

ΟΡΕΚΤΙΚΑ / APPETIZERS

Ψωμί ή πίτα ανά άτομο	2,00 €
Bread or pita bread per person	
Τζατζίκι	7,00 €
Tzatziki	
Ταραμοσαλάτα	8,00 €
Roe fish salad (dip)	
Φρέσκιες τηγανντές πατάτες	6,50 €
Homemade fresh fried potatoes	
Κολοκυθάκια τηγανητά	9,50 €
Fried Zucchini	
Αυγά μάτια με τριμμένες τηγανητές πατάτες	13,00 €
Fried eggs with grated fried potatoes	
Φέτα σε φύλλο με μέλι και σουσάμι	14,00 €
Feta cheese wrapped in pastry with honey and sesame seeds	
Μαστέλο Χίου στην λαδόκολλα ψημένο στον φούρνο με ντοματίνια και λάδι βασιλικού	15,00 €
Mastello cheese of Chios baked in the oven with cherry tomatoes and basil oil	
Ψητά λαχανικά με σάλτσα από γιαούρτι	15,00 €
Grilled vegetables with yogurt sauce	
Μανιτάρια Μυκόνου σχάρας (πλευρώτους) με σκορδόλαδο και διάφορα αρωματικά βότανα	15,50 €
Grilled Mykonian mushrooms (plevrotous) with garlic oil and various aromatic herbs	
Τάρτα με διάφορα μανιτάρια, πράσο και κατσικίσιο τυρί	17,00 €
Tart with various mushrooms, leek and goat cheese	
Κρεμμυδόπιτα	16,50 €
Local Onion Pie	
Κεφτεδάκια με σάλτσα ντομάτας	14,00 €
Meat balls with tomato sauce	
Μελιτζάνα ιμάμ με τριμμένη φέτα	13,50 €
Stuffed eggplants with tomatoes, onions and feta	
Μοσχαρίσιο ταρταρ μαριναρισμένο σε σιναπόσπορο και ντιζόν μελιού	22,50 €
Beef tartare marinated in mustard seeds and honey dijon	

ΣΑΛΑΤΕΣ / SALADS

Χωριάτικη σαλάτα	12,50 €
Greek salad	
Σαλάτα του Καίσαρα με ψητό κοτόπουλο, παρμεζάνα και κρουτόν σκόρδου	17,00 €
Ceasar salad with grilled chicken, parmesan and garlic croutons	
Μεσογειακή σαλάτα με σπανάκι, ξερά σύκα, ανθότυρο και σως από πορτοκάλι, ταχίνι και μέλι	16,00 €
Mediterranean salad with spinach, dried figs, anthyotyro cheese and orange, tahini , honey dressing	
Μύκονος, αλμύρα με ντομάτα, παξιμάδι, ξινότυρο και βινεγκρέτ ντομάτας, σκόρδου	15,00 €
Mykonos, almyra greens with tomatoes, rusk, xinotiro cheese and tomato, garlic vinaigrette	
Σαλάτα κινόα με baby σπανάκι, ξηρούς καρπούς, κολοκύθα και βινεγκρέτ μελιού, κάρυ, τζίντζερ	16,50 €
Quinoa with baby spinach ,various dry fruits, pumpkkin and honey, curry, ginger vinaigrette	
Μπρόκολο σαλάτα με τραγανό μπέικον, καβουρδισμένα αμύγδαλα, σταφίδες, ραπανάκι και σως μαγιονέζας	14,50 €
Broccoli salad with crispy bacon, roasted almonds, raisins, radish and mayonnaise sauce	
Σαλάτα burrata με ντοματίνια και σως πέστο	16,00 €
Burrata salad with cherry tomatoes and pesto dressing	
Σαλάτα με παντζάρια, φασολάκια, μπάλες από καταικίσιο τυρί, καρύδια και βινεγκρέτ παντζαριού, σκόρδου	15,50 €
Salad with beets, green beans, goat cheese balls, walnuts and beetroot, garlic vinaigrette	
Πράσινη σαλάτα με ταλαγάνι Μεσσηνίας, μαρμελάδα ντομάτας και σως με μουστάρδα, οξύμελο, βαλοάμικο	16,00 €
Green salad with talagani cheese of Messinia, tomato jam and mustard, honey, balsamic dressing	
Πράσινη σαλάτα με γαρίδες σχάρας, ντοματίνια και σως από μπλόξιδο, μουστάρδα, κάπαρη	24,00 €
Grilled shrimps on a bed of mixed green salad with cherry tomatoes and cider vinegar, mustard, capers dressing	

