

WINE TASTING OPTIONS

(1 glass = 30 ml)



CYCLADIC MISTRAL | 18 euro

Aidani	Aidani 100%, PGI Cyclades
Aa	Assyrtiko 85%, PDO Santorini
Santorini	Assyrtiko 100%, PDO Santorini
Mm Rosé	Mavrotragano - Mandilaria, PGI Cyclades
Mm	Mavrotragano - Mandilaria, PGI Cyclades

VOLCANO DIVER'S | 22 euro

7 Villages	Assyrtiko 100%, PDO Santorini
Kavalieros	Assyrtiko 100%, PDO Santorini
Santorini Barrel	Assyrtiko 100%, PDO Santorini
Mavrotragano	Mavrotragano 100%, PGI Cyclades
Vinsanto	Assyrtiko 75% - Aidani 25%, PDO Santorini

SIGALAS INTEGRAL | 32 euro

Aidani	Aidani 100%, PGI Cyclades
Aa	Assyrtiko 85%, PDO Santorini
Santorini	Assyrtiko 100%, PDO Santorini
Santorini Barrel	Assyrtiko 100%, PDO Santorini
Mm Rosé	Mavrotragano - Mandilaria, PGI Cyclades
Mm	Mavrotragano - Mandilaria, PGI Cyclades
Mavrotragano	Mavrotragano 100%, PGI Cyclades
Apiliotis	Mandilaria 100%, PGI Cyclades

ABSOLUTE ASSYRTIKO | 16 euro

Santorini	Assyrtiko 100%, PDO Santorini
7 Villages	Assyrtiko 100%, PDO Santorini
Kavalieros	Assyrtiko 100%, PDO Santorini
Santorini Barrel	Assyrtiko 100%, PDO Santorini

RED SUNSET | 16 euro

Mm	Mavrotragano - Mandilaria, PGI Cyclades
Kali Riza Kir-Yianni	Xinomavro 100%, PDO Amyntaion
Ramnista Kir-Yianni	Xinomavro 100%, PDO Naoussa
Mavrotragano	Mavrotragano 100%, PGI Cyclades



APPETIZERS

Handmade bread

€ 2.50

2 types of handmade bread | cherry tomato paste | olives

Cheese Croquettes

€ 12

“talagani” cheese | Metsovo smoked cheese | homemade marmalade

Yalancı Dolmá

€ 12

Aidani vine leaves | cherry tomatoes | fresh herbs | sheep yogurt

Eggplant Tower

€ 14

white eggplant | sun-dried tomato paste | tomato confit | “volaki” cheese

Fava Santorini

€ 10

caramelized onion | pickled caper leaves | green olive oil

Spread Trilogy

€ 14

smoked eggplant spread | “chloro” cheese spread | taramá mousse with fish roe

SALADS

“Almíra” greens

€ 11

zucchini | cherry tomatoes | cretan “xynomyzithra” cheese | lime

Santorini

€ 12

cherry tomatoes | “katsouni” | pickled caper leaves | olives | “chloró” cheese

Athenian

€ 15

estate-grown potatoes | steamed scorpionfish | garlic mayonnaise |
peas | lemongrass

COLD DISHES

Amberjack carpaccio † € 16

cherry tomatoes | “katsouni” | spring onion | chili-scented olive oil

Seabass ceviche † € 15

citrus fruits | ginger | chili peppers | coriander

Sea salt cured blackspot seabream † € 16

gazpacho soup | basil scented olive oil

“Kiláda” deep-water shrimp † € 14

lime | seasonal greens | crispy peas | coriander | cherry tomatoes | jalapenos

HOT DISHES

Cod fricassée † € 19

Seasonal greens | zucchini | fennel | lime

Octopus stifádho † € 15

stewed onions | cherry tomato paste

Sea-food youvétsi € 24

shrimp | mussels | cuttlefish | lemongrass

Hand-made “Chylopítes” pasta † € 14

sun-dried tomato | capers | baked tomato | basil | “galomyzithra” cheese

Smoked eggplant † € 17

baked tomato sauce | cretan “xynomyzithra” cheese

Kyriaki’s “Moussaká” € 24

beef stew | smoked eggplant purée | potato confit | bechamel foam

PLATTERS

Cheese € 23
assortment of Cycladic types of cheese | homemade marmalade |
sun-dried fruit

Cheese & cold cuts € 25
assortment of Cycladic types of cheese and hand-picked Greek
cured meat cuts | sun-dried fruits

DESSERTS

Baklavá 🌿 € 12
Aegina pistachio | mastic
ice cream

Apple geranium 🌿 € 12
apple geranium cream | butter
biscuit | honeycomb | lemon gel

Chocolate Namelaka 🌿 € 14
caramelized hazelnut | hazelnut &
cocoa biscuit | bergamot

Homemade spoon dessert 🌿 € 4.50
blackberry

BEVERAGES

Mineral Water
0.5 lt. € 0.50
1 lt. € 2

Greek Coffee
Single € 2.50
Double € 3.50

Sparkling Mineral Water
0.25 lt. € 2
0.75 lt. € 4

Espresso
Single € 3
Double € 2











Orange Juice (can)
0.33 lt. € 2.50

Tea € 2

🌿 vegan | 🌿 vegetarian | 🌿 gluten free

Executive Chef: Kiriaki Fotopoulou
Please advise your waiter on food allergies or intolerances, if any.

WINE LIST

White		
Aidani	8	38
Aa	7	31
Santorini	9	42
Santorini Barrel	10	52
7 Villages	12	54
Kavalieros	15	67
Nychteri	16	81
Rosé & Sparkling		
Mm Rosé	5	20
Kir-Yianni Paranga Sparkling	6	19
Red		
Mm	6	27
Kir-Yianni Kali Riza	6	27
Kir-Yianni Ramnista	7	31
Mavrotragano	14	65
Dessert		
Vinsanto	11	67
Apiliotis	8	48
Distillates		
Tsipouro 200 ml	3	9
Tsipouro 700 ml	3	27
Tsipouro double dist. 500 ml	4	35
Tsipouro 3yr barrel aged 500 ml	5	49
Prickly Pear Spirit 500 ml	6	57