

TAVERNA

GREEK RESTAURANT

WINE PAIRING

Ideal wine pairing for set menu with pork main course

19,90 €

P.G.I. Asyrtiko

*Aromas of flowers and citrus fruits. Refreshing acidity, Aromatic aftertaste.
Sustainable agriculture*

Sohoro Syrah, Cabernet Sauvignon

*On the nose dried plums, cedar, chocolate, nuts and fruits flavors. Intense tannins,
strong structure and long lasting aftertaste*

Symphonia Rose Syrah, demi-sweet

Aromas of cherry, sour cherry and tomato. Moderate acidity, fine tannins

Ideal wine pairing for set menu with lamb main course

22,60 €

P.G.I. Asyrtiko

*Aromas of flowers and citrus fruits. Refreshing acidity, Aromatic aftertaste.
Sustainable agriculture*

Nostos Syrah

*Intense, dense aromas of black fruit, tobacco, black pepper, ink and coffee. Flavors
of Wild Mountain herbs. Full bodied with intense tannins that are softened by the
high level of alcohol. Exceptionally long finish with freshness but rich at the same
time.*

Symphonia rose Syrah, demi-sweet

Aromas of cherry, sour cherry and tomato. Moderate acidity, fine tannins

Ideal wine pairing for set menu with chicken main course

17,90 €

P.G.I. Asyrtiko

*Aromas of flowers and citrus fruits. Refreshing acidity, Aromatic aftertaste. Sustain-
able agriculture*

Blanc de noir, Liatiko

*Aroma of fruits like ripe peach, apricot, pear and herbs such as oregano, thyme and
butterscotch. Vibrant acidity and long-lasting aftertaste*

Symphonia Rose Syrah, demi-sweet

Aromas of cherry, sour cherry and tomato. Moderate acidity, fine tannins

WINE PAIRING

Ideal wine pairing for set menu with octopus main course

19,40 €

P.G.I. Asyrtiko

*Aromas of flowers and citrus fruits. Refreshing acidity, Aromatic aftertaste.
Sustainable agriculture*

Tear of the Pine Retsina, Asyrtiko

*The vinification process starts with pre-fermentation maceration.
Alcoholic fermentation takes place in new oak barrels of varying origins and is
followed by ageing for 6 months on the lees with regular bâtonnage.
On the nose citrus fruits, vanilla, butter, rosemary, Thyme and ginger.*

Symphonia Rose Syrah, demi-sweet

Aromas of cherry, sour cherry and tomato. Moderate acidity, fine tannins

Ideal wine pairing for set menu with sea bream main course

18,10 €

P.G.I. Asyrtiko

*Aromas of flowers and citrus fruits. Refreshing acidity, Aromatic aftertaste.
Sustainable agriculture*

Douloufakis barrel aged Vidiano

*Rich of white flowers and citrus fruits, with a delicate buttery bouquet of a slight
beeswax scent, apricot, linden and melon. Aged in bottle, velvet, long-lasting after-
taste*

Symphonia Rose Syrah, demi-sweet

Aromas of cherry, sour cherry and tomato. Moderate acidity, fine tannins

Ideal wine pairing for set menu with vegetable ragout main course

16,10 €

P.G.I. Asyrtiko

*Aromas of flowers and citrus fruits. Refreshing acidity, Aromatic aftertaste.
Sustainable agriculture*

Nostos Pink Grenage Rouge, Syrah, Romeiko

*Intense nose with strawberry candy, grenadine and rose aromas. Medium bodied
wine with gentle acidity and a slight sweetness in the aftertaste*

Symphonia Rose Syrah, demi-sweet

Aromas of cherry, sour cherry and tomato. Moderate acidity, fine tannins

WINE PAIRING

Ideal wine pairing for set menu
with smoked eggplant main course

17,20 €

P.G.I. Asyrtiko
Aromas of flowers and citrus fruits. Refreshing acidity, Aromatic aftertaste. Sustainable agriculture

Papaioanou Wines Pinot Noir
Intense aromas of strawberry, cherry, plum, Vanilla and candy, butter and cedar. Medium acidity, juicy and fruity, medium body, velvet tannins.