ΨΑΡΙΑ & ΘΑΛΑΣΣΙΝΑ

FISH & SEAFOOD

Appetizers

Μύδια αχνιστά με φινόκιο και σαφράν	17,00 €
Steamed mussels with finocchio and saffron	
Γαρίδες* πανέ με πικάντικη μαγιονέζα χορσράντις και τζίντζερ πίκλα	22,00 €
Shrimps* fried breaded with spicy mayonnaise horseradish and pickled ginger	
Χταπόδι σχάρας με φάβα και κρεμμυδάκια στιφάδου	19,50 €
Grilled octopus with fava beans and baby onions	
Μπακαλιαροκεφτέδες	15,00 €
Cod Fritters	
Γαύρος τηγανητός	13,50 €
Fried anchovies	
Καλαμαράκια* τηγανητά με σως ταρτάρ	17,50 €
Fried Calamari* with tartare sauce	
Σαρδέλα σχάρας με κάπαρη και κρεμμύδι ξερό	15,00 €
Grilled sardines with capers and onions	
Ταρτάρ σολομού πάνω σε σαλάτα με αβοκάντο και αγγούρι	22,00 €
Salmon tartare on avocado and cucumber salad	
Σεβίτσε λαβράκι σε πορτοκάλι, λεμόνι, φρέσκο κόλιανδρο και κόκκινη πιπεριά	22,00 €
Sea bass ceviche in orange, lemon, fresh coriander and red pepper	
Σεβίτσε με διάφορα ψάρια ημέρας και λαχανικά, σε leche de tigre	23,00 €
Ceviche with various fish of the day and vegetables, in leche de tigre	
Γαρίδες σαγανάκι αρωματισμένες με ούζο σε πούρε μελιτζάνας και κατίκι Δομοκού	23,00 €
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	22,00 €
Open-grilled calamari* on stir fried greens with tomato, garlic, onion and black roe fish (dip)	
Σολομός σχάρας σερβιρισμένος με άγριο ρύζι και φακές	26,00 €
Grilled Salmon with wild rice and lentils	
Λαβράκι φιλέτο σχάρας με βραστά λαχανικά και σως λεμόνι, κάπαρη και λιαστή ντομάτα	24,00 €
Grilled sea bass fillet with boiled vegetables and lemon capers, sun-dried tomato sauce	
Φαγκρί φιλέτο σωτέ πάνω σε πικάντικο πουρέ με τσορίθο και σως μαγιονέζας μαϊντανού	28,00 €
Saute red snapper fillet with spicy puree with chorizo and parsley mayonnaise sauce	
Αχνιστό φιλέτο σκορπίνας και λαχανίδα, σε σπιτικό ζωμό ψαριού με λεμόνι και πουρέ σελινόριζας	43,00 €
Steamed scorpion fish fillet and kale in homemade fish broth with lemon and celeriac mash	
Φιλέτο σφυρίδας σε βελουτέ σως με σαφράν και σπανακόρυζο	46,00 €
Golden grouper fillet in velouté saffron sauce with spinach risotto	
Γαρίδες Jumbo* σχάρας με συνοδευτικό της επιλογής σας	Ρωτήστε για τιμή Ask for price
Jumbo Shrimps* on the grill with side of your choice	
Αστακός* σχάρας με συνοδευτικό της επιλογής σας	Ρωτήστε για τιμή Ask for price
Lobster on the grill with side of your choice	
Φρέσκα ψάρια ημέρας με συνοδευτικό της επιλογής σας	Farm fishes / kg 60,00 € Ocean fishes / kg 90,00 €
Fresh fish of the day with side of your choice	

