

White Wines

Semeli Orinos Ilios 5,00 / 23,00

The pleasant taste of the flowery Moschofilero meets the strong scent of Sauvignon Blanc giving a fresh, aromatic and vivid result.

Perfect with fish, seafood pasta, sushi and sashimi, chicken and white meat.

Semeli Mantinea 5,50 / 25,00

Nasiakos

Vivid, yellow-green, highly aromatic. The strong aromas of the flowers of lemon, citrus fruit and rose are the main characteristics of the "Moschofilero" grape variety.

Perfect with seafood, fish with lemon sauce and also Asian "dishes".

Ktima Alpha 6,00 / 28,00

Malagouzia

Crystal and brightly yellow. Strong scent of white flowers, citrus fruit and aromatic herbs. A perfect balance between freshness and refinement. Long-lasting taste.

An excellent accompaniment with green salads, pasta, grilled vegetables, fried fish/seafood.

Ktima Argyrou 9,00 / 44,00

Monsignori

Light yellow-green with the aroma of citrus fruit, lemon, orange and grapefruit mixed with the aroma of peach and pear, minerals and tea. A complex and balanced lemon taste with a high level acidity.

A perfect accompaniment with fish/seafood, green salads and fried snacks.

Santo Wines Nichteri 32,00

Rich but light, a very aromatic Santorini Terroir

A perfect accompaniment with shellfish and grilled fish.

Ktima Kokotou 6,00 / 27,00

Asyrtiko

A vivid and balanced wine with the aromas of lemon, pear and tropical fruit. Long-lasting fresh and pleasant taste.

A perfect accompaniment with grilled fish, seafood, white meat and vegetable pasta.

Ktima Geas 35,00

Thalassitis

Light yellow-green with an exquisite aroma of citrus fruit and sweet peach uniquely combined with the scent of smoke. Rich and salty taste.

An excellent accompaniment with fish/seafood, shellfish and lemon sauce lamb.

Ktima Papaioannou 5,50 / 24,00

Chardonnay

Yellow-green with the aroma of yellow fruit and white flowers. Dry and soft taste.

An excellent accompaniment with white meat cooked with white sauce.

Ktima Gerovasilou 7,00 / 33,00

Chardonnay

Vivid yellow with the aroma of citrus fruit and the taste of nuts. An exquisite, long-lasting taste.

A perfect accompaniment with smoked fish, seafood and chicken.

Ktima Alpha 31,00

Sauvignon Blanc

Light yellow-green with a tropical scent of pineapple in combination with the aroma of peach, apple and melon. Highly aromatic with a very pleasant taste.

An excellent accompaniment with white meat, vegetable and cheese pies, green salads and white cheese.

Ktima Karipidi 6,00 / 27,00

Sauvignon Blanc

Golden green, flavored with the aromas of fruit, vanilla, green apple, nuts and white pepper. Slightly sweet and very fresh.

An excellent accompaniment with white cheese, white sauce pasta, chicken and salad.

Ktima Lyrarakis 30,00

Bidiano Ippodromos

Gold and white. Mixed aromas of white flowers, lemon, pineapple, peach, vanilla and smoke. A rich and balanced wine with a long-lasting taste.

A perfect accompaniment with fatty fish and smoked delicacies, grilled fish, vegetables, pies, chicken and cheese.

Ktima Sklavou 31,00

Vino Di Sasso

Fermented with local ingredients, it follows the biodynamic standards of the winery. Light yellow, a mix of the aromas of citrus fruit and apricot. Long-lasting fresh taste.

A perfect accompaniment with vegetable risotto, white cheese, seafood and fish, white meat cooked with lemon sauce.

Pontiglio Kakotrigis 26,00

Golden yellow with a strong taste. The scent of lemon flowers and white fruit brings in mind all the Corfiot country smells of spring time. A wine that consolidates Corfu in the field of wine production.

A perfect accompaniment with cheese and cold cuts, salads and shellfish.

Ktima Viblia Chora Ovilos 38,00

Famous and award-winning, Ovilos is a distinguished wine produced from the two varieties Assirtiko and Semillon. Competitive with the best Bordeaux white wines. Its sweet scent of apricot and honey, tropical fruit and nuts,

makes it an excellent accompaniment with risotto, white sauce pasta, white meat and snails.

Ktima Gerovasilou 7,00 / 33,00

Asyrtiko

Light green-yellow, with the aroma of exotic fruit such as pine apple and litchi but also with the aroma of green pepper, lemon flowers and oregano. Delicate and fresh with a strong lemon taste.

A perfect accompaniment with pasta, seafood, vegetables, pies/tarts, chicken, risotto, green salad, white cheese.