Symphonia Rose Syrah, demi-sweet
Aromas of cherry, sour cherry and tomato. Moderate acidity, fine tannins

VEGAN WINE PAIRING

Vegan menu wine pairing for set menu with risotto / eggplant main course

17,20 €

P.G.I. Asyrtiko

Aromas of flowers and citrus fruits. Refreshing acidity,
Aromatic aftertaste. Sustainable agriculture

Papaioanou Pinot Noir

Intense aromas of strawberry, cherry, plum, vanilla and candy,
butter and cedar. Medium acidity, juicy and fruity, medium body, velvet
tannins

Symphonia Rose Syrah, Demi-sweet

Aromas of cherry, sour cherry and tomato. Moderate acidity, fine tannins

Vegan menu vegetable ragout wine pairing

16,10 €

P.G.I. Asyrtiko

Aromas of flowers and citrus fruits. Refreshing acidity,
Aromatic aftertaste. Sustainable agriculture

Nostos Pink Grenage Rouge, Syrah, Romeiko

Intense nose with strawberry candy, grenadine and rose aromas. Medium
bodied wine with gentle acidity and a slight sweetness in the aftertaste

Symphonia Rose Syrah, Demi-sweet

Aromas of cherry, sour cherry and tomato. Moderate acidity, fine tannins

WINE LIST

SPARKLING WINE & CHAMPAGNES

Bottled Wine

Cair Brut Rhodes (0,75 l) Athiri	40,00 €
Kir Yanni Akakies, Rose (0,75 l) Xinomavro	40,00 €
Martini Asti D.O.C.G (0,75 l)	36,00 €
Moet Brut (0,75 l)	130,00 €
Moet Rose (0,75 l)	165,00 €
Dom Perignon Brut (0,75 l)	530,00 €

WHITE WINE

Bottled Wine

Maragakis Winery, Epikentro (0,75 l) 29,00 €

Chardonnay
*Fruity aroma and flavor. Balanced with long aftertaste.
Nice pair with seafood and fat fish. 13.5% alc.*

Douloufakis Winery (0,75 l) 25,00 €

Sauvignon Blanc
*On the nose ripe melon, Firm and full body textured.
Gripping sensation and clean finish*

Biblia Chora (0,75 l) 38,00 €

Asyrtiko-Sauvignon Blanc
*Very fragrant bundle of nettle and lashings of tropical fruits interlaced with citrus
aromas of lemon and pink grapefruit. Scented blend with great body, racing acidity
and great length.*

Paraskeva Winery, Senses (0,75 l) 23,50 €

Malagouzia
*On the nose rose petals, jasmine flowers, tropical fruits like Mango & Lychee. Notes
of lemongrass and sage, crunchy and fragrant aftertaste.*

Strataridakis Moschato Spinass (0,75 l) 30,00 €

Spinass Muscat
*Intense floral aromas of jasmine, apricot and melon. Soft in the mouth but per-
sistent. Creates anticipation for the next sip, Subtle acidity combined with its
aromatic character.*

Douloufakis Winery, Aspros Lagos (0,75 l) 42,00 €

Barrel aged, Vidiano
*Rich of white flowers and citrus fruits, with a delicate buttery bouquet of a slight
beeswax scent, apricot, linden and melon. Aged in bottle, velvet, long-lasting after-
taste.*

Galanos Winery, Alkionides Meres (0,75 l) 25,00 €

P.G.I. Asyrtiko
*Aromas of flowers and citrus fruits. Refreshing acidity, Aromatic aftertaste. Sustain-
able agriculture*

Maragakis Winery, 8th Art (0,75 l) 27,00 €

Vidiano
Aromas of fruits, flowers and nuts. Balanced with a full mouth and long aftertaste.

