**WHITE WINES / WEISSWEINE**

**GREEK VINEYARDS**

**MUSES ESTATE 9**

*PGI Thiva - Assyrtiko, Trebbiano, Sauvignon blanc*

Dry, gentle aromas and depth of acidity, pairs well with fish, seafood and poultry.

**RODOS 2400**

*PDO Rhodes - Athiri*

Celebrating the 2400 years since the foundation of the city of Rhodes, a wine dry, rich with fine balanced mouth. Suits well with shrimps, crayfish and fish from the charcoal.

**EX ARNON ORGANIC**

*PGI Chalkidiki - Assyrtiko, Sauvignon blanc*

Dry, light and fresh mouthfeel, with good, balanced and fruity aftertaste. Pairs well with grilled seafood and salads.

**PLOES AMALAGOS**

*Drama - Assyrtiko & Chardonnay*

Bursting with lemon and citrus fruit, fresh and crisp. Goes well with grilled fish or light noodles.

**KATOGI AVEROF**

*PDO Drama - Roditis, Chardonnay*

Harmonious balance and aftertaste. Accompanies well pasta with white sauces, seafood and poultry.

**MANTINIA TSELEPOS**

*PDO Mantinia - Moschofilero*

From carefully selected vineyards, exceptional freshness with crisp and clean finish. Those who love Moscato d’Asti, need to explore this variety.

**ALPHA ESTATE SINGLE VINEYARD TURTLES**

*PGI Florina - Malagouzia*

The “new kid on the block” in the aromatic grape varieties. Round and mellow on the palate, a classy wine with long finish and persistent aromas. Excellent with green salads, pasta, low fat fish, and Greek seafood Meze.

**KIR YIANNI SAMAROPETRA**

*PGI Florina - Sauvignon Blanc*

Rich mouth with long and aromatic aftertaste. Delicious as an aperitif or with fish, seafood, Asian cuisine, white meat or classic Mediterranean dishes.
KTIMA GEROVASILEIOU
PGI Epanomi - Malagouzia & Assyrtiko
A pioneering blend of two indigenous grapes. Refined, rich, harmonious, pleasant vitality & lemony finish. Enjoy it with shellfish, white meat with light sauces, pasta dishes, Mediterranean and Asian cuisine.

BIBLIA CHORA
PGI Pangeo - Sauvignon blanc & Assyrtiko
The result of marrying the cosmopolitan and aromatic Sauvignon Blanc varietal with our own expansive Assyrtiko. Excellent with fried or grilled fish, seafood platters and green salads with fresh or dried fruit.

ESTATE ARGYROS
PDO Santorini - Assyrtiko
Assyrtiko from its most impressive region and place of origin, giving the full expression of the variety and the volcanic soil and microclimate of Santorini. Complex wine with strong personality, delicate aromas and minerals. Full body, lean, balanced and crisp aftertaste. Great with fat fish, poultry, pork and smoked cheeses.

OVILOS
PGI Pangeon – Assyrtiko & Semillon
The Semillon’s aromatic expression and high ageing ability are complemented by the strength, structure and exceptional acidity the Assyrtiko offers. Its rich complexity is in perfect balance with the wealth of aromas of fruit, honey and nuts, and its refreshing acidity. Perfect with large grilled fish, seafood risotto, sushi & duck.

MOSCHATO RODOU (DESSERT WINE)
PDO Rhodes – Moschato white & Moschato Trani
Naturally sweet white wine, with a rich sweet fresh taste and citrus peels & rose aromas. Pairs well with blue cheese, duck and orange dishes or you may enjoy it by itself at the end of a meal.

INTERNATIONAL VINEYARDS
CASA LAPOSTOLLE D’ ALAMEL
Chile, Central valley - Cbardonay
From Central Valley region, world renowned for the quality of its wines, a fresh wine with good acidity, nice texture & persistent finish. Good companion for salmon and tuna.
PINOT GRIGIO CAMPAGNOLLA
*Italy, Veneto - Pinot Grigio*
Excellent as aperitif, elegant, clean & pleasant green apple aftertaste.

SPY VALLEY
*New Zealand, Malborough - Sauvignon Blanc*
From its surrogate motherland, New Zealand and its flagship region Malborough producing of the best Sauvignon Blanc in the world.
A delicious wine with intense flavors. Full, ripe and rich, with powerful fruit flavors, fine structure and mouthwatering finish.
Pairs perfectly with seafood and salads.

**RED WINES / ROTWEINE**

**GREEK VINEYARDS**

**MUSES ESTATE 9**
*PGI Thiva - Cabernet, Merlot, Syrah*
Dry, soft and pleasant with light hints of black pepper and a delicate pleasant finish. Pairs well with meat with light red sauces and red fish.

