

avra

WELCOME TO AVRA

Rooted in Mediterranean flavours.

Shaped by the natural elements.

Developed in the Avra Lab.

Take a trip through aroma, memory, and imagination.

Inhale. Taste. Explore.

avra

Please inform our team of any food allergies or intolerances before ordering.
Allergens are present in our kitchen, and we cannot guarantee the complete
absence of specific allergens. Ingredient information is available upon request.



SENSES

**At the heart of Avra's new menu is Senses,
a portal to sensory expression.**

Four signature cocktails capture the essence of the four seasons.

Each is built around a local hero ingredient:
grass (spring), berries (summer),
peppermint (autumn), and charcoal (winter).

Playful Avra Lab techniques bring them to vibrant life.

Touch the illustration.

Inhale the aroma.

Taste the flavours.

Join us on a sensory journey through the seasonal
scents of Greece, instantly recognisable,
deeply rooted, and powerfully nostalgic.



GRASS

*Chopin Wheat Vodka, Cucumber Distillate,
Lemongrass Extraction, Fresh Grass Gomme*

Non-alcoholic alternative available

€17

SPRING

άνοιξη



Sunlit gardens after rain.
Fresh. Green. Crisp.

γρασίδι

BERRY

*Mataroa Dry Gin, Cold-Pressed Mixed Berries,
Maraschino Liqueur, Kaimaki Ice Cream*

Non-alcoholic alternative available

€16

SUMMER

καλοκαίρι



Golden hour sweetness.
Sun-kissed. Delicate. Smooth.

φρούτα του δάσους

PEPPERMINT

*Angostura Reserva Rum, Jasmine Infusion,
Peppermint Cooling Note, Coca-Cola Reduction, Cold-Pressed Lime*

Non-alcoholic alternative available

€17

AUTUMN

φθινόπωρο



Amber leaves, dusk light.
Cool. Aromatic. Refined.

μέντα

CHARCOAL

*Calle 23 Tequila Blanco, Cold-Pressed Grapefruit,
Burnt Rosewood Extraction*

Non-alcoholic alternative available

€16

WINTER

χειμώνας



Long nights, smouldering fires.
Smoky. Elegant. Warming.

ενεργού άνθρακα

SGROPPINO

*Chopin Wheat Infused With Citrus, Cold-Pressed Lemon,
Lemon Sorbet Emulsion, Prosecco*

€15

THE SPRITZ

*Aperol, Fermented Rhubarb Solution,
Mataroa Dry Gin, Jasmine Distillate, Prosecco*

€15

GARIBALDI

*Campari, Cold-Pressed Orange,
Orange Blossom*

€14

BELLINI

*White Peach, Prosecco,
Peach Blossom*

€14

CAMPARI OLD FASHIONED

*Campari, Raspberry Osmotic Syrup,
Raspberry Bitters*

€15

AVRA APERITIVO

απεριτίφ



Classic aperitivo serves,
for social sipping – day or night.

κλασικά

PISCO SOUR

*Rocks And Grapes, Jasmine Distillate,
Bee Pollen Gomme, Vine Leaf–Infused White Wine*

€16

MARGARITA

*Calle 23 Reposado, Charred Lemon Juice,
Burnt Citrus Liqueur, Salted Gomme*

€16

PAPER PLANE

*Greek Mountain Tea–Infused Michter’s Bourbon,
Cold-Pressed Lemon, Amaro Nonino*

€16

PENDENNIS CLUB

*Dry Apricots Infused With Gin Raw,
Cold-Press Lime, Apricot Gomme, Red Fruits Bitter*

€16

DIRTY MARTINI

*Chopin Potato Vodka Infused With Greek Olive Oil,
Assyrtiko, Savory Brine*

€16

AVRA FAVOURITES

αγαπημένα



Iconic cocktails elevated by
local produce and modern flair.

κλασικά

APPLE

*Michter's Rye, Cold-Pressed
Green Apple, Cedar Wood*

€16

STRAWBERRY

*Strawberry Osmotic Syrup,
Tomato Water, Cachaça*

€16

PINE

*Axia Spirit, Pine Needles, Rosewood,
Cold-Pressed Kiwi Water, Los Siete Misterios*

€17

BLOSSOM

*Macallan 12 Double Cask Whisky,
Peach Liqueur, Alyssum Blossom*

€18

MINT

*Angostura 5 Infused With Mentha Spp.,
Angostura Bitter Distillate, Champagne*

€17

AVRA HIGHBALLS

σε ένα ψηλό ποτήρι



Fruit-forward highballs
with a light, refreshing fizz.

κλασικά

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