

DINNER MENU

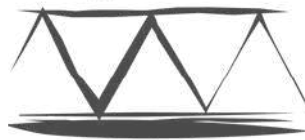
APPETISERS

PITA BREAD/FRESH BREAD	3
TZATZIKI - THE CLASSIC YOGHURT FROM CEPHALONIA ISLAND, CUCUMBER, GARLIC, EXTRA VIRGIN OLIVE OIL	6
TALAGANI CHEESE TRADITIONAL GREEK CHEESE GRILLED, WITH A CHEWING TEXTURE, SERVED WITH HOMEMADE MARMALADE	9
GREEK BRUSCHETTA WITH REAL FETA CHEESE, OLIVE OIL, CAPERS, SERVED ON TOASTED LOCAL SOURDOUGH BREAD	9
FRESH FRIED POTATOES	6
MIXED VEGETABLES "BOUTRIDA" VARIETY OF FRESH VEGETABLES COOKED IN THE OVEN WITH TOMATO SAUCE SERVED WITH LOCAL PRETZA CHEESE-TRADITIONAL	10
TRADITIONAL MEATBALLS WITH HOMEMADE TOMATO SAUCE	10
CEVICHE FROM FRESH WHITE FISH LIME, CORIANDER, HERBS OLIVE OIL	16
FRESH SALMON TARTARE MADE WITH SOYA SAUCE, FRESH ONION, THYME AND CUCUMBER	17
OCTOPUS OCTOPUS LEG ON THE GRILL, SERVED WITH WARM POTATO SALAD WITH TOMATOES, FRESH ONION, OLIVES, CAPERS, CHEF'S SAUCE	20
SHRIMPS SAGANAKI WITH FETA CHEESE, FRESH TOMATO, OUZO	16

MAIN COURSES

LINGUINI WITH SEAFOOD FRESH VONGOLE, MUSSELS, HOMEMADE BISQUE, TOMATO, SHRIMPS AND OUZO	24
CHICKEN PESTO PASTA CHICKEN FILLET AND HOMEMADE PESTO WITH OUR GARDEN'S BASIL	17
RISOTTO WITH SHRIMPS HOMEMADE BISQUE, FRESH LIME ZEST	22
PORK SOUVLAKI SPECIALLY MARINATED, SERVED WITH FRESH FRIED POTATOES, PITA BREAD AND TZATZIKI DIP	17
CHICKEN SOUVLAKI SPECIALLY MARINATED, SERVED WITH FRESH FRIED POTATOES, PITA BREAD AND MUSTARD SAUCE	17
PORTA DEL MAR BURGER 100% BEEF BURGER, GREEK CHEESE, FRESH TOMATO, GREEK PORCETTA, CARAMELISED ONION, LETTUCE ,SERVED WITH FRESH FRIED POTATOES, SAUCE	18
FRESH SEA BASS FILLET ON THE GRILL, SERVED WITH ROASTED VEGETABLES AND HOMEMADE CITRUS VINAIGRETTE	24
SEA FOOD SOUVLAKI WITH OCTOPUS, SHRIMP, FRESH SWORD FISH, SERVED WITH MIXED GREEN SALAD AND HOMEMADE VINAIGRETTE	24
<i>Tradition...</i>	
LAMB KLEFTIKO FRESH LAMB COOKED SLOWLY IN THE OVEN WITH POTATOES, TOMATOES, GARLIC, ONIONS, PEPPERS, OLIVE OIL AND MOUNTAIN HERBS- TRADITIONAL DISH	22
BEEF BRAISED "MANESTRA" SLOWLY COOKED BRAISED BEEF, SERVED WITH TRADITIONAL SMALL ORZO PASTA AND GRATED CHEESE-TRADITIONAL RECIPE "GIOUVETSI"	22
<i>PLEASE ASK US ABOUT FRESH FISH OPTIONS</i>	





MENU

SALADS

- GREEK SALAD - THE CLASSIC** 12
WITH REAL FETA CHEESE, TOMATO, CUCUMBER,
ONION, GREEN PEPPERS, OLIVES, CAPERS
- GREEN SALAD PORTA DEL MAR** 14
SALAD, GRILLED CHICKEN, LOCAL GRILLED CHEESE
MIZITHRA, CHERRY TOMATOES, ALMOND FILLET, CITRUS
DRESSING, ORANGE FILLETS, CUCUMBER BRINUAZ
- SHRIMPS SALAD** 15
MIXED GREEN SALAD, GRILLED SHRIMPS, CITRUS
VINAIGRETTE, FRESH ORANGE FILLETS
- A TASTE OF GARDEN** 13
MIXED GREEN SALAD, TRADITIONAL CREAMY WHITE
CHEESE "GALOMIZITHRA", ROASTED WALLNUT, GRATED
TOMATO, FRESH OREGANO FROM THE GARDEN

