

★ Champagnes

Moët & Chandon (375ml)	75.00€
Moët & Chandon (750ml)	150.00€
Moët & Chandon Ice (750ml)	170.00€
Moët & Chandon Rose (750ml)	190.00€
Veuve Clicquot (750ml)	160.00€
Dom Perignon (750ml)	420.00€
Armand De Brignac Brut Gold (750ml)	750.00€
Armand de Brignac Rose (750ml)	900.00€

★ Sparkling Wines

Brut Cuvee Speciale, Domaine Karanikas 56.00€

VARIETY: Xinomavro | **ORIGIN:** Amyntaio

Sparkling white according to the méthode traditionnelle (traditional method). It has fruity aromas and crisp acidity.

Amalia Brut, Tselepos Winery 49.00€

VARIETY: moschofilero | **ORIGIN:** Peloponnese

Stylish sparkling wine with pale yellow-green color and fine bubbles with intensity and durability. On the nose aromas of rose and distinguished honey background with charming aromas of yeast.

Santo rose demi-sec, Santo Wines Winery 62.00€

VARIETY: Mandilaria, Assyrtiko | **ORIGIN:** Santorini

Stylish sparkling wine with pale yellow-green color and fine bubbles with intensity and durability. On the nose aromas of rose and distinguished honey background with charming aromas of yeast.

Santa Margherita Prosecco Di Valdobbiadene 44.00€

VARIETY: Prosecco | **ORIGIN:** Italy

A sparkling wine with clean, attractively fruity nose, reminiscent of renet apples and peach blossom. It is mellow and well-balanced on the palate, with a vibrant freshness which, along with the fine bubbles, prolongs its appealing fruity sensations.



★ White Wines

Anosis, Lantides Winery

31.00€

VARIETY: Moshofilero | ORIGIN: Peloponnese

Modern vinification using the controlled fermentation method at low temperatures. Wine with a typical freshness and aromatic features, medium acidity and aftertaste thanks to the full ripening.

Santorini Oak Barrel, Vassaltis Winery

69.00€

VARIETY: Assyrtiko | ORIGIN: Santorini

Full-bodied and creamy texture. Exemplary balance between variety and barrel. Oral fruity aromas, high acidity, minerality, smoked aromas and long aftertaste.

Natural Ferment, Gavalas Winery

56.00€

VARIETY: Assyrtiko | ORIGIN: Santorini

The result of the combination of the explosive indigenous variety Assyrtiko and the capacity of the natural yeasts are exhibited by this wine which is characterized by its fruity character. Aromas of pear and white flowers, mouth full, greasy, with fresh acidity and pleasant metallic aftertaste.

Wild Ferment, Gaia

68.00€

VARIETY: Assyrtiko | ORIGIN: Santorini

Fermented by 50% in oak barrels, intensive, perfect structure, nice acidity and great length. It is worth noting that in March 2009, in a first trial in London, the team of leading British wine reviews "The Wine Gang" featured Assyrtiko Gaia "world class" and rated it 94 to 100!

White Rabbit, Dououloufakis

48.00€

VARIETY: Vidiano | ORIGIN: Crete

Vinification: was fermented and aged for 5 months in barrels. Used by 60% acacia barrels and 40% French oak.

Barrel Fume, Sigalas Winery

68.00€

VARIETY: Assyrtiko | ORIGIN: Santorini

Fermentation in French oak barrels and ageing of the wine with wine lees for approximately 6 months. Bright gold and blonde color, with discreet presence of wood with hints of citrus fruits, full and round refreshing taste with balance, good acidity and long aftertaste with a characteristic minerality

Katsano, Gavalas Winery 54.00€

VARIETY: Gaidouria, Katsano | **ORIGIN:** Santorini

The Katsano is a white wine with greenish hues that exudes sweet aromas of flowers, honey and lemon.

Santorini, Sigalas Winery 56.00€

VARIETY: Assyrtiko | **ORIGIN:** Santorini

Straw blonde colour, with light shades of green and a subtle nose of citrus fruit. Excellent structure with a depth of flavor and an acidity which brings the flavors to the fore and adds freshness, with a lasting after-taste.

Nykteri, Sigalas Winery 91.00€

VARIETY: Assyrtiko | **ORIGIN:** Santorini

Aftertaste complex and lengthy in duration, which gives a feeling of sweetness in the finishing and results in multilevel aromatic development.

Viognier Eclectique, Skouras Winery 65.00€

VARIETY: Viognier | **ORIGIN:** Argolida

Fermented in new and used (50-50) 225L French oak barriques for 12 months. Short skin contact, full malolactic fermentation and batonnage. Screw cap. Exotic fruit presence and intensity, integrated oak character. Ripe peach, orange peel, tropical fruits, vanilla, rich, silky mouth.

