

WILLIS
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WHITE



Akres Skouras

Light yellow colour with green hues. The nose is complex and the wine exudes aromas of fresh flowers, with hints of lemon peels and tropical fruits such as avocado. A balanced mouth dominated by aromas of citrus fruits and touches of jasmine and mint.

Origin: Peloponnese, Greece

Varieties: Moschofilero, Roditis

A unique and fresh dry white wine.

It pairs well with pasta, white meat, appetizers and light dishes.

150 ml	6.00
750 ml	21.00



Hatziemmanouil

A local dry wine from our neighbouring island of Kos with a vivid colour and an aroma of citrus, peach and wild flowers. A balanced taste with a refreshing finish. A superb wine that will amaze you.

Origin: Kos, Greece

Varieties: Malagouzia, Assyrtiko

It pairs ideally with fish, white meat and Mediterranean cuisine.

750 ml	22.00
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Domaine Petra Marinou Organic Wine

An award-winning organic wine from Kos with a bright, golden green colour. Rich aromas of tropical fruits and notes of honey against a vanilla backdrop.

Origin: Kos, Greece

Varieties: Chardonnay

It pairs well with grilled fish, salmon and white meats.

750 ml	26.00
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WHITE



Mega Spileo Cuvée III

Two great Varieties of the Greek vineyard are combined with the most popular international white grape in a particularly enjoyable wine. Its colour is bright gold with several green hues. Its aroma is very pleasant with fresh stone fruits, basil, bergamot, butter and coconut and some spicy hints. Its mouth is tense with volume and fruity flavours paired beautifully with oak and a long-lasting vanilla aftertaste.

Origin: Achaea, Greece

Varieties: Chardonnay, Malagouzia, Assyrtiko

It pairs ideally with seafood, white cheese, white meat, poultry, salads and fish.

750 ml 30.00



Ktima Biblia Hora

A blend of Sauvignon Blanc and the Greek exuberant variety Assyrtiko. Its colour is pale greenish-yellow, with intense clarity. Intense aromas of tropical fruits, grapefruit, with notes of citrus fruits, lemon in a stimulating combination. Its taste is rich, full, harmonious, with excellent structure, refreshing acidity and a long-lasting aromatic aftertaste..

Origin: Pangaio, Greece

Varieties: Sauvignon Blanc, Assyrtiko

Pairs perfectly well with seafood dishes, white cheeses, white meat, poultry, salads and fish.

750 ml 40.00



Alpha Estate

Radiant light yellow colour with greenish tints. Strong and lively nose, typical of Sauvignon Blanc, suggesting gooseberry, passion fruit, melon, litchi with a note of honeysuckle. Crispy and well-structured, reminding the nose aromas with a hint of lime. A richly-textured wine with superb length and balance.

Origin: Amyntaio, Greece

Varieties: Sauvignon Blanc

Alpha Estate Sauvignon Blanc pairs perfectly well with a large variety of seafood dishes, grilled fish, Oriental cuisine and pasta.

750 ml 42.00

WHITE



Viognier Domaine Gerovassiliou

It enchants anyone who tastes it. Viognier by Domaine Gerovassiliou is perhaps the best expression of the French variety in Greece. Gerovassiliou followed the French protocol, so Viognier fermented and matured into new, oak, French barrels, on its fine lees. The result is rich and buttery and perfectly justifies the awards that it collects almost every year.

Origin: Thessaloniki, Greece

Varieties: Viognier

It pairs perfectly well with fish, shrimp in white sauces, asparagus, crab or lobster and Asian cuisine.

750 ml 44.00

ROSE



Akres Skouras

The colour is bright, light cherry with rose highlights. The nose is lively, full of purity with aromas of ripe cherries and raspberries with hints of flowers and notes of rose petals. Medium body with medium to high acidity and a slight sensation of very mature tannins.

Origin: Peloponnese, Greece

Varieties: Agiorgitiko, Moschofilero

It pairs ideally with pasta, pizza, meat and of course platters of yellow cheeses.