GRILL AND PREMIUM CUTS

- BEEF TAGLIATTA BLACK ANGUS** 27
(300-350GR)
SERVED WITH BABY POTATOES AND HOME-MADE
AROMATISED BUTTER
- T-BONE STEAK (750-800 GR) FROM** 58
GREEK-RAISED BEEF
SERVED WITH BABY POTATOES AND HOME-MADE
AROMATISED BUTTER -PORTERHOUSE CUT-STRONGLY
RECOMMENDED: MEDIUM RARE
- RIB EYE STEAK FROM GREEK-RAISED** 39
BEEF (300-350 GR)
SERVED WITH BABY POTATOES AND
HOMEMADE AROMATISED BUTTER

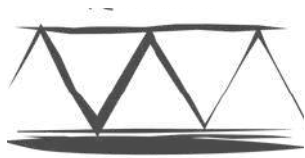
DESSERTS

- HOMEMADE CHOCOLATE BROWNIE** 8
WITH SALTED CARAMEL, SERVED WITH VANILLA
ICE CREAM
Best pair with dessert wine Blackdaphne (70ml)
- HOMEMADE CHEESECAKE** 9
BAKED, WITH TRADITIONAL CHEESE AND
WILD FRUITS MARMELADE
Best pair with dessert wine Vinsanto (70ml)
- HOMEMADE ORANGE PIE** 8
TRADITIONAL SYROP DESSERT SERVED
WITH KAIMAKI ICE-CREAM
Best pair with dessert wine Muscat (70ml)

KIDS MENU

- PASTA WITH MINCED MEAT** 9
100% BEEF MINCED MEAT
- CHICKEN NUGGETS** 9
SERVED WITH FRESH FRIED POTATOES
- PASTA WITH FRESH TOMATO SAUCE** 9
- KIDS CHEESEBURGER** 10
BEEF BURGER, CHEESE, KETCHUP, SERVED
WITH FRESH FRIED POTATOES





DRINKS MENU

COCKTAILS

APEROL SPRITZ	10
GREEK SPRITZ	10
ROSE GARDEN SPRITZ	12
EXOTIC DREAM VODKA, APEROL, PASSION FRUIT PUREE	12
SUMMER BREEZE GIN, YUZU PUREE, CUCUMBER SYRUP	12
SMOKED BRAMBLE GIN, MEZCAL, GOMME SYRUP, FRESH LIME, CASSIS	12
NEGRONI	12
MOJITO	12
PINA COLADA	12
DAIQUIRI (FLAVORS: YUZU, STRAWBERRY, PASSION FRUIT)	12
MARGARITA	12
SPICY MARGARITA	12
ESPRESSO MARTINI	12
CAIPIRINHIA	12

JUICES

HOMEMADE LEMON JUICE	6
HOMEMADE STRAWBERRY JUICE	6.5
FRESH ORANGE JUICE	5.5

SMOOTHIES

GINGER PURPLE Blueberry, banana, ginger, berries	7
MIND BLOW Carrot, peach, mango, cinnamon	7
PINKY BLENDERS Banana, sour cherry, oat flakes	7

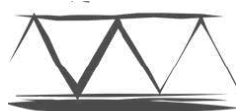
BEERS

MYTHOS 500ML	6
AMSTEL FREE	5
CORONA	7
DRAUGHT SMALL 330ML	5
DRAUGHT LARGE BEER 500ML	6

SPIRITS

VARIETY OF SPIRITS
PLEASE CHECK AT THE BAR

All types of coffee,
variety of soft drinks





GREEK CHEESE SELECTION

They are all served with breadsticks, olives, cherry tomatoes,
homemade marmelade

