



Amaracus

Amaracus has a significant meaning for Minthis, the name originated from Greek mythology where a boy from Paphos held the prestigious position of royal perfumer in the court of King Kinyras, his father. One day, Amaracus stumbled and fell while carrying a collection of potent ointments, causing them to mix and create an alluring scent. To immortalize the scent Amaracus was transformed into the amarakon herb, also known as marjoram or wild oregano. This fragrant plant was considered sacred to the goddess of love and beauty, Aphrodite, and known for its sweet aroma.

The myth compliments the Minthis resort philosophy, which has been inspired by the surrounding nature and is bountiful with wild oregano. Nature is at the heart of everything we do, so it was a natural progression to welcome a Chef thzat brings the fruit and herbs of the land, sustainably to life. In the crafted menu our Executive Chef prioritises home-grown and locally sourced produce, to provide a new dining experience, with dishes that will take you on a culinary journey of Mediterranean flavours.

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FOOD

FIRST IMPRESSIONS

OVEN BAKED SOURDOUGH BREAD (G, N, S, D, K) (Price Per Person)	5
Homemade Bread served with our extra Virgin Olive oil, Maldon salt flakes, olives and freshly grated tomatoes.	
GREEK “KTIPITI” (D, V)	6
Charcoal-grilled sweet peppers “Florinis” with blended feta cheese scented with garlic, and chili.	
THE AUTHENTIC LABNEH (N, D, V)	8
Creamy Authentic Labneh served with roasted beetroots, a touch of olive oil, and crisp caramelized walnuts.	
HUMMUS PISTACHIO (N, D, S, K, V) (Vegan option available)	8
Kale with raisins, burnt butter, premium seedless tahini featuring Aegina Island pistachios.	
TARAMAS (B, G, F)	9
Our silky Taramas dip	
OVEN BAKED SOURDOUGH BREAD (G, N, S, K) (Additional side Order)	2.5

RAW & REFINED

PONZU IKURA OYSTERS (S, D, Y, M, F, G, B) (3pcs l 6pcs)	22 l 42
Premium French Oysters “Fine de Claire 2” served with cucumber, lime and topped with salmon caviar “Ikura” and ponzu sauce.	
PERUVIAN CEVICHE (F, G, Y, C)	24
Freshly made ceviche with the Catch of the day, Aji Limo chili, coriander, avocado and “Leche de Tigre” flavoured with mango.	
PRAWNS CEVICHE (H)	40
The famous Greek Red Prawns, cured in fragrant lemon rind and drizzled with extra virgin olive oil from our organic Minthis farm.	
RED MULLET TIRADITO (F, S)	26
Fine slices of fresh Red Mullet, marinated in a bright citrus and kumquat emulsion.	
WAGYU CARPACCIO (D, S, P, Y)	32
Fine Cuts of Australian Wagyu Picanha Beef with aged balsamic vinegar, peanut butter sauce, parmesan flakes, crispy capers, and yuzu sour cream.	

GREENS & LEAVES

AMARACUS SALAD (D, S, N)	24
Creamy burrata paired with seasonal fruits, roasted pistachios, fresh herbs, and delicate Prosciutto di Parma.	
A VERY GREEN SALAD (S, B, VG)	17
Crispy Greens from our garden dressed with a silky seaweed vinaigrette and enriched with mild Scotch Whiskey.	
MINTHIS GARDEN SALAD (D, G, S, V)	19
A mix of tomato varieties, crisp buckwheat, feta espuma, pickled onions, and carob croutons	

CHEF’S WARM INSPIRATIONS

BLACK ANGUS MEATBALLS (G, D)	17
Oven baked Black Angus meatballs with wild truffles and basil tomato sauce.	
RIGATONI PASTA (G, D, C, S, V)	22
Authentic Rigatoni from the Italian family Rummo with sautéed spinach and paired with grilled village halloumi.	
GRILLED OCTOPUS (B, S, M, F)	26
Tender grilled octopus, Salsa Verde, and sweet carob molasses.	
CALAMARI (F, M, D, S, Y)	24
Grilled calamari with fresh herbs, served on creamy beetroot fava and topped with Authentic Italian ‘Nduja’ salami paste.	
KING PRAWNS (N, D, F, S, Y, K, B)	26
Premium charcoal-grilled Australian Spencer Gulf King Prawns, delicately glazed with soy and garlic butter, and accompanied by butter, chili, and garlic emulsion.	
ANCHOVY MARINARA FLATBREAD (G, F, S)	15
Oven Baked Flatbread with tomato marinara, anchovies and fresh oregano.	
VERDE GRAPE FLATBREAD (G, S, VG)	15
Oven Baked Flatbread with Spinach, cilantro “mojo verde” sauce, grapes and glazed onions.	
PIZZA (G, D, S)	24
Sourdough pizza baked to perfection straight from our oven. Ask a staff member about today’s special.	

