



Mocktails

Strawberry Cooler

Fruity and sweet. Strawberry, vanilla, fresh lime juice and ginger ale.

Iced Tea Mojito

Bruised fresh mint leaves, homemade sweet and sour mix, green ice tea with a dash of soda.

Virgin Spritz

A citrusy non-alcoholic aperitivo and pink grapefruit soda gently stirred over ice.

Lemon Kick

A non-alcoholic floral aperitivo topped with local ginger ale lemon.

Exotic Honey Splash

Mango, honey syrup and ginger ale over ice, topped with a velvety passion fruit foam.

Big Babol

Children's favorite mix of chewing gum syrup and lemonade.

Premium Gin and Tonic

British officers in India in the early 19th century took to adding a mixture of water, sugar, lime and gin to the quinine in order to make the drink more palatable, thus gin and tonic was born. Soldiers in India were already given a gin ration, and the sweet concoction made sense. We have selected for you ten recipes with premium gin and tonic.

Tanqueray No10

Pink grapefruit wedge, lime wedge, Fever-Tree Indian Tonic.

Monkey 47

Sage leaves, lime wedge, Fever-Tree Indian Tonic.

Star of Bombay

Lemon wedge, Black Pepper, Fever-Tree Elderflower Tonic.

Gin Mare

Rosemary spring, orange zest, lime wedge, Fever-Tree Mediterranean Tonic.

Roku

Lemon zest, orange wedge, Fever-Tree Tonic Light Indian Tonic.

Hendrick's

Cucumber slice, dried rose buds, Fever-Tree Indian Tonic.

The Botanist

Cinnamon stick, mint sprig, Fever-Tree Indian Tonic.

Bloom

Pink grapefruit zest, edible flowers, Fever-Tree Indian Tonic.

Grace

Pink peppercorns, orange zest, 3 Cents Tonic.

Nolet's

Mini dried roses, lavender, 3 Cents Dry Tonic.

Elephant

Ginger & apple slices, Fever-Tree Indian Tonic.

Aviation

Juniper berries, lavender, Fever-Tree Indian Tonic.

Brunch Cocktails

Espresso Martini

Vodka shaken with freshly brewed double espresso, coffee liquor and sugar syrup, served in a chilled coupe glass.

Bloody Mary

Classic and famous as a hangover cure. Vodka shaken with tomato juice, fresh lemon juice, Worcestershire sauce, Tabasco, salt and pepper. Served long over ice.

Pomegranate Mimosa

Champagne, pomegranate, a dash of Aperol and freshly squeezed orange juice.

English Breakfast Cocktail

Gin shaken with black iced tea, sweet elderflower and fresh lemon juice.

Sangrita

Sweet red wine, dark rum, homemade all-spice syrup and citrus juices.

Guilty Lemonade

St. Germain elderflower liqueur shaken with dry vermouth, agricole rum, fresh lemon juice, a dash of absinthe then topped with lemon tonic, served over ice with flowers.

Aperitivi & Bubbles

Aperol Spritz

Aperol & Prosecco gently stirred over ice with a splash of soda served with an orange slice.

Negroni

Classic Italian bitter cocktail. Equal parts of gin, Campari and wave's unique vermouths blend.

Corfu Milano

Campari Italian bitter and local kumquat liqueur gently stirred over ice then topped with pink grapefruit soda.

Athenian Spritz

Pleasantly sweet combination. Pink gin strawberry infused, greek semi-sweet rose wine and cherry soda.

Hugo

St. Germain elderflower liqueur and champagne gently stirred over ice with a splash of soda served with a mint sprig and a lime wedge.

Negroni Sbagliato

A twist on the classic Negroni. Campari and sweet vermouth gently stirred over ice then topped with Prosecco.

Spicy Spritz

Equal parts of kumquat local liqueur, prosecco & spicy tonic.

Barrel Aged Manhattan

Bourbon & Rye whiskeys, sweet vermouth, maple syrup, orange & aromatic bitters aged for at least one month in our oak barrels.