GRUYERE CHEESE	12
LIGHTLY SMOKED, CRETA ISLAND, GREECE, 100GR	
WHITE MIZITHRA CHEESE GRILLED	9
KEFALONIA ISLAND,GRILLED, 100GR	
GRUYERE CHEESE 14M AGED	14
CRETA ISLAND, GREECE, 100GR	
CHEESE AGED IN RED WINE	9
METSOVO, 50GR	
GRUYERE CHEESE AGED IN OLIVE OIL	9
ZAKYNTHOS ISLAND, 50GR	
FETA CHEESE AGED IN OLIVE OIL	9
TRADITIONAL, INTENSE, ZAKYNTHOS ISLAND, "LADOTIRI", 50GR	
KASERI CHEESE P.D.O	10
SOFT, MILD, TRADITIONAL CHEESE, 100GR	
BLUE CHEESE FROM GREECE	9
KIANO ARVANITIS, 40GR	
CHEESE AND COLD CUTS PLATTER FOR 2	€20





Porta del mar

LUNCH MENU



Tzatziki	6	Beef Sandwich	12	Pork gyros pita club (Skepasti)	15
Pita bread/ Fresh bread	3	Ciabatta bread, premium beef cold cut, red lettuce, fresh tomato, bbq dressing, cheese, salad		Pork gyros, pita bread, tzatziki, fresh tomato, onion and fresh fried potatoes	
Greek Bruschetta	8				
Fresh grilled bread, tomato, feta cheese, capers, olive oil		Turkey Sandwich	10	Chicken gyros pita club (Skepasti)	15
Ceviche	16	Multigrain bread, premium turkey cold cut, cream cheese, homemade pesto basil, red lettuce, cucumber, salad		Chicken gyros, pita bread, mustard sauce, fresh tomato and fresh fried potatoes	
White fish, lime, coriander, fresh lime, herbs olive oil					
Fresh fried potatoes	6			Fresh Fruit Salad	9
				Seasonal fruits	

Chicken nuggets 	9	Meatballs 	10	Pasta 	9
With fresh fried potatoes		With fresh fried potatoes		With fresh tomato sauce/bolognese	

Please ask us for homemade daily special dishes or the fresh fish of the day!

Pizza 30cm

Thin crust, high quality dough	
Margherita	10
mozzarella cheese, tomato sauce, fresh basil	
Vegetarian - Greek	13
mozzarella cheese, tomato sauce, feta cheese, onion, pepper, olives	
Pepperoni	14
mix cheese, tomato sauce, Greek traditional sausage	
Hum & mushrooms	14
mix cheese, tomato sauce, premium hum, fresh mushrooms	

Salads

Greek Salad	12
Real feta cheese, tomato, cucumber, onions, peppers, olives, capers	
Green salad with shrimps	15
Mixed green salad, grilled shrimps, citrus vinaigrette, fresh orange fillets	
Green salad with chicken	14
Mixed green salad, grilled chicken, local white cheese, citrus vinaigrette, cherry tomatoes, fresh orange fillets and cucumber	

Desserts

Brownie	9
with vanilla ice cream and salted caramel	
Orange pie	8
with traditional Kaimaki ice cream	
Cheesecake	9
Baked, with red fruits marmelade	
Variety of ice cream flavors	3



EXTRA VEGETARIAN OPTIONS

Risotto mushrooms 20

White mushrooms, truffle oil, parmesan cheese

Pasta Vegetarian 16

Fresh zucchini, bell peppers, cherry tomatoes, fresh onions, fresh tomatoe sauce, grated cheese(opt)

Pasta with basil pesto 16

Homemade pesto with fresh basil from our garden, grated cheese(opt)

Mixed Cheese platter 16

Served with breadsticks, olives, marmelade

Please ask your waiter for more options from our full menu!

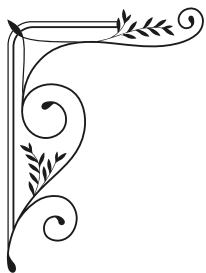


WINE LIST

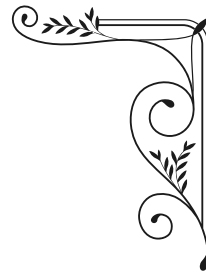


Daily open from 12 AM - 12 PM





White Wines



- TO START WITH -

Easy going, nice, fruity and light

ENNEA BLEND 2024 MUSES ESTATE 6 26
Assyrtiko-Trebbiano-Sauvignon Blanc, 12% vol

MIKROS TRIGITOS 2024 CHARDONNAY 6 26
Migas Domaine, fresh, fruity, 12,5% vol

- LANDMARKS -

Some wines are meant to steal your heart from the first sip. If you want to get a glimpse of the Greece flagships varieties pick a wine from this sub category!

