cranberry are accompanied by herbal notes of olive, marjoram, oregano, and tea. The spicy cinnamon and pepper aftertaste is long and highly enjoyable!

Ktima Tselepos <i>Oriopi</i>
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Agiorgitiko from Nemea
RG: 24 € / TA: 22 €

Beautiful aromas of spices, dark fruits, and chocolate on the nose, pleasant tannins, proper acidity on the palate, and good aftertaste compose one of the very typical and beloved twines of Nemea that is pleasantly drunk fresh or can evolve for 4-5 years in the bottle.

Ktima Charitatos <i>Mademoiselle</i>
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Mavrodaphne from Kefalonia
RG: 32 € / TA: 29 €

In the mouth, it is of medium volume, with crisp acidity and soft tannins, all in absolute balance between them. The fruit (sour cherry, cherry, blackberry) here is slightly more acidic, but it is wrapped in caramel milk and hints of cinnamon. The intensely fruity aftertaste lasts for hours. On the nose, it has medium (+) aromatic intensity with juicy fruit such as cherry, sour cherry, blackberry, fresh fig, blueberry, and vanilla. Laurel, spices, and green pepper gradually appear, indicating that this is a fresh but typical Mavrodaphne.

Ktima Chatzivaritis <i>Mosaic</i>

Cabernet Sauvignon, Merlot, Negkoska, Xinomavro from Goumenissa
RG: 19 € / TA: 17 € / G: 6 €

It comes from the varieties Xinomavro, Negkoska, Merlot, and Cabernet Sauvignon and the vineyards of the Estate in Goumenissa. It has a light red color with iodine highlights. It emits intense aromas of small red fruits combined with sweet notes of jasmine and white pepper. In the mouth, it is light, refreshing, with tasty juicy tannins and a soft fruity aftertaste. Enjoy it slightly chilled.

Ktima Skouras <i>Portes</i>

Merlot from Nemea
RG: 21 € / TA: 19 € / G: 7 €

A quality Merlot from Giorgos Skouras, the mouth, it presents aromas of red cherry, apricot, vanilla accompanied by notes of violet and tobacco, and on the palate velvety with tannins that evolve beautifully over time.

Ktima Michalidis <i>Pylai</i>

Cabernet Franc, Cabernet Sauvignon, Merlot, Syrah from Drama
RG: 26 € / TA: 23 €

Bright ruby color that impresses. The nose is lively and very complex, with a strong presence of small forest fruits, black raisins, pepper, and sweet spices. The mouth that gives everything promised by the nose is juicy with charming tannins and elegant finish. The result is a delightful, round red wine with aromatic complexity and flavorful richness.

Sparkling wines

Torresella Vineyard <i>Prosecco</i>

Prosecco, from Venice
RG: 33 € / TA: 30 € / G: 7 €

The Torresella Prosecco Extra Dry is a delightful sparkling wine with a fruity character, perfect for opening or accompanying a meal. The base for the Torresella Prosecco Extra Dry is 100% Glera from the Prosecco DOC area of Veneto. The wine ferments at strictly controlled temperatures as this is very important for preserving its fruitiness and delicate aromas. The residual bubbles and hint of sweetness (12 to 17 grams of equivalent sugar) make it a uniquely refreshing aperitif.

Pietro Forno <i>Moscato D'Aspi</i>
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Moscato from Italy
RG: 20 € / TA: 18 € / G: 6 €

Ethereal, sweet, almost provocative... Typical nose, full of varietal aromas, very light body, and exhilarating effervescence. A wine that can perfectly accompany a wide variety of airy desserts, but at the same time, be equally enjoyable on its own.