Let Wave make your event a celebration

The team here at Wave would be delighted to help you make your special day a celebration. Our mission is built on passion, drive and enthusiasm for every event we create or help create. We work hard, laugh often and invest all our energy into the creation of unforgettable events, unique to the personality, style and the taste of our friends & customers. Our aim is yo help you make lasting memories of your day and time with us.

Talk to us about your event or gathering big or small we will be delighted to make it happen.

Cocktails

Pornstar Martini

Vodka vanilla-infused shaken with passion fruit, lime juice, and a tropical liqueur served in a chilled coupe glass served with half caramelized passion fruit and a shot of Prosecco.

Limon Pie

Vodka shaken with local limoncello cream liqueur, sweet vanilla and fresh lemon juice.

Spring Punch

Vodka, ginger, honey, lemon, raspberries, ginger ale, are blended to a light, sweet, fruity cocktail.

Tokyo Iced Tea

Powerful, refreshing and aromatic. Equal parts of vodka, gin, tequila blanco, rum, orange & melon liqueur and homemade sweet and sour mix shaken vigorously, then served long over ice.

Obsession

Gin, elderflower cordial, fresh lime juice served over crushed ice, then charged with ginger beer.

Clover Club

Gin vigorously shaken with homemade raspberry syrup, fresh lemon juice and egg white.

Blood Orange

Gin shaken with local kumquat liqueur, fresh lime juice, bitter almond, tangerine jam and sweet spices served long over ice.

Mojito

Bruised fresh mint leaves, gold rum, homemade sweet and sour mix with a dash of soda.

Strawberry Daiquiri

Gold rum, strawberries and homemade lime cordial blended with ice. A best seller cocktail.

Jungle Bird

Dark rum shaken with sweet pineapple, fresh lime juice and Campari. Bittersweet and tropical.

Tiki Culture

Blend of rums shaken with dry orange curacao, coconut cream, fresh lime juice and sweet orgeat served over crushed ice.

Coquito

Blend of rums shaken with homemade saffron honey syrup, pomegranate, homemade spicy tincture, pink grapefruit juice and plum bitters.

Mai Tai

One of the quintessential cocktails in Tiki culture. Blend of rums, sweet orgeat, fresh lime juice and angostura bitters.

Wave Tropical

Delicious and tropical. Dark rum shaken with mango, passion fruits, coconut liquor, tonka syrup, fresh lime juice and mint leaves.

Exotic Colada

Dark rum shaken with exotic fruits blend, coconut cream, aromatic bitters and a pinch of salt served long over ice.

Tommy's Margarita

A boozy and dry cocktail. Tequila reposado shaken with agave syrup and fresh lime juice, served over ice.

Smoked Paloma

Tequila blanco, smoked Mezcal, Aperol aperitivo, agave nectar, fresh lime juice gently stirred over ice with pink grapefruit soda, served in a glass rimmed with salt and a pink grapefruit wedge.

Burro

Tequila blanco, sweet passion fruit, fresh lime juice served with ice over chili foam, then charged with a spicy tonic.

Whiskey Sour

Bourbon, fresh lemon juice, sugar syrup, angostura bitters and egg white vigorously shaken then served over ice with a lemon peel

Pineapple Smash

Bourbon, pineapple, homemade spices syrup, fresh lime juice and mint leaves stirred well and served over crushed ice.

Person responsible for market inspection: Maria Doumapari
Price include all taxes.

Consumer is not obliged to pay if the notice of payment has not been received (receipt - invoice)

POS Card Terminal is available for card transactions.

Αγορανομικά υπεύθυνη: Μαρία Δουμαράπη

Οι τιμές συμπεριλαμβάνουν όλους τους φόρους.

Ο καταναλωτής δεν έχει υποχρέωση να πληρώσει, εάν δεν λάβει το νόμιμο παραστατικό στοιχείο (απόδειξη-τιμολόγιο).

Η επιχείρησή μας διαθέτει POS για συναλλαγές με κάρτες.

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