WOOD FIRED & GRILLED MAINS

LINGUINE À LA CARABINERO (G, F, M, S, D, C)	48
Fine Linguine glazed in a rich carabinero prawn bisque, topped with prawn ceviche and marinated in Japanese yuzu kosho sauce with a touch of Beluga caviar.	
LANGOUSTINE RISSOTTO (G, D, C, S, B)	38
Creamy Arborio risotto simmered in rich bisque topped with langoustines and infused with delicate herb oil.	
SEARED TUNA STEAK (F, S, C)	36
Seared Yellow Fin Tuna accompanied by grilled asparagus, finished with a refined lemon aquafaba emulsion made from our Xynisteri wine.	
POULET DE FRANCE AU FOIE GRAS (G, D, S)	44
Slow-cooked French corn-fed chicken with foie gras and Metaxa brandy, served over gnocchi with Minthis garden herbs, finished with a Shiraz reduction, wild mushrooms,and truffle shavings.	
ORZO WITH BLACK ANGUS SHORT RIB (G, D, C, S, Y)	38
Braised Black Angus short ribs over delicate orzo, complemented by goat cheese “Chevre” with fresh handpicked botanicals and a yellow pepper coulis.	
CELERIAC WITH TARO ROOT PUREE (S, C, VG)	27
Roasted celeriac served on a velvet taro root purée, paired with fennel and fresh basil, finished with a delicate white wine aquafaba sauce.	
BLACK ANGUS ^{300gr}	58
Grain-fed Australian Black Angus Rib-Eye from Teys farm, distinguished by its rich flavour.	
BLACK ANGUS TENDERLOIN ^{250gr}	60
Grain-fed Australian Black Angus Tenderloin from Teys farm, distinguished by its tenderness.	
KOBE SIRLOIN ^{200gr}	120
Premium Kobe Sirloin with the highest marbling grade -A5-, from Kagoshima, exceptionally tender and richly marbled.	
WAGYU PORTERHOUSE STEAK ^{800gr}	195
A premium cut perfect for sharing, featuring both tender Fillet Mignon and full-flavoured Sirloin in one from the world’s class producer Rangers Valley.	
TOMAHAWK ^{1Kg}	160
A luxurious cut to share of grain-fed Black Angus Rib-Eye Tomahawk, raised at the Greater Omaha Farms of USA.	

SIDES	
ROASTED CARROTS WITH MARINATED YOGHURT WITH HARISSA AND CUMIN (D, K, S, V)	8
OVEN BAKED BROCCOLI WITH MASHED POTATOES AND HERBS (S, D, VG)	8
ROASTED RED PEPPERS WITH SMOKED EGGPLANT AND A DELICATE DRIZZLE OF VINEGAR (S, VG)	8
AMARACUS FRIES ^{FRESHLY HAND CUT} (VG)	6
OVEN BAKED POTATOES (V, D)	8
SAUCES	
PEPPER STEAK SAUCE (S, D, C)	6
MANDARIN BÉARNAISE SAUCE (E, S, D)	6
SALSA VERDE (S, V)	6

Some of the dishes in our menu contain certain allergens and are clearly indicated with the below abbreviations.
(G) Gluten, (N) Nuts, (D) Dairy, (E) Egg, (P) Peanuts, (C) Celery, (F) Fish, (M) Molluscs, (S) Sulphur Dioxide, (L) Lupino, (Y) Soy,(U) Mustard, (K) Sesame, (B) Seafood, (V) Suitable for Vegetarians, (VG) Suitable for Vegans.