Ktima Pavlidi Thema 6,00 / 28,00

One of the most successful white wines from the famous winery "Ktima Pavlidi". The well-known blend Sauvignon Blanc along with the Assirtiko produce an elegant and high quality wine

which can be an excellent accompaniment with pasta, seafood, vegetables, pies and tarts, chicken, risotto, green salads and white cheese.

Ktima Skoura Armira 6,00 / 28,00

Golden yellow with a unique combination of scents; mango and vanilla. Taste of butter and dried fruit.

A Perfect accompaniment with seafood/fish, pasta, vegetables, white meat/chicken, yellow and white cheese, pies and tarts, foiegras, risotto and pork.

Ktima Gerovasilou 7,00 / 32,00

Malagouzia

Exotic aroma of fruit, flowers and lemon. Oily texture and long-lasting taste.

A perfect accompaniment with a large variety of seafood "dishes" and white meat.

Ktima Palyvou Vioigner 30,00

A wine with the strong aroma of citrus fruit, sanguine, grapefruit and lime along with the dominant scent of sesame seeds.

With its acidic character, it can be perfect with lemon cooked "dishes" balancing at the same time, the oiliness of fried cooking. Also great with mousaka, meatballs and red meat.

Ktima Tetrathymos 26,00

Patra Retsina

A light Retsina perfectly balanced with the fresh aromas of lemon and fresh yellow fruit. A unique Retsina with strong and pleasant taste.

Perfect with fried snacks and pies.

Bouchard Meursaut 90,00

Les Clous

Fruity and flowery, strong and delicate. An excellent choice.

A perfect accompaniment with fish and yellow cheese.

Dr Loosen Riesling 28,00

A juicy and fresh mix of pineapple, pear, peach, apricot, lime and lemon flowers. Slightly sweet, it is the absolute summer wine.

An excellent accompaniment with sushi, ceviche and white cheese.

Cloudy Bay 41,00

Sauvignon Blanc

One of the most powerful Sauvignon Black wines with the aroma of grapefruit, fruit of passion and asparagus.

A fresh, long-lasting lemon taste.

Jean Moreau 35,00

& Fils I Chamblis AC

Golden yellow with the fresh aromas of peach, pear, grapefruit and almond and the taste of cherry and citrus fruit. A complex and pure wine.

Perfect with shellfish, seafood and fish and excellent as aperitif.

La Spineta Vermentino 32,00

Golden yellow with a strong aroma of citrus fruit, rosemary and pine. An excellent structure and a long-lasting taste.

Perfect with white meat/chicken, fish and white sauce pasta

Santa Margherita 29,00

Pinot Grigio

A fresh Italian white wine, enjoyable any time of the day. Fine aromas of fruit and flowers. Pleasantly dry.

An excellent accompaniment with appetizers, salads, vegetable risotto, seafood. Also perfect as aperitif.

Famille Huguel 35,00

Gewurztraminer

Deep yellow-green, vivid and fresh with the exotic aroma of mango, fruit of passion and pineapple perfectly combined with the scent of rose, jasmine, fresh almond and peanut. A very smooth and aromatic taste.

An excellent accompaniment with spicy "dishes", smoked fish and Asian delicacies.

Villa Antinori Bianco 27,00

Light yellow with an elegant aroma of pineapple, peach and white flowers. Strongly aromatic.

Perfect with chicken, salads and fries.

Sancerre Fontaine 37,00

Audon Langlois Chateau

Name of origin Sancerre. Fresh aromas of citrus fruit and peach in combination with green pepper and smoke.

An excellent accompaniment with a large variety of cheese and salads.





Rose Wines

Ktima Milona 6,00 / 27,00

A rozé wine production exclusively based on local ingredients. Stamatis Milonas is one of the most promising wine producers. A wine which is strongly flavored with the aromas of spring flowers and red fruit.

Perfect with seafood risotto, white cheese, and fish delicacies.

Ktima Thimiopoulou Roze De Xinomavro 28,00

Light rose, flavored with the aromas of small red fruit, wild strawberry, berry, cherry and vanilla. Long-lasting taste.

An excellent accompaniment with cold cuts, pasta, pizza, chicken, salmon and shrimps.

Ktima Alpha Roze 7,00 / 32,00

Light red with a rather sweet and fruity scent of bubble gum and Greek "loukoumi". Slightly spicy and bitter.

A perfect accompaniment with sweet & sour "dishes", tomato sauce pasta and tomato salads. Excellent also as aperitif

Ktima Karipidi Pink Pull 6,00 / 28,00

Rose-red-orange. Sweet aromas of tropical fruit, strawberry and citrus. Fresh, slightly sweet and salty.

