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# WINE SELECTION

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## WHITE WINES

### **STRATARIDAKIS 750 ML €16**

Varietal: Vilana, Thrapsathiri, Area: Heraklion, Crete

– Food pairing: Salads and other light dishes of Mediterranean cuisine. –

### **MARAGAKIS OGDOH TECHNI 750 ML €17**

Varietal: Vidiano, Area: Dafnes Crete

– Food Pairing: Grilled or baked fish and white sauces –

### **LYRARAKIS PLYTO 750 ML €20**

Varietal: Plyto, Area: Alagni Crete

– Food Pairing: All salads and light olive oil-based Greek dishes –

### **STRATARIDAKIS MOSHATO SPINAS 750 ML €21**

Varietal: Moshato Spinias, Area: Kastelliana Crete

– Food Pairing: Pasta dishes, red meat and yellow cheeses –

### **TETRAMITHOS RODITIS RETSINA 750 ML €20**

Varietal: Roditis, Area: Peloponnese

– Food Pairing: Matches perfectly with most of the light olive oil-rich dishes of Greek cuisine. –

### **CHATEAU JULIA CHARDONNAY 750 ML €29**

Varietal: Chardonnay, Area: Drama, Macedonia, Greece

– Food pairing: Raw shell fish like oysters and clams, fish with herbs or light sauces, white meats with lemon or wine based sauces, semihard cheeses like kaseri–

### **VASSALTIS VINEYARDS, NASSITIS € 39**

Varietal: Aidani, Athiri, Assyrtiko, Area: Santorini

– Food pairing: Ideally paired with pies, white pasta, grilled fish, white meat cooked with white sauce, hard cheeses. –

### **TECHNI ALIPIAS 750ML €22**

Varietal: Sauvignon Blanc – Assyrtiko, Area: Attica

– Food Pairing: White meats, Green vegetables, Dishes with tangy dairy ingredients –

### **KTIMA KATSAROS 750 ML €33**

Varietal: Chardonnay, Area: Olympus, Central Greece

– Food Pairing: Shellfish like crab and prawns, steamed or grilled fish, chicken or vegetable terrines and pasta or risotto with vegetables –

### **GLASS OF WINE 125ML €4,5**

*Additional labels can be found in our private cellar.  
Ask our service staff to show you around!!*

**HETERO WINES, MONARCH, SAUVIGNON BLANC 750ML €32**

Varietal: Sauvignon Blanc, Area: Amydeo, Florina

– Food pairing: Herb-driven sauces over chicken, fish dishes, veggie and vegetarian recipes–

**MANOUSAKIS NOSTOS ROMEIKO 750ML €24**

Varietal: Romeiko Area: Chania, Greece

– Food pairing: Goat, Pasta, Seafood, Rabbit, Vegetables, Mushrooms, Pies/Tarts, Poultry, Risotto –

**GAVALA, EFIVOS 750ML €17**

Varietal: Sauvignon blanc, Vilana, Moschato Spinas Area: Heraklion, Crete

– Food pairing: Lamb, steaks and food with spicy sauces Risotto–

**KTIMA DYO IPSI, DIALOGOS 750ML €28**

Varietal: Kydonitsa, Assyrtiko

– Food pairing: Spaghetti, chicken, risotto, salads and grilled fish –

## SPARKLING WINES

**KARANIKA CUVEE PRESTIGE 750ML €32**

**DOULOUFAKIS METHODE TRADITIONELLE 750ML €30**

**PROSECCO LA FARRA 750ML €28**

**CAIR (BRUT) 200ML €12**

**MOET & CHANDON 750ML €90**

**MOET & CHANDON 200ML €26**

**GLASS OF PROSECCO €7**



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## RED WINES

### **LYRARAKIS KOTSIFALI 750 ML €17**

Varietal: Kotsifali, Area: Alagni Crete

– Food pairing: Rich meaty recipes, everyday vegetarian dishes, sausages and savory roasts. –

