

--- SALADS AND COLD STARTERS ---

- | | | |
|-----|--|---------|
| 63. | MELITZANO SALATA
Eggplant/aubergine pureed | 5.50 € |
| 64. | TZATZIKI
Homemade garlic curd with cucumber and herbs | 5.50 € |
| 65. | TZATZIKI
with fried eggplant/aubergine or zucchini | 8.50 € |
| 66. | TARAMA (FISH ROE CREAM) | 6.00 € |
| 67. | PEPPERONI AND OLIVES
Pepperoni, optionally grilled with garlic | 6.50 € |
| 69. | FETA CHEESE^{1,4}, GARNISHED | 7.50 € |
| 70. | GREEK FARMER'S SALAD
with iceberg lettuce, tomatoes, cucumber, feta cheese ^{1,4} , olives and onions | 12.00 € |
| 71. | SALAD SYMPOSION – LARGE SALAD PLATE
with iceberg lettuce and coleslaw, tomatoes, cucumber, feta cheese ^{1,4} , olives, tarama, tuna, gigantes, melitzano salata and gyros | 14.50 € |
| 72. | CHTIPITI (SHEEP CHEESE CREAM)
Spicy feta cheese ^{1,4} | 6.00 € |
| 73. | DOLMADES
Vine leaves stuffed with rice | 8.50 € |
| 74. | OCTOPUS SALAD
Marinated squid | 13.00 € |
| 77. | COLO(U)RFUL SALAD WITH TURKEY STRIPS
Dressing of your choice | 16.50 € |
| 78. | TUNA SALAD
with iceberg lettuce, tuna, tomatoes, cucumber and onions | 14.00 € |
| 79. | MESES SALAD FOR 1 PERSON
with tzatziki, tarama, octopus, eggplant/aubergine salad and pita bread | 12.50 € |
| 80. | MESES SALAD FOR 2 PEOPLE
with tzatziki, tarama, octopus, eggplant/aubergine salad, gigantes, tuna, pepperoni, olives and two pita breads | 22.00 € |
| 91. | FANTASIA PLATE FOR 2 PEOPLE
Mixed cold and hot appetizer platter at the whim of the chef | 27.00 € |

----- WARM STARTERS -----

50.	SKORDOPSOMO Garlic bread with tomatoes and feta cheese ^{1,4}	6.00 €
81.	KEFTEDAKIA Meatballs in tomato sauce	9.50 €
82.	SAGANAKI Feta cheese ^{1,4} breaded	9.00 €
83.	GIGANTES Giant white beans in tomato sauce, baked with feta cheese ^{1,4}	9.50 €
84.	PSITI Garnished feta cheese ^{1,4} from the oven	9.50 €
85.	KALOKERINO Eggplant/aubergine and bell pepper strips, gratinated with gouda cheese ^{1,4}	11.00 €
86.	SPANAKOPITA Homemade puff pastry, stuffed with leaf spinach and feta cheese ^{1,4}	8.00 €
87.	BABY CALAMARI WITH TZATZIKI	11.50 €
88.	PIPERIES Roasted bell pepper slices with tzatziki or eggplant/aubergine salad	9.00 €
89.	FLORINIS Bell peppers stuffed with feta cheese ^{1,4}	9.00 €
90.	MUSSELS AU GRATIN in tomato sauce	12.50 €
91.	FANTASIA PLATE FOR 2 PEOPLE Mixed hot and cold appetizer platter at the whim of the chef	27.00 €
92.	SHRIMPS in tomato basil sauce	14.50 €
97.	MANITARIA Oven roasted mushrooms, marinated with garlic	9.50 €
99.	GAVROS Anchovies either fried or marinated with lemon	10.50 €
75.	GRILLED OCTOPUS	14.00 €

----- SOUPS -----

58.	TOMATO SOUP	6.00 €
59.	GREEK CHICKEN SOUP	6.50 €
60.	GREEK BEAN SOUP House style	6.00 €
61.	GOULASH SOUP House style	7.00 €
62.	GREEK RICE SOUP with rice noodles and meatballs	6.00 €