Perfect with tomato/ basil / mozzarella bruschetta, fried shrimps and chilli.

La Tour Mellas - Idylle 29,00

From a 100 year old vineyard, "Idylle" is a light rose wine resembling the wines of Provence. With a very elegant aroma and a fresh and delicate taste.

Excellent with fried fish, shrimps, cold cuts but also with the exotic "dishes" of the Chinese, Thai and Mexican "cuisine".

Ktima Merkouri Lambadias 25,00

Three different wines, Agiorgitiko, Syrah and the rare for the Greek standards, Negroamaro compose the overly aromatic rozé. Lampadia from the Merkouri vineyard at Iliia. A vivid and fresh smell and taste.

A perfect accompaniment with meat, chicken, grilled fish, salads and salty cheese.

Ktima Rira Pinot Noir 6,00 / 27,00

Elegant aromas from citrus fruit and flowers perfectly combined with the aroma of freshly baked bread. The great sense of volume this wine offers, makes it a truly gastronomic wine.

Excellent with fatty red fish, shellfish, shrimps and white meat.

Ktima Pavlidi Thema 28,00

A popular rozé from Tempranillo with the strong aromas of strawberry. You must try it, not only for its Spanish originality and character but also because it's a truly pleasant wine that goes perfectly with all kinds of delicacies.

Chateau D'Esclans Whispering Angel 9,00 / 44,00

Light rose with the aroma of peach and strawberry. Elegant, fruity, dry and delicate. An original rozé from Provence that will definitely impress you.

A perfect accompaniment with boiled vegetables, white sauce pasta, risotto, shrimps, fatty fish, snacks, appetizers, fruit tarts, nuts and finger food.

M De Minuty 37,00

A delicious wine from Provence with the aroma of candied orange and peach. A perfectly balanced wine with a long-lasting taste.

Excellent with salads, shrimps and exotic "dishes". Great as aperitif.

Red Wines

Ktima Rira Pinot Noir 7,00 / 33,00

Sweet plums, walnuts, cinnamon, cloves and vanilla compose the strongly aromatic profile of this wine. A rich wine that can mature slowly over time – the "solist" of the table.

Excellent accompaniment with wild boar, pork, goose, spicysheese, beef carpaccio and in general, all sorts of best quality meat.

Ktima Karipidi Nebbiolo 6,50 / 30,00

With the color of ruby and the aromas of red fruit (raspberry, cherry), along with the harmonic combination of the aroma of black pepper, vanilla and coconut, Nebbiolo is an excellent wine with rich, fresh and long-lasting taste.

Συνολογεί κόκκινα κρέατα, κίτρινα τυριά, κοληή.

Ktima Karipidi Sangiovese 30,00

Deep red and very aromatic with the dominant aromas of cherry, fig, vanilla and violet. A vivid, fresh and long-lasting taste.

Perfect with red meat and yellow cheese.

Ktima Thimiopoulos Alta Xinomavro 29,00

Slightly sour. Perfect when it's new. *Excellent with red meat.*

Ktima Alpha Xinomavro Reserve 7,00 / 33,00

Deep red, "Reserve" is a complex and charming wine. Its interesting combination of the aromas of tomato, olive leaves, plum marmalade and pepper makes it unique. High acidity and long-lasting taste.

Perfect accompaniment with meat, cheese and rich and spicy sauces.

Ktima Skoura Fleva 7,00 / 32,00

Dark red with the aromas of cherry, blackberry, plum, ginger, glove, pepper but also coffee and chocolate. A wine that resists time.

Excellent with meat and spicy cheese.

Ktima Palivou Nemea 27,00

Solid red and highly aromatic with the deep aromas of smoke, nuts, chocolate, coffee and vanilla, dried plum and red fruit marmalade. Smooth, sweet and spicy.

Perfect with smoked cheese and meat cooked in spicy tomato sauce.

Ktima Skoura Portes Merlot 6,50 / 26,00

With the fine aromas of plum and vanilla along with the elegant smell of violet. A wine with a velvety texture which improves as it gets older.

A perfect accompaniment with tomato sauce pasta, meat and fish.

Ktima Papaioannou Palea Klimata 6,50 / 32,00

Flavored with the aromas of red fruit, vanilla and smoke. A strong wine with a spicy but also sweet taste.

Excellent with red meat and tomato sauce pasta.

Ktima Alpha Merlot 36,00

A very rich red wine with a clear and strong scent and long-lasting taste. Maturing in an oak barrel, brings out the aromas of smoked wood, candied fruit and vanilla.

A perfect accompaniment with red meat and especially lamb cooked in the oven or casserole.

