

WINE LIST

WINE BY THE GLASS

ΣΑΜΠΑΝΙΑ / CHAMPAGNE

Moët & Chandon Brut Imperial 200ml 25€
 Chardonnay, Pinot Meunier, Pinot Noir
 A.O.C. Champagne
Nose: Green apple, citrus fruits
Palate: Brioche, fresh nuts
Pairing: Seafood, slightly fresh fruits, strawberries

ΑΦΡΩΔΗ / SPARKLING 180ml

Prosecco Villa Minelli 8€
 Glera
 D.O.C.G. Veneto, Italy
Nose: Notes of green apple and pear
Palate: High acidity, fruity and creamy taste
Pairing: Aperitif, shellfish, cured meat

Soliceo, Moscato d' Asti 8€
 Moscato
 Santo Stefano Belbo, Italy
Nose: Citrus fruits, sage, flowers
Palate: Mild sweetness, light acidity
Pairing: Aperitif, fruity desserts

ΛΕΥΚΟΙ ΟΙΝΟΙ / WHITE WINES 150ml

Santikos Collection 6€
 Malagouzia, Kondoura
 P.G.I. Thiva
Nose: Intense aromas of lime and citrus, nectarine
Palate: Light bodied, mild refreshing acidity with citrus character
Pairing: Shrimps, white meat, light pasta dishes, salads

Κλεψύδρα, Κτήμα Σαμαρτζή 7€
 Klepsidra, Ktima Samartzis
 Malagouzia
 P.G.I. Voiotia
Nose: Stone fruits and pineapple, white blossoms
Palate: Rich in stone fruits with white pepper aftertaste, light bodied, mild acidity
Pairing: Salads, strawberries, chicken dishes, mild cheeses

Pinot Grigio, Cantine Pirovano 7€
 Pinot Grigio, Garganega
 Veneto, Italy

Nose: Fruit aromas, hint of honey
Palate: Mild acidity, light body, intense blossom character
Pairing: Seafood, vegetables, light chicken dishes

POZE OINOI / ROSE WINES 150ml

Santikos Winery 6€
Syrah, Kondoura
P.G.I. Thiva

Nose: red fruits, cherry lemon blossom
Palate: mild acidity, light body, red and black fruits with black pepper aftertaste
Pairing: Seafood, spicy dishes, rich pasta sauces

Pinot Grigio Blush Rose, Cantine Pirovano 7€
Pinot Grigio, Garganega
Veneto, Italy

Nose: Pineapple and strawberry aromas, rose petal hints
Palate: Red berries and cherries, citrus aftertaste
Pairing: Salads, seafood, white meat

ΕΡΥΘΡΟΙ ΟΙΝΟΙ / RED WINES 150ml

Santikos Winery 7€
Merlot, Mouchtaro
P.G.I. Thiva

Nose: aromas of cherry and blackberry with hints of black pepper
Palate: mild tannins, crispy and light body, red and black fruits
Pairing: Lean red meat, hard cheese, BBQ

Santa Barbera 8€
Merlot
Curico Valley, Chile

Nose: Intensely aromatic with ripe red fruit and spicy elements
Palate: Rich mouthfeel with silky tannins
Pairing: Lamb, veal, mince meat dishes

WINE BY THE BOTTLE

ΣΑΜΠΑΝΙΑ / CHAMPAGNE

Moet & Chandon Brut Imperial 110€

Chardonnay, Pinot Meunier, Pinot Noir

A.O.C. Champagne

Nose: Green apple, citrus fruits

Palate: Brioche, fresh nuts

Pairing: Seafood, slightly fresh fruits, strawberries

Ruinart "R" 135€

Chardonnay, Pinot Noir, Meunier

A.O.C. Champagne

Nose: Subtle notes of apricots, peach, nuts, biscuits

Palate: Round mouthfeel, characteristic freshness, high acidity, brioche aftertaste

