Avli tou Thodori

ΟΡΕΚΤΙΚΑ | APPETIZERS

Ψωμί ή πίτα ανα άτομο Bread or pita bread per person	2,00€
Τζατζίκι Tzatziki	7,00€
Ταραμοσαλάτα Roe fish salad (dip)	7,50€
Φρέσκιες τηγανητές πατάτες Homemade fresh fried potatoes	6,50€
Κολοκυθάκια τηγανητά Fried zucchini	9,50€
Αυγά μάτια με τριμμένες τηγανητές πατάτες Fried eggs with grated fried potatoes	13,00€
Φέτα σε φύλλο με μέλι και σουσάμι Feta cheese wrapped in pastry with honey and sesame seeds	13,50€
Μαστέλο Χίου στην λαδόκολλα ψημένο στον φούρνο με ντοματίνια και λάδι βασιλικού Mastello cheese of Chios baked in the oven with cherry tomatoes and basil oil	14,50€
Ψητά λαχανικά με σάλτσα από γιαούρτι Grilled vegetables with yogurt sauce	14,00€
Μανιτάρια Μυκόνου σχάρας (πλευρώτους) με σκορδόλαδο και διάφορα αρωματικά βοτανα Grilled Mykonian mushrooms (plevrotous) with garlic oil and various aromatic herbs	15,00€
Τάρτα με διάφορα μανιτάρια, πράσο και κατσικίσιο τυρί Tart with various mushrooms, leek and goat cheese	17,00€
Κρεμμυδόπιτα Local onion pie	15,00€
Κεφτεδάκια με σάλτσα ντομάτας Meat balls with tomato sauce	14,00€
Μελιτζάνα ιμάμ με τριμμένη φέτα Stuffed eggplants with tomatoes, onions and feta	13,00€
Καρπάτσιο μοσχαρίσιο με σως σπιτικής μαγιονέζας Beef carpaccio with homemade mayonnaise sauce	21,00€

ΣΑΛΑΤΕΣ | SALADS

Χωριάτικη σαλάτα Greek salad	12,50 €
Σαλάτα του Καίσαρα με ψητό κοτόπουλο, παρμεζάνα και κρουτόν σκόρδου Ceasar salad with grilled chicken, parmesan and garlic croutons	17,00 €
Μεσογειακή σαλάτα με σπανάκι, ξερά σύκα, ανθότυρο και σως από πορτοκάλι, ταχίνι, μέλι Mediterranean salad with spinach, dried figs, anthotiro cheese and orange, tahini, honey dressing	15,00 €
Μύκονος, αλμύρα με ντομάτα, παξιμάδι, ξινότυρο και βινεγκρέτ ντομάτας, σκόρδου Mykonos, almyra greens with tomatoes, rusk, xinotiro cheese and tomato, garlic vinaigrette	14,00 €
Πολύχρωμη κινόα με ψητά λαχανικά, αβοκάντο και σως εσπεριδοειδών αρωματισμένη με τζίντζερ Colourful quinoa with grilled vegetables, avocado and citrus dressing flavoured with ginger	16,00 €
Μπρόκολο σαλάτα με τραγανό μπέικον καβουρδισμένα αμύγδαλα, σταφίδες και σως μαγιονέζας Broccoli salad with crispy bacon, roasted almonds, raisins and mayonnaise dressing	14,00 €
Σαλάτα burrata με ντοματίνια και σως πέστο Burrata salad with cherry tomatoes and pesto dressing	16,00 €
Σαλάτα με παντζάρια, φασολάκια, μπάλες από κατσικίσιο τυρί, καρύδια και βινεγκρέτ παντζαριού, σκόρδου Salad with beets, green beans, goat cheese balls, walnuts and beetroot, garlic vinaigrette	15,00 €
Πράσινη σαλάτα με ταλαγάνι Μεσσηνίας, μαρμελάδα ντομάτας και σως με μουστάρδα, οξύμελο, βαλσάμικο Green salad with talagani cheese of Messinia, tomato jam and mustard, honey, balsamic dressing	16,00 €
Πράσινη σαλάτα με γαρίδες σχάρας, ντοματίνια και σως από μηλόξιδο, μουστάρδα, κάπαρη Grilled shrimps on a bed of mixed green salad with cherry tomatoes and cider vinegar, mustard, capers dressing	24,00 €

