

WINE LIST

WHITE

Kefalonia

LEFKÓS BY F ZEEN 7|28
House White. Varieties: Tsaousi & Sauvignon Blanc. A crisp and aromatic blend. Fresh and dry with hints of tropical fruit.

GENTILINI NOTES WHITE 8|32
Varieties: Sauvignon Blanc & Tsaousi. An exotic blend with aromas of citrus fruit.

VINO DI SASSO, SCLAVOS ESTATE 45
Varieties: Robola. Aromas of citrus fruit such as mandarin and grapefruit, almond, floral hints and minerals.

Greece

TSELEPOU MANTINIA 8|32
Variety: Moschofilero. Exceptional freshness and lively acidity. Citrus fruits and lemon flowers on the nose, with a crisp, clean finish.

THEMA PAVLIDI 38
Variety: Sauvignon Blanc, Assyrtiko. Exceptional freshness and lively acidity. Citrus and exotic notes of pineapple and white flowers.

DIO FILOI 36
Variety: Riesling. Semi-dry intense aromas of yellow flowers, explosive and perfectly adapted acidity, rich body and taste complexity are the elements that set the tone from the first sip. Persistent and enjoyable aftertaste.

MALAGOUSSIA GEROVASILIOU 48
Varieties: Malagousia. Intense aromas of citrus and stone fruits and elegant hints of lemon blossom.

TESSERIS LIMNES KIR. YIANNI 45
Variety: Chardonnay & Gewurztraminer. Intense aromas of rose petals, peach, apricot and lychee, are overlaid with notes of vanilla and tobacco.

VIIGNIER GEROVASILIOU 60
Varieties: Viognier. Intense gold colour. Aromas of peach and apricot and smoky accents in its long aftertaste.

OVILOS KTIMA VIVLIA HORA 68
Variety: Semillon, Assyrtiko. Intense golden-yellow and is characterized by flavouring of apricot, honey, vanilla, ripe citrus on a background of smoke and nuts. It has a full, rich and full-bodied taste.

SANTORINI SIGALAS 88
Variety: Assyrtiko barrel aged. Bright golden colour. Excellent structure with a depth of flavour and acidity. It has the distinguishing mineral taste, typical of the variety and soil of Santorini along with aromas of saltiness and subtle notes of oak.

ROSÉ

Kefalonia

ELAFRÍ BY F ZEEN 7|30

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

GENTILINI NOTES 8|38

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

Greece

DOMAINE COSTA LAZARIDI 10|45

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.

ALPHA ESTATE 50

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

IDYLLE D'ACHINOS, LA TOUR MELAS 55

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, with mango and white peach aftertaste.

RED

Kefalonia

ERITHRÓS BY F ZEEN 8|35

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 65

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

8|35

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.

SYRAH AVANTIS

40

Variety: Syrah. Deep ruby colour. Aromas of spices, pepper, cinnamon, tobacco, framed by plenty of black fruit like plum and raspberry, baked fruit jam with hints of vanilla. Spicy with mature tannins and rough long aftertaste.

CHATEAU JULIA MERLOT LAZARIDI

55

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.

GI & OURANOS THIMIOPOULOS

60

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, and a lasting aftertaste.

PINOT NOIR ALPHA ESTATE

66

Variety: Pinot Noir. Pale red colour with purple hues. Intense aromas of cedar and wild cherries, influenced by new oak with hints of spiced black plums and cocoa. Rich and elegant with a luscious and savory aftertaste.

OVILOS VIVLIA CHORA

96

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 flavour with rich body, good structure, presence of tannins that give it a long aftertaste and great aging potential.

DESSERT WINE

MAVRODAPHNE PATRON

7|30

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

8|35

Variety: Muscat 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 colour and the nose is dominated by aromas of apricot jam and mature melon.

VISANTO ARGYROS 4YRS, 500ML

12|82

Variety: Aidani, Athiri, Asyrtiko. Attractive honey colour with complexity and aromatic intensity. Aromatic palette of dried apricots, bergamot, nuts and cereals.

SPARKLING

PROSECCO RIVATA

8|35

Variety: Glera. Light straw-yellow colour, 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.

AKAKIES ROSÉ, KIR YIANNI

42

Variety: Xinomavro. Shiny cherry colour. Strawberry and fruity aromas, refreshing acidity and distinctive long aftertaste.

CHAMPAGNE

MOET & CHANDON BRUT MINI 200ML

50

Varieties: Chardonnay, Pinot Noir, Pinot Meunier. Colour gold with green highlights. Aromas of green apple and citrus, freshness of white flowers, elegance of brioche, cereal fruit.

VEUVE CLICQUOT YELLOW LABEL

155

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

220

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 PERINGON 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

170

Varieties: Pinot Noir, Pinot 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

210

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.