ΚΡΕΑΤΙΚΑ

MEAT IN JOSPER

Σουβλάκι κοτόπουλο (μπούτι) με τηγανντές πατάτες και ντιπ γιαουρτιού	18,00 €
Chicken Souvlaki (thigh) with fresh fries and yogurt dip	
Κοτόπουλο φιλέτο γεμιστό με καπνιστό τυρί και μανιτάρια σερβιρισμένο με φρέσκα ζυμαρικά	23,00 €
Chicken fillet stuffed with smoked cheese and mushrooms served with fresh pasta	
Σνίτσελ κοτόπουλο με τηγανντές πατάτες και σως λεμόνι, τζίντζερ	18,00 €
Chicken schnitzel with fresh fries and lemon, ginger sauce	
Ανοιχτό μπέργκερ μοσχαριού με τυρί, μπέικον, ντομάτα, κρεμμύδι και πατάτες τηγανητές	18,50 €
Open Beef Burger with cheese, bacon, tomato, onions and village fries	
T-bone steak (γάλακτος) με λαχανικά σχάρας και πατάτες baby με μυρωδικά	34,00 €
T-bone steak (veal) with grilled vegetables and baby potatoes with herbs	
Picanha Black Angus σερβιρισμένη με πατάτες baby	36,00 €
Picanha Black Angus served with baby potatoes	
Flat Iron (χτένι) σερβιρισμένο με τριμμένο καρότο και πατάτες τηγανητές	32,00 €
Flat Iron served with grated carrot and fries	
Strip loin Black Angus σερβιρισμένο με πατάτες baby	38,00 €
Strip loin Black Angus served with baby potatoes	
Tomahawk Black Angus μπριζόλα μοσχαρίσια με πατάτες baby	95,00 € /kg
Tomahawk Black Angus Beef steak with baby potatoes	
Χοιρινή μπριζόλα Tomahawk με τηγανντές πατάτες	22,00 €
Pork steak Tomahawk with fresh fries	
Κότσι από αρνάκι με δεντρολίβανο πάνω σε πουρέ πατάτας	27,00 €
Lamb shank with rosemary gravy on mashed potatoes	
Αρνίσιο καρέ με κρούστα μυρωδικών και νιόκι από σπανάκι	34,00 €
Lamb rack in herbs crust and spinach gnocchi	
Χοιρινή τηγανιά με σάλτσα μουστάρδας, φέτα και τηγανντές πατάτες	18,00 €
Pork fried with mustard sauce, feta cheese and fresh fries	
Ποικιλία κρεάτων σχάρας (κοτόπουλο σουβλάκι, λουκάνικο Μυκόνου, αρνίσια παϊδάκια, μπιφτέκι και πανσέτα με πατάτες τηγανητές)	μικρή / small (2 persons) 34,00 € μεγάλη / large (4 persons) 68,00 €
Mix grill meat platter (chicken souvlaki, mykonian sausage, beef burger, lamb chops and pancetta with fries)	

ΓΕΥΣΕΙΣ ΑΠΟ ΕΛΛΑΔΑ

TASTE OF GREECE

Μουσακάς	16,00 €
Greek Moussaka	
Μοσχάρι γιουβέτσι	20,00 €
Beef Giouvetsi (Greek-style beef stew in tomato sauce with orzo pasta)	
Αρνάκι κλέφτικο	22,00 €
Kleftiko (Lamb stew with vegetables and graviera cheese)	
Παραδοσιακά γεμιστά με ρύζι και σταφίδες	14,00 €
Traditional stuffed vegetables (Tomatoes & Peppers) with rice and raisins	