ΨΑΡΙΑ & ΘΑΛΑΣΣΙΝΑ
FISH & SEAFOOD

Appetizers

Μύδια αχνιστά με φινόκιο και σαφράν Steamed mussels with finocchio and saffron	17,00 €
Γαρίδες* πανέ με πικάντικη μαγιονέζα χορσράντις και τζινζερ πίκλα Shrimps* fried breaded with spicy mayonnaise horseradish and pickled ginger	22,00 €
Χταπόδι σχάρας με φάβα και κρεμμυδάκια στιφάδου Grilled octopus with fava beans and baby onions	19,00 €
Μπακαλιαροκεφτέδες με σως ταρτάρ Cod Fritters with tartare sauce	15,00 €
Γαύρος τηγανητός Fried anchovies	12,50 €
Καλαμαράκια* τηγανητά με σως ταρτάρ Fried Calamari* with tartare sauce	17,50 €
Σαρδέλα σχάρας με κάπαρη και κρεμμύδι ξερό Grilled sardines with capers and onions	14,50 €
Ταρτάρ σολομού πάνω σε σαλάτα με αβοκάντο και αγγούρι Salmon tartare on avocado and cucumber salad	22,00 €
Σεβίτσε λαβράκι σε πορτοκάλι, λεμόνι, φρέσκο κόλιανδρο και κόκκινη πιπεριά Sea bass ceviche in orange, lemon, fresh coriander and red pepper	23,00 €
Σεβίτσε με διάφορα ψάρια ημέρας και λαχανικά, σε leche de tigre Ceviche with various fish of the day and vegetables, in leche de tigre	22,00 €
Γαρίδες* σαγανάκι με ντομάτα,ούζο και πουρέ μελιτζάνας με κατίκι Δομοκού Shrimps* saganaki with tomato,ouzo and side of eggplant mash with Katiki cheese	

Main Dish

Καλαμάρι* ανοιχτό σχάρας πάνω σε τσιγαριστά χόρτα με ντομάτα, σκόρδο, κρεμμύδι και μαύρο ταραμά Open-grilled calamari* on stir fried greens with tomato, garlic, onion and black roe fish (dip)	21,00 €
Σολομός σχάρας σερβιρισμένος με άγριο ρύζι και φακές Grilled Salmon with wild rice and lentils	25,00 €
Λαβράκι φιλέτο σχάρας με βραστά λαχανικά και σως λεμόνι, κάπαρη και λιαστή ντομάτα Grilled sea bass fillet with boiled vegetables and lemon capers, sun-dried tomato sauce	24,00 €
Φαγκρί φιλέτο σωτέ πάνω σε πικάντικο πουρέ με τσορίθο και σως μαγιονέζας μαιντανού Saute red snapper fillet with spicy purée with chorizo and parsley mayonnaise sauce	28,00 €
Φιλέτο σφυρίδας σε βελουτέ σως με σαφράν και σπανακόρυζο Golden grouper fillet in velouté saffron sauce with spinach risotto	45,00 €
Γαρίδες Jumbo* σχάρας με συνοδευτικό της επιλογής σας Jumbo Shrimps* on the grill with side of your choice	Ρωτήστε για τιμή Ask for price
Αστακός* σχάρας με συνοδευτικό της επιλογής σας Lobster on the grill with side of your choice	Ρωτήστε για τιμή Ask for price
Φρέσκα ψάρια ημέρας με συνοδευτικό της επιλογής σας Fresh fish of the day with side of your choice	Farm fishes / kg 60,00 € Ocean fishes / kg 90,00 €

