

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

Apilotis | 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



APPETIZERS

Handmade bread

€ 3.50

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



vegan



vegetarian



gluten free

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 † € 17

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

€ 13

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

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