



Wine List

Summer 2026

Sparkling

Region of Thessaly

Snob Rosé Limniona | 375ml €18

Limniona | Karditsa, Thessaly | Brut sparkling rosé

A delicate and refreshing sparkling rosé, with red fruit, lively acidity and elegant bubbles.

Pairing: Aperitif, salads, oysters, smoked fish, fruit.

Snob White Moschato Hamburg | 375ml €18

Muscat of Hamburg | Karditsa, Thessaly | Brut sparkling white

An aromatic blanc de noir with white flowers, fresh fruit and vibrant freshness.

Pairing: Aperitif, fresh cheeses, light starters, fruit, delicate desserts.

International Selection

Villa Jolanda Prosecco Brut | 200ml €10 | 75cl €34

Glera | Veneto, Italy | Prosecco DOC

A light, fresh and pleasantly fruity sparkling wine. The 200ml bottle is ideal as an individual aperitif, while the 75cl bottle is better suited for the table.

Pairing: Aperitif, finger food, fried starters, light seafood, mild cheeses.

Villa Jolanda Prosecco Rosé | 200ml €10 | 75cl €34

Glera, Pinot Noir | Veneto, Italy | Prosecco Rosé DOC

A fresh sparkling rosé with notes of red fruit and lively bubbles. The 200ml bottle works perfectly as an individual serve, while the 75cl bottle is ideal for sharing.

Pairing: Aperitif, salads, shrimp, sushi, seafood pasta, summer dishes.

Billecart-Salmon Brut Réserve | 75cl €130

Chardonnay, Pinot Noir, Pinot Meunier | Champagne, France

Elegant Champagne with fine bubbles, freshness and balance.

Pairing: Oysters, lobster, white fish, caviar, refined starters.

Louis Roederer Collection 246 | 75cl €140

Chardonnay, Pinot Noir, Pinot Meunier | Reims, Champagne, France

A refined and layered Champagne. Part of the reserve wines mature in French oak foudres, adding discreet depth and complexity.

Pairing: Seafood, white meats, fish with butter sauce, aged cheeses.

Moët & Chandon Ice Impérial | 75cl €150

Pinot Noir, Pinot Meunier, Chardonnay | Champagne, France

A demi-sec Champagne designed to be served over ice, fruitier and more summery.

Pairing: Fruit, spicy dishes, Asian flavours, light desserts.

White

Region of Thessaly

Alatas Chardonnay Barrel | 75cl €28 | 15cl €7

Chardonnay | Thessaly | Barrel-aged

A dry white wine with golden highlights, citrus, green apple and lemon. Subtle oak influence adds volume and a rounder texture.

Pairing: Grilled fish, chicken, light creamy pasta, white cheeses.

Tsilili 100% Assyrtiko | 75cl €32 | 15cl €8

Assyrtiko | Thessaly

Dry, fresh and mineral, with citrus tension and clean acidity.

Pairing: Raw fish, oysters, white fish, seafood, vegetable dishes.

Domaine Zafeirakis Malagousia Bio | 75cl €35 | 15cl €9

Malagousia | PGI Tyrnavos | Organic cultivation

Aromatic, elegant and fresh, with flowers, citrus and white-fleshed fruit.

Pairing: Salads, fresh cheeses, vegetables, fish, light Greek starters.

Greek Vineyard

Amoenos Vineyards Bostani White | 75cl €30 | 15cl €7

Sauvignon Blanc, Assyrtiko | Florina, Greece

Fresh, aromatic and vibrant, with citrus, green apple and herbal notes.

Pairing: Seafood, grilled fish, shrimp, green salads.

Domaine Skouras Mantinia | 75cl €34

Moschofilero | PDO Mantinia

Floral, fresh and aromatic, with fine acidity and white flowers.

Pairing: Salads, white cheeses, light starters, fish, vegetarian dishes.

Domaine Gerovassiliou White | 75cl €37

Malagousia, Assyrtiko | PGI Epanomi

Aromatic and balanced, with fruit, freshness and Greek character.

Pairing: Fish, seafood, chicken, vegetables, Mediterranean starters.

Pieria Eratini Estate Efhes Eratines White | 75cl €39

Assyrtiko, Chardonnay, Malagousia | Pieria | Organic cultivation | Subtle oak influence

Rich yet fresh, with aromatic intensity, balanced acidity and delicate oak complexity.

Pairing: Fish, white meats, risotto, pasta, cheeses.

