

White Wines

Strataridakis Estate, Moschato Spinass.....26€

A.O.C. (Apellation d'origine controlee) Heraklion, from Moschato Spinass variety. White-yellow and limpid color with strong blossom smells of jasmine, apricot & melon. Accompanies perfectly pork steaks, cheeses & risottos.

Vorizanakis Estate, Little Angel24€

Protected geographical indication Heraklion, from the varieties of Vidiano & Thrapsathiri. Bright yellow color wine with excellent balance in taste and rich aromas of apricots and exotic fruits. It accompanies perfectly seafood, meats, white cheese, baked vegetables & fruits.

Avantis Estate24€

A.O.C. (Apellation d'origine controlee) Evoia, from the varieties Viognier & Asirtiko. Light lemon-green color with strong aromas of green and yellow fruits, apricot and white-skinned peach. The mouth has a lemony freshness, framed by a fruity aftertaste. Accompanies perfectly green salads, cheeses & risottos.

Douloufakis Winery, Dafnios24€

A.O.C. (Apellation d'origine controlee) Heraklion, from the variety of Vidiano. Characterized by unique fine and complex aromas. Pale gold hue color. Round, firm, fruity flavor balanced by a crisp finish indicating good acid.

Gavalas Winery, Efivos (Teenager).....23€

A.O.C. (Apellation d'origine controlee) Heraklion, from organic grapes of the varieties Sauvignon Blanc & Moschato Spinass. Lemon colour with green reflections with a fresh fruit & blossoming flowers aromas & a sweet long after taste. Accompanies perfectly grilled fishes, white cheeses & pasta with light sauces.

Diamantakis Winery, Prinoss23€

A.O.C. (Apellation d'origine controlee) Heraklion, from the varieties Chardonnay & Malvazia di Candia. Bright yellow color wine with greenish highlights and rich aromatic bouquet. Fruity and intense, with the predominant aroma of peach, pineapple, banana and lemon blossom. In the mouth, balanced acidity and long lasting aftertaste leaving a full, fresh and fruity sensation. Accompanies with shellfish, fishes, meat with white sauces and soft cheeses.

Skouras Estate, Akress22€

A.O.C. (Apellation d'origine controlee) Arkadia, from the varieties Reditis & Moschofilero. The wine is rich and complex. It has an explosive floral and fruity bouquet with a long finish. Accompanies perfectly appetizers, grilled fishes & seafood.

Boutaris Winery, Simeio Stixiss21€

Protected Geographical Indication (P.G.I) Arcadia from the varieties Moschofilero. Riesling, Chardonnay & Gewürztraminer. Fresh and vivid wine with high acidity and aromatic intensity of citrus fruits, melon and grapefruit. Accompanies perfectly cheese platters, salads, white meats, and grilled fishes.

Digenakis Winery, EDO20€

A.O.C. Heraklion, from the varieties Vilana & Assyrtiko. Golden color and the delicate fruit scent, white pepper and the discreet citron touch, it retains the long and dominant aftertaste with a soft mineral hint.

Efrosini Winery, Oneirikon19€

Protected geographical indication Heraklion. Produced from the local varieties Vilana, Malvazia and other local Cretan white varieties. It can accompany white meat, fish and mild cheeses.

Lirarakis Estate, Vilana17€

Regional Cretan wine from the local variety Vilana. Wine with citrus-fruit and flower aromas and full taste with a refreshing acidity. Enjoy it as an aperitif or combined with white meats and salads.

Alexakis Winery, Kariki16€

A.O.C. (Apellation d'origine controlee) Heraklion, from the varieties of Vidiano & Moschato. Lucid color with golden tinges, fruity with flavor of banana and peach. It will match fatty fish, pasta, cheese & fruit.

Ntourakis Estate, Rizitiss16€

A.O.C. Chania, from the variety of Vilana. Rizitis is the name given to Cretans who lived in the mountains and fought to protect the villages on the beautiful island of Crete. Golden green in color with a pleasant, fresh, well-balanced palate & a long finish. Accompanied with shellfish, seafood, grilled fishes, light cheeses & fruits.

Michalakis Winery, Lato15€

A.O.C. (Apellation d'origine controlee) Heraklion. A fresh & crispy dry wine with delicate flavour carefully made of local grapes cultivated in selected vineyards of the island. It can accompany mild cheeses & pasta.

Rose Wines

Gavalas Winery, Efivos (Teenager)23€

A.O.C. (Apellation d'origine controlee) Heraklion, from organic grapes of the varieties Kotsifali, Syrah & Cabernet Sauvignon. Clear pink rose colour. Leaving a fruit sensation in the mouth. Accompanies perfectly appetizers, soft cheeses & delicatessen & pasta with light sauces.