150 ml 6.00
750 ml 21.00



Rosalia

A wonderful semi-sweet wine from the island of Rhodes. Intense pink colour with salmon tints. Strawberries, cherry and raspberry aromas emerge from its rich taste and leave an expressive aftertaste. A wine that will fascinate you.

Origin: Rhodes, Greece

Varieties: Mandilaria, Moschato

It pairs ideally with white cheeses, meat in sweet and sour sauce and fruits.

150 ml 6.00
750 ml 21.00

ROSE

Hatziemmanouil



A local wine from Kos that will surprise you. The well-known grape variety Grenache Rouge, gives a rosé wine with a bright pink petal colour and an aroma of wild flowers and red fruits. A balanced taste with a somewhat shy character.

Origin: Kos, Greece

Varieties: Grenache rouge

Ideal with Mediterranean cuisine, pasta and fish in red sauce.

750 ml 22.00

L'esprit du lac Kir-Yianni



The enchanting spirit! L' Esprit du Lac is one of those rosé wines that once poured in your glass, it will captivate you. It has a soft salmon colour with light orange tints and elegant aromas of rose, orange blossom, strawberry, cherry, peach, grapefruit, pomegranate and tomato leaves.

Origin: Amyntaio, Greece

Varieties: Xinomavro

Ideal with summer Mediterranean cuisine, stir-fried dishes and fish.

750 ml 35.00

Domaine Costa Lazaridi



Exceptionally bright and a light colour between light rosy and salmon. Lively nose reminiscent primarily of red fruits like strawberry and cherry, with a hint of lemon verbena and an almost imperceptible presence of spices.

Origin: Drama, Greece

Varieties: Merlot, Agiorgitiko, Grenache

Even though its delicate personality urges to enjoy it on its own, it can be paired beautifully with fine cured meats, fish, tuna carpaccio, even stuffed vegetables.

750 ml 38.00

ROSE

Peplo Domaine Skouras



An overall impressive wine! Pale salmon colour and intense aromas of rose, Turkish delight, strawberry, cherry, vanilla, lemon, grapefruit, biscuit, and honey. Impressive mouth with medium body, refreshing acidity and buttery texture.

Origin: Peloponnese, Greece

Varieties: Agiorgitiko, Syrah, Mavrofilero

It pairs perfectly well with fresh salads, pizzas, fish and seafood, chicken skewers and pasta with light sauces.

750 ml 43.00

Idylle d' Achinos La Tour Melas



Idylle d' Achinos La Tour Melas can be compared, no doubt about it, to the best and most epic rosé wines. It has a pale, almost transparent, salmon colour. Discreet, elegant nose with dominant notes of juicy, ripe white cherries, raspberries, and strawberries. Then, hints of dough, cream, pink grapefruit, and orange blossom emerge. In the mouth, it has medium body, crisp acidity and creamy texture.

Origin: Phthiotis, Greece

Varieties: Grenache, Syrah, Agiorgitiko

Ideal with salads and seafood. It can also be paired with Mediterranean cuisine, thanks to its superb freshness, acidity and intensity.

750 ml 43.00

Miraval



Miraval reveals a seductive and pure petal pink colour. Full of freshness, it offers elegant aromas of fresh and delicious fruits like redcurrant, supported by slightly lemony, mineral and saline notes. Its long and intense finish is the signature of a rosé with an incomparable elegance.

Origin: Provence, France

Varieties: Cinsault, Grenache Rouge, Syrah and Rolle

Miraval Rosé loves shellfish and seafood but goes well with fresh salads too.

750 ml 55.00

RED



Akres Skouras

The colour is brilliant, medium-strength violet with pink hues. On the nose it is vivid and intense with aromas of black cherries, blackberries, hints of plums, violets and dried herbs. On the palate it has medium body, moderate acidity with smooth tannins – all in harmony.

Origin: Peloponnese, Greece

Varieties: Cabernet Sauvignon, Agiorgitiko

It pairs perfectly well with red meats, pasta and semi-hard cheeses.

150 ml	6.00
750 ml	21.00



Hatziemmanouil

A unique wine full of splendid aromas from the island of Kos. Two renowned grape varieties, Cabernet Sauvignon and Syrah, blend harmoniously to give a unique wine with a deep ruby colour. An aroma of black pepper, vanilla, cherry and blackberry marmalade. A balanced taste with a lingering finish.