ROBOLA SAN GERASSIMO, P.D.O. LOCAL 35
2024, Ainos mountain Kefalonia, dry, elegant, citrus, long, mineral, Oreaios Gi, 12,5% vol

MOSCHOFILERO A PRIORI, P.D.O. 7 30
2024, Mantinea, Novus winery, expressive, flowers and citrus. 12,5% vol

MALAGOUSIA GEOMETRIA 30
2024, Lafazanis, fruity, crispy, green pepper, 12% vol

MALAGOUSIA BIO 32
2024, Konstantaras Wines, fruity, creamy, rich 13,5% vol

ASSYRTIKO MYLONAS ATTICA 7 32
2024, dry, mineral, fine wine lees, Mylonas Winery, 13% vol

ASSYRTIKO ABYSS PELOPONESSE 38
2022, Lantithis estate, rich, spices, nuts, oak, 13,5% vol

ASSYRTIKO IDISMA DRYOS DRAMA 38
Wine Art Estate, 5 months oak resting, fine, 13,5% vol

ASSYRTIKO TERRA NERRA 35
2024, dry, mineral, crystal, Karamolegos Winery, 13,5% vol

ASSYRTIKO 34 65
2023, volcanic, powerful, full body, awarded, dry, P.D.O, mineral, complex, long, Karamolegos Winery, 13,5% vol

ASSYRTIKO VOILA SITIA CRETE 34
Lyrarakis winery, aged, dry, mineral, salty, 13,5% vol

NYKTERI, P.D.O SANTORINI, SANTO WINES, LATE HARVEST 78
2023, Night harvest, Assyrtiko-Athiri-Aidani, full body, 3 months oak, 14%vol

VIDIANO ASPROS LAGOS 38
2024, Douloufakis estate, Crete island, creamy, rich, classy, oak fermented, complex, 14% vol

MALAGOUSIA GEROVASILIOY 38
2024, fruity, Gerovasileiou estate, 13,5% vol

VERDEA, ZAKYNTHOS WINE 35
2023, Kefallinos Winery, oak resting, multi varietal, Traditional Speciality Guaranteed, 12,5% vol

SAVVATIANO CUVÉE VOUNO 2020 36
Mylonas Winery, aged, complex, Attica, 12,5% vol

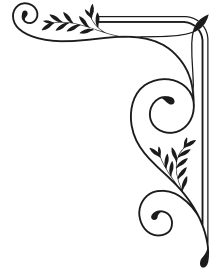
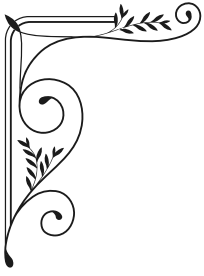
RETSINA, SAVVATIANO, P.G.I 28
Fragou winery, resinated, name of tradition, fine retsina

- EMERGING -

If you are more of a wanderer, this sub category is for you! Unknown, rising and rare Greek varieties are included here.

VOSTILIDI WILD FERMENTED 35
2024, Goumas winery Zakynthos, fine lees, 3m french oak, unfiltered, 12,5% vol, local grape

DAFNI PSARADES 34
2023, Lyrarakis Vineyards, herbal(laurel), Crete, 12,5% vol



White Wines

- SUCCESSFUL MARRIAGE -

What is the secret for a successful marriage? Love at first sight, we would guess, in this subcategory you will find combinations with different varieties, Greek or foreign, in harmony!

ASSYRTIKO & SAUVIGNON BLANC 32

Techni Alypias 2024, Wine Art, 12,5% vol

ASSYRTIKO & SEMILLON OVILOS 70

2024, Vivlia Chora Estate, 13,5% vol

- FOREIGN LOVERS -

These foreign varieties fell in love with the Greek climate and terroir, the result? Simply magnificent! If you want to stick to the cosmopolitan varieties, this is for you.