Skouras Estate, Akress21€

A.O.C. Peloponnese, from the varieties of Moschofilero & Agiorgitiko. Bright rose color, medium cherry-red with pink hues, vibrant and full of clarity, with aromas of ripe cherries, raspberries coupled with hints of sweet spices. Accompanies pasta with vegetables & traditional salads with cheeses.

Efrosini Winery, Oneirikon19€

Protected geographical indication Iraklio. Produced from the local varieties Mandilari & Syrah. Accompanies seafood, cheeses, salads & fruits.

Lirarakis Estate, Mandilari17€

A.O.C. (Apellation d'origine controlee) Heraklion, from the variety of Mandilari. Round in mouth, with cherry notes and intense acidity. Accompanies seafood, grilled vegetables & poultry.

Michalakis Winery, Lato15€

A.O.C. (Apellation d'origine controlee) Heraklion, from the varieties Mandilari & Kotsifali. Accompanies seafood, cheeses, salads & fruits.

Red Wines

Douloufakis Winery, White Rabbit.....26€

A.O.C. (Apellation d'origine controlee) Heraklion, from the variety of Cabernet Sauvignon, barrel-aged. Deep red color, fruity aromas with notes of wood & spices.

Vorizanakis Estate, Little Angel25€

Protected geographical indication Heraklion, from the variety Cabernet Sauvignon. Deep red with with aromas of chocolate and red fruits. Accompanies perfectly red meats, spicy cheeses and beef fillets.

Diamantakis Winery, Prinós24€

A.O.C. (Apellation d'origine controlee) Heraklion, from the variety of Syrah. Pleasant fresh red wine with particularly intense aromas of pepper, blackberry & viola, give to the wine a unique sensation. Accompanies perfectly grilled meat, yellow cheeses & pasta with light sauces.

Skouras Estate, Akres23€

A.O.C. Peloponnese, from the varieties of Agiorgitiko & Cabernet Sauvignon. Medium body, crispy and elegant. Deep color with aromas reflecting black cherries, blackberries, plums, dried herbs.

Boutaris Winery, Simeio Stixis21€

A.O.C. Naoussa, from the varieties of Merlot, Cabernet Sauvignon, Syrah & Xinomavro. A fresh red wine characterized by an intense aroma of red fruits and light body with pleasant velvety aftertaste. Aged in stainless steel tanks for 12 month. Accompanies perfectly spicy soups, pork dishes and sausages.

N. Lazaridis Estate, Rigas - Koupa.....20€

A.O.C. Drama, from the varieties of Cabernet Sauvignon & Merlot. Wine ruby red in color with aromas of red berries and hints of sweet spice with pleasant finish. Accompanies, roasted meats, braised meat casserole, traditional pies and pasta in the oven.

Lyrarakis Estate, Kotsifali19€

A.O.C. (Apellation d' origine controlee) Heraklion, from the varieties of Syrah & Kotsifali. Ruby color, aromatic bouquet of raisin, plum & cinnamon

Alexakis Winery, Kariki.....18€

A.O.C. (Apellation d' origine controlee) Heraklion, from Kotsifali & Mandilari varieties. Deep red with violet tints, when still young. Rich and balanced taste, round profile with long aftertaste. Characterized by dense aromas of small red fruits like blackberry, cherry as well as black pepper notes.

Ntourakis Estate, Rizitis17€

A.O.C. Chania, from the varieties Merlot & Grenache Rouge. Rizitis is the name given to Cretans who lived in the mountains and fought to protect the villages on the beautiful island of Crete. Has bright hues and a complex blackberry and cherry aromas. It is full-bodied and aromatic, with a velvety long-lasting taste.

Michalakis Winery, Lato16€

A.O.C. (Apellation d'origine controlee) Heraklion, from the varieties Mandilari & Kotsifali. Medium body, crispy and elegant. Accompanies perfectly yellow cheeses & pasta with light sauces.

Dessert Wines

Vin Doux, Samos 750ml23€

Mavrodafni, Achaia Clauss 750ml21€

Glass of Samos.....5,5€

Glass of Mavrodafni5€

Wine Cocktails

Bitter Truth.....5€
(White wine, Bitter lemon, Orange drops, Lemon slices)

Pink Rose5€
(Rose wine, Pink grapefruit, Mint leaves)

Wine Cooler5€
(Red wine, Ginger ale, Soda water, Lime slices)

Champagnes & Sparkling Wines

Martini Rose45€

Freixenet Cordon Negro35€

Martini Asti30€

Prosecco25€

Moscato d' Asti.....20€

Glass of Prosecco6€

Glass of Moscato d' Asti5,5€

Brandies - Cognac

Metaxa 3*5€

Metaxa 5*6,5€

Metaxa 7*7€