ΚΡΕΑΤΙΚΑ
MEAT IN JOSPER

Σουβλάκι κοτόπουλο (μπούτι) με τηγανητές πατάτες και ντιπ γιαουρτιού Chicken Souvlaki (thigh) with fresh fries and yogurt dip	17,00 €
Κοτόπουλο φιλέτο γεμιστό με καπνιστό τυρί και μανιτάρια σερβιρισμένο με φρέσκα ζυμαρικά Chicken fillet stuffed with smoked cheese and mushrooms served with fresh pasta	23,00 €
Σνίτσελ κοτόπουλο με τηγανητές πατάτες και σως λεμόνι, τζίντζερ Chicken schnitzel with fresh fries and lemon, ginger sauce	18,00 €
Ανοιχτό μπέργκερ μοσχαριού με τυρί, μπέικον, ντομάτα, κρεμμύδι και πατάτες τηγανητές Open Beef Burger with cheese, bacon, tomato, onions and village fries	18,00 €
T-bone steak (γάλακτος) με λαχανικά σχάρας και πατάτες baby με μυρωδικά T-bone steak (veal) with grilled vegetables and baby potatoes with herbs	34,00 €
Picanha Black Angus σερβιρισμένη με πατάτες baby Picanha Black Angus served with baby potatoes	36,00 €
Flat Iron (Χτένι) σερβιρισμένο με τριμμένο καρότο και πατάτες τηγανιτές Flat Iron served with grated carrot and fries	32,00 €
Tomahawk Black Angus Μπριζόλα Μοσχαρίσια με πατάτες baby Tomahawk Black Angus Beef steak with baby potatoes	95,00 €
Χοιρινή μπριζόλα Tomahawk με τηγανητές πατάτες Pork steak Tomahawk with fresh fries	20,00 €
Κότσι από αρνάκι με δεντρολίβανο πάνω σε πουρέ πατάτας Lamb shank with rosemary gravy on mashed potatoes	26,00 €
Αρνίσιο καρέ με κρούστα μυρωδικών και νιόκι από σπανάκι Lamb rack in herbs crust and spinach gnocchi	32,00 €
Χοιρινή τηγανιά με σάλτσα μουστάρδας, φέτα και τηγανητές πατάτες Pork fried with mustard sauce, feta cheese and fresh fries	17,00 €
Ποικιλία κρεάτων σχάρας (κοτόπουλο σουβλάκι, λουκάνικο Μυκόνου, αρνίσια παϊδάκια, μπιφτέκι και πανσέτα με πατάτες τηγανητές) Mix grill meat platter (chicken souvlaki, mykonian sausage, beef burger, lamb chops and pancetta with fries)	μικρή / small (2 persons) 34,00 € μεγάλη / large (4 persons) 68,00 €

ΓΕΥΣΕΙΣ ΑΠΟ ΕΛΛΑΔΑ
TASTE OF GREECE

Μουσακάς Greek Moussaka	16,00 €
Αρνάκι κλέφτικο Kleftiko (Lamb stew with vegetables and graviera cheese)	21,00 €
Παραδοσιακά γεμιστά με ρύζι και σταφίδες Traditional stuffed vegetables (tomatoes & peppers) with rice and raisins	13,00 €

ΠΑΣΤΑ-ΡΙΖΟΤΟ | PASTA-RIZOTO

Σπαγγέτι με θαλασσινά και απαλή σως από σκόρδο και μαϊντανό 25,00 €
Seafood spaghetti with sauce of garlic and parsley

Καλαμαράδα με scialatelli, καρέ ντομάτας, ελιές και φρέσκο βασιλικό 21,00 €
Scialatelli with calamari, tomato cubes, olives and fresh basil

Αστακός* 400-450gr με κριθαράκι και φρέσκια ντομάτα 52,00 €
Lobster* 400-450gr with orzo (greek pasta) and fresh tomato

Λινγκουίνι με σολομό και άνηθο 20,00 €
Linguini with salmon and dill

Σπαγγέτι alla chitarra με πέστο από φυστίκι Αιγίνης, αυγοτάραχο και ταρτάρ τόνου 29,00 €
Spaghetti alla chitarra with pistachio pesto, fish roe and tuna tartare

Στριφτάρια χωριάτικα με καπνιστό χοιρινό και ξινότυρο Μυκόνου 19,00 €
Traditional swivels with smoked pork and mykonian xinotiro (sour white cheese)

Ριγκατόνι με κοτόπουλο και σάλτσα λιαστής ντομάτας 17,00 €
Rigatoni with chicken and sun dried tomato sauce

Σπαγγέτι al pesto με βασιλικό, παρμεζάνα και κουκουνάρι 12,00 €
Spaghetti al pesto with basil, parmesan and pine nuts

Ραβιόλι γεμιστό με τυρί ricotta, σπανάκι και σάλτσα ντομάτας 15,00 €
Ravioli stuffed with ricotta cheese, spinach and tomato sauce

Ριζότο με μανιτάρια πορτσίνι και λάδι τρούφας 21,00 €
Risotto with porcini mushrooms and truffle oil

Ριζότο με γαρίδες*, σπαράγγια και λεμονόχορτο 24,00 €
Risotto with prawns*, asparagus and lemon grass

ΠΙΤΣΑ-ΣΝΑΚΣ | PIZZA-SNACKS

ΜΑΡΓΑΡΙΤΑ (τυρί, σάλτσα ντομάτας) 12,00 €
MARGARITA (cheese, tomato sauce)

ΧΩΡΙΑΤΙΚΗ (ντομάτα, φέτα, τυρί, κρεμμύδι, ελιές, κάπαρη και ρίγανη) 15,00 €
GREEK (tomato, feta, cheese, onions, olives, capers and oregano)