Estate Vivlia Chora White | 75cl €39

Sauvignon Blanc, Assyrtiko | PGI Pangeon

Aromatic, clean and fresh, with exotic fruit and crisp acidity.

Pairing: Seafood, grilled fish, salads, white cheeses.

Ktima Gerovassiliou Malagousia | 75cl €42

Malagousia | PGI Epanomi | Partly vinified in French oak
Rich, floral and fruity, with pear, mango, citron and a full palate.
Pairing: Aromatic salads, white cheeses, fish, chicken, Asian notes.

Estate Alpha Sauvignon Blanc | 75cl €44

Sauvignon Blanc | PGI Florina
Expressive and lively, with tropical fruit, lime and clear aromatic intensity.
Pairing: Ceviche, shrimp, green salads, goat cheese, fish.

Estate Alpha Chardonnay Barrel | 75cl €52

Chardonnay | PGI Florina | Fermented and aged in oak barrels
A fuller white wine, with ripe fruit, subtle oak, creamy texture and a long finish.
Pairing: White meats, oily fish, smoked fish, creamy or buttery dishes.

Estate Alpha Latypes | 75cl €52

Malagousia | PGI Florina | Oak influence and fine lees ageing
A more complex and premium expression of Malagousia, with fruit, volume and finesse.
Pairing: Fish, shrimp, white meats, mature white cheeses.

Domaine Skouras Viognier Eclectique | 75cl €64

Viognier | Peloponnese | Fermented and aged in French oak barriques
Rich, aromatic and velvety, with stone fruit, flowers, honey and subtle oak notes.
Pairing: White meats, spiced dishes, oily fish, aromatic sauces.

Hatzidakis Santorini Familia | 75cl €100

Assyrtiko | PDO Santorini | Stainless steel ageing
Mineral, saline and deep, with lemon, white flowers and a long finish. Stainless steel ageing preserves the pure Santorini character.
Pairing: Oysters, white fish, seafood, Cycladic cheeses, vegetable dishes.

International Selection

Villa Maria Sauvignon Blanc Private Bin | 75cl €45

Sauvignon Blanc | Marlborough, New Zealand
Highly aromatic, with passion fruit, lime and fresh herbal notes.
Pairing: Salads, shrimp, goat cheese, fish, sushi.

Robert Weil Riesling Tradition | 75cl €58

Riesling | Rheingau, Germany
Elegant, fruity and lively, with fresh acidity and delicate sweetness.
Pairing: Spicy dishes, Asian flavours, pork, shrimp, white meats.

William Fèvre Chablis Champs Royaux | 75cl €78

Chardonnay | Chablis AOC, Burgundy, France
Elegant, mineral and citrus-driven Chardonnay from a cool climate, pure and refined.
Pairing: Oysters, lobster, white fish, poultry, butter-based dishes.

Rosé

Region of Thessaly

Dougos Xinomavro Syrah Rosé Organic | 75cl €30

Xinomavro, Syrah | Thessaly | Organic cultivation

Dry, fresh and fruity rosé with lively acidity.

Pairing: Salads, shrimp, fish, pork, Mediterranean dishes.

Domaine Zafeirakis Limniona Rosé | 75cl €38

Limniona | PGI Tyrnavos | Organic cultivation

Delicate, elegant and fresh, with red fruit and clean acidity.

Pairing: Salads, tuna, salmon, white meats, vegetable dishes.

Theopetra Estate Rosé | 75cl €39 | 15cl €10

Xinomavro | PGI Meteora | Organic cultivation

A rosé with tension, freshness and Xinomavro character.

Pairing: Vegetable dishes, fish, pork, tomato-based dishes, grilled food.

Greek Vineyard

Amoenos Vineyards Bostani Rosé | 75cl €30 | 15cl €7

Xinomavro, Syrah | Florina, Greece

Fresh, fruity and balanced, with red fruit and gentle structure.

Pairing: Salads, shrimp, salmon, pork, tomato-based dishes.

Domaine Skouras Peplo Rosé | 75cl €41 | 15cl €10

Mavrofilero, Agiorgitiko, Syrah | Peloponnese | Agiorgitiko in acacia barrels

Complex rosé with flowers, strawberry, citrus and gastronomic character. Acacia adds discreet texture and complexity.

Pairing: Fish, salads, pork, pasta, Asian flavours.

Estate Alpha Rosé | 75cl €44

Xinomavro | PDO Amyndeon

A more structured rosé, with red fruit, acidity and length.