Origin: Kos, Greece

Varieties: Cabernet Sauvignon, Syrah

It pairs perfectly well with red meat and sharp cheeses.

750 ml	22.00
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Mega Spileo III CUVÉE

Its fruit oscillates between freshness and ripeness with a robust and sweet. Its aromas are expressive and reminiscent of red fruits such as strawberry syrup and of black fruits such of gooseberries and blackberries in an embrace of notes of vanilla and nuts. The flavours of the fruits have a jam-like character and the finish leaves a very soft and surprising –for a red wine– sweet aftertaste.

Origin: Achaia, Greece

Varieties: Mavrodaphne, Cabernet Sauvignon, Agiorgitiko

The ideal pair for yellow cheeses and cooked or grilled red meat.

750 ml	32.00
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Akrani

A delicate bouquet typical of the variety and an indicator of good maturation. Emerging aromas of gooseberry, olive pit and cold cuts blended with spices. Full voluminous body and a long and concentrated aftertaste.

Origin: Kos, Greece

Varieties: Syrah

It pairs perfectly well with meats such as lamb and beef. Be bold and opt for an out-of-the-ordinary combination.

750 ml	35.00
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RED



Kokkinomylos

A world-class merlot from Arcadia. Aromas of red fruits, eucalyptus and chocolate with a rich velvety taste. Very soft tannins and round acidity that delightfully enhances its taste. It is a must!

Origin: Peloponnese, Greece

Varieties: Merlot

It pairs perfectly well with veal fillet with mushrooms, roast pork and intense red fruit sauces.

750 ml 55.00

DESSERT WINES



Triti Genia

A truly 'sweet harvest' and one of the oldest techniques, laying the grapes under the sun are the basic ingredients to make this wine. This local wine is characterized by its honeylike colour, dried fruit aromas and sweet seductive mouth.

Origin: Kos, Greece

Enjoy it with your favourite dessert or your best friend!

500 ml 21.00

SPARKLING WINES



Bottega Gold

Typical and refined with fruity and floral notes, sage and spices in the finish. Soft, harmonious and elegant, with a slim body and with lively yet balanced acidity.

Origin: Province of Treviso, Italy

Varieties: Glera

Excellent as an aperitif, it goes particularly well with starters, light first courses, steamed or raw fish dishes, grilled white meats, stew or fresh vegetable dishes

750 ml 45.00

CHAMPAGNES



Moët & Chandon Impérial

Moët Impérial is the House's iconic champagne. Firstly created in 1869, it embodies Moët & Chandon's unique style, a style distinguished by its bright fruitiness, its seductive palate and its elegant maturity.

Origin: France

Varieties: Pinot Noir, Pinot Meunier, Chardonnay

Elegant and layered, is the perfect aperitif and can accompany a wide range of tastes.

750 ml 135.00

BEERS

Draught Beer 330 ml	4.00
Draught Beer 500 ml	5.00
Mythos 330 ml	4.00
Heineken 330ml	4.00
Fix Dark 330 ml	5.00
Erdinger Weiss 330 ml	5.00
Corona 335 ml	6.00
Amstel Free 330 ml	4.00
Amstel Radler 330 ml	4.00
Milokleftis Cider	6.00
Sfouggaras Local beer Pale Ale 330ml	7.00

WATER & SOFT DRINKS

Mineral Water 1L	2.00
Sparkling Water 330 ml	3.00
Sparkling Water 1L	3.50
Coca-cola, Coca-cola Zero 250 ml	2.50
Fanta Orange 250 ml	2.50
Fanta Lemon 250 ml	2.50
Sprite 250 ml	2.50
Tonic Water 250 ml	2.50
Soda Water 250 ml	2.50
Pink Grapefruit Soda 200 ml	4.00
Ginger Beer 200 ml	4.00
Homemade lemonade	4.00

JUICES

Various flavours	2.50
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ICE TEA

Lemon	2.50
Peach	2.50
Green	2.50