ΣΠΕΣΙΑΛ (ζαμπόν, τυρί, σαλάμι, σάλτσα, μπέικον, μανιτάρια και πιπεριά) 15,00 €
SPECIAL (ham, cheese, salami, sauce, bacon, mushrooms and peppers)

Steak sandwich πάνω σε τσιαπάτα με φύλλα ρόκας, καραμελωμένο κρεμμύδι και σως παρμεζάνας 16,00 €
Steak sandwich on ciabatta with rocket leaves, caramelized onions and parmesan sause

Club sandwich με τηγανητές πατάτες 14,00 €
Club sandwich (grilled chicken, bacon, ham, cheese, tomato, boiled egg and mayonnaise) with fresh fries

Club sandwich με καπνιστό σολομό, αγγούρι, κρέμα τυριού σε ψωμί ολικής και τηγανητές πατάτες 17,00 €
Club sandwich with smoked salmon, cucumber and cream cheese on whole wheat bread and fresh fries

ΟΥΖΟ | OUZO

Καραφάκι ούζο 200ml / Ouzo 12,00 €
Καραφάκι τσίπουρο 200ml / Tsipouro 13,00 €
Μοσχάτο Αμβούργου απόσταγμα σταφυλιού Τσιλιλής 200ml 17,00 €
Black Muscat grape distillate Tsililis 200ml
Μοσχάτο Απόσταγμα Μπαμπατζίμ 500ml 35,00 €
Muscat Grape distillate Babajim

ΜΠΥΡΕΣ / BEERS

Fix 330ml 5,00 €
Fix Dark 330ml 7,00 €
Fix ANEY 330ml (non-alcohol) 5,00 €
Mythos Radler 330ml 5,00 €
Carlsberg 330ml 6,00 €
Kaiser Pilsner 330ml 6,00 €
Schneider Weisse 500ml 10,00 €
Corona 330ml 8,00 €
Estrella Damm Inedit 750ml 20,00 €
Νήσος BIO Lager 330ml 7,00 €
Νήσος Pilsner 330ml 7,00 €

Mykonian Beer

Mikonu Blonde Saison 330ml 8,00 €
Mikonu Indian Pale Ale 330ml 8,00 €
Mikonu Fresh Lager 330ml 8,00 €

Draft Beer

Mythos Beer
Μικρό ποτήρι 330ml / Small glass 330ml 5,50 €
Μεγάλο ποτήρι 500ml / Large glass 500ml 8,00 €

ΑΝΑΨΥΚΤΙΚΑ | SOFT DRINKS

Coca Cola 250ml 4,00 €
Coca Cola Light or Zero 250ml 4,00 €
Πορτοκαλάδα / Epsa Orange 250ml 4,00 €
Λεμονάδα / Epsa Lemon 250ml 4,00 €
Sprite 250ml 4,00 €
Soda, Tonic Epsa 250ml 4,00 €
Ice Tea Lemon / Peach 250ml 4,00 €
Φρέσκος Χυμός Πορτοκάλι / Fresh Orange Juice 6,00 €
Fresh mixed fruit smoothie 8,00 €
Smoothies with Greek yogurt, honey and fruits 10,00 €
Σπιτικό Αναψυκτικό / Homemade beverage 5,00 €
(Lemonade with ginger, lemonade with mastiha, Pomegranate with green tea)
Νερό Ανθρακούχο / Sparkling Water 750ml 5,00 €
Νερό Ανθρακούχο / Sparkling Water 250ml 2,50 €
Νερό / Water 1lt 4,00 €

ΓΛΥΚΑ | DESSERTS

Λουκουμάδες με μέλι 14,00 €
Greek traditional donuts with honey

Προφιτερόλ με σως ζεστής σοκολάτας γάλακτος και καραμέλα 12,00 €
Profiteroles with warm chocolate sauce and caramel

Κρέμα σοκολάτας 8,00 €
Chocolate cream

Cheesecake 11,00 €
Cheesecake

Εκμέκ τσουρέκι 10,00 €
Ekmek (pastry based on Greek sweet bread with vanilia cream and pistachio)

Πάβλοβα 9,00 €
Pavlova

Τάρτα passion fruit 12,00 €
Passion fruit tart

Διάφορες γεύσεις παγωτό και sorbet per scoop 3,00 €
Various flavors of ice cream and sorbet