**EX ARNON ORGANIC**
*PGI Chalkidiki - Xinomavro, Syrah*
One easy drinking daily wine, with hints of spice and red fruits. Can pair well with richer seafood dishes and cheese pairings.

**PARANGA KIR YIANNI**
*PGI Macedonia - Merlot, Xinomavro, Syrah*
Very aromatic with expressive character of red fruits and spicy notes. Rich, light and refreshing, is easy to drink and pairs well with pasta, vegetarian dishes and barbeque delights.

**ARCHONTIKO**
*Rhodes - Avgoustiatis, Mantilaria*
Round balanced mouth, pairs well with lamb and red meat in red sauces.

**NEMEA TSELEPOS**
*PDO Nemea - Agiorgitiko*
From Nemea, very famous for Agiorgitiko grapes, a marvelous and refined balance of spice aromas, dark berries and some smoke. Similar to a Merlot with a bit more spice!

**RAPSANI NTougkos**
*PDO Rapsani - Xinomavro, Krasato, Stavroto*
Elegant mouth, with tight tannins and high levels of freshness. A robust wine that goes well with meat cooked in rich sauces. If you enjoy blends from Rhone, you should definitely try Rapsani.
ALPHA ESTATE SINGLE VINEYARD

PGI Florina - Syrah
A beautiful fruit silky and ripe Syrah. Generous, full bodied, robust with a velvety taste. Pairs well with red meat and well matured smooth cheeses.

AMETHYSTOS LAzaridi

PGI Drama - Cabernet Sauvignon, Merlot, Agiorgitiko
Warm and full, unrolling its richness and noble tannins. Fruity aromas and spices return in the aftertaste. Ideal companion for red meats, big fond of lamb but also great joy with red sauce beef cassoulet or soft mature cheese like brie and camembert.

KIR YIANNI DYO ELIES

PGI Imathia - Syrah, Merlot, Xinomavro
From selected blocks of Naousa vineyards, showing rich character of vanilla, caramel and smoky notes. Rich structure on the mouth and a lipsmacking freshness creating lingering and spicy finish. Just gorgeous! Pairs well with meats with bold aromatic taste.

BIBLIA CHORA OVILOS

PGI Pangeon - Cabernet Sauvignon
A marvelous wine with long aging process, full bodied, rich flavours and impressive structure, artful balance and long finish. Pairs excellent with steaks, red meats with fruits sauces, big poultry like duck and turkey.

AMANDIA (DESSERT WINE)
Rhodes - Mandilaria
Naturally sweet red wine, pleasantly sweet and fresh. Goes well with strawberry & chocolate cakes or cold by itself at the end of a meal.

INTERNATIONAL VINEYARDS

RACCOLTO NERO D’AVOLA ORGANIC
Italy, I.G.T Terre Siciliane - Nero D’ Avola, Cabernet Sauvignon
Typical red of southern Italy, warm with aromatic richness and exuberant structure in the mouth. A food wine that pairs well with roast or cooked red meat.

CHATEAU MOTTE MAUCOURT BORDEAUX
France, Bordeaux Supérieur Rouge AOC - Merlot, Cabernet Sauvignon
A rich wine that is all about fruits and acidity and goes well with red meats.

BROQUEL MALBEC
Argentina, Mendoza Valley - Malbec
From Mendoza Valley world renowned for its Malbec’s, a rich, balanced, spicy and crowd friendly Malbec. No doubt it calls for a great juicy steak!
ROSE WINES / ROSEWEINE

**GREEK VINEYARDS** 150ml GLASS / BOTTLE

**MUSES ESTATE 9**
**PGI Thiva - Syrah, Mouchtaro**
Aromas of small forest fruits and strawberry, long aftertaste with hints of pepper. Pairs well with spicy sushi, fish and fried dishes.

5.50€ / 23€

**EX ARNON ORGANIC**
**PGI Chalkidiki - Xinomavro, Grenache Rouge**
A Semi Dry, party pleaser rose wine, with intense fruity mouth and a long pleasant sweet aftertaste, perfect for summer.

26€

**CAVIROS ROSE**
**Tbiva - Cabernet, Merlot, Grenache rouge & Moschato**
An easy drinking, light wine with rose aromas. Accompanies well pasta, salads, fruits and chicken.

19€

**KIR YIANNI AKAKIES**
**PDO Amyndeon - Xinomavro**
Aromas of strawberry and forests fruits to seduce you to its pungent intensity and a lingering fruity aftertaste. Great on its own as an aperitif or matched perfectly with roasted chicken, salmon or tuna dishes and Mediterranean or Asian cuisine.