Santorini Familia, Hatzidakis Winery 43.00€

VARIETY: Assyrtiko | **ORIGIN:** Santorini

Soft yellow colour with golden shades and delicate aromas of citrus, white flowers and minerality. Full and aromatic on the palate with an intensive mineral character.

Gramina, Vassaltis Winery (limited production) 123.00€

VARIETY: Assyrtiko | **ORIGIN:** Santorini

Special fermentation, crispy acidity and long aftertaste.

Santorini Hatzidakis Aidani, Hatzidakis Winery (organic) 64.00€

VARIETY: Aidani 100% | **ORIGIN:** Santorini

An interesting sophisticated white wine, made with love and inspiration from Hatzidakis. It advanced to the eye (golden color) and nose, with intense aromatics plant elements, and rich body and pronounced acidity in the mouth.

Alpha Estate

48.00€

VARIETY: Sauvignon Blanc | **ORIGIN:** Amyntaio

One of the absolute white best-sellers of the Greek market - and for good reason. The white Alpha Estate captures a unique aspect of the personality of Sauvignon Blanc, with a style that balances between the old and the new world, sensual aromas in the nose and mouth, and perfect acidity.

Biblia Chora

40.00€

VARIETY: Sauvignon Blanc | **ORIGIN:** Kavala

Favorite white wine with exotic features that give it a neokosmitiko profile. 2nd in wine sales in 2014! Intensely floral and herbal aromas combined with excellent acidity make it particularly versatile in combinations with food, but also very enjoyable.

Nyxteri, Hatzidakis Winery

76.00€

VARIETY: Assyrtiko | **ORIGIN:** Santorini

Nicely aged Santorini distinguished by unparalleled "roundness" and harmony without extremes. It is a crisp and exuberant wine that will charm fans aged whites.

Sauvignon Blanc, Karipidis Winery

53.00€

VARIETY: Sauvignon Blanc | **ORIGIN:** Thessaly

Bold, striking nose with fruity aromas of peach, pineapple, melon aromas and notes of grass and citrus, complemented by a full body, with perfect greasy but very interesting acidity, and long, fruity aftertaste.

Malagouzia, Gerovassiliou Winery

42.00€

VARIETY: Malagouzia | **ORIGIN:** Epanomi

Characterized by rich, well-balanced, with flavors of lemon and lime.

Ovilos, Ktima Biblia Chora

65.00€

VARIETY: 50% Semillon, 50% Assyrtiko | **ORIGIN:** Kavala

A wine, yellow-green in color that matures in oak for 8 months. The distinctive aroma of apricot and honey- a characteristic of Semillon- blends perfectly with the notes of citron and lemon from the north-aegean Assyrtiko. A variety of recognizable, distinct aroma integrated with hints of vanilla and dry nuts, elegant, fat with a well balanced acidity structure that results in potential for ageing.



★ Red Wines

Nemea, Lantides Winery

36.00€

VARIETY: Agiorgitiko | ORIGIN: Peloponnese

Red wine vinification method including diffusion and storage in oak barrels for 14 months. Gentle tannins, rich body and a balance between acidity, barrel and fruit.

Naousea, Fountis Winery

35.00€

VARIETY: Xinomavro | ORIGIN: Naoussa

Dry mouth, with crisp acidity, light body and fresh red fruit balanced with hints of oak and spices.

Aenaon, Lantides Winery

39.00€

VARIETY: Merlot | ORIGIN: Peloponnese

Red wine vinification method including diffusion and storage in oak barrels for 14 months up to bottling, followed by storage in wine cellars for a further 6 months. Strong tannins, rich body and high acidity.

Mayrotragano, Estate Argyros

80.00€

VARIETY: Mavrotragano | ORIGIN: Santorini

Mavrotragano is a rare, but very interesting indigenous red variety of Santorini. Bright red color with aromas of gooseberry and cherry. The mouth is round with soft tannins.

Rossiu di Munte Yiniets, Katogi Averoff

68.00€

VARIETY: Cabernet Sauvignon | ORIGIN: Ioaninna

Dark red with a purple sheen. The bouquet is redolent with the varietal aromas, perfectly fused with hints of leather, sweet spices and roasted coffee. Full-bodied, with a range of rich tannins.

Cyrus One, La tour Melas

55.00€

VARIETY: Cabernet Franc, Merlot | ORIGIN: Fthiotida

Attractive and spicy nose of red cherry, red berries, cinnamon, nutmeg, clove and cedar. Medium-bodied with freshness, firm tannins and moderate acidity. Fairly long with reminiscent of oak and vanilla.