DRINKS

WATER | REFRESHMENTS | JUICES

Acqua Panna Still Water ^{75 CL}	5
S. Pellegrino Sparkling Mineral Water ^{75 CL}	6
S. Pellegrino Sparkling Mineral Water ^{25 CL}	4.5
Xinonero Florinas ^{100 CL}	8
Natural Sparkling Mineral Water	
Avaton ^{75 CL}	10
Artesian Water from mountain of Athos	
Soft Drinks ^{25 CL}	4.5
Coca-Cola Coke Zero Sprite Fanta Soda	
Fruit Juices ^{33 CL}	4.5
Orange Apple Cranberry Pineapple Peach Juice Tomato	
Fresh Orange Juice ^{33 CL}	8
Amaracus Mocktail	10

TONIC | SODA WATER & MORE... ^{20 CL}

Soda Water 'Two Cents'	5
Tonic Water 'Three Cents'	5
Dry Tonic Low Calories 'Three Cents'	5
Aegean Tonic Mediterranean Flavoured 'Three Cents'	5
Pink Grapefruit Soda 'Three Cents'	5
Ginger Ale 'Three Cents'	5
Ginger Beer 'Three Cents'	5
Soda Tonic Water Soft Drinks (as a mixer)	3

COFFEE | TEA

HOT	
Espresso	4
Double Espresso	5
Americano	5.5
Cappuccino	6
Latte	6
Hot Chocolate	5.5
Selection of Tea	5
Earl Grey Jasmine Green Wild Berry Lemon Grass & Verbena Green Tea Chamomile Black Tea Fresh Mint	
COLD	
Frappe	5
Iced Americano	5.5
Iced Latte	6
Freddo Espresso	5.5
Freddo Cappuccino	6

BOTTLED BEERS ^{33 CL}

Keo Local Beer	6
Garlsberg	6
Heineken	7
Moretti	8
Blue Moon Belgian Wheat	8
Noam Bavarian Berlin	10
Sol Mexican	7
Garlsberg ^{0.0 Alcohol Free}	6

APERITIFS ^{5 CL}

Ouzo	7
Martini Bianco	9
Martini Rosso	9
Martini Extra Dry	9
Campari	9
Aperol	9
Averna	9
Amaro Montenegro	9

DIGESTIVES ^{5 CL}

Skinos Mastiha	9
Limoncello Bottega	10
Jägermeister	9
Fernet Branca	9

EAUX DE VIE ^{5 CL}

Zivania	7
Grappa	10
Calvados	12
Metaxa 12*	10

COGNAC ^{5 CL}

Tesseron Ovation	34
Remy Martin V.S.O.P	12
Hennessy V.S.O.P	12
Hennessy X.O	65

LIQUEURS ^{5 CL}

Baileys	10
Tia Maria	10
Frangelico	10
Passoa	10
Kahlua	10
Drambuie	12
Cointreau	10
Amaretto Disaronno	10
Southern Comfort	9
Grand Marnier Rouge	10
Malibu	10
Sambuca Marcati	9

RUM & CACHACA ^{5 CL}

Bacardi Carta Blanca	10
Bacardi 8 Y.O.	12
Sailor Jerry	12
Havana 7 Y.O.	12
Diplomatico Reserva Exclusiva	14
Zacapa 23 Y.O.	18
Zacapa X.O	32
Sagatiba Cachaca	10
Gosling Bermuda Dark Rum	10

TEQUILA & MEZCAL ^{5 CL}

Olmecca Silver	10
Olmecca Gold	12
Corralejo Blanco	12
Casa Dragones Anejo	65
Clase Azul Plata	34
Clase Azul Reposado	45
Don Julio Reposado	15
Patron Silver	14
Don Julio 1942	50
1800 Tequila Reposado	14
San Cosme Mescal	14
Los Siete Misterios Mezcal	15
Montelobos Mezcal Tobala	16

VODKA ^{5 CL}

Stoli	10
Absolut	10
Absolut Elyx	12
Grey Goose	12
Ciroc	14
Belvedere	12
Beluga	12
Beluga Gold Line	30