Pairing: Salmon, tuna, white meats, stuffed vegetables, tomato-based dishes.

La Tour Melas Idylle d'Achinos | 75cl €47

Grenache, Syrah, Agiorgitiko | Fthiotida

Provence-style Greek rosé, fine, pale and elegant.

Pairing: Salads, seafood pasta, baked fish, vegetable dishes, sushi.

International Selection

Muga Rioja Rosé | 75cl €40

Viura, Garnacha | Rioja, Spain

Fresh Spanish rosé with red fruit and clean acidity.

Pairing: Tapas, salads, shrimp, fish, Mediterranean starters.

Villa Maria Blush Sauvignon | 75cl €44

Sauvignon Blanc, Merlot | New Zealand

Aromatic, fresh and fruity, with an exotic character.

Pairing: Salads, shrimp, fish, fresh cheeses, spicy dishes.

Miraval Rosé | 75cl €58

Cinsault, Grenache, Rolle, Syrah | Côtes de Provence, France

Elegant Provence rosé with finesse, freshness and pale red fruit.

Pairing: Aperitif, salads, fish, seafood, summer Mediterranean cuisine.

Red

Region of Thessaly

Dougos Rapsani Organic Viticulture | 75cl €37

Xinomavro, Krasato, Stavroto | PDO Rapsani | Organic viticulture | Oak-aged

Classic Thessalian red with red fruit, spice, structure and ageing potential.

Pairing: Red meats, lamb, goat, tomato-based dishes, mushrooms.

Winery Monsieur Nicolas Messenicola Red | 75cl €37 | 15cl €9.25

Black Messenicola, Syrah, Carignan | PDO Messenicola | 12 months in French oak barrels

Round, fruity and gastronomic, with soft tannins and subtle oak notes.

Pairing: Red meats, poultry with sauce, mushrooms, aged cheeses.

Domaine Zafeirakis Limniona Young Vineyards Bio | 75cl €44 | 15cl €11

Limniona | PGI Tyrnavos | Organic cultivation | Aged in large oak casks

Elegant, medium-bodied red, with red fruit, earthy notes and fine structure.

Pairing: Poultry, pork, mushrooms, vegetable dishes, lighter red meats.

Dougos Mavrotragano | 75cl €96

Mavrotragano | Thessaly | 18 months in French and American oak

Dense, deep, with distinctive character, black fruit, spice and a long finish.

Pairing: Beef, lamb, game, aged cheeses, rich sauces.

Greek Vineyard

Amoenos Vineyards Bostani Red | 75cl €30 | 15cl €7

Xinomavro | Florina, Greece

Fruity and pleasant, with fresh acidity and soft structure.

Pairing: Pork, red meats, tomato pasta, cheeses.

International Selection

Altos Las Hormigas Malbec Clásico | 75cl €38

Malbec | Mendoza, Argentina | No oak

Fruity, soft and full, with black fruit and gentle tannins.

Pairing: Beef, BBQ, burger, lamb, spicy meats.

Condado de Haza Crianza | 75cl €45

Tempranillo | Ribera del Duero, Spain | Oak-aged

Structured Spanish red with ripe fruit, spice and characteristic oak influence.

Pairing: Grilled meats, lamb, pork, aged cheeses.

Jim Barry The Lodge Hill Shiraz | 75cl €56

Shiraz | Clare Valley, South Australia

Rich, spicy and full-bodied, with black fruit, pepper and structure.

Pairing: Red meats, BBQ, lamb, smoky dishes.

Château La Tour de By | 75cl €62

Cabernet Sauvignon, Merlot, Petit Verdot | Médoc, Bordeaux, France | Aged in French oak barrels

Classic Bordeaux with structure, black fruit, tannins and elegant oak influence.

Pairing: Beef, lamb, game, aged cheeses, rich sauces.

Digestive

Greek Vineyard

Samos Vin Doux | 75cl €32 | 7.5cl €7

Muscat of Samos | PDO Samos | Sweet white wine

Aromatic, sweet and fruity, with apricot, ripe melon, flowers and caramel notes.

Pairing: Fruit, nuts, almond desserts, creams, delicate sweets.

Pieria Eratini Estate Efhes Eratines Sweet | 375ml €48 | 7.5cl €10

Malagousia | Pieria | Sweet white wine

Rich and aromatic sweet wine with fruity and floral intensity.

Pairing: Pavlova, white chocolate, fruit, cream desserts, almond sweets.