Pairing: Seafood, fresh fruits, appetizer

Veuve Clicquot Rose 140€

Chardonnay, Pinot Noir, Pinot Meunier

A.O.C. Champagne

Nose: Strawberry, very ripe wild strawberries

Palate: Full body, unaltered freshness, long aftertaste

Pairing: Tuna, red fruits, raw beef

ΑΦΡΩΔΗ / SPARKLING

Prosecco Villa Minelli 27€

Glera

D.O.C.G. Veneto, Italy

Nose: Notes of green apple and pear

Palate: High acidity, fruity and creamy taste

Pairing: Aperitif, shellfish, cured meat

Solicello, Moscato d' Asti 27€

Moscato

Santo Stefano Belbo, Italy

Nose: Citrus fruits, sage, flowers

Palate: Mild sweetness, light acidity

Pairing: Aperitif, fruity desserts

Κτήμα Καρανίκα Cuvee Speciale Brut 47€

Domaine Karanika Cuvee Speciale Brut

Xinomavro, Assyrtiko

P.D.O. Amyndeon

Nose: Acidic fruits and roses, freshly harvested strawberries, saltiness

Palate: Creamy body, intense fruit aromas, long aftertaste

Pairing: Aperitif, mussels, fish

Αμαλία Ροζέ, Κτήμα Τσέλεπου 44€
Amalia Rose, Tselepos Estate
Agiorgitiko
P.G.I. Nemea
Nose: Cherry and black fruit aromas
Palate: Gentle bubbles, refreshing acidity, long aftertaste
Pairing: Salmon, shrimps, lobster, egg dishes

ΛΕΥΚΟΙ ΟΙΝΟΙ / WHITE WINES

GREECE

Santikos Collection 25€
Malagouzia, Kondoura
P.G.I. Thiva
Nose: Intense aromas of lime and citrus, nectarine
Palate: Light bodied, mild refreshing acidity with citrus character
Pairing: Shrimps, white meat, light pasta dishes, salads

Sauvignon Blanc, Domaine Gerovasiliou 45€
Sauvignon Blanc
P.G.I. Epanomi
Nose: Ripe fruit aromas, melon and tropical fruits
Palate: Balanced and well-structured with vanilla hints
Pairing: Oily fish, shellfish, pork and poultry, smoked cheese

Κτήμα Βιβλία Χώρα 39€
Biblia Chora Winery
Sauvignon Blanc, Assyrtiko
P.G.I. Paggaio
Nose: Tropical fruits aromas, with hints of lemon and grapefruit
Palate: Rich scented blend, great body, refreshing acidity, long floral aftertaste
Pairing: Fresh Salads, dried fruits, white cheese, Seafood, fish

Κτήμα Άλφα 41€
Ktima Alpha
Chardonnay
P.G.I. Florina
Nose: Tart fruit aromas, citrus, melon hints
Palate: Full mouthfeel, oily with excellent balance and strong aftertaste
Pairing: Grilled squid, smoked cheeses, grilled poultry, pork, fish

Klepsidra, Samartzis Estate 28€
Malagouzia
P.G.I. Viotia
Nose: Stone fruits and pineapple, white blossoms
Palate: Rich in stone fruits with white pepper aftertaste, light bodied, mild acidity
Pairing: Salads, strawberries, chicken dishes, mild cheeses

Μυλωνάς Μικροοινοποιία 31€
Mylonas winery
Savatiano
P.G.I. Attika
Nose: Mild stone fruits aromas, white blossoms, herbal tones
Palate: Rich mouthfeel, moderate acidity, long aftertaste
Pairing: Poultry, Seafood, vegetables, cheese tarts, green salads

Αρμύρα, Κτήμα Σκούρα 36€
Armyra, Domaine Skouras
Chardonnay, Malagouzia
P.G.I. Peloponnese
Nose: Expressive nose, ripe peach aromas, melon, tropical fruits, green apple
Palate: Round mouthfeel, refreshing and balanced with long aftertaste
Pairing: Oysters, white fish, salmon,

Μαντινεία Μποσινάκη 34€
Mantinia Bosinaki
Moschofilero
P.D.O. Mantinia
Nose: Rose aromas, jasmine, orange blossom, lemon, citrus
Palate: Mild body, light acidity
Pairing: Seafood, buttered pasta and chicken

Σαντορίνη, Οινοποιείο Βασάλτης 57€
Santorini, Vassaltis Vineyards
Assyrtiko
P.D.O. Santorini
Nose: Unripe yellow fruits and citrus with diffuse minerality
Palate: Creamy mouth, intense acidity, salty, long aftertaste
Pairing: Lean fish, shellfish

Άσπρος Λαγός, Δουλουφάκη 47€
Aspros Lagos, Douloufakis Winery
Vidiano
P.G.I. Crete
Nose: White flower aromas, citrus, butter, hint of wax
Palate: Long apricot aftertaste, mineral undertones
Pairing: Grilled fish, lobster, pork, poultry, mushrooms

AROUND THE WORLD

Pinot Grigio, Cantine Pirovano 27€
Pinot Grigio, Garganega
Veneto, Italy
Nose: Fruit aromas, hint of honey
Palate: Mild acidity, light body, intense blossom character
Pairing: Seafood, vegetables, light chicken dishes