SAUVIGNON BLANC SAMAROPETRA 32

2024, Kir Yianni Estate, Northeast part of Greece, fresh, typical Greek sauvignon, 13,5% vol

SAUVIGNON BLANC CARA 38

2024, P.G.I., Asprokampos, Strofilia wines, fine use of oak, oily, balanced, 13% vol

SAUVIGNON BLANC FUME, SINGLE VINEYARD 15 55

2023, P.G.I., Alpha Estate, 7 months oak resting, new french Vosges oak, world class sauvignon 13% vol

CHARDONNAY GEROVASILEIOU P.G.I 48

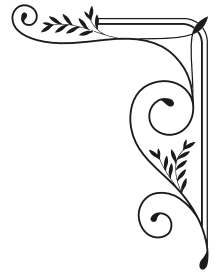
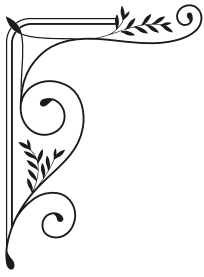
2023, fermentation in new oaks, rich flavor, ripe fruit, full body, 13,5% vol

CHARDONNAY TRAMONTO SINGLE BLOCK 45

2023 P.G.I., Alpha Estate, North Greece, 7 months oak resting, 13% vol

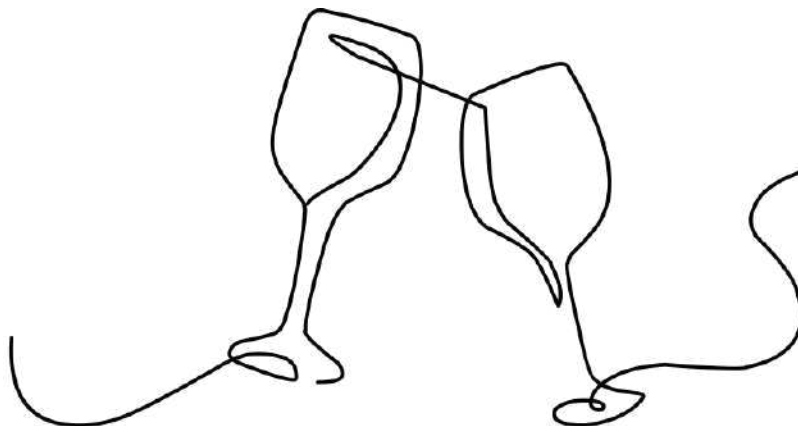
*Wine
time*

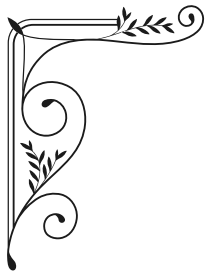




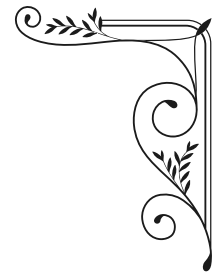
Rose Wines

NAUTILUS, AGIORGITIKO & SYRAH & GRENACHE	7	28
2024, La Tour Melas, dry, pale rose, 12% vol		
LIMNIO CYCLOPS	7	28
2024, indigenous ancient grape Limnio, pale, light rose, Cyclops winery, 12,8% vol		
ROSE DE XINOMAVRO		32
2023, Thymiopoulos vineyards, North Greece, indigenous grape, 3 months oak resting, gastronomic rose, strawberry, tomato, complexity, fresh, crispy, old school rose, famous winemaker, Greece into your glass, 13% vol		
ACQUARELLA		30
2024, Novus winery, Peloponnisos, blend of: Moschofilero(GR) Assyrtiko(GR), Syrah(FR), fruity, pale rose, 13% vol		
AGIORGITIKO ROUSALA		30
2024, Bizios Estate, high altitude Nemea, fruity, darker rose, 12,5% vol		
XINOMAVRO ALPHA ROSE P.D.O.		42
2024, Alpha Estate, pale rose, dry, name of origin, famous, 13,5% vol		
MOSCHOFILERO, EKATO		34
2024, high altitude, 100(ekato) days skin-contact, Troupis Winery, dark rose, 13% vol		
MOSCHOFILERO HOOF AND LUR		35
skin-contact, unfiltered, Troupis Winery, 12% vol		





Red Wines



- TO START WITH -

Easy going, nice, fruity and light

MAYROUDI YOUNG 6 28
2024, Indigenous mavroudi grape,
Theodorakakos estate, fruity, sour cherry, fresh , 12,5% vol

ATMA RED 7 28
2021, Indigenous grapes Xinomavro-Mandilaria,
Thymiopoulos estate, fruity, 13% vol

- LANDMARKS -

Some wines are meant to steal your heart from the first sip.If you want to get a glimpse of the Greece flagships varieties pick a wine from this sub category!