PREMIUM SOFT DRINKS

Fever Tree Idian Tonic 200ml 5,00 €
Fever Tree Ginger Beer 200ml 5,00 €
Fever Tree Ginger Ale 200ml 5,00 €
Fever Tree Mediterranean Tonic 200ml 5,00 €
Fever Tree Lemon Tonic 200ml 5,00 €
Three Cents Pink Grapefruit soda 200ml 5,00 €
Three Cents bergamot soda 200ml 5,00 €

ΚΑΦΕΔΕΣ | COFFEES

Ελληνικός / Greek Coffee 3,00 €
Διπλός ελληνικός / Double Greek Coffee 4,00 €
Φραπέ / Frappe 4,00 €
Φραπέ με παγωτό / Frappe with ice cream 7,00 €
Εσπρέσο / Espresso 2,00 €
Διπλός Εσπρέσο / Double Espresso 4,00 €
Φρέντο Εσπρέσο / Freddo Espresso 4,00 €
Καπουτσίνο / Cappuccino 4,00 €
Φρέντο Καπουτσίνο / Freddo Cappuccino 4,50 €
Σοκολάτα ζεστή / Chocolate hot 4,00 €
Τσάι / Tea 4,00 €
Irish Coffee 9,00 €
Milkshakes (vanilla, chocolate, strawberry) 8,00 €

Avli tou Thodori
GREEK CUISINE

Avli Tou Thodori avlitouthodori

Gluten free

Vegeterian food

*Κατά περιόδους χρησιμοποιούμε προϊόντα βαθιάς καταψύξεως.
** Στην παρασκευή τηγανητών χρησιμοποιούμε έλαια φυτικής προέλευσης.
Στις τιμές συμπεριλαμβάνεται Φ.Π.Α. 13% επί των τιμών
Δημοτικός φόρος: 0,5%, Ποσοστά σρβιτόρου: 13%
Αγορανομικοί Υπεύθυνοι: ΘΑΝΑΣΗΣ ΚΟΥΣΑΘΑΝΑΣ

Το κατάστημα διαθέτει δελτίο παραπόνων.
Complaint forms are avaialable.
Beschwerdermudar erhaltich.
Des formulaires de reclamation sont disponibles.

Ο ΚΑΤΑΝΑΛΩΤΗΣ ΔΕΝ ΕΧΕΙ ΥΠΟΧΡΕΩΣΗ ΝΑ ΠΛΗΡΩΣΕΙ ΕΑΝ ΔΕΝ ΠΑΡΑΛΑΒΕΙ ΤΟ ΝΟΜΙΜΟ ΠΑΡΑΣΤΑΤΙΚΟ ΣΤΟΙΧΕΙΟ (ΑΠΟΔΕΙΞΗ-ΤΙΜΟΛΟΓΙΟ).
CUSTOMERS RESERVE THE RIGHT NOT TO PAY UNLESS THEY ARE ISSUED A LEGAL SALES RECEIPT OR AN INVOICE.