Reserve Blanc, Famille Perrin “Les Crus” Viognier, Grenache Blanc, Marsanne, Roussanne Côtes du Rhône, France <i>Nose: Fresh nose with flower aromas, citrus, peach</i> <i>Palate: Round mouthfeel, aromatic and spicy finish</i> <i>Pairing: Mediterranean food, rockfish, seafood</i>	39€
Chablis, Domaine Vincent Dampit Chardonnay A.O.C. Chablis Burgundy <i>Nose: Mild aromas of green apple, lime, almond blossom</i> <i>Palate: Mild body, high acidity</i> <i>Pairing: Raw seafood, grilled prawns, goat and soft creamy cheese, savoury puff pastry dishes</i>	61€
Cloudy Bay Sauvignon Blanc Marlborough, New Zealand <i>Nose: Zesty nose, hints of juicy citrus, white nectarine, passion fruit</i> <i>Palate: Vibrant passion fruit, balanced by saline notes</i> <i>Pairing: Asian style seafood dishes, grilled prawns, garlic dressings</i>	75€

POZE OINOI / ROSE WINES

GREECE

Santikos Winery Syrah, Kondoura P.G.I. Thiva <i>Nose: red fruits, cherry lemon blossom</i> <i>Palate: mild acidity, light body, red and black fruits with black pepper aftertaste</i> <i>Pairing: Seafood, spicy dishes, rich pasta sauces</i>	26€
Διάνθος, Μπουτάρη Dianthos, Boutari Xinomavro P.G.I. Imathia <i>Nose: Ripe strawberries, small red fruits, lychee</i> <i>Palate: Lively acidity with perfect harmony, long-last fruity aftertaste</i> <i>Pairing: White meat, spices, vine leaves, rich pasta dishes, risotto</i>	35€
Idylle d’ Achinos, La Tour Melas Grenache rouge, Agiorgitiko, Syrah P.G.I. Fthiotida <i>Nose: Fine and elegant nose with crisp aromas of rose petal</i> <i>Palate: Fleshy and soft mouthfeel, mango and white peach aftertaste</i> <i>Pairing: Spicy food, hard cheese, raw meat, seafood dishes</i>	48€
Δυο Ποτάμια, Κτήμα Σαμαρτζή Dio Potamia, Samartzis estate	32€

Grenache Rouge

P.G.I. Viotia

Nose: Strawberries, cherries, and cherry blossoms

Palate: Medium body, long aftertaste, light and refreshing acidity, fresh strawberries, sweet spices.

Pairing: Enjoy it by the pool or accompany it with seafood and light pasta dishes

Gris de Nuit, Κτήμα Τσέλεπου

37€

Gris de Nuit, Ktima Tselepos

Moschofilero

P.G.I. Arcadia

Nose: Citrus fruit and blossom aromas, notes of rose and jasmine

Palate: Rich mouthfeel with balanced, refreshing acidity and long aftertaste

Pairing: Rich pasta, mushroom risotto, Chinese and Thai cuisine

AROUND THE WORLD

Pinot Grigio Blush Rose, Cantine Pirovano

29€

Pinot Grigio, Garganega

Veneto, Italy

Nose: Pineapple and strawberry aromas, rose petal hints

Palate: Red berries and cherries, citrus aftertaste

Pairing: Salads, seafood, white meat

Chateau Miraval

57€

Cinsault, Grenache, Rolle, Syrah

Côtes de Provence, France

Nose: Fantastic bouquet with aromas of white fruits, cherry and strawberry

Palate: Round mouthfeel, refreshing acidity, hints of saline, balanced aftertaste

Pairing: White fish, fresh salads, sushi

ΕΡΥΘΡΟΙ ΟΙΝΟΙ / RED WINES

GREECE

Santikos Winery

27€

Merlot, Mouchtaro

P.G.I. Thiva

Nose: aromas of cherry and blackberry with hints of black pepper

Palate: mild tannins, crispy and light body, red and black fruits

Pairing: Lean red meat, hard cheese, BBQ

Γη και Ουρανός, Κτήμα Θυμιόπουλος

48€

Earth and Sky, Thymiopoulos Winery

Xinomavro

P.D.O. Naoussa

Nose: Fruity bouquet with raspberry aromas, wild strawberry, hints of cedar and spice

Palate: Velvety tannins, crisp acidity, full body and long-lasting aftertaste

Pairing: Beef stew, lamb, game, hard aged cheese

Άβατον, Κτήμα Γεροβασιλείου

49€

Avaton, Ktima Gerovassileiou
Limnio, Mavroudi, Mavrotragano
P.G.I. Epanomi

Nose: Complex bouquet of ripe dark fruits (raspberries), raisins, coffee and cacao
Palate: gentle tannins supported by abundance of fruits, long aftertaste with repetition of spices
Pairing: Red meat stew, game,

