

WINE SELECTION

RED WINES

LYRARAKIS KOTSIFALI- 750 ML €17

Varietal: Kotsifali, Area: Alagni Crete

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

MANOUSAKIS GRENACHE 750 ML €28

Varietal: Grenache, Area: Chania Crete

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

GOFA NEMIOS INOS 750ML €23

Varietal: Agiorgitiko, Area: Nemea Peloponnese

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

PORTES SKOURAS 750ML €23

Varietal: Merlot, Area: Argolida Peloponnese

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

DOULOFAKIS ALARGO 750ML €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 750ML €27

Varietal: Xinomavro Area: Naousa, Greece

– Food pairing: Pizza, grilled steaks, creamy risotto –

IDEA WINERY 750ML €32

Varietal: Liatiko Area: Heraklion, Crete

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

OIKONOMOU SITIA 750ML €60

Varietal: Liatiko, Area: Sitia Crete

– Food pairing: Meat-based dishes –



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

WINE SELECTION

WHITE WINES

STRATARIDAKIS 750 ML €16

Varietal: Vilana, Thrapsathiri Area: Heraklion, Crete
– Food pairing: salads and other light dishes of Mediterranean cuisine. –

LYRARAKIS THRAPSATHIRI 750 ML €25

Varietal: Thrapsathiri, Area: Alagni Crete
– Food Pairing: Grilled white fish, lemon chicken, Greek salad –

LYRARAKIS PLYTO 750 ML €20

Varietal: Plyto, Area: Alagni Crete
– Food Pairing: All salads and light olive oil-based Greek dishes –

DOULOFAKIS DAFNIOS 750 ML €18

Varietal: Vidiano, Area: Dafnes Crete
– Food Pairing: grilled or baked fish and white sauces. –

STRATARIDAKIS MOSHATO SPINAS 750 ML €21

Varietal: Moshato Spinas, 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. –

GEROVASSILIOU MALAGOUZIA 750 ML €30

Varietal: Malagouzia Area: Epanomi, Thessaloniki
– Food pairing: Seafood, poultry, pasta dishes with light sauces fresh vegetable salads –

SANTORINI ACROTERRA € 37

Varietal: Asyrtiko - Athiri - Aidani, Area: Santorini
– Food pairing: Ideal with oysters, seafood, and fatty fish as well with lemon dishes. –

TECHNI ALIPIAS 750ML €22

Varietal: Sauvignon Blanc - Asyrtiko Area: Attica
– Food Pairing: White meats, Green vegetables, Dishes with tangy dairy ingredients –

KTIMA KATSAROS 750 ML €29

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 –

AVANTIS ESTATE SAUVIGNON BLANC 750ML €28

Varietal: Sauvignon blanc Area: Evia, Greece
– Food pairing: Goat, Pasta, Seafood, Rabbit, Vegetables, Legumes, Pies/Tarts, Poultry, Risotto, Green Salads, Cheeses, Pork, Fish –

MANOUSAKIS NOSTOS ROMEIKO 750ML €24

Varietal: Romeiko Area: Chania, Greece
– Food pairing: Goat, Pasta, Seafood, Rabbit, Vegetables, Mushrooms, Pies/Tarts, Poultry, Risotto –

WINE SELECTION

ROSE WINES

LYRARAKIS MADILARI 750ML €17

Varietal: Madilari, Area: Alagni Crete

– Food pairing: red meat, spicy recipes with hot sauces, smoked cold-cuts and sausages –

GAVALAS AN DEMI SEC 750ML €20

Varietal: Kotsifali - Cabernet Area: Crete

– Food pairing: light salads, light pasta and rice dishes, seafood –

SKLAVOS ALCHIMIKOS 750ML €22

Varietal: Mavrodafni, Area: Lixouri Kefalonia

– Food pairing: chocolate, pastrami, smoked meats –

IDYLLE LA TOUR MELAS 750ML €28

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

– Food pairing: fried fish, risotto, pasta, pork, vegetables –

TECHNI ALIPIAS 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 750ML €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 –

4-6H KTIMA GEA 750 ML €25

Varietal: Agiorgitiko Area: Nemea. Greece

– Food pairing: spaghetti with tomato/meat, pizza, grilled pork, cheese –

DOMAINE COSTAS LAZARIDIS 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, –



WINES
OF GREECE



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