Avli tou Thodori GREEK CUISINE

Wine COLLECTION

White Wines

	750ml	1,500ml
Malagouzia, Domaine Gerovasilliou Malagouzia, Epanomi, North Greece *Elegant wine with lemon green color, which generously expresses all the aroma of the variety. Apricot, peach, pear but also tropical fruits, and a plant sensation with notes of mint accompanied by floral aromas dominated by the rose. In the mouth it is dry, with satisfactory acidity, medium body and long aftertaste.*	44,00	88,00
Biblia Chora, Biblia Hora Estate Sauvignon Blanc - Assyrtiko, Pangeon Oros, North Greece *Bright white-yellow color. The intense herbal and herbal aromas against the background of exotic fruits in combination with exceptional acidity make it very flexible in combinations with food, but also very enjoyable.*	39,00	
4 Limnes, Estate Kir-Yianni Chardonnay-Gewurztraminer, Florina, North Greece *Intense aromas of rose petals, peach, apricot and lychee, are overlaid with notes of vanilla and tobacco from Chardonnay's 6 months maturation in oak, balance with the crunchy acidity in a great combination of these verities.*	41,00	
Sauvignon Blanc, Alpha Estate Sauvignon Blanc, Amyndeon, North Greece *Brilliantly, light yellow in color with greenish tints. Strong and lively nose, typical Sauvignon Blanc, suggesting gooseberry, passion fruits, melon, litchi with a note of honeysuckle. Crispy and well structured, reminding the nose aromas with a hint of lime. A richly textured wine with superb length and balance. A classy wine with long finish and persistent aromas.*	52,00	104,00
Chardonnay, Domaine Gerovassiliou Chardonnay, Epanomi, North Greece *Bright yellow-gold with a rich mouthfeel, honeyed texture and citrusy scents on a background of smoke and dried nuts. It has a full, rich, complex taste and can be aged for several more years due to its strength and character.*	56,00	
Santorini, Boutari Winery Assyrtiko, Santorini, Cyclades *It has medium lemon color and intense aromas of lemon, tobacco, peach, honey, orange, sourdough bread, and wet stone. Rich mouthfeel, with impressive concentration and aromas of ripe citrus, peach, and hints of saltiness and minerality. It has a moderate body and sharp acidity.*	67,00	
Ovilos, Biblia Hora Estate Assyrtiko-Semilon, Pangeon Oros, North Greece *Intense aromas of tropical fruit and grapefruit alternate with notes of lemony citrus to stimulate the senses. It has a rich, full-bodied and balanced flavour, with exceptional structure, refreshing acidity and big aromatic finish.*	72,00	144,00
Armyra, Domaine Skouras Chardonnay, Malagouzia, Nemea, North Greece *The color is green-yellow with a few greenish hues. The nose is expressive with aromas of ripe peach, tropical fruit such as pineapple and hints of lemon. Aromas of butter, bread and caramel follow. The mouth is rich, round, refreshing and balanced. The finish is long, complex, and with constant evolution.*	34,00	
Thema, Estate Pavlidis Assyrtiko, Sauvignon Blanc, Drama, North Greece *Light yellow - green color. Complex nose beginning with intense fruity aromas of exotic fruits and continuing with compounding hints of citron and peach. Well balanced and richly flavored in mouth with pleasing freshness. Clean and fruity aftertaste finishing with the characteristic crispness of Assyrtiko.*	38,00	
Dialogos, Dio Ipsi Estate Kidonitsa-Assyrtiko, Ileia, Peloponnese *It has medium lemon color with greenish hues and intense aromas of quince, lemon, bergamot, white peach, lemon blossom and pear. In the mouth it is juicy and expressive with medium body and refreshing acidity. Fresh fruits such as pear, peach, lime, lemon, quince and grapefruit are combined with herbal and floral notes.*	37,00	
Viognier, Estate Palivos Viognier, Nemea, Peloponnese *Moderately lemony, with expressive aromas of apricot, pear compote and lots of white flowers to make the nose irresistible. Along with some sweet spices like vanilla to increase the complexity. In the mouth it is creamy, with moderate acidity, rich, with juicy ripe fruits and the new barrel just enough to be heard. Long finish and complex aftertaste in an overall very good expression of Viognier.*	41,00	
Blanc de Gris, Estate Tselepos Moschofilero, Nemea, Peloponnese *Wine with exuberant aromas of white flowers, citrus fruit and orange blossom with pronounced intensity. It is characterized by its rich body in balance with its high acidity.*	35,00	
White Letter, Boutari Winery Assyrtiko – Malagouzia-Sauvignon Blanc, Amyndeo, North Greece *White Letter Boutari has pale lemon-green color and discreet aromas of lemon, lime, peach, pineapple, citron, grapefruit, unripe fig, bell pepper and lemon blossom. In the mouth it has medium (-) body and crisp acidity. Green fruits such as apple and pear are mixed with notes of citrus and white flowers.*	30,00	
Malagouzia, Alpha Estate Malagouzia, Amyndeon, Macedonia *Brilliantly, light yellow in color with greenish tints. Strong and lively nose, typical Malagouzia, suggesting rose petal with floral aromas and sweet spices, melon, litchi with a note of honeysuckle. Round and mellow on the palate, fat but balanced, high in alcohol with plenty of finesse. Well structured, reminding the nose aromas with a hint of rosemary. A richly textured wine with superb length and balance. A classy wine with long finish and persistent aromas.*	38,00	
Pinot Grigio, Castello di Butrio Pinot Grigio, Friuli – Venezia Giulia, Italy *Bright yellow color of lemon. On the nose moderate intensity of aromas, green apple, pear and acacia. Oily in the mouth with a clean and fine aromatic profile. Pleasant acidity and earthy shades.*	44,00	
Chablis, Joseph Drouhin Chardonnay, Bourgogne, France *Brilliant yellow-green color. The aromas are reminiscent of lemon, citrus, asparagus...On the palate, the first sip offers its clear-cut and fresh impression, with a nice texture. Long on the aftertaste, with fruity as well as mineral flavours; becomes slightly honeyed when the wine is more evolved.*	95,00	