Ktima K. Lazaridi, Oinotria Earth 34,00

A rich red wine, perfect in winter time and great with good quality food. Long-lasting taste and a flavor that resembles the spicy grilled meat.

An excellent accompaniment with red meat and also lamb cooked in the oven or casserole.

Ktima Skoura Mega Oinos 35,00

A deep red and very attractive wine with the aromas of vanilla, cherry marmalade, apple but also chocolate, herbs, peppers and wood. A balanced, stylish and elegant wine with strong taste.

Excellent with spicy food, with the Greek spetsofai and with sausage.

La Tour Mellas Cyrus One 33,00

It is the second label from the same winery "La Tour Mellas" from Achino. A wine with the distinct aroma of plum, sour cherry, smoke and vanilla. Velvety texture and peppery taste.

A perfect accompaniment with grilled meat, yellow cheese, tarts, paté and macaroni cheese (gratin).

Ktima Gerovasiliou Avaton 36,00

A deep red wine flavored with a mix of sweet and spicy aromas such as fruit marmalade, honey, vanilla, cocoa and smoke. A balanced wine with a rich and friendly taste.

An excellent accompaniment with meat cooked in the oven or casserole and a great match with beef cooked in rich tomato sauce.

Ktima N Lazaridi "EY" 27,00

A wine that is mainly characterized by its bright color of ruby and the strong aromas of cherry, raspberry and pomegranate in combination with the aroma of fig and gooseberry. A fresh and vivid taste of fruit along with the piquant taste of sweet spices.

Perfect with Mediterranean "dishes", grilled vegetables and white sauce beef.

Ktima Hatzimichali Cabernet Sauvignon 6,00 / 29,00

A dark red wine flavored with the aromas of raspberry, blueberry, spices and smoke. A fine combination of elegance and strength with a unique fruity and smoky taste.

An excellent accompaniment with lamb, tomato sauce beef cooked in the oven or casserole, chicken and hard cheese.

Ktima Papaioannou Pinot Noir 6,00 / 30,00

A light red wine, strongly flavored with the aromas of strawberry, cherry, vanilla, smoke and violet. Rich and delicate with juicy and piquant taste.

Excellent with beef, spicy tomato sauces, cold cuts and pasta.

Villa Antinori Chianti Peppoli 33,00

The cherry flavored, light red Peppoli is a wine characterized by its strong aromatic profile. Most dominant the aroma of violet and vanilla.

Vivid and fresh long-lasting taste.

Masi Costasera Amarone Classico 70,00

Majestic, complex and rich, this is the aristocratic "giant" of Masi. An absolute reference point in the categories Amarone, Barolo and Brunello considered as being the aristocracy of the Italian wines. Crystal bright red and highly aromatic! Flavored with the aromas of plum and cherry. Rich and fruity in taste with light notes of cocoa and coffee. A wine with strong velvety texture and long-lasting taste.

Perfect with red meat and aged cheese such as parmesan, pecorino and gorgonzola.

Colombo Cotes Du Rhone 30,00

A dark purple wine with the seductive aromas of red fruit, coriander and laurel. Velvety and fresh with light notes of licorice and spices.

A perfect accompaniment with grilled lamb, pork and cheese.

Chateau Cambon La Pelouse 43,00

Dark purple, strongly flavored with the aroma of blackberry. A rich and complex wine with long-lasting taste.

Excellent with cold cuts and grilled meat.

Chateau Du Courlat 32,00

A dark red wine with the aromas of Merlot, plum, black raisin, herbs and spices. Velvety, fruity and piquant, extremely enjoyable and easy to drink. A rather difficult combination but a highly successful one.

Perfect with red meat, rich tomato and spicy sauces, pasta and cold cuts.

Domaine Faiveley Nuits Saint Georges 73,00

"Nuits-Saint-George Village" is an excellent choice. It is a wine strongly flavored with the aromas of cherry, raspberry, blueberry mixed with the smell of smoked meat. A very impressive wine with satin texture and fruity taste.

A perfect accompaniment with beef fillet, lamb and rich tomato sauces.

Feudi Di Pisciotto Baglio Del Sole Nero D'Avola 27,00

A wine flavored with the aromas of black cherries, blackberries and spices. Bright red, a wine with a full body and a slightly piquant taste.

Excellent with grilled meat.

Gaja Da Gromis 88,00

The perfect Barolo from Piemonte. Full body, high acidity, very aromatic! Flavored with the aromas of violet, rose, strawberry and truffle. The best of the best.

Zenato Costalunga Valpolicella Superiore 29,00

A classic wine made from the varieties Corvina, Rondinella and Sangiovese. Fine notes of almond and violet. Its excellent structure allows the wine to mature slowly over time.