Κτήμα Αβαντίς 36€

Avantis Estate
Syrah
P.G.I. Evia

Nose: Complex bouquet of spices and tobacco aromas, nuances of vanilla
Palate: Spicy full bodied wine with ripe tannins and long aftertaste
Pairing: Pork, sausages, beef, lamb

«Μ» Barrique, Κτήμα Σαμαρτζής 35€

«Μ» Barrique, Samartzis Estate
Merlot, Mouchtaro
P.G.I. Thiva

Nose: Red fruits, chocolate, vanilla, caramel
Palate: ripe red fruits, soft acidity, round and mild tannins, long aftertaste
Pairing: Perfect with red meat and rich chicken dishes

Μέγα Σπήλαιο III Cuvee 34€

Mega Spilaio III Cuvee
Cabernet Sauvignon, Mavrodaphne, Agiorgitiko
P.G.I. Achaia

Nose: Intensive notes of syrups of red and black fruits
Palate: Warm and lush in the mouth, fruity, smoky with long finish.
Pairing: Roast meat, yellow hard cheese

Νεμέα, Κτήμα Μητραβέλα 31€

Nemea, Mitravelas Estate
Agiorgitiko
P.D.O. Nemea

Nose: Concentrated aromas of herbs and cherry
Palate: Vivid acidity, silky texture round mouthfeel with well-integrated tannins
Pairing: Red meat, game, spicy food, hard cheese

AROUND THE WORLD

Santa Barbera 32€

Merlot
Curico Valley, Chile

Nose: Intensely aromatic with ripe red fruit and spicy elements
Palate: Rich mouthfeel with silky tannins
Pairing: Lamb, veal, mince meat dishes

Barbera d' Alba, Bosio 38€

Barbera

Piedmont, Italy

Nose: Red fruit, vanilla and chocolate

Palate: Rounded with hints of vanilla and red fruits, velvety tannins

Pairing: Red meat, red sauce pasta, cheese and charcuterie

Domaine Gabriel d'Ardhuy Bourgogne 62€

Pinot Noir

Burgundy, France

Nose: Young aromas of red fruits, hints of spices

Palate: Juicy with soft tannins and cool acidity

Pairing: Smoked and spicy charcuterie, spicy chicken, red meat

Zuccardi, Serie A 48€

Malbec

Valle de Uco, Mendoza , Argentina

Nose: Young aromas of cherries and plums, shades of spices and chocolate

Palate: Mild tannins, rich body and build-in acidity

Pairing: BBQ meat, burger, mushrooms

**ΕΠΙΔΟΡΠΙΟΙ & ΕΝΙΣΧΥΜΕΝΟΙ ΟΙΝΟΙ
DESSERT & FORTIFIED WINES**

**Glass Bottle
50ml**

Mavrodaphne Reserve, Cavino 7€ 45€

Mavrodaphne, Korinthiaki

P.D.O. Mavrodaphne, Patra

Nose: Aromatic notes of dried fruit, chocolate, hazelnut

Palate: Rich and complex with a sweet feeling, long-lasting and elegant aftertaste

Pairing: Salty dishes, spicy cheese dip, syrup desserts, chocolate

Samos Anthemis 5€ 32€

Muscat

P.D.O. Samos

Nose: Honey, honeycomb, butterscotch, fruit preserves, cherries dipped in alcohol

Palate: wonderfully balanced, dried fruits, tobacco and chocolate

Pairing: Sweets with nuts, aged cheese, traditional oven sweets

Estate Argyros, Vinsanto First Release 11€ 78€

Assyrtiko, Athiri, Aidani

P.D.O. Santorini

Nose: Aromas of ripe and fresh elements, chocolate, herbs and nuts

Palate: Incredibly delicious, well balanced between acidity and sweetness

Pairing: Foie gras, fruit pies, creamy rich desserts (crème brûlée, cheesecake)

Sherry Pedro Ximenez, Emilio Lustau 8€ 58€

Pedro Ximenez

Jerez, Spain

Nose: Figs, raisins and dates

Palate: Sweet, velvety and soft, well balanced with long finish

Pairing: Rich desserts, strong blue cheese, perfect as digestive

Fonseca Tawny Port

6€

38€

Port Blend

D.O.C Douro

Nose: Apricot, plum, mellow undertones of butterscotch and spices

Palate: Rich taste, crisp acidity

Pairing: Salty dishes, syrup desserts, chocolate