GIN ^{5 CL}

Bombay Sapphire	10
Tanqueray	10
Roku	14
Tanqueray Ten	14
Hendrick's	14
The Botanist	14
Monkey 47	22
Opihr Oriental Spiced	12
Gin Mare	14
Beefeater 24	14
Bloom	14
Whitley Neill	12
Whitley Neill Rhubarb & Ginger	12
Mataroa Mediterranean Dry	14
Siren Ultra Premium Mediterranean Gin	14

WHISKEY ^{5 CL}

BLENDED	
Johnnie Walker Black Label	12
Johnnie Walker Gold Label Reserve	15
Nikka From The Barrel	15
Chivas 12 Y.O.	12
Chivas 18 Y.O.	18

SINGLE MALT	
Glenlivet Single Malt 12 Y.O.	12
Glenlivet Single Malt Founders Reserve	12
Talisker 10 Y.O.	14
Macallan 12 Y.O. Double Cask	20
Dalmore Single Malt 12 Y.O.	28
Dalmore Single Malt 15 Y.O.	48
Aberlour Single Malt 12 Y.O.	18
Aberlour Single Malt 14 Y.O.	26
Caol Ila 12 Y.O.	15
Glenfiddich 12 Y.O.	12
Glenfiddich 15 Y.O.	16
Lagavulin 16 Y.O.	23

IRISH	
Jameson Irish	10
Bushmills 10 Y.O.	13

TENNESSEE	
Jack Daniels	11

RYE	
Bulleit Rye	12
Rittenhouse Straight Rye	14

BOURBON	
Bulleit Bourbon	16
Maker's Mark Bourbon	14

AMARACUS COCKTAILS

Med Negroni	14
Mataroa Gin Campari Vermouth Orange Bitters	
Paloma	14
Cazcabel Blanco Cointreau Fresh Lime Juice Pink Grapefruit Soda	
Margarita	14
Cazcabel Blanco Cointreau Fresh Lime Juice Agave Syrup	
Cosmopolitan	14
Citrus Vodka Cointreau Cranberry Juice Fresh Lime Juice	
Aperol Spritz	14
Aperol Prosecco Soda Water Splash of Fresh Orange Juice	
Espresso Martini	14
Vanilla Vodka Kahlua Frangelico Shot of Espresso	
Porn Star Martini	14
Vanilla Vodka Passoa Fresh Lime Juice Passion Fruit Puree Prosecco	
Rum Old Fashioned	14
Demon's Share Rum Honey Syrup Australian Bitters	
Old Fashioned	14
Maker's Mark Bourbon Bitters Sugar Syrup	
Bloody Mary	14
Citrus Vodka Lemon Juice Tomato Juice Worcestershire Sauce	
Mojito	14
Bacardi Blanco Lime Wedges Brown Sugar Soda Water Fresh Mint	
Any Classic Cocktail Upon Request	14

WINES

SPARKLING

SPARKLING WINES			
			
BLANC			
Prosecco DOC 'Il Vino dei Poeti Bottega'	16	50	A Brut prosecco, obtained by Glera grapes grown according to classic, traditional techniques in the province of Treviso.
Italy Glera			
Cremant de Bourgogne Brut Blanc des Blancs 'Jaffeline'	50		Made with the traditional method is aged for a minimum of 15 months «sur lattes» - horizontally.
France Chardonnay			
ROSÉ			
Prosecco DOC 'Il Vino dei Poeti Rosé Bottega'	16	50	Grapes grown in Prosecco DOC area.
Italy Glera I Pinot Noir			
Cremant de Bourgogne Rosé Brut 'Jaffeline'	50		A delicate blend of 3 Burgundian grape varieties, with aromas of fresh florals and summer red berry fruits.
France Chardonnay I Gamay I Pinot Noir			

