

House Wine

Cambas Greek Heritage

Red



A bright dry red with a pleasant ripe grape aroma of red fruits. Very easy to drink and smooth on the palate. Deep ruby colour, soft mature bouquet with a hint of vanilla and cinnamon. Full-bodied with a fine balance of ripe currant, blackberry and oak overtones.

(100% **St George**)

White



A fresh and very pleasant dry white wine, with pale yellow colour. It has a subtle flowery aroma and a smooth soft taste. Very refreshing and clean on the palate. Will accompany nicely dishes with salads, cheese, fish, seafood and any light Mediterranean dishes.

(100% **Savatiano**)

Rosè



A fresh wine with a brilliant pink colour, intense aroma of red fruits (cherry, tomato) pleasant taste, nervous with long aromatic aftertaste. A good choice for our Meze Banquets as it will fit nicely amongst the various flavours.

(**Roditis, St George**)

Bottle (750ml)	14.50
Large Glass (250ml)	4.90
Regular Glass (175ml)	3.60

Retsina

Retsina (Kourtaki) [Greece] 13.50



A traditional dry white wine characterised by its pine resin flavour. A favourite in the traditional Greek tavernas and has gained, in recent years, popularity amongst wine drinkers world wide with its unique taste. Produced from **Savatiano** grapes grown in Attica. Its robust nature makes it a good companion to our Meze dishes with the diverse flavours.

Ritinitis Nobilis (Gaia) [Greece] 18.50



The only high quality retsina available in the market today. Made from meticulously selected **Roditis** grapes. Combining these low-yield grapes with a calculated quantity of resin from the Pinus Halepensis pine tree, results in a refreshing taste balanced perfectly between pine and grapes. On the nose hints of mint and eucalyptus. Its lively citrus expression co-existing with aromatic pine within a soft and creamy palate.

White Wines (Medium & Sweet)

Thisbe (KEO) [Cyprus]

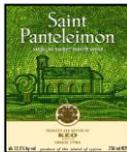
16.50



Light bodied, **medium dry**, elegantly fruity wine with a distinctive floral aroma. You get apples and hints of peach on the palate. Produced from the indigenous **Xynisteri** grown at the Akamas region in Paphos. The grapes are cropped early in order to obtain low alcohol content.

Saint Panteleimon (KEO) [Cyprus]

15.50



A **medium to sweet** wine, easy to drink with a rich floral aroma and mellow palate of stone fruit and citrus. Made from **Xynisteri** grapes grown at a high altitude. Matures in special stainless steel vessels at low temperatures and bottled at isothermic cellars. Can accompany from light appetizers to desserts.

White Wines

Makedonikos White (Tsantali) [Greece]

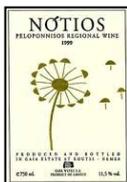
16.50



A fruity semi dry wine with a light body. Crystal clear with fresh green hues. Characteristic white flower and lavender aromas mingle with fruity notes and toasted bread. Balanced acidity with pleasant taste and a refreshing aftertaste.

Notios White (Gaia) [Greece]

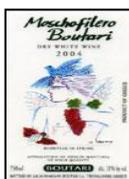
19.50



Notios means the 'southerner'. Two varieties, **Moschofilero** from the Arcadian plateaus, gives a vibrant floral flavour while **Roditis**, from the Corinthian slopes, adds a smooth lemony character. Their matching is both elegant and harmonious. Initially sweet with refreshing acidity, light with mineral taste and a sense of lemon at the finish.

Moschofilero (Boutari) [Greece]

18.50



Pleasant and fresh from the semi aromatic **Moschofilero** grape. A brilliant, crystal-clear, white yellow colour with green tints. On the nose, intense floral (white rose) and fruity (melon and citrus) aromas. A well balanced, full bodied wine which is fruit forward with light floral notes, a long aromatic aftertaste of orange blossom and grapefruit with a somewhat crisp finish..

Thalassitis AO Santorini (Gaia) [Greece]

24.00



Thalassitis (of the sea) from the **Assyrtiko** grape of Santorini is a wine of remarkable character. Subtle aromas of citrus, honeysuckle, pepper and an edge of tart apples. The first sweet assault quickly makes way for acidity and the salty mineral taste of the volcanic terroir that lead to a crisp finish. A food wine full of personality.

Rosé Wines

Makedonikos Rosé (Tsantali) [Greece]

16.50



A refreshing semi dry rosé with hints of strawberries made from a blend of **Xinomavro** and **Moschomavro** varieties found in Northern Greece. On the palate raspberry jam-like flavours. Displays a round and full taste with a surprisingly clean finish.

Red Wines

Makedonikos Red (Tsantali) [Greece]

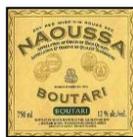
16.50



This light and fruity semi dry red wine is elegantly scented with crushed raspberries and cranberries. Made from a blend of **Xinomavro** and **Cinsault** varieties. Bright ruby red with a hint of violet, a sign of its youth and freshness. A lively, lightly tannic wine with silky soft palate revealing a balanced fruity structure.

Naoussa (Boutari) [Greece]

18.50



A wine from the **Xinomavro** grape grown in northern Greece. Deep red in colour with a great personality. It gives off a rich bouquet of ripe red fruit that comes with ageing in oak casks (cinnamon, wood) followed by hints of chocolate and vanilla. Full-bodied, well-balanced, with soft tannins at the finish.

Notios Red (Gaia) [Greece]

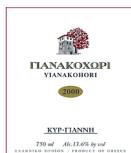
19.50



Notios (the Southerner) is made from low-yield **St George** grapes grown on the hills surrounding Nemea. An ultra modern, young, yet sophisticated wine with a velvet carpet of red fruit and a cut of fresh acidity. Deeply coloured with a discreet woody scent. A low tannin content underscores its rich, well structured, velvety body.

Yiannakohori (Kir Yianni) Greece] - 2003/2004

22.00



[**Merlot**, **Xinomavro**] Intense pomegranate red colour and a rich, complex bouquet that discreetly highlights white pepper and cedar. Good acidity and big structure with balance between fruit and tannins. Becomes more supple with ageing. Flavours of dried plum, raspberry, mint with a hint of cinnamon.

Dessert Wines

St. John Commandaria [Cyprus] (50ml)

3.50



This is a lovely sweet fortified wine from Cyprus with a powerful bouquet filled with dried fruits (raisin, fig), spices and oak. It is luscious and full-bodied. A great way of ending your meal especially with a dessert.