AGIORGITIKO BIO P.D.O. NEMEA 8 34
2021, Papaioannou Estate, fruity, cherry, easy,
velvety, 12 months oak aging, 14% vol

XINOMAVRO NAOUSA P.D.O. 8 38
2022, Naousa, Dalamaras estate,12 months
barrel resting, 13,5% vol

LIATIKO, DAFNIOS 34
2021, Douloufakis Estate Crete, elegant,
tannic, medium body, complex, 14% vol

AVGOUSTIATIS CALLINICO 32
Callinico Winery, Local Zakynthos dry red, aged,
13% vol

AGIORGITIKO P.D.O. NEMEA 2020 12 55
Vintage 2020, Papaioannou Estate,
Old Vines, 18 months oak aging, 14,5% vol

AGIORGITIKO BIO P.D.O NEMEA 35
2022, Bizios estate, High altitude Nemea, fresh, 15% vol

XINOMAVRO EARTH AND SKY P.D.O. 42
2022, Naousa, Thymiopoulos vineyards, 14% vol

XINOMAVRO SKATZOCHIROIS P.D.O. 42
Amyntaion, 2021, Alpha Estate,
12 months oak aging and 12 bottle aging 14% vol

MAVRODAFNI NOUVELLE EPOQUE 32
2022, Orealios Gi, Cephalonia island, old vines,
12 months oak aging, 14% vol

MAVRODAFNI MADEMOISELLE 34
2023, Haritatos vineyard, Cephalonia island,13% vol

- EMERGING -

If you are more of a wanderer, this sub category is for you! Unknown, rising and rare Greek varieties are included here.

LIMNIO, P.G.I 38
2017, Avdira, Vourvoukelis Estate, 13% vol

LIMNIONA YOUNG VINEYARDS 38
2020, Domaine Zafeirakis, no oak, fresh, velvety,
elegant, biodynamic, indigenous grape, 13% vol

LIMNIONA KARANIKA 36
2021, Karanika Estate, unfiltered 12,5% vol

- SUCCESSFUL MARRIAGE -

What is the secret for a successful marriage? Love at first sight, we would guess, in this subcategory you will find blends with different varieties, Greek or foreign, in harmony!

CABERNET SAUVIGNON+LIMNIONA+MERLOT 35
2018, Chrysostomou Estate, Pieria, 14% vol,
18 months oak aging

XINOMAVRO-MERLOT AGEHOROS P.G.I. 32
2022, Dalamaras estate, 13% vol

XINOMAVRO-NEGOSKA GOUMENISSA P.D.O. 38
2022, Chatzivaritis estate, 13,5% vol

LIMNIO & MAVROUDI & MAVROTRAGANO 40
2017, Avaton, Gerovasileiou estate, 13% vol



Red Wines

- FOREIGN LOVERS -

These foreign varieties fell in love with the Greek climate and terroir, the result? Simply magnificent! If you want to stick to the cosmopolitan varieties, this is for you.

SYRAH AVANTIS	32
2021, Avantis Estate, Evia, 14% vol	
CABERNET SAUVIGNON AVLOTOPI	58
2020, Tselepos Estate, 15 months oak, 14% vol	
MERLOT+CABERNET SAUVIGNON BIO	42
2020, Konstantara wines, 13,5% vol	
CABERNET SAUVIGNON+CABERNET FRANC	60
2011, P.D.O Slopes of Melitona, Chateaux Porto Carras, BIO, historic wine, 13,5% vol	
CABERNET SAUVIGNON MEGA SPILEO	48
2017, Mega Spileo Estate, developed, condensed 24 months oak aging, 14% vol	
TANNAT	65
2021, Alpha Estate, Amyntaio, 690m, 36 months aging, 14,5% vol	



Dessert Wines

- SWEET TEMPTATION -

The most ancient method for sweet wines with the power of Greek sun, still active! Very proud of those