Biblia Chora

40.00€

VARIETY: Cabernet Sauvignon 50%, Merlot 50% | **ORIGIN:** Kavala

Wine with a deep purple color aged about 12 months in new French oak barrels. Complex and fresh flavor of ripe red fruit, caramel, cedar, chocolate with some hints of spice on the finish.

Mavrotragano Mandilaria, Sigalas Winery

46.00€

VARIETY: Mantilaria, Mavrotragano | **ORIGIN:** Santorini

The two red varieties of Santorini Mandilaria and Mavrotragano vinified and aged in oak barrels for 12 months. Deep red color, with aromas of ripe red fruits and spices, rich tannins, balanced acidity and complex aftertaste.

Cava, Lantides Winery

48.00€

VARIETY: Cabernet Sauvignon 30%, Merlot 30%, Agiorgitiko 40% |

ORIGIN: Peloponnese

Red wine vinification method including diffusion and storage in oak barrels for 24 months up to bottling, followed by storage in wine cellars for a further 12 months. Strong tannins, great body, and a good balance between acidity and alcohol.

Ovilos, Ktima Vivlia Chora

74.00€

VARIETY: Cabernet Sauvignon 100% | **ORIGIN:** Kavala

A deep ruby wine that matures in brand new French oak casks for 18 months and is kept under ideal conditions in the underground cellars of the winery for another 2 years. Rich, powerful flavor with a full body, a fine structure and characteristic tannins giving this amazing wine its long aftertaste and great ageing potential.

Alpha One

150.00€

VARIETY: Tannat 100% (4,962 bottles) | **ORIGIN:** Florina

Fine, rich, intense. Some black fruit, spices, cassis. Quite complex, very long. Develops in mouth very good. Well paired with rich meat dishes, grilled or with rich sauces, cooked with vegetables, roots and wine. Marinated game, with chestnuts and plums. Full body mature creamy cheeses with intense and full flavor.

★ Rose Wines

Alpha Estate

46.00€

VARIETY: Syrah 100% | **ORIGIN:** Amyntaio

An impressive winning rosé wine with beautiful floral aromaticity of the nose, and the exuberant fruity character in the mouth.

Biblia Chora

36.00€

VARIETY: Syrah | **ORIGIN:** Kavala

Soft body color. Delicate scent of sweet quince and strawberry. White rose and nightgown give a floral character.

Idylle D'Achinos, La Tour Melas

39.00€

VARIETY: Agiorgitiko, Syrah and Grenache Rouge | **ORIGIN:** Peloponnese

Pale rose color, which resembles the color of Provence rosé. Juicy and rose fragrances, orange peel and red fruits such as cherry & blueberry.

Peplo, Skouras Winery

32.00€

VARIETY: Agiorgitiko, Syrah and Moshofilero | **ORIGIN:** Argolida

On the palate is fresh and pleasant with flavors of red fruits prevail and floral elements come to the end leaving an unforgettable aftertaste.

★ Vinsanto

(Santorini's famous dessert wine from sun dried grapes)

Argyros 12 y.o. 102.00€

Sigalas 94.00€

★ *Magnum 1,5lt*

Barrel, Estate Argyros

115.00€

VARIETY: Aidani, Athiri, Assyrtiko | **ORIGIN:** Santorini

Exuberant mouth, fruit and barrel in harmony with perfect balance of flavor and very good finish.

Alpha Estate

143.00€

VARIETY: Merlot, Syrah, Xinomavro | **ORIGIN:** Amyntaio

Intense and complex bouquet, earthy, with red fruit notes, prunes and pepper.

Peplo, Skouras Winery

70.00€

VARIETY: Agiorgitiko, Syrah and Moshofilero | **ORIGIN:** Argolida

On the palate is fresh and pleasant with flavors of red fruits prevail and floral elements come to the end leaving an unforgettable aftertaste.

★ *By the Glass*



White

Assyrtiko, Gavalas Winery 8.00€

Wild Ferment, Gaia 13.00€

Santorini Hatzidakis Aidani, Hatzidakis Winery 12.00€
(organic)

Red

Nemea, Lantides Winery 8.00€

Mavrotragano Mandilaria, Sigalas Winery 12.00€

Vinsanto

Santowinery 10.00€

Champagne 16.00€

Wine pairing with...

Cheese Plate (variety of traditional Greek cheese)	15.00€
Cheese & cold meat Plate	18.00€
Fresh fruit Plate	15.00€

*PRICES INCLUDE ALL TAXES.
CONSUMER IS NOT OBLIGED TO PAY IF THE NOTICE
OF PAYMENT HAS NOT BEEN RECEIVED
(RECEIPT OR INVOICE)*

WE ACCEPT CREDIT CARD (VISA, MASTERCARD)

SURETY: VASILIA MOSCHOTI