WHITE WINE

Bottled Wine

Douloufakis Winery, Femina (0,75 l) 30,00 €

Malvazia di Candia

On the nose lemon blossom, jasmine and some exotic fruits like passion fruit or mango. Dry flavor with refreshing acidity. Pleasant and long-lasting aftertaste

Haralabakis Winery (0,75 l) 46,00 €

Blanc de noir, oak aged, Liatiko

Aroma of fruits like ripe peach, apricot, pear and herbs such as oregano, thyme and butterscotch. Vibrant acidity and long-lasting aftertaste

Kechris domeine, Kechribari (0,5 l) 11,00 €

Retsina, Roditis

Intensely aromatic, balanced and refreshing. Offering the taste of Greek summer Mediterranean fruits backed by vivid herbal notes of mastic, pine and thyme

Kechris domeine, Tear of the Pine (0,75 l) 55,00 €

Retsina, Asyrtiko

The vinification process starts with pre-fermentation maceration. Alcoholic fermentation takes place in new oak barrels of varying origins and is followed by ageing for 6 months on the lees with regular bâtonnage. On the nose citrus fruits, vanilla, butter, rosemary, Thyme and ginger.

Mig.Torres Natureo Alc. Free White (0,75 l) 25,00 €

Muscat

Excellent quality with an alcohol content of 0.0 and an excellent taste, with a full flavor, and aromas of green fruits

Diamantakis Winery, Koziris (0,75 l) 22,00 €

Athiri, Moschato Spinas

Lemon & orange blossom aromas. Jasmine & primrose flavors in sparkle acidity

ROSÉ WINE

Bottled Wine

Strataridakis Winery Vera Rosa (0,75 l) 28,00 €

Moschato Spinas, Merlot
Aromas of rose and fresh pomegranate dominate. Fruity, light and subtle with pleasant acidity

Manousakis Winery Nostos Pink (0,75 l) 34,00 €

Grenage Rouge, Syrah
Intense nose with strawberry candy, grenadine and rose aromas. Medium bodied wine with gentle acidity and a slight sweetness in the aftertaste

Biblia Chora Estate (0,75 l) 39,00 €

Syrah
Spicy nose entices with intense aromas of summer fruits, strawberries, Morello cherry and blueberry. Excellent structure, cool acidity combined with its fruity character, gives an opulently textured mouthfeel and a lively finish

Paraskeva Winery Four Roses (0,75 l) 22,00 €

Liatiko, Syrah, Kotsifali, Mandilari
Fresh fruity aromas of strawberries and cherry. Light in body, pleasant acidity,

Galanos Aphrodite Anadyomene (0,75 l) 25,00 €

Liatiko
Stylish aromas of strawberry jam and floral notes of rose petals. Light in body, pleasant acidity

RED WINE

Bottled Wine

Douloufakis Winery Aspros Lagos (0,75 l) 38,00 €

Cabernet Sauvignon
Rich, complex aromatic bouquet, including gooseberry, dark fruits, pepper and hints of vanilla from the barrel. The structure is balanced and the tannins are rich and powerful. The wine is capable of ageing for up to ten years so becomes richer and more complex

Menexes (0,75 l) 28,00 €

Merlot
Intense varietal aromas of redcurrant and cherry. Full body and crisp acidity, middle to high tannins and long aftertaste with an emphasis on red fruits.

Papaioanou Wines (0,75 l) 42,00 €

Pinot Noir
Intense aromas of strawberry, cherry, plum, vanilla and candy, butter and cedar. Medium acidity, juicy and fruity, medium body, velvet tannins

Manousakis Winery Nostos Syrah (0,75 l) 65,00 €

Syrah
Intense, dense aromas of black fruit, tobacco, black pepper, ink and coffee. Flavors of Wild Mountain herbs. Full bodied with intense tannins that are softened by the high level of alcohol. Exceptionally long finish with freshness but rich at the same time.