ΠΑΣΤΑ-PIZOTO / PASTA-RIZOTO

Σπαγγέτι με θαλασσινά και απαλή σως από σκόρδο και μαϊντανό Seafood spaghetti with sauce of garlic and parsley	26,00 €
Καλαμαράδα με καρέ ντομάτας, ελιές και φρέσκο βασιλικό Pasta with calamari, tomato cubes, olives and fresh basil	22,00 €
Αστακός 400-450gr με κριθαράκι και φρέσκια ντομάτα Lobster 400-450gr with orzo (greek pasta) and fresh tomato	52,00 €
Λινγκουίνι με σολομό και άνηθο Linguini with salmon and dill	20,00 €
Σπαγγέτι alla chitarra με πέστο από φυστίκι Αιγίνης, αυγοτάραχο και ταρτάρ τόνου Spaghetti alla chitarra with pistachio pesto, fish roe and tuna tartare	30,00 €
Στριφτάρια χωριάτικα με καπνιστό χοιρινό και ξινότυρο Μυκόνου Traditional swivels with smoked pork and mykonian xinotiro (sour white cheese)	19,50 €
Ριγκατόνι με κοτόπουλο και σάλτσα λιαστής ντομάτας Rigatoni with chicken and sun dried tomato sauce	17,50 €
Σπαγγέτι al pesto με βασιλικό, παρμεζάνα και κουκουνάρι Spaghetti al pesto with basil, parmesan and pine nuts	12,00 €
Ραβιόλι γεμιστό με τυρί ricotta, σπανάκι και σάλτσα ντομάτας Ravioli stuffed with ricotta cheese, spinach and tomato sauce	15,00 €
Ριζότο με μανιτάρια πορταίνι και λάδι τρούφας Risotto with porcini mushrooms and truffle oil	22,00 €
Ριζότο με γαρίδες*, σπαράγγια και λεμονόχορτο Risotto with prawns*, asparagus and lemon grass	25,00 €

ΠΙΤΣΑ-ΣΝΑΚΣ / PIZZA-SNACKS

ΜΑΡΓΑΡΙΤΑ (τυρί, σάλτσα και ντομάτα) MARGARITA (cheese, tomato sauce)	12,50 €
ΧΩΡΙΑΤΙΚΗ (ντομάτα, φέτα, κρεμμύδι, ελιές, κάπαρη και ρίγανη) GREEK (tomato, feta, cheese, onions, olives, capers and oregano)	15,50 €
ΣΠΕΣΙΑΛ (ζαμπόν, τυρί, σαλάμι, σάλτσα, μπέικον, μανιτάρια και πιπεριά) SPECIAL (ham, cheese, salami, sauce, bacon, mushrooms and peppers)	15,50 €
ΔΙΑΒΟΛΑ (σάλτσα ντομάτας, τυρί και καυτερό σαλάμι) Diavola (tomato sauce, cheese and spicy salami)	14,5 €
Steak sandwich πάνω σε τζιαπάτα με φύλλα ρόκας, κρεμμύδι και dressing παρμεζάνας Steak sandwich on ciabatta with rocket leaves, caramelized onions and parmesan sauce	16,50 €
Club sandwich με τηγαντές πατάτες Club sandwich (grilled chicken, bacon, ham, cheese, tomato, boiled egg and mayonnaise) with fresh fries	14,50 €
Club sandwich με καπνιστό σολομό, αγγούρι, κρέμα τυριού σε ψωμί ολικής και τηγαντές πατάτες Club sandwich with smoked salmon, cucumber and cream cheese on whole wheat bread and fresh fries	17,50 €

ΟΥΖΟ | OUZO

Καραφάκι ούζο 200ml / Ouzo	12,00 €
Καραφάκι τσίπουρο 200ml / Tsipouro	13,00 €
Μοσχάτο Αμβούργου απόσταγμα σταφυλιού Τσιλilής 200ml Black Muscat grape distillate Tsililis 200ml	17,00 €

ΜΠΥΡΕΣ / BEERS

Fix 330ml	5,50 €
Fix Dark 330ml	7,50 €
Fix ANEY 330ml (non-alcohol)	5,50 €
Mythos Radler 330ml	5,50 €
Carlsberg 330ml	6,00 €
Kaiser Pilsner 330ml	6,00 €
Schneider Weisse 500ml	10,00 €
Corona 330ml	8,00 €
Estrella Damm Inedit 750ml	22,00 €
Νήσος BIO Lager 330ml	7,00 €
Νήσος Pilsner 330ml	7,00 €

