



WINE LIST

WHITE

Kefalonia

Lefkós by F Zeen 6/20

House white. Varieties: Tsaoussi & Sauvignon Blanc. A crisp and aromatic blend. Fresh and dry with hints of tropical fruit.

Gentilini Notes White 8/30

Varieties: Sauvignon Blanc & Tsaoussi. An exotic blend with aromas of citrus fruit.

Gentilini Robola Wild Paths 42

Variety: Robola. White-green in colour with golden-yellow reflections. Aromas of citrus flowers, peach, citrus and apple. Intense but not aggressive, with satisfactory intensity and duration of aroma.

Greece

Tselepou Mantinia 28

Variety: Moschofilero. Exceptional freshness and lively acidity. Citrus fruits and lemon flowers on the nose, with a crisp, clean finish.

Dio Fili 30

Variety: Riesling. Semi-dry intense aromas of yellow flowers, explosive and perfectly adapted acidity, rich body and taste complexity are the elements that fix you from the first sip. Persistent and enjoyable aftertaste.

Armyra Skouras 37

Varieties: Chardonnay & Malagousia. Aromas of ripe peach, tropical fruit such as pineapple and hints of lemon. Rich and smooth, aromas balanced by crisp acidity.

Malagousia Gerovassiliou 40

Varieties: Malagousia. Intense aromas of citrus and stone fruits and elegant hints of lemon blossom.

Chardonnay Gerovassiliou 50

Variety: Chardonnay. Intense golden-yellow colour and is characterized by flavouring of honey, vanilla, ripe citrus on a background of smoke and nuts. It has a full, rich and full-bodied taste.

Santorini Sigalas 57

Variety: Assyrtiko. A subtle nose of citrus fruit. Excellent structure with a depth of flavor and acidity. Has the distinguishing mineral taste, typical of the variety and soil of Santorini.

ROSÉ

Kefalonia

Elafrí by F Zeen 6/20

House Rosé. Varieties: Syrah & Mavrodaphne. A delicate blend, dry and aromatic with hints of rose petals.

Gentilini Notes 8/30.

Varieties: Moschofilero & Mavrodaphne. A balanced dry rose with a bright pink colour. Aromas of rose petals and jasmine, good acidity.

Greece

Domaine Costa Lazaridi 37

Variety: Merlot. Lively nose of red fruit like strawberry and cherry, with a hint of lemon verbena and a presence of spices. A refreshing acidity which balances the alcohol, rounded up with a pleasant fruity finish.

Idylle d'Achinos 39

Varieties: Syrah, Grenache Rouge, Agiorgitiko. A refined fragrant composition with notes of rose on the nose. Easy to drink, cool with a nice acidity and savory intensity on the palate.

Alpha Estate 40

Variety: Xinomavro. Fruity nose with rich expression of rose petals and strawberries. Well balanced mouth, with a full nose.

RED

Kefalonia

Erithrós by F Zeen 8/32

House Red. Varieties: Mavrodaphne & Agiorgitiko. Smooth and soft with wild berry aromas.

Gentilini Notes Red 9/40

Varieties: Agiorgitiko, Syrah, Mavrodaphne. Fresh and complex on the palate with sour cherry and spicy flavours, velvety tannins and long aftertaste.

Gentilini Eclipse 60

Variety: Mavrodaphne. An excellent expression of this grape variety. Intense aromas of red fruit with hints of licorice. Rich, complex and impressive in the mouth with soft, rounded tannins and a long and pleasant aftertaste. Matured for 12 months in oak barrels.

Greece

Nemea Papaioannou 28

Variety: Agiorgitiko. Bright red colour with violet hues. A fruity nose with spices such as pepper and all spice, in a background of red fruit. Balanced with a nice acidity and a long, fresh aftertaste.