Lyrarakis Estate Plakoura (0,75 l) 54,00 €

Mantilari
Aromas of ripe cherry and black fruit balanced by a cedar oak sweetness and earthy notes. Rich and well-structured in the mouth, full of chewy tannins, offering a long and savory finish

Galanos Minotaurus Blood (0,75 l) 26,00 €

Liatiko
On the nose ripe berry and coffee chocolate flavors. Medium bodied with generous French oaking

Strataridakis Winery Ichnilatis (0,75 l) 38,00 €

Syrah, Kotsifali
A bouquet of red fruits with vanilla whispers. Round in the mouth with a velvety feel, buttery aftertaste and subtle noble tannins

RED WINE

Bottled Wine

Lyrarakis Estate Kotsifali Queen (0,75 l) 25,00 €

Kotsifali
An aromatic nose of red cherries and zesty dark fruits with a touch of spice. Balanced and savory palate with smooth tannins, juicy acidity and a long fruity aftertaste

Douloufakis Winery Enotria (0,75 l) 20,00 €

Kotsifali, Liatiko, Syrah
Fresh and fruity with elegant notes of pepper. High acidity and medium tannins. An interesting and easy to drink wine, with great balance and pleasant aftertaste

Maragakis Winery Sohoro (0,75 l) 58,00 €

Syrah, Cabernet Sauvignon
On the Nose dried plums, cedar, chocolate, nuts and fruits flavors. Intense tannins, strong structure and long aftertaste. Aged for 12 months in oak barrels

Miguel Torres Natureo Alcohol Free (0,75 l) 25,00 €

Syrah
High quality red wine with 0.0 alcohol content and excellent taste. It is designed for you, considering your needs to require physical health.

DESSERT WINE

Bottled Wine

Paraskevas Winery Archos Rose (0,75 l) 22,00 €

Liatiko-Moscato Spinas, demi-sec
Floral aromas, roses and jasmine come up intensely. On the palate refreshing vibrance

Maragaki Symphonia Rose (0,75 l) 25,00 €

Syrah, Demi-sweet
Aromas of cherry, sour cherry and tomato. Moderate acidity, fine tannins

Maragaki Symphonia White (0,75 l) 25,00 €

Moschato Spinas-Vidiano, Demi-sweet
Fruity taste with flower aromas. Fine acidity and lasting aftertaste

UWC Samos White (375ml) 17,00 €

Vin Doux Muscat Sweet
*Aromas of apricot jam, ripe melon, butterscotch.
Soft and sweet taste, long-lasting aftertaste*

Oinoterra Island’s Selection White (0,75 l) 16,00 €

Medioum Sweet
Aromatic prevail ripe stone fruits with flowers and lemon notes. Soft acidity

Oinoterra Island’s Selection Red (0,75 l) 16,00 €

Medium sweet
Ripe red fruits on jam background . Velvet tannins

DRINKS & BEVERAGES

HOT DRINKS

Filter Coffee	2,50 €
Espresso	2,50 €
Espresso Double	3,60 €
Cappuccino	3,60 €
Greek Coffee	2,50 €
Greek Coffee Double	3,50 €
Instant Coffee	3,00 €
Hot/Cold chocolate	3,60 €
Variety of tea	2,50 €

SOFT DRINKS

Mineral Water Zaros 1l	4,00 €
Sparkling Water Zaros 1l	4,00 €
Coca Cola 0.25l	2,50 €
Coca Cola Zero 0.25l	2,50 €
Sprite 0.25l	2,50 €
Fanta Orange/Lemon 0.25l	2,50 €
Schweppes Soda 0.25l	2,50 €
Schweppes Tonic 0.25l	2,50 €
Orange Juice 0.25l	2,50 €
Apple Juice 0.25l	2,50 €
Grapefruit Juice 0.25l	2,50 €
Pineapple Juice 0.25l	2,50 €
Peach Juice 0.25l	2,50 €
Strawberry Juice 0.25l	2,50 €
Cranberry Juice 0.25l	2,50 €
Banana Juice 0.25l	2,50 €
Tomato Juice 0.25l	2,50 €
Fresh squeezed orange juice 0.25l	4,00 €

BEERS & WINES

Draught beer big 0.40l	3,80 €
Draught beer small 0.20l	2,80 €
Glass of house wine 180ml (white, rose, red)	3,00 €
Glass of sparkling wine 180ml	3,00 €