			
CHAMPAGNE			
BLANC			
Moët et Chandon	45	160	The body of the Pinot Noir, the Suppleness of Pinot Meunier, the Finesse of Chardonnay.
Pinot Noir I Pinot Meunier I Chardonnay			
Veuve Cliquot	170		Flavors of pear, peach, and pastry enhanced by a touch of dried fruit from aging on lees, which gives it a true aromatic richness.
Pinot Noir 55% I Pinot Meunier 20% I Chardonnay 30%			
Laurent-Perrier Blanc des Blancs	160		A gastronomic champagne, whose freshness and acidulous notes make it a perfect match for the finest dishes.
Chardonnay			
Louis Roederer Brut	240		The freshness, finesse, and brightness, make it the perfect wine for festive occasions.
Pinot Noir I Chardonnay			
Dom Perignon Brut	850		The pioneer of vintage Champagne, defining elegance and prestige.
Pinot Noir I Chardonnay			
Cristal Brut Louis Roederer	900		The Tsar's Wine.
Pinot Noir I Chardonnay			
ROSÉ			
Moët et Chandon Rosé	170		A Champagne distinguished by its bright fruitiness, its seductive palate and its elegant maturity.
Pinot Noir I Pinot Meunier I Chardonnay			
Laurent-Perrier Brut Rosé	240		One of the rare Rosé champagnes using the maceration technique, giving extraordinary depth and freshness.
Pinot Noir			
Fleur de Miraval Brut Rosé	900		When young Pinot Noir is blended with mature Chardonnay, enchanting notes of redcurrant and raspberry embrace.
Pinot Noir I Chardonnay			
Cristal Brut Rosé Louis Roederer	1600		The Cristal Rosé cuvée is aged, on average, for 6 years in Louis Roederer's cellars.
Pinot Noir I Chardonnay			

			
WHITE			
CYPRUS			
Minthis White	30		Harvested from our own vineyards, this wine expresses the distinctive character of the Minthis terroir.
Xynisteri			
Xynisteri 'Tsangarides Winery'	30		Aromas of pineapple, melon and red apples.
Xynisteri			
Aerides 'Makarounas'	10	35	Aromas of citrus blossoms, pears and tropical fruits.
Xynisteri			
Epiloges A 'Vasilikon Winery'	38		'A', from the initial of Arodes Village in Laona Akamas, is spontaneously fermented to express the variety and its terroir.
Xynisteri			
Alates 'Vlassides'	45		Aromas of citrus zest, herbs, bread and notes of sweet spices.
Xynisteri			
Chardonnay 'Tsangarides Winery'	37		Intense fruity tropical flavours and a refreshing long finish.
Chardonnay			
Vasilissa 'Tsangarides Winery'	37		Aromas of citrus fruits with an after taste of oak and vanilla.
Vasilissa			
Spourtiko 'Makarounas'	39		Delicate aromas of citrus, green apples, and grapefruits.
Spourtiko			
Vasilissa 'Makarounas'	45		Aromas of tropical fruits, lemon blossoms and notes of vanilla.
Morokanella			
Sauvignon Blanc 'Aes Ambelis'	42		Rich aromas and flavours of ripe tropical and citrus fruit.
Sauvignon Blanc			
Cullinan Sauvignon Blanc 'Sterna Winery'	42		A wine with balanced acidity and elegant fruity notes.
Sauvignon Blanc			
Vioignier 'Ezousa Winery'	59		Delicate aromas of peach, pear and citrus with notes of honeysuckle and vanilla.
Vioignier			
Promar 'Vouni Panayia Winery'	75		Tropical fruits and citrus taste and a lingering finish.
Promara			
Katerina 'Fikardos Winery'	30		Aromas of elderflower, melon, pineapple, ripe apricots and honey.
Xynisteri I Semillon			