Mykonian Beer

Mikonu Blonde Saison 330ml	9,00 €
Mikonu Indian Pale Ale 330ml	9,00 €
Mikonu Fresh Lager 330ml	9,00 €

Draft Beer

Mythos Beer	
Μικρό ποτήρι 330ml / Small glass 330ml	6,00 €
Μεγάλο ποτήρι 500ml / Large glass 500ml	8,50 €

ΑΝΑΨΥΚΤΙΚΑ | SOFT DRINKS

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

ΓΛΥΚΑ | DESSERTS

Λουκουμάδες με μέλι Greek traditional donuts with honey	14,00 €
Προφιτερόλ με σως ζεστής σοκολάτας γάλακτος και καραμέλα Profiteroles with warm chocolate sauce and caramel	13,00 €
Κρέμα σοκολάτας Chocolate cream	9,00 €
Cheesecake Cheesecake	12,00 €
Εκμέκ τσουρέκι Ekmek (pastry based on Greek sweet bread with vanilia cream and pistachio)	10,50 €
Πανακότα με γέυση λεβάντα και σως λεμονιού Panna Cotta with lavender flavor and lemon sauce	8,00 €
Τάρτα passion fruit Passion fruit tart	12,50 €
Διάφορες γεύσεις παγωτό και sorbet per scoop Various flavors of ice cream and sorbet	3,00 €

PREMIUM SOFT DRINKS

Fever Tree Idian Tonic 200ml	6,00 €
Fever Tree Ginger Beer 200ml	6,00 €
Fever Tree Ginger Ale 200ml	6,00 €
Fever Tree Mediterranean Tonic 200ml	6,00 €
Fever Tree Pink Grapefruit soda 200ml	6,00 €

ΚΑΦΕΔΕΣ | COFFEES

Ελληνικός / Greek Coffee	2,50 €
Διπλός ελληνικός / Double Greek Coffee	4,00 €
Φραπέ / Frappe	4,00 €
Φραπέ με παγωτό / Frappe with ice cream	7,00 €
Εσπρέσο / Espresso	2,50 €
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 €



Gluten free

Vegetarian 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 αρβιτόρου: 13%
Αγορανομικός Υπεύθυνος: ΑΘΑΝΑΣΙΟΣ ΚΟΥΣΑΘΑΝΑΣ

Το κατάστημα διαθέτει δελτίο παραπόνων.
Complaint forms are available.
Beschwerdormudar 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.

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TOU THODORI

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.

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.

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 i n a great combination of these verities.

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.

Chardonnay, Domaine Gerovasilliou

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.

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.

Apla, Oenops Wines

Assyriko, Vidiano, Malagouzia (Drama, North Greece)

Its color is bright lemon green. Its aroma is flooded with stone fruits, such as apricot and peach, grapefruit, white flowers and beautiful notes of green pepper. Its taste is delicious and full of freshness, with balanced acidity and flavors that remind us of citrus peels, peach and quince on a floral background

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.

Armyra, Domaine Skouras

Chardonnay, Malagouzia (Nemea, North Greece)

The colour 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.

Thema, Estate Pavlidis

Assyrtiko, Sauvignon Blanc (Drama, North Greece)

Light yellow - green colour. 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.

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.

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.

Mantinia Bio, Estate Spiropoulos

Moschofilero (Nemea, Peloponnese)

Light yellow color with gray highlights that turn light pink during the aging in the bottle. Lemongrass, bergamot and rose compose the aromatic profile. In the mouth the explosive acidity balances with its structure and surprises pleasantly.

White Letter, Boutaris 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.

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.

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.

Vina Esmeralda, Familia Torres

Muscatel of Alexandria, Gewurztraminer (Catalonia, Spain)

Pale lemon color. Fragrant and floral like acacia, lime blossom, honey with notes of fresh fruit especially citrus and tropical passion fruit. Sensual and silky on the palate, framed by seductive, delicate acidity (pink grapefruit).

