



ERGON DELI
— GREEK —
DELI & CAFE
ABU DHABI

M A N I F E S T O

Ergon is the Greek word for vocation, the process of passionate work, and the sense of accomplishment that follows it. We chose that word to reflect who we really are. We are a network of small, independent, honest, food artisans. We traveled across Greece's mountains, valleys, lakes, and islands to find them. Those local artisans who choose to remain true to their tradition and craft real food products following history-tested processes. It is our responsibility to nurture them by modernizing, protecting and promoting their honest work – their Ergon. It is our vision to preserve the values of the past by sourcing exclusively high-quality products and by branding them to meet modern-day standards – our Ergon. On our shelves, you will find the accomplishment of artisans who still believe that food-making is an art with high standards and its own strict moral code. In our menu, you will find items that are crafted in a way that makes them worthy of their counterparts on our shelves- handcut or homemade; lovingly and carefully artisanal.

#ergonfoods

<h2>W H I S K Y</h2>	<h2>V O D K A</h2>
<h3><u>BLENDED</u></h3> <p>Dewar's 40% Famous Grouse 40% Dewar's 12 40% Chivas 12 40%</p>	<p>42 Below 40% Finlandia 40% Grey Goose 40% Belvedere 40% Tito's 40%</p>
<h3><u>SINGLE MALT</u></h3> <p>Glenfarclas 10 40% Highland Park 12 40% The Macallan Double Cask 12 40%</p> <h3><u>ISLAY</u></h3> <p>Ardbeg Wee Beastie 47,4% Kilchoman Machir Bay 45,8%</p> <h3><u>IRISH</u></h3> <p>Jameson 40%. Jameson Black Barrel 40%</p> <h3><u>JAPAN</u></h3> <p>Nikka from the Barrel 51,4%</p> <h3><u>AMERICAN</u></h3> <p>Four Roses 40% Jack Daniels 45% Woodford Reserve Bourbon 43% Woodford Reserce Rye 45% Mitchter's Sour Mash 43%</p>	<h3><u>G I N</u></h3> <p>Bombay Sapphire Gin 40% Star of Bombay 47,5% Beefeater 40% Nikka Coffey Gin 45% Whitley Neill Handcrafted Gin 43% Plymouth 41,2% No3 London Dry Gin 46% Gin Mare 46%</p>
<h3><u>VERMOUTH</u> ETC.</h3> <p>Martini Rubino 18% Martini Ambrato 18% Martini Extra Dry 18% Fernet Branca 39% Cinzano Rosso 16% Campari 25% Aperol 11% Skinos Mastic Liqueur 30% Disaronno 28% Drambuie 40%</p>	<h3><u>SUGAR CANE SPIRITS</u></h3> <p>Bacardi Carta Blanca 40% Bacardi Carta Negra 40% Havana 3*40% Appleton Signature Blend 40% Dictator 12 40% Angostura 1824 40%</p> <h3><u>BRANDY & COGNAC</u></h3> <p>Hennessy XO 40% Martell VSOP 40%</p>
<h3><u>BEERS & CIDERS</u></h3> <p>Dois Equis 4.5% Daura Damm (Gluten Free) 5.4% Heineken 0% Thatcer's Gold Cider</p>	<h3><u>AGAVE SPIRITS</u></h3> <p>El Tequileno Blanco 40% El Tequileno Reposado 40% Herradura Plata 38% Herradura Reposado 40% Patron Silver 40% Patron Reposado 40% Patron Anejo 40% Del Maguey Vida 42%</p>
<h3><u>ROSE</u></h3> <p>Akakies Sparkling, Kyr-Yianni ^{GREECE} Xinomavro</p> <p>Fokiano, Kyr-Yianni ^{GREECE} Fokiano</p>	<h3><u>DISTILLED GRAPES</u></h3> <p>Pisco Puro Quebranta 41,3%</p>
<h2>G R E E K W I N E S</h2>	
<h3><u>WHITE</u></h3> <p>Paranga, Kyr-Yianni ^{GREECE} Roditis & Malagouzia</p> <p>Kalogeri, Papagiannakos ^{GREECE} Malagouzia</p> <p>Domaine Sigalas ^{GREECE} Assyrtiko</p>	<h3><u>RED</u></h3> <p>Erythros, Papagiannakos ^{GREECE} Agiorgitiko & Cabernet Sauvignon</p> <p>Ramnitsa, Kyr-Yianni ^{GREECE} Xinomavro</p> <h3><u>SPARKLING</u></h3> <p>1754 Prosecco</p> <h3><u>CHAMPAGNE</u></h3> <p>Krug NV Moet Ice Imperial Moet Nectar Imperial Blanc De Blancs Veuve Clicquot "La Grande Dame"</p>