Rosé Wines

	750ml	1,500ml
Idylle, La Tour Melas Grenache-Agiorgitiko-Syrah, Achinos, Central Greece *Smooth, elegant nose with dominant notes of juicy, ripe cherries and strawberries. Red apple, sanguine, and orange blossom gradually reveal themselves. The mouth is moderate (+) volume with crisp acidity. Pomegranate, strawberry, cherries, peach, pink grapefruit, citron and candied apple create a special profile for a rosé wine, very far from what we are used to. The long finish with citrus notes boosts the palate.*	44,00	88,00
Rosé, Alpha Estate Xinomavro, Amyndeon, North Greece *Bright rose color, with salmon color hints. Fruity nose with rich expression. rose petals and strawberries. Well balanced mouth, quite full, fat but balanced, reminding the nose aromas, with long aftertaste.*	51,00	102,00
Rosé, Biblia Hora Estate Syrah, Pangeon Oros, North Greece *Slightly spicy nose entices with intense aromas of summer fruits, particularly strawberry, Morello cherry and blueberry. It is an attractive local expression of the variety that is well poised with excellent structure. It's cool acidity combined with its fruity character gives an opulently textured mouthfeel and a lively finish.*	39,00	
Rosé, Domaine Costa Lazaridi Grenache Rouge, Merlot, Agiorgitiko, Drama, North Greece *Pure salmon roe. Nose with expressive aromas of red fruits such as strawberry and raspberry along with a sense of freshness reminiscent of lemon zest and caramel. In the mouth light, refreshing, crisp, exactly what you would expect when you see it served in the glass. It could be a real great alternative for Provence rosé lovers, but on its own and without comparison it is a delightful rosé wine.*	45,00	
Dianthos, Boutari Winery Xinomavro, Naousa, North Greece *Its color is bright soft rose. Its charming aroma with fresh red fruits such as strawberries and pomegranates against a background of ripe rose and orange peel. Its taste is cool with a playful acidity and the strawberry notes are embraced by sour cherry and together leave a wonderful fruity and lasting aftertaste.*	34,00	
Alma, Estate Pavlidis Syrah, Agiorgitiko, Drama, North Greece *Its color is soft salmon. Its aroma is elegant and reminiscent of cherry and raspberry, with some floral and spicy hints. Its taste is refreshing and pleasant with fruits dominating here as well.*	44,00	
M de Minuti, Château Minuti Provence Blend, Cotes de Provence, France *Light pink optically. On the nose there are aromas of peach, orange peel and red fruits. Mild in the mouth with crisp acidity and long aftertaste.*	68,00	
Miraval, Château Miraval Provence Blend, Cotes de Provence, France *Beautiful light pink color. Fantastic bouquet with delicate aromas of white fruit. Round and soft mouth with aromas of cherry, wild strawberry and traces of salt. It has a refreshing acidity, thanks to the altitude of the vineyards. Finished Balanced lasting and elegant.*	72,00	144,00