Chablis, Joseph Drouhin

Chardonnay (Bourgogne, France)

Brilliant yellow-green colour. 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.

Rosé Wines

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.

Rose, Alpha Estate

Xinomavro (Amyndeon, North Greece)

Bright rose color, with salmon colour 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.

Rose, 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.

Rose, 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.

Dianthos, Boutaris 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.

Apla, Oenops Wines

Limniona, Mavroudi, Xinomavro (Drama, North Greece)

Its color is light rose with orange hues. Its aromatic profile is elegant, with aromas of cherry, tomato jam, caramel and floral hints. In the mouth it is rich, with cool acidity, an idea of tannins and flavors where red fruits and herbal elements stand out

M de Minuti, Chateau 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.

Miraval, Chateau 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.

750ml

30,00

30,00

38,00

44,00

28,00

96,00

750ml 1,500ml

45,00 90,00

51,00 102,00

39,00

45,00

36,00

38,00

68,00

72,00 144,00

avli

TOU THODORI

WINE COLLECTION

Red Wines

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.

Biblia Chora, Biblia Hora Estate

Cabernet Sauvignon, Merlot, Pangeon (Oros, North Greece)

It has a deep purple colour 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.

Avaton, Domaine Gerovassiliou

Limnio, Mavroudi, Mavrotragano (Epanomi, North Greece)

It has a brilliant, deep-red colour and a complex bouquet of ripe dark fruits (raspberries), raisins, coffee and cocoa. 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.

Chateau 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.

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 plummy background. Generous, full bodied, chewy, robust wine with a velvety taste. Vanilla, wood, mocha and toffee hints. Slightly tannic finish with long persistent aromas.

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!

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.

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.

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.

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.

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.

Wines by The Glass / 150ml

White

Simio, Boutaris Winery

Moschofilero, Chardonnay (Peloponnese)

Malagouzia, Alpha Estate

Malagouzia (Amyndeon, North Greece)

Dialogos, Dio Ipsi Estate

Kidonitsa, Assyrtiko (Ileia, Peloponnese)

Rose

Simio, Boutaris Winery

Moschofilero, Cabernet Sauvignon (Peloponnese)

Rose, Alpha Estate

Xinomavro (Amyndeon, North Greece)

M de Minuti, Chateau Minuti

Provence Blend, Cotes de Provence, France

Red

Simio, Boutaris Winery

Agiorgitiko, Cabernet Sauvignon (Peloponnese)

Dialogos, Dio Ipsi Estate

Agiorgitiko - Syrah (Ileia, Peloponnese)

Chateau Julia, Domaine Costa Lazaridi

Merlot (Drama, North Greece)

Dessert Wines & Digestives

By the Glass 50 ml

Vin Doux, EOS Samos

Muscato (Samos, Dodecanese)

Dark Cave, Tsililis

Aged Tsipouro (Meteora, Thessaly)

Tentura, Roots

Spiced Liquer (Mesinia, Peloponnese)

Sparkling Wines

Prosecco Brut DOC

Glera (Veneto, Italy)

Bianconero

Semi - Dry, Hamburg Muscat (Greece)

L'Antica Quercia Matiu Brut DOC

Glera (Conegliano di Valdobbiadene, Italy)

Prosecco Rose, Montelliana

Pinot Noir (Veneto, Italy)

Moscato D 'Asti

Moscato (Italy)

Champagnes

Non-Vintage

Moët & Chandon Brut Imperial

Chardonnay, Pinot Meunier, Pinot Noir

Moët & Chandon Ice Imperial

Chardonnay, Pinot Meunier, Pinot Noir

Veuve Cliquot Ponsardin Brut

Chardonnay, Pinot Meunier, Pinot Noir

Moët & Chandon Rose Imperial

Chardonnay, Pinot Meunier, Pinot Noir

Vintage Brut

Dom Perignon

Chardonnay, Pinot Noir

Louis Roederer, Cristal

Chardonnay, Pinot Noir

WINE
Glass

WINE
Glass