

# WHITE

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Kefalonia

**Lefkós by F Zeen** 7 | 32

House White. Variety: Sauvignon Blanc. A crisp and aromatic blend. Fresh and dry with hints of tropical fruit.

**Nouvelle Epoque, Orealios Gaia** 8 | 35

Variety: Vostilidi. A rare Kefalonian variety heard for its aromatic complexity. Grapefruit and apricot, together with aromas of honey, vanilla and notes of herbs and tobacco leaves.

**Rhombus Robola, Gentilini** 10 | 45

Variety: Robola. Aromas of peaches and citrus fruits. Bright and refreshing with herbal and mineral notes and a crisp, spicy finish.

**Gentilini Notes** 42

Variety: Sauvignon Blanc, Tsaoussi. An exotic blend with aromas of citrus, honey and melon. Perfectly balanced with crisp acidity.

**Vino di Sasso, Sclavos Estate** 65

Variety: Robola. Aromas of citrus fruit such as mandarin and grapefruit, almond, floral hints and minerals. Long aftertaste with a honey finish.

Greece

**Thema, Pavlidi** 50

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

**Lino, Rouvalis** 48

Variety: Riesling, Malagousia. Rich citrus and floral aromas with ripe hints of pineapple, melon and apricot. Typical "petrol" aromas and the minerality of Riesling emerge.

**Chardonnay Domaine Katsaros** 68

Variety: Chardonnay. Complex nose full of bergamot, pear, citrus, butter and brioche. Hints of honey, caramel and hazelnut complete the whole. Rich and fatty mouth with aromas of quince, citrus, peach, honey and tobacco.

**Malagousia Gerovassiliou** 60

Variety: Malagousia. Elegant nose with aromas of lemon blossoms, grapefruit, unripe pineapple, and apricot. Discreet hints of yeast and mint. Green apple, citrus and honeysuckle fill the mouth.

**Tesseris Limnes Kir Yianni** 50

Variety: Chardonnay, Gewurztraminer. Intense aromas of rose petals, peach, vanilla, butter and lychee are overlaid with notes of tobacco. Spicy aftertaste that lasts.

**Viognier Gerovassiliou** 75

Variety: Viognier. Intense gold color with aromas of peach, apricot, chamomile, vanilla, brioche, hazelnut and smoky accents in its long aftertaste.

**Ovilos Ktima Biblia Chora** 85

Variety: Semillon, Assyrtiko. Aromas of apricot, lime, pineapple, mango, vanilla, butter, honey, hazelnut, tobacco and toast. Full body and refreshing acidity. Notes of sweet ginger and butterscotch complete the complex ensemble.

**Cuvee Monsignori, Estate Argyros** 110

Variety: Assyrtiko Barrel Aged. Bright golden color. Excellent structure with a depth of flavor and acidity. In its aroma stands out citrus fruits with emphasis on lemon, grapefruit and orange peels, followed by notes of peach, pear, and tea. Distinguishing mineral taste, typical of the variety and soil of Santorini along with aromas of saltiness and subtle notes of oak.

## ROSÉ

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Kefalonia

**Elafrí by F Zeen** 8 | 35

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

**Gentilini Notes** 9 | 40

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

Greece

**Domaine Costa Lazaridi** 12 | 55

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** 70

Variety: Xinomavro. Fruity nose with rich expression of rose petals and strawberries.

Well balanced mouth, with a full nose and long aftertaste.

**Idylle d'Achinos, La Tour Melas** 60

Variety: 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.

## RED

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Kefalonia

**Erithrós by F Zeen** 8 | 38

House Red. Variety: Mavrodaphne, Agiorgitiko. Smooth and soft with wild berry aromas.

**Gentilini Notes Red** 9 | 44

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

**Monambeles, Sclavos Estate** 75

Variety: Mavrodaphne Bio. Deep purple color and moderately intense nose, with chocolate being the first and last word. In between you will encounter plum, blackberry, coffee beans, leather and smoke. Hints of cinnamon and earthy notes of fresh soil complete the aromatic set.

Greece

**Nemea Papaioannou** 9 | 45

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** 48

Variety: Syrah. Deep ruby color. 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.

**Château Julia Merlot, Lazaridi** 65

Variety: Merlot. Aged in French oak barrels. Rich red colour and a 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, Thymiopoulos** 70

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. Lasting aftertaste.

**Pinot Noir Alpha Estate** 80

Variety: Pinot Noir. Pale red color 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 Ktima Biblia Chora** 105

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

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### 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: Samos Muscat. 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, Assyrtiko. Attractive honey color with complexity and aromatic intensity. Fragrant palate of dried apricots, bergamot, nuts and cereals.

## SPARKLING

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### L'Antica Quercia Prosecco Bio 9 | 45

Variety: Glera Organic. 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.

### Akakies Rosé, Kir Yianni 45

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

### Amalia Brut, Tselepos 75

Variety: Moschofilero. Complex aromas of peach, pineapple and pear combine with orange peel, jasmine, and lemon blossom. Honey and biscuit complete the explosive aromatic ensemble.

## CHAMPAGNE

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### Moët & Chandon Brut mini 200ml 60

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

### Veuve Clicquot Yellow Label 190

Variety: 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 310

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 Pérignon Brut Vintage 490

Variety: 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

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### Veuve Clicquot Rosé 220

Variety: 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 285

Variety: 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.

