



Wine *List*

White

TESSERIS LIMNES – KIR-YIANNI | 34.00

(Chardonnay – Gewurztraminer)

Intense aroma of rose petals, peach, apricot with notes of vanilla.

Pairing with green salads, fish, chicken.

BIBLIA CHORA | 34.00

(Sauvignon Blanc – Assyrtiko)

Intense aroma of tropical fruit, citrus of lemon & pink grapefruit.

Pairing with sea food, green salads, fish.

ALPHA ESTATE - FUME | 42.00

(Sauvignon Blanc)

Intense aroma of citrus, passion fruit, honeydew & notes of oak.

*Pairing with white meats in rich creamy sauces,
pasta, smoked & grilled fishes.*

GEROVASSILIOU | 38.00

(Malagousia)

Rich flavors of lemon peel & an aroma of matured fruit such as pear, mango & lemon.

*Pairing with sea food, pasta with light sauce,
fresh vegetable & Mediterranean cuisine.*

SELECTIONS - CAIR | 32.00

(Malagousia – Sauvignon Blanc)

Intense aroma of white flowers, citrus & chamomile with notes of peach, pineapple & tropical fruits.

Pairing with fish, white meat, salads, soft cheese.

CAIR 2400 | 29.00

(Athiri 100%)

Aromas of white fruits (peach, apple, pear) & subtle aromas of white flowers.

Pairing with sea food & white meats.

NERAIDES | 27.00

(Assyrtiko, Malagousia, Moscofilero)

Semi sweet

Tempting fruit aromas of strawberry & cornelian cherry blend with notes of white flowers.

Red

BIBLIA CHORA | 35.00

(Cabernet Sauvignon)

Attractive aromas of ripe red fruits, blackcurrant & sweet chocolate with hints of vanilla, cedar & spice.

Pairing with red barbecued meats, oven roasts & cold deli cuts.

CHATEAU JULIA DOMAIN LAZARIDI | 38.00

(Merlot)

Enchanting alternation of impressions. Redcurrant, cherry jam, mint, chocolate, ink & cedar aromas.

Pairing with red meats, big roast, soft crusty cheeses.

AMETHYSTOS | 36.00

(Domaine Costa Lazaridi Rouge)

Well structured combining aromas of red forest fruit, cherry jam & spices on an oak background.

Pairing with all red meats especially with lamb, red sauce beef & soft cheeses.

AVANTIS ESTATE | 36.00

(Syrah)

Deep ruby color, aromas of spices, pepper, cinnamon, tobacco, framed by black fruit plum, raspberry, baked fruit jam with hint of vanilla.

Rose

ALHA ESTATE ROSE | 42.00

(Xinomavro 100%)

Bright rose color with salmon hints. Fruity nose with rose petals & strawberries.

Pairing with local cuisine, pasta in tomato sauce, pizza and grilled salmon.

AVANTIS LENGA PINK | 35.00

(Maurokountoura – Gewurtztraminer)

Light body color with elegant nose, aromas of pink rose, sweet grape & citrus.

Pairing with local cuisine, sea food pasta, shrimps, grilled & smoked salmon.

DOMAINE COSTA LAZARIDI | 36.00

(Merlot – Agiorgitiko)

Light salmon color with pink hues. Aromas of strawberry, cheery with a hint of lemon & spices.

Pairing with local cuisine, fine cold cuts, fish in red sauce, tuna.

3 WITCHES BARAFKAS | 30.00

(Agiorgitiko – Syrah – Moschofilero)

Semi-sweet, Semi-sparkling.

Bright pink, alluring aromas of red fruit, strawberry, cornelian cherry with notes of white flowers.