GREECE			
Sauvignon Blanc 'Gerovasileiou'	55		An aromatic bouquet characterized by summer and tropical fruits such as melon, pear and mango.
Sauvignon Blanc			
Malagouzia 'Gerovasileiou'	60		A brilliant straw colour with greenish shades and an aroma of matured fruit such as pear, mango and citrus.
Malagouzia			
Malagouzia 'Alpha Estate'	50		Aromas of rose petals, melon and lychee with a note of honeysuckle.
Malagouzia			
Cavaleri Assyrtiko 'Chateau Nico Lazaride'	50		Pronounced aromas of citrus and white stone fruits, revealing the short maturation in oak barrels in the presence of fine lees.
Assyrtiko			
34 Artemis 'Karamolegos'	110		Aromas of stone fruits and tea with a mineral finish and fine complexity.
Assyrtiko			
Laoudia 'Ktima Tselepos'	165		Flowery and herbaceous character with a persistent honeycomb note.
Assyrtiko			
F by 'Foivos Papastratis'	43		A blended wine with the finesse of Assyrtiko and the aromas of Muscat.
Assyrtiko 60% I Muscat 40%			
Black Sheep 'Chateau Nico Lazaride'	40		Pronounced aromas of lime, lychee, grapefruit, peach, nectarine, with notes of grass.
Sauvignon Blanc 60% I Semillon 40%			
Malagouzia Sauvignon Blanc 'Gkirelemis Winery'	43		Complex and fresh with tropical fruits, floral notes and botanical hints of chamomile.
Malagousia 50% I Sauvignon Blanc 50%			
Mantinia 'Ktima Tselepos'	38		Delicate flavours of citrus fruits and lemons, complemented by the characteristic rose aromas of Moschofilero.
Moschofilero			
Melissopetra 'Ktima Tselepos'	58		Intense and complex aromatic character of tropical fruits, rose and Cypriot delights.
Gewurztraminer			
Idaia Gi Vidiano	50		Charming fresh aromas of stone fruits and exotic fruits, aftertaste of lemon blossoms and honey.
Vidiano			
FRANCE			
Sancerre 'Lucien Crochet'	87		A mineral note with saline and chalky scents appears followed by pastry aromas.
Sauvignon Blanc			
Sancerre Père et Fils 'Fournier'	105		Citrus notes on the nose with long palate and mineral finish.
Sauvignon Blanc			
Pouilly-Fumé Père et Fils 'Fournier'	105		Intense and attractive, the concentrated citrus notes on the nose immediately grab your attention.
Sauvignon Blanc			
Bourgogne Blanc 'Domaine Laroche'	55		Fresh and elegant white fruit flavours with balanced and delicious acidity.
Chardonnay			
Bourgogne Chardonnay 'Jean Bouchard'	65		The nose is fresh and fruity, leaving a gourmet sensation with notes of stone fruits like plums.
Chardonnay			
Chablis Saint Martin 'Domaine Laroche'	80		Perfect as an aperitif or to pair with seafood, prawns or fish.
Chardonnay			
Chablis 1 ^{er} Cru L'essence des Climats 'Domaine Laroche'	110		An expressive nose of almonds, white blossoms and citrus aromas.
Chardonnay			
Pouilly-Fuisse 'Jean Bouchard'	130		Light nose with notes of white flowers, complemented by vanilla and some smoky touches.
Chardonnay			
Clarendelle Blanc inspired by 'Haut Brion'	65		A very aromatic nose with notes of citrus, orange blossom and acacia, mingled with buttery nuances.
Semillon 43% I Sauvignon Blanc 30% I Muscadelle 27%			

ITALY			
Le Rime Toscana IGT 'Castello Banfi'	10	35	Captivating and easy to drink, perfectly accompanies an aperitif with friends.
Chardonnay I Pinot Grigio			
Custoza 'Monte del Fra'	39		A savory and intense wine with broom flowers, green apples and Mirabelle plums on the nose.
Garganega 50% I Trebbiano Toscano 30% I Cortese 20%			
Pinot Grigio Longheri 'Giusti'	42		Excellent with low-fat starters, soups, risottos and fish dishes.
Pinot Grigio			
Ca' Rugate Soave Classico 'San Michele'	45		Ideal for Appetizers, white meats, and seafood.
Garganega			
Gavi di Gavi 'Fontanafredda'	55		An Ample nose, with an intense bouquet featuring floral notes, vanilla, lemon and apples.
Cortese			

CHILE			
Sauvignon Blanc Reserva 'Montes'	11	36	Aromas of lime and grapefruit accompanied by attractive notes of fresh pineapple, passion fruit, and orange blossom.
Sauvignon Blanc			
Chardonnay Reserva 'Montes'	36		The nose is intense with aromas of white fruits such as pineapple, white peach, and ripe mango.
Chardonnay			

NEW ZEALAND			
Bishop's Leap Marlborough 'Saint Clair'	36		With grapes from the Awatere and Wairau Valleys, aromas of gooseberries, herbs and passion fruit.
Sauvignon Blanc			
Sauvignon Blanc 'Misty Cove Estate'	38		Fresh and vibrant with lively notes of citrus zest and freshly cut grass intertwined with delicate hints of tropical fruit.
Sauvignon Blanc			