Avli® tou Thodori GREEK CUISINE

Wine COLLECTION

Red Wines

	750ml
Pinot Noir, Alpha Estate Pinot Noir, Florina, Macedonia *Depth and concentration balanced by the fresh acidity and minerality that are typical of the site. Influenced by new oak, their subdued, alluring aromas, characterized from wild cherries aromas, with hints of spiced black plums, raspberries and cocoa seduce the educated palate, as does the vibrant acidity.*	60,00
Biblia Chora, Biblia Hora Estate Cabernet Sauvignon, Merlot, Pangeon Oros, North Greece *It has a deep purple color that is almost blackish-red. Its nose brings out aromas of red fruit (gooseberries) and herbs mingled with notes of vanilla, cedar and milk chocolate. It is rich, expansive and well-structured in the mouth, with silky tannins that give it a long finish and great ageing ability.*	47,00
Avaton, Domaine Gerovassiliou Limnio, Mavroudi, Mavrotragano, Epanomi, North Greece *It has a brilliant, deep-red color and a complex bouquet of ripe dark fruits (raspberries), raisins, coffee and cacao. On the palate, gentle tannins are supported by an abundance of fruit, creating power and balance. The aftertaste continues with a repetition of the spices.*	62,00
Château Julia, Domaine Costa Lazaridi Merlot, Drama, North Greece *It has a rich red color and, on the nose, there are complex aromas of small forest fruits, mint and eucalyptus. In the mouth it has a very good concentration, it is fruity and round with strong well-worked tannins and an intense long finish.*	55,00
Syrah, Alpha Estate Syrah, Amyndeon, North Greece *Bright, deep ruby color. It has beautiful Syrah fruit silky and ripe. Rich and intricate bouquet, earthy, dominated by leather and cherry brandy aromas, with peppery and plumy background. Generous, full bodied, chewy, robust wine with a velvety taste. Vanilla, wood, mocha and toffee hints. Slightly tannic finish with long persistent aromas.*	44,00
Thema, Estate Pavlidis Syrah, Agiorgitiko, Drama, North Greece *Robust wine in every sense of the word. It has tight tannins and quite a bit of alcohol. It is very well made and ideally needs aging to calm down a bit, or strong meat to take it for a walk!*	47,00
Katogi Averoff Cabernet Sauvignon, Merlot, Agiorgitiko, Metsovo, Epirus *Katogi Averoff is a wine that could be described in just two words: Fixed Value! The first "good" Greek bottled red wine still honors its history. It can easily accompany all the grilled and cooked meats of the daily Greek table, but also can be served in a glass at any time and occasion.*	30,00
Dialogos, Dio Ipsi Estate Agiorgitiko – Syrah, Ileia, Peloponnese *Rich flavor, dark red color, intense aromas of dried fruit, tannins noticeable but discreet presence in harmonious combination with the special notes of the barrel.*	44,00
Chianti Classico, Querciabella Sangiovese, Tuscany, Italy *This great Italian red impresses with its elegance and balance. Structured tannins and a refreshing acidity. Rich and aristocratic with fruity taste and aroma. Its elegant texture is also excellent.*	78,00
Bourgogne Pinot Noir, Joseph Drouhin Pinot Noir, Bourgogne, France *A wine with aromas of red fruit, raspberries and currants. On the palate it is spicy and pleasantly silky. It is a balanced wine, without too much power and with a medium-low acidity.*	68,00
Fresh Malbec, Dona Silvina Bodegas Krontiras Malbec, Argentina *It has an intense color and combines aromas of red fruits and flowers with soft tannins, which lead to a soft aftertaste of medium duration.*	40,00

Wines by The Glass / 150 ml

Wine Glass

White

Ploes, Amalagos Wines Sauvignon Blanc - Muscat, Drama, North Greece	7,00
Malagouzia, Alpha Estate Malagouzia, Amyndeon, North Greece	9,50
Dialogos, Dio Ipsi Estate Kidonitsa - Assyrtiko, Ileia, Peloponnese	9,50

Rosé

Nautilus, La Tour Melas Grenache - Syrah - Agiorgitiko, Achinos, Central Greece	8,00
Rosé, Alpha Estate Xinomavro, Amyndeon, North Greece	12,50
Miraval, Château Miraval Provence Blend, Cotes de Provence, France	18,00

Red

Dialogos, Dio Ipsi Estate Agiorgitiko - Syrah, Ileia, Peloponnese	11,50
Bourgogne Pinot Noir, Joseph Drouhin Pinot Noir, Bourgogne, France	18,00
Château Julia, Domaine Costa Lazaridi Merlot, Drama, North Greece	14,00

Dessert Wines & Digestives

Wine Glass

By the Glass 50 ml

Visanto, Santo Wines Aidani - Athri - Assyrtiko, Santorini Cyclades	8,50
"Sole", Biblia Hora Estate Semillon, Pangeon Oros, North Greece	7,50
"Vin Doux" EOS Samos Muscat, Samos, Dodecanese	4,00
"Dark Cave", Tsililis Aged Tsipouro, Meteora, Thessaly	8,00
Tentura, Roots Spiced Liquer, Mesinia, Peloponnese	4,00

Sparkling Wines

	200ml	750ml
Prosecco Brut DOC Glera, Veneto, Italy	10,00	26,00
Bianconero Semi - Dry, Hamburg Muscat, Greece	10,00	
L'Antica Quercia Matiu Brut DOC Glera, Conegliano di Valdobbiadene, Italy		36,00
Prosecco Rosé, Montelliana Pinot Noir, Veneto, Italy		26,00
Moscato D 'Asti Moscato, Italy		26,00

Champagnes

Non-Vintage

	200ml	750ml
Moët & Chandon Brut Imperial Chardonnay, Pinot Meunier, Pinot Noir	42,00	130,00
Moët & Chandon Ice Imperial Chardonnay, Pinot Meunier, Pinot Noir		160,00
Veuve Cliquot Ponsardin Brut Chardonnay, Pinot Meunier, Pinot Noir		160,00
Moët & Chandon Rosé Imperial Chardonnay, Pinot Meunier, Pinot Noir	52,00	160,00

Vintage Brut

Dom Perignon Chardonnay, Pinot Noir	400,00
Louis Roederer, Cristal Chardonnay, Pinot Noir	500,00