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## WHITE



### Irida

Light bright lemon green colour. An aroma dominated by stone fruits and tropical fruits such as peach and pineapple with superb notes of honey. Refreshing taste with pronounced acidity, notes of apricot and a pleasant finish.

A unique and fresh dry white wine. An ideal pair for white meat with white sauce, fish and seafood.

Origin: Peloponnese, Greece

Varieties: Chardonnay

150 ml 6.00  
750 ml 21.00



### Hatzemmanouil

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.

It pairs ideally with fish and Mediterranean cuisine.

Origin: Kos, Greece

Varieties: Assyrtiko, Malagouzia

750 ml 23.00



### Fine Lees

Our favourite Savvatio variety wine because of its impressive concentration, sharp acidity, and intensity of aromas. It has a golden colour with lemon hues and scents of bread and yeast combined with soft, medium-intensity citrus peel and stone fruits aromas. A full-bodied dry white wine of moderate acidity with an adequately incorporated alcohol content. Medium to long aftertaste.

An ideal pair for white meats, seafood, stir-fried dishes, mushroom risotto, pasta and Mediterranean cuisine.

Origin: Attica, Greece

Varieties: Savvatio

750 ml 26.00



### Petrino Chorio

First prize winner for the best Greek wine. A nose dominated by fruity and floral aromas. Its balanced taste and generous finish provide the finishing touch.

A great pair for Mediterranean cuisine and pasta.

Origin: Aetolia-Acarnania, Greece

Varieties: Sauvignon Blanc, Malagouzia

750 ml 28.00

## ΛΕΥΚΑ

### Blanc De Gris



Just stunning! Domaine Tselepos' Blanc de Gris has a surprising mouthfeel and texture. A uniquely gentle silky white-yellow colour with salmon shades. Intense floral aromas, mainly jasmine, hyacinth, rose and lemon blossom next to scents of citrus fruits, pear and citron. Apricot and lime complete its rich aromatic nature. The aromas of fruits and flowers are even more intense and distinct in the mouth.

An ideal pair for salmon salads, sautéed mushrooms with lemon and traditional Greek cuisine.

Origin: Mantinea, Greece

Varieties: Moschofilero

750 ml 34.00

### 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.

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

Origin: Pangaio, Greece

Varieties: Sauvignon Blanc, Assyrtiko

750 ml 40.00

### 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.

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

Origin: Thessaloniki, Greece

Varieties: Viognier

750 ml 43.00

## ROSÉ



### Irida

A fiery orange colour with soft pink highlights and aromas of forest fruits, predominantly blackberry and plum. Balanced and fruity taste, with discreet acidity.

A pleasant and complete choice, ideal for all occasions due to its moderate intensity and discreet acidity.

Origin: Peloponnese, Greece

Varieties: Agiorgitiko, Syrah

150 ml 6.00  
750 ml 21.00



### Ktima Akrani

Beautiful rose colour with orange highlights. Aromas of ripe red fruits and sweet spices. Mild sweetness with a long aftertaste and surprisingly fine tannins for a rosé wine. One might say that is a standalone gastronomic semi-sweet rosé wine.

An ideal pair for Asian cuisine with sweet and sour sauces, salads with sweet elements and BBQs.

Origin: Kos, Greece

Varieties: Mandilaria, Syrah,  
Muscat of Alexandria

150 ml 7.00  
750 ml 22.00



### 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.

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

Origin: Kos, Greece

Varieties: Grenache rouge

750 ml 23.00



### Anthonero

Anthonero by Lipsi Winery is a Greek rosé wine full of flower scents. Fokiano variety has probably become the absolute hit for salmon-pink, rosy wines and has turned Greek islands into true protagonists in the wine map!

Anthonero by Lipsi Winery has a discreet salmon colour and delicate nose, full of aromas of rose, strawberry, cherry, peach, bergamot, and citron.

An ideal pair for Asian cuisine, refreshing salads and pizza.

Origin: Lipsi, Dodecanese

Varieties: Assyrtiko, Athiri, Fokiano

750 ml 26.00

## ROSÉ

### Miniera



A truly impressive wine! Light to deep salmon colour. Typical Sauvignon Blanc nose, with notes of mango and grapefruit. Dryness, vigour, elegance!