### **GOFA NEMIOS 750 ML €23**

Varietal: Agiorgitiko, Area: Nemea Peloponnese Greece

– Food Pairing: Red meat and tomato sauce-based dishes–

### **PORTES SKOURAS 750 ML €23**

Varietal: Merlot, Area: Argolida Peloponnese Greece

– Food Pairing: Beef, cheddar cheese, lamb, pork–

### **DOULOFAKIS ALARGO 750 ML €24**

Varietal: Syrah, Area: Dafnes Crete

– Food Pairing: Grilled meats and vegetables, cheese, duck, tuna. –

### **KIKONES IPPEAS 750 ML €33**

Varietal: Cabernet Sauvignon - Merlot, Area: Thrace North Greece

– Food Pairing: All red meat, mushrooms –

### **MARKOVITIS XINOMAVRO 750 ML €27**

Varietal: Xinomavro, Area: Naousa, Greece

– Food Pairing: Pizza, grilled steaks, creamy risotto. –

### **IDAIA LIATIKO 750 ML €32**

Varietal: Liatiko, Area: Heraklion, Crete

– Food pairing: Roast lamb, meat-based dishes –

### **MANOUSAKIS, NOSTOS GRENACHE 750 ML €30**

Varietal: Grenache, Area: Chania Crete

– Food pairing: Grilled, stewed and braised meats like beef, veal, pork, chicken. –

### **KATSAROS ESTATE, VALOS XINOMAVRO 750ML €29**

Varietal: Xinomavro, Area: Thrace North Greece

– Food pairing: Roasted meats, mushrooms, and aged cheeses –

### **MARAGAKIS, SOHORO, SYRAH-CABERNET SAUVIGNON 750ML €29**

Varietal: Syrah, Cabernet Sauvignon, Area: Heraklion, Crete

– All red meat, mushrooms, aged cheese –

### **TSELEPOS, AVLOTOPI 750ML €40**

Varietal: Cabernet Sauvignon, Area: Arkadia Greece

– Food pairing: Ribeye with wine sauce, goat, smoked and aged cheese, bitter chocolate cake with raspberries–



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## ROSE WINES

### **LOULLOUDIS, DITHIRAMVOS, LIATIKO 750 ML €16**

Varietal: Liatiko - Cabernet Area: Heraklion, Crete

– Food pairing: Spinach pie, chickpeas, grilled lamb, meatballs. –

### **LYRARAKIS, KEDROS, LIATIKO 750 ML €38**

Varietal: Merlo - Liatiko Area: Heraklion, Crete

– Food Pairing: Grilled fish, sea shells and almost all fish dishes–

### **GAVALAS AN DEMI SEC 750 ML €20**

Varietal: Kotsifali - Cabernet Area: Crete

– Food Pairing: Light salads, light pasta and rice dishes, seafood –

### **SKLAVOS ALCHIMIKOS 750 ML €23**

Varietal: Mavrodafni, Area: Lixouri Kefalonia

– Food Pairing: Chocolate, pastrami, smoked meats. –

### **LA TOUR MELAS, IDYLLE ACHINOS 750 ML €28**

Varietal: Syrah - Grenache - Agiorgitiko, Area: Fthiotida Central Greece

– Food Pairing: Fried fish, risotto, pasta, pork, vegetables –

### **TECHNI ALIPIAS, SYRAH 750 ML €21**

Varietal: Cabernet Sauvignon - Merlot - Nebbiolo - Sangiovese - Syrah, Area: Attica

– Food Pairing: Pasta, white meats with fresh tomato sauces, vegetable dishes. –

### **MANOUSAKIS PINK 750 ML €24**

Varietal: Syrah, Grenache Rouge, Romeiko Area: Chania, Crete

– Food pairing: Cold cuts, sausages, seafood, rabbit, vegetables, pies/tarts, pizza, poultry, risotto, tomato salads, fruits –

### **GOFAS ESTATE, MYTHIC RIVER 750 ML € 21**

Varietal: Agiorgitiko - Syrah Area: Nemea, Peloponnese Greece

– Food pairing: Green salads with fruits or enjoy it on its own as an aperitif. –

### **DOMAINE COSTA LAZARIDI, MERLOT 750ML €30**

Varietal: Cabernet Sauvignon, Merlot Area: Drama, Greece

– Food Pairing: Stuffed vegetables, vegetables cooked in an olive oil-based sauce, seafood and fish in tomato sauce –



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