28€

**GRANDROSE**
**Rhodes - Mantilaria**
A medium bodied fresh rose with some minerality and notes or red berries.

31€

**ALPHA ESTATE ROSE**
**PDO Amyndeon - Xinomavro**
Bright rose color, fruity nose with rich expression, rose petals and strawberries. Well balanced mouth, quite full, fat but balanced. Well paired with local cuisine & pastas as well as with Exotic cuisines.

42€
SPARKLING WINES / SCHAUMWEINE

125ml GLASS / BOTTLE

CAIR BRUT  
PDO Rhodes - Athiri  
Rich thin bubbles, very balanced mouth with the right doses of fruit and acidity. Try it with Greek appetizers, finger food & delicate seafood flavours.  

TOSTI PROSECCO DOC  
Italy, Veneto  
Gently sparkling, crisp off-dry that boasts fresh fruity flavours complemented by swirl of mineral. The perfect aperitif.  

KIR YIANNI AKAKIES ROSE SPARKLING  
PDO Amyndeon - Xinomavro  
An abundance of bubbles, showcasing a smart balance between acidity and sugars. Unique and delicious! Great before or after meal and pairs well with Mediterranean and spicy Asian dishes.  

CHIMERA  
Rhodes - Chardonnay, Athiri, Assyrtiko, Malagouzia  
Sparkling with saffron  
Traditional champenoise method with the addition of Krokus Kozanis. Extraordinary nose, complexity of aromas, creamy mouth, seductive slim bubbles and a strong aftertaste.  

MOET & CHANDON  
France, Champagne  
House flagship from the biggest Champagne brand in the world. Deep & complex nose to start with, a round body & harmonious fruity flavours, bursting notes of toasted hazelnuts, buttery shortbread & touch of pepper to spice things up a wee bit!  

DOM PERIGNON  
France, Champagne  
Vintage Champagne at its best! Stone fruits and woody, vanilla, slightly brioche-like on the nose. On the palate the fruit is majestic, ripe and profound with wine's power being remarkably restrained to indulge you in various sensations!
### Beers and Ciders

<table>
<thead>
<tr>
<th>Beer/Cider</th>
<th>Volume</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Mythos - Greek Lager</td>
<td>330 ml</td>
<td>4,00€</td>
</tr>
<tr>
<td>Budweiser - Lager</td>
<td>330 ml</td>
<td>4,00€</td>
</tr>
<tr>
<td>Budweiser - Non Alcohol</td>
<td>330 ml</td>
<td>4,00€</td>
</tr>
<tr>
<td>Corona - Lager</td>
<td>330 ml</td>
<td>5,00€</td>
</tr>
<tr>
<td>Franziskaner Hefe - Weissbier</td>
<td>500 ml</td>
<td>6,25€</td>
</tr>
<tr>
<td>Leffe - Belgian Ale</td>
<td>330 ml</td>
<td>6,00€</td>
</tr>
<tr>
<td>Warsteiner - German Pilsner</td>
<td>330 ml</td>
<td>5,00€</td>
</tr>
<tr>
<td>Kopparberg - Mixed Fruits Cider</td>
<td>500 ml</td>
<td>5,50€</td>
</tr>
<tr>
<td>Kopparberg - Strawberry Lime Cider</td>
<td>500 ml</td>
<td>5,50€</td>
</tr>
</tbody>
</table>

### Aperitifs and Digestives

<table>
<thead>
<tr>
<th>Drink</th>
<th>Volume</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Dubonnet</td>
<td>50 ml</td>
<td>5,00€</td>
</tr>
<tr>
<td>Limoncello</td>
<td>50 ml</td>
<td>5,00€</td>
</tr>
<tr>
<td>Fernet Branca</td>
<td>50 ml</td>
<td>6,00€</td>
</tr>
<tr>
<td>Grappa</td>
<td>50 ml</td>
<td>5,50€</td>
</tr>
<tr>
<td>Mastic</td>
<td>50 ml</td>
<td>5,00€</td>
</tr>
</tbody>
</table>

### Non Alcohol Refreshments

<table>
<thead>
<tr>
<th>Drink</th>
<th>Volume</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Soft Drinks</td>
<td>330 ml</td>
<td>3,70€</td>
</tr>
<tr>
<td>Ice Tea</td>
<td>330 ml</td>
<td>3,70€</td>
</tr>
<tr>
<td>Mineral Water</td>
<td>1 LT</td>
<td>3,50€</td>
</tr>
<tr>
<td>Sparkling Water</td>
<td>1 LT</td>
<td>3,90€</td>
</tr>
<tr>
<td>Perrier Sparkling</td>
<td>330 ml</td>
<td>3,50€</td>
</tr>
<tr>
<td>Juices</td>
<td></td>
<td>3,50€</td>
</tr>
<tr>
<td>Fresh Orange Juice</td>
<td></td>
<td>4,90€</td>
</tr>
</tbody>
</table>