An ideal pair for seafood, fish and risotto.

Origin: Kos, Greece

Varieties: Sauvignon Blanc,

Cabernet sauvignon

750 ml 29.00

### 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.

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

Origin: Amyntaio, Greece

Varieties: Xinomavro

750 ml 37.00

### 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.

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

Origin: Phthiotis, Greece

Varieties: Grenache, Syrah, Agiorgitiko

750 ml 41.00

### 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 wine of an incomparable elegance.

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

Origin: Provence, France

Varieties: Cinsault, Grenache Rouge, Syrah and Rolle

750 ml 57.00

## RED



### Irida

Intense red colour with purple hues. Red and black fruits and black pepper in the nose. Soft with velvet tannins and good volume in the mouth. Fruity aftertaste.

An ideal pair for ripe yellow cheese and meat.

Origin: Achaia, Greece

Varieties: Cabernet Sauvignon

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. Aromas of black pepper, vanilla, cherry and blackberry marmalade. A balanced taste with a lingering finish.

It pairs perfectly well with red meat and sharp cheeses.

Origin: Kos, Greece

Varieties: Cabernet Sauvignon, Syrah

750 ml	23.00
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### Piccini Pinocchio

“Pinocchio” is a journey through the three regions of Italy Toscana, Emilia-Romagna and Puglia. Citrus and spice aromas dominate the nose, while bright notes of aromatic herbs enrich the background. More specifically, it leaves subtle aromas of strawberries, blackberries and berries. Every sip is fresh and harmonious.

Enjoy it on its own but also with rich, complex and misunderstood foods such as pizza, hamburgers and Asian cuisine.

Origin: Veneto, Italy

Varieties: Sangiovese, Montepulciano

750 ml	27.00
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## RED

### Mega Spileo III CUVÉE



Its fruit oscillates between freshness and ripeness while being robust and sweet. Its aromas are expressive and reminiscent of red fruits such as strawberry syrup and of black fruits such as gooseberries and blackberries in an embrace of notes of vanilla and nuts. The finish leaves a very soft and surprising –for a red wine– sweet aftertaste. The ideal pair for yellow cheeses and cooked or grilled red meat.

Origin: Achaia, Greece

Varieties: Mavrodaphne, Cabernet Sauvignon, Agiorgitiko

750 ml 32.00

### 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 with a long and solid aftertaste.

It pairs perfectly well with meats such as lamb and beef.

Be bold and opt for an out-of-the-ordinary pairing.

Origin: Kos, Greece

Varieties: Syrah

750 ml 36.00

### 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!

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

Origin: Peloponnese, Greece

Varieties: Merlot

750 ml 57.00

## 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 lively yet balanced acidity.

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

Origin: Province of Treviso, Italy

Varieties: Glera

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, seductive palate and elegant maturity.

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

Origin: France

Varieties: Pinot Noir, Pinot Meunier, Chardonnay

750 ml 135.00



## BEERS

Draught Beer 330ml	4.00
Draught Beer 500ml	5.00
Mythos 330ml	4.00
Heineken 330ml	4.00
Fix Dark 330ml	5.00
Erdinger Weiss 330ml	5.00
Corona 335ml	6.00
Heineken 0% 330ml	4.00
Amstel Radler 330ml	4.00
Milokleftis Cider 330ml	6.00
Sfouggaras Local beer Pale Ale 330ml	7.00

## WATER & SOFT DRINKS

Mineral Water 1L	2.50
Sparkling Water 330ml	3.00
Sparkling Water 750ml	3.50
S. Pellegrino 250ml	4.00
Coca-cola, Coca-cola Zero 250ml	3.00
Fanta Orange 250ml	3.00
Fanta Lemon 250ml	3.00
Sprite 250ml	3.00
Tonic Water 250ml	3.00
Soda 250ml	3.00
Pink Grapefruit Soda 330ml	4.50
Yuzu Soda & cucumber 330ml	4.50
Basil Passion Soda 330ml	4.50
Ginger Beer 330ml	4.50
Homemade flavoured lemonade	4.50

## JUICES

Διάφορες γεύσεις	3.00
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## ICE TEA

Ice tea with lemon & honey 360ml	4.50
Ice tea with black peach & honey 360ml	4.50
Green ice tea with mango & honey 360ml	4.50

