

WHITE WINES

5 SENSES WHITE (LANTIDES)

£15.50



Light white-yellow colour. Aromas of white flowers, with notes of rose petal. Pleasant refreshing acidity leads on to a rich, round feel with a lemony aftertaste.

THISBE (KEO)

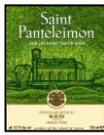
£18.00



Light bodied, **medium dry**, fruity wine with a distinctive floral aroma. Apples and grapefruit on the palate with a hint of lively citrus.

SAINT PANTELEIMON (KEO)

£18.00



Medium sweet, balanced acidity, easy to drink with a floral aroma and mellow palate of stone fruit and citrus. It will accompany nicely light dishes and salads and equally well go together with desserts.

MAKEDONIKOS (TSANTALI)

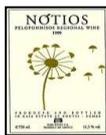
£18.50



Crystal clear white with fresh green hues. White flower and lavender aromas mingle with fruity notes and toasted bread. Balanced acidity and refreshing aftertaste.

NOTIOS WHITE (GAIA)

£25.50



A wine of wonderful character. The Moschofilero grape (Arcadia) gives a vibrant floral note while Roditis (Corinth) adds a lemony touch. Initially sweet with refreshing acidity, light mineral taste and lemon at the finish.

THALASSITIS AO SANTORINI (GAIA)

£32.00

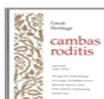


From Assyrtiko grapes of Santorini. Aromas of citrus, honeysuckle, pepper and tart apples. Initial sweetness leads to acidity and the salty mineral taste of the volcanic terroir for a crisp finish. A superb wine full of personality.

ROSÉ WINES

GREEK HERITAGE ROSE (CAMBAS)

£16.50



Fresh with a brilliant pink colour, intense aroma of red fruits (cherry, tomato) vibrant, with a long aromatic aftertaste.

RODOCHROUS ROSE (LANTIDES)

£22.00



Potent nose of rose, peach and raspberry with a rich and balanced palate of fresh forest fruits. Matured for a month in French oak barrels which gives it an interesting dimension of secondary spicy aromas.

RETSINA

RETSINA (KOURTAKI)

£15.00



A traditional robust wine characterised by its pine resin flavour. A favourite in the Greek tavernas and has gained, in recent years, widespread popularity for its unique taste.

RED WINES

5 SENSES RED (LANTIDES)

£15.50



Brilliant, deep violet colour. Intense aromas of black cherries and blackberries. On the palate it has medium body, moderate acidity with smooth tannins and great fruit intensity. The finish is spicy, long and persistent.

MAKEDONIKOS (TSANTALI)

£18.50



Bright ruby red with a hint of violet, a sign of its youth and freshness. Made with grapes from Northern Greece. Ripe red fruit emerge, as do redcurrant aromas. Soft tannins offer a silky sensation.

NAOUSSA (BOUTARI)

£23.00



Deep red with a strong personality. A rich bouquet of ripe red fruit and aromas from ageing (cinnamon, wood) followed by chocolate and vanilla. Full-bodied, balanced with soft tannins at the finish.

NEMEA (LANTIDES)

£24.50



A elegant wine with gentle tannins, rich body and a nice balance between acidity, barrel and fruit. Aromas of spices such as cinnamon, cloves and pepper. On the palate stone fruits of cherry and dried plum.

NOTIOS RED (GAIA)

£26.50



Modern, young, yet sophisticated wine with a carpet of red fruit and a cut of fresh acidity. Deep colour with a discreet woody scent. A low tannin underscores its rich, well structured, velvety body.

CAVA CAMBAS RESERVE (CAMBAS)

£38.00



This exquisite red has a unique appearance in a mud covered bottle. Deep ruby colour, mature bouquet (vanilla, cinnamon) and soft fruity flavour. Medium to full body with long aftertaste. Fine balance of currant, blackberry and oak. Only produced in vintage years.

DESSERT WINES

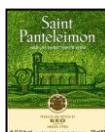
ST. JOHN COMMANDARIA [CYPRUS] (GLASS 50ML) £3.50



This unique fortified red wine (status 'appellation of origin') from Cyprus appreciated since ancient times was made famous by the Knight Templars of St John during the 12th century crusades when they consumed the wine at their head quarters (Grande Comanderie) at the castle of Kolossi near Limassol. Charmingly sweet, powerful bouquet of dried fruits (raisin, fig), spices and oak. It is rich, luscious and full-bodied.

SAINT PANTELEIMON (KEO)

£18.00



Medium sweet, balanced acidity, easy to drink with a floral aroma and mellow palate of stone fruit and citrus. It will accompany nicely light dishes and salads and equally well go together with desserts.