USA			
Chardonnay Columbia Valley 'Chateau St. Michelle'	56		A Fresh wine with juicy citrus and apple fruit character with subtle spice and oak nuances.
Chardonnay			

			
ROSÉ			
CYPRUS			
Minthis Rosé	30		A refined wine from our carefully selected vineyards, offering delicate aromas of fresh roses and a crisp, refreshing finish.
Syrah			
Minthis Rosé 'Makarounas'	10	35	Aromas of apple and peaches with citrus, and a taste of lemon.
Lefkada 90% I Cabernet Franc 10%			
Nymfres Rose 'Aes Ambelis'	42		An aromatic profile bursting with fresh red fruits like cherry and plum, enhanced by subtle, mellow spices.
Maratheftiko			
Valentina 'Fikardos Winery'	30		Tasting notes of strawberry, cherry, pomegranate, rose, and watermelon.
Semi-Sweet			
Mataro I Shiraz I Cabernet Franc I Carignan I Cabernet Sauvignon			

GREECE			
Black Sheep 'Chateau Nico Lazaride'	11	39	Aromas of red fruits with light botanical notes with pleasant high acidity.
Xynomavro I Shiraz			
FRANCE			
M Rose de 'Minuty'	55		The wine has an intense bouquet with gourmet aromas of orange peel and currant; the mouth is supple revealing a nice acidic freshness.
Grenache 50% I Cinsault 35% I Tibouren 15%			
Miraval Rose Cotes de Provence	80		Miraval rosé is a superb blend of fruits aromas and freshness, made on an exceptional terroir in Provence.
Grenache 15% I Cinsault 60% I Syrah 20% I Rolle 5%			
Muse Rose de 'Miraval'	890		1.5 Ltr Magnum
Miraval rosé is a superb blend of fruits aromas and freshness, made on an exceptional terroir in Provence.			
Grenache 15% I Cinsault 60% I Syrah 20% I Rolle 5%			
Italy			
Tenuta Amiraglia Alie Rose 'Frescobaldi'	50		Aromatic notes from roses to Mediterranean herbs.
Syrah 50% I Vermentino 50%			

			
DESSERT WINES			
Commandaria Revecca	15	70	Sun-drying grapes for Commandaria, done the same way for generations.
Cyprus			
Oremus Tokaji Aszu	23	130	Aszu wine - wine of tears.
Hungary			
Clarendelle Amberwine	22	110	Amberwine is a blend of Semillon and Muscadelle grapes.
France			
Vinsanto Artemis Karamolegos	30	150	Grapes are get dehydrated and produce a juice of intense concentration in terms of sugar, acidity and aromas.
Greece			

			
NON-ALCOHOLIC WINES			
BLANC			
Natureo White 0.0	35		Spain
Chardonnay			
ROSÉ			
Natureo Rosé 0.0	35		Spain
Cabernet Sauvignon I Shiraz			

ROSÉ

DESSERT WINES

NON-ALC.

RED

			
RED			
CYPRUS			
Minthis Red	30		A refined wine from our carefully selected vineyards, offering delicate aromas of plums, raspberries and blackberries.
Merlot			
En Archi 'Makarounas'	10	35	Flavours of cherries, strawberries, fruit leather, and blackberries.
Cabernet Franc			
Mataro 'Tsangarides Winery'	38		An Organic wine with aromatic bouquet of red fruits, plums, blackberry, sweet spices and oak notes.
Mataro			
Omiros 'Aes Ambelis'	40		A full-bodied and balanced wine with aromas and flavours of red fruit, dry figs and walnuts.
Maratheftiko			
Maratheftiko 'Zambartas'	45		Aromas of violets, black cherries and sweet spices.
Maratheftiko			
Maratheftiko 'Makarounas'	53		Berries, black cherries and roses are characteristic aromas of this wine.
Maratheftiko			
Yiannoudi 'Makarounas'	53		An indigenous Cypriot grape with aromas of ripe black cherry, plum and black olives.
Yiannoudi			
Shiraz & Merlot 'Kolios Winery'	38		Matured for twelve months in new oak barrels and then for three years in the bottle.
Shiraz I Merlot			
Shiraz 'Kolios Winery'	70		A full-bodied wine with rich, dense colour, aged in new oak barrels, ideal with game meat, red meat, sauces and matured cheeses.
Shiraz			
Methy 'Vasilikon Winery'	50		Characterized by a deep red colour, aromatic complexity of green pepper, caper and red fruits against an oaked background.
Cabernet Sauvignon			
Epos 'Kyperoundas Winery'	68		Nose with intense and distinctive aromas of eucalyptus, mint, black pepper, vanilla and red fruits.
Cabernet Sauvignon 50% I Syrah 50%			
Oroman 'Vlassides'	60		Aromas of ripe dark fruits such as plum, cherry, and blackberry unfold with notes of tobacco leaves and black pepper.
Yiannoudi I Syrah			
Artion 'Vlassides'	92		Notes of cherry, ripe forest fruits, bay leaves, tobacco, black chocolate and black pepper interwine harmoniously.
Merlot I Cabernet Sauvignon I Syrah			