MOSCHATO SAMOS P.D.O.	6	30
Vin Doux, 15% vol		
MAVRODAPHNE GRAND RESERVE P.D.O.	12	60
2003, Parparousis Winery, 19% vol		
VINSANTO 2010, P.D.O. SANTORINI	14	75
2010, Karamolegos winery, sun-dried grapes, historic epic wine from the most ancient vineyards in Europe, naturally sweet, 11% vol		
VINSANTO 2004, P.D.O. SANTORINI	18	---
2004, Karamolegos winery, sun-dried grapes, historic epic wine from the most ancient vineyards in Europe, naturally sweet, 11% vol, limited, world class		
MOSCHATO SAMOS NECTAR P.D.O.	8	50
2016, 6 years oak aging, sun-dried grapes, Samos Wine Union, naturally sweet, 14% vol, 500ml		
VOSTILIDI OSTRIA ZAKYNTHIAN WINE	8	50
Sun-dried grapes, Goumas Estate, local grape, 15% vol, 500ml		
LIATIKO HELIOS	8	50
2010, Naturally sweet, sun-dried grapes, Douloufakis winery, Crete, 13,6% vol, 500ml		
VIN DE ZENNES	8	50
2011, Naturally sweet, sun-dried grapes, Agiorgitiko indigenous grape, chocolate, dried fig, sweet spices, Gofas estate, 14,5% vol		



Orange Wines

Skin contact wines to bring you something very interesting in your glass!

ORANGE KIDONITSA 2023	Gofas Estate, 13.5% vol	35
ORANGE MEGA SPILEO 2023	Roditis-Assyrtiko grapes, 12% vol	42



Sparkling wines

XINOMAVRO BLANC DE NOIR BRUT	36
Amyntas, North Greece, method of Prosecco	
XINOMAVRO BRUT ROSE	36
Amyntas, North Greece	
XINOMAVRO DEMI SEC ROSE	36
Amyntas, North Greece, 11,5 % vol	
ASSYRTIKO & XINOMAVRO EXTRA BRUT	65
Cuvee Speciale, Karanikas Estate, 15 months oak, dry, complex, method traditionnelle, 12,5% vol	
MOSCHATO D' IFESTIA	34
Chatzigeorgiou Estate, Greece, 12,5% vol (Demi-Sec)	
PROSECCO DOC EXTRA DRY	7 35
Godibile, 11,5% vol	
MOSCHOFILERO BRUT	25 (375ML)
Tselepos, methode traditionnelle, 12% vol	

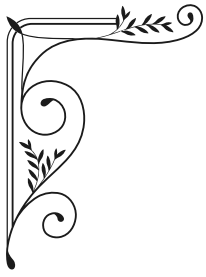


Semi sweet wines

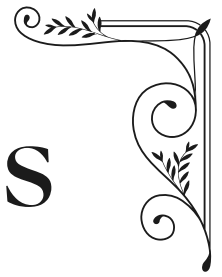
CALLINICO SEMI SWEET WHITE WINE	30
Calinico wines, Zante island, 13% vol	
CALLINICO SEMI SWEET ROSE WINE	30
Calinico wines, Zante island, 13% vol	
CALLINICO SEMI SWEET RED WINE	30
Calinico wines, Zante island, 13% vol	

International vineyard

CHAMPAGNE	60 (375ML)	100 (750ML)
France, Brut, 12,5 % vol		
CHABLIS LAMBLIN & FILS		60
2023, France, Burgundy, 12% vol		
CHARDONNAY, LAPIS LUNA		40
2023, North coast, California, 14,1 % vol		
SAUVIGNON BLANC, CRAGGY RANGE, TE MUNA		47
2023, Martinborough, New Zealand, 12,5% vol		
PINOT NOIR, THE FEDERALIST		48
2022, California, 14,8 % vol		



Great greek Wines



ASSYRTICO CUVÉE MONSIGNORI SANTORINI	80
2022, Argyros Estate, 14,5% vol	
VIIGNIER ECLECTIQUE P.G.I.	65
2022, Skouras Domaine, 12 months oak resting, fruity, ripe peach, complex, 13,5% vol	
SYRAH & VIIGNIER AGIOS HRONOS	65
2022, Avantis Estate, Evia, 14.5% vol	
XINOMAVRO RAMNISTA P.D.O.	110
2011, Kyr Yianni Estate 16 months oak aging 14% vol	
XINOMAVRO RESERVE SINGLE VINEYARD P.D.O.	60
Amyntaion, 2015, Alpha Estate, 12 months oak aging and 12 bottle aging 14% vol	
XINOMAVRO & MERLOT & SYRAH SMX	80
2020, Alpha Estate, 18 months oak aging, 14% vol	
PETIT VERDOT LYRIKOS 2005	70
2005, Papaioannou Estate, 24 months oak aging, 14,5% vol	