Pinot Noir Papaioannou 32

Variety: Pinot Noir. Pale red color with purple hues. Intense aromas of cedar, strawberry and cherry, with nuances of tobacco, vanilla and violet. Rich and elegant with a luscious and savory aftertaste.

Grande Reserve Boutari 2013 38

Variety: Xinomavro. A rich wine with a deep red colour and terracotta tints. The sweet aromas of dried fruit, dominated by tomato and fig, blend with the aromas of ageing, like cinnamon, vanilla, wood and spices. A potent wine, with a body characterized by an abundance of mature tannins, a result of the long ageing process. Lasting aftertaste

Chateau Julia Merlot Lazaridi 42

Variety: Merlot. Aged in French oak barrels/ Rich red colour and has complex flavouring of small forest fruits, mint and eucalyptus on the nose. In taste it is fruity and round with strong well-worked tannins and an intense long finish.

Fleva Syrah Skouras 44

Variety: Syrah. Deep red, rich nose palate, blackberries, mulberries, black cherries, plums. Hints of spices, truffle, black chocolate. Intensely peppery. Elaborate mouth.

Le Roi des Montagnes Cuvee 50

Variety: Cabernet Sauvignon, Touriga Nacional, Mavrodaphni. Deep purple colour with aromas of overripe fruits such as raspberry, gooseberry, sour cherry, plum & cassis on the nose along with notes of violet, chocolate and oak. Concentrated in the mouth, well-structured with velvety tannins.

Ovilos Vivlia Chora 60

Variety: Cabernet Sauvignon. Matured for 18 months in new oak French barrels. Pure aroma of ripe red caramel, cedar, chocolate with notes of spices and nuts. Luxurious and intense flavor with rich body, good structure, presence of tannins that give it a long aftertaste and great aging potential.

DESSERT WINE

Mavrodaphne Patron 20

Variety: Mavrodaphne. Dark amber colour with brown hues and an aromatic intensity of a sweet fruit bouquet with distinct presence of figs. Its long-lasting aromatic aftertaste confirms how unique this wine is.

Vin Doux Samos 28

Variety: Moschato of Samos. The most popular wine of Samos, belonging to the Vins de Liqueurs category. From semi-mountainous and mountainous terraces. It has a light golden color and the nose is dominated by aromas of apricot jam and mature melon.

PROSECCO

Prosecco Rivata 6/35

Variety: Glera. Light straw-yellow color, with aromatic notes of citrus, green apple and maple. In the mouth fresh, crisp, dry, balanced, with a pleasant aftertaste and fruity finish. Served as an aperitif.

CHAMPAGNE

Champagne by the Glass 20

Veuve Clicquot Yellow Label 120

Varieties: Pinot Noir, Pinot Meunier, Chardonnay. Strength and silkiness balanced with aromatic intensity. Ideal as an aperitif, and perfect as the Champagne to enjoy with a meal.

Ruinart Blanc de Blanc 160

Variety: Chardonnay. At first very intense on the nose, with fresh fruit notes, particularly ripe citrus fruits. A second refined floral nose with notes of white flowers and fruit including white peaches and pineapple.

Dom Perignon Brut Vintage 450

Varieties: Chardonnay & Pinot Noir. Each vintage is singular and unique, with white flowers, citrus and stone fruit on the nose and a pure, minimalist palate. Suggested as an aperitif and can also accompany seafood, cheese and fruit.

CHAMPAGNE ROSÉ

Veuve Clicquot Rosé 130

Varieties: Pinot Noir, Meunier, Chardonnay. Full bodied and fruity, with flavours of ripe strawberries and cherries. Silky finish due to ageing process of minimum 3 years.

Ruinart Rosé 160

Varieties: Chardonnay & Pinot Noir. The fullness and character of the Pinot Noir consolidates the freshness of the Chardonnay. Delicate pomegranate pink colour. Tropical fruits on the nose combine with berries, pomegranate and rose. Distinct and full palate with berries, a touch of mint and pink grapefruit.