USA			
Syrah 'Chateau St. Michelle'	58		Strawberries, fresh cherries and Chantilly cream.
Syrah			
Overture by 'Opus'	650		Aromas of plums, blackberries, and cherries enhanced by alluring notes of dried rose petal, forest floor, and earthy minerality.
Merlot I Cabernet Sauvignon I Cabernet Franc I Petit Verdot I Malbec			
Opus One 2019	1400		Intense aromas of black plum, blueberry, black currant, and dried rose petals, accentuated by mineral undertones.
Cabernet Sauvignon 78% I Merlot 8% I Petit Verdot 6% I Cabernet Franc 6% I Malbec 2%			
Insignia Napa Valley 'Joseph Phelps' 2018	800		Aromas of blackberry, cassis, and mocha lead to flavours of ripe black cherries, plum, and dark chocolate, all wrapped in velvety tannins.
Cabernet Sauvignon I Petit Verdot I Malbec			

GREECE	
Black Sheep 'Chateau Nico Lazaride' Vivid ruby color with purple highlights and a velvet mouth with soft tannins and an aromatic, fruity aftertaste. Syrah 60% I Merlot 40%	42
Shiraz 'Gerovasileiou' This wine is richly structured and loaded with complex flavour reminiscent of dark fruits like blackberries and black cherries. Shiraz	65
Avaton 'Gerovasileiou' A bouquet of ripe dark fruits, raisins, coffee and cacao. Limnio I Mavrotragano I Mavroudi	65
Xinomavro Reserve 'Alpha Estate' Full body, with rich fruit depth of blackberries, plums, herbaceous hints and oak. Xinomavro	80
SMX 'Alpha Estate' Powerful, pungent aromas of sweet cherry candied plum and toasty vanilla oak. Syrah 60% I Merlot 20% I Xinomavro 20%	85
Ovilos Red 'Ktima Biblia Chora' The palate of this well-balanced, vibrant red wine delivers an abundance of flavours of black cherries and raspberry jam. Cabernet Sauvignon	130
Clos Tegasta 'T-Oinos' Mavrotragano 2018 Oregano and violets are wrapped around a core of dark cherries, green pepper and espresso roast. Mavrotragano	300

DESSERTS

Basque Burnt Cheesecake (D, E) Creamy burnt Cheesecake with wild forest fruits.	15
Tahini Miso Creme Brulee (K, D, E) Silky sesame-micro creme brulee with a caramelized top.	12
Matcha Yuzu Opera (G, D, E, Y) Layers of Matcha sponge, yuzu ganache, chocolate cream, and matcha ice cream with a crispy tuile.	14
Caramel Noisette Symphony (G, N, D, E, Y) Salted Caramel Hazelnut ganache with chocolate crunch, Hazelnut sponge and Caramel Nut Ice Cream.	14

Some of the dishes in our menu contain certain allergens and are clearly indicated with the below abbreviations.

(G) Gluten, (N) Nuts, (D) Dairy, (E) Egg, (P) Peanuts, (C) Celery, (F) Fish, (M) Molluscs, (S) Sulphur Dioxide, (L) Lupino, (Y) Soy, (U) Mustard, (K) Sesame, (B) Seafood, (V) Suitable for Vegetarians, (VG) Suitable for Vegans.

FOOD ✱

DRINKS ✱

WINES ✱

DESSERTS ✱