----- FROM THE OVEN -----

- | | | |
|------|--|---------|
| 93. | MOUSSAKA | 19.50 € |
| | Potatoes, eggplant/aubergine slices and minced meat with béchamel sauce, served with mixed salad | |
| 94. | KOKINISTO | 22.00 € |
| | Refined seasoned young lamb shank with mixed salad, side dish of your choice: baked potatoes, green beans, rice or French fries | |
| 95. | KOKINISTO | 23.00 € |
| | Refined seasoned young lamb shank with mixed salad, side dish of your choice: okra beans, gigantes, eggplants/aubergines, leaf spinach or rice noodles | |
| 96. | SPAGHETTI | 14.00 € |
| | Gratinated with mushroom cream sauce and gouda cheese ^{1,4} , served with parmesan cheese | |
| 98. | MOSHARAKI | 23.00 € |
| | Braised beef with spaghetti and tomato sauce, served with mixed salad | |
| 100. | STIFADO | 24.50 € |
| | Braised beef with silver onions and rice noodles, served with mixed salad | |

----- FOR THE KIDS -----

- | | | |
|------|---|--------|
| 140. | KIDS PLATE "ODYSSEUS" | 9.00 € |
| | Gyros and soutzoukakia with French fries | |
| 141. | KIDS PLATE "JIORGIO" | 9.00 € |
| | Pork skewer with French fries | |
| 142. | KIDS PLATE "MELANIE" | 9.00 € |
| | Schnitzel "Viennese style" with French fries | |
| 143. | KIDS PLATE "FLIPPER" | 9.00 € |
| | Redfish fillet with French fries | |
| 144. | KIDS PLATE "HUGO" | 9.00 € |
| | Breaded chicken breast fillet with French fries | |
| 145. | KIDS PLATE "MARIA" | 8.00 € |
| | Spaghetti with tomato sauce | |

----- GRILLED SPECIALTIES -----

- | | |
|---|---------|
| 104. GYROS | 17.00 € |
| Specially seasoned shredded pork, with French fries and mixed salad. | |
| 105. GYROS AU GRATIN | 20.50 € |
| with mushroom metaxa sauce ¹ and gouda cheese ^{1,4} , sliced potatoes and mixed salad | |
| 106. GYROS WITH TZATSIKI | 18.50 € |
| with French fries and mixed salad | |
| 107. GYROS AND A PORK SKEWER | 19.00 € |
| with French fries and mixed salad | |
| 108. GYROS AND SOUTZOUKAKIA | 18.00 € |
| with French fries and mixed salad | |
| 109. GYROS AND BEEF LIVER | 17.00 € |
| with French fries and mixed salad | |
| 110. GYROS AND CALAMARI | 19.00 € |
| with French fries and mixed salad | |
| 111. GRILLED BEEF LIVER WITH ROASTED ONIONS | 15.50 € |
| with French fries and mixed salad | |
| 112. GYROS AND TWO LAMB CHOPS | 23.00 € |
| with French fries and salad | |
| 113. SOUTZOUKAKIA WITH AIWA (SPICY SAUCE) | 16.00 € |
| Specially seasoned minced meatballs, with French fries and mixed salad | |
| 114. BIFTEKI (STUFFED MINCED STEAK) | 17.50 € |
| Grilled feta cheese ^{1,4} wrapped with minced meat, with French fries, mixed salad and herb butter | |
| 115. SOUWLAKI | 18.50 € |
| Two grilled pork skewers, with French fries and mixed salad | |
| 116. SOUTZOUKAKIA (MINCED MEATBALLS) | 18.50 € |
| Gratinated with mushroom metaxa sauce ¹ and gouda cheese ^{1,4} , served with French fries and mixed salad | |
| 117. FILETO | 21.00 € |
| Pork tenderloin with mushroom metaxa sauce ¹ , served with French fries and mixed salad | |
| 120. FARMER'S SKEWER | 18.50 € |
| Pork skewer with bell peppers, rice, feta cheese ^{1,4} , French fries and mixed salad | |
| 121. FILETO WITH HERB BUTTER | 20.00 € |
| Pork tenderloin with French fries and mixed salad | |
| 123. GRILL PLATE | 22.50 € |
| with gyros, a lamb chop, soutzoukakia and a schnitzel, served with French fries and mixed salad | |

----- GRILLED SPECIALTIES -----

- | | |
|---|---------|
| 124. "ATHENS PLATE" | 20.50 € |
| with a pork skewer, soutzoukakia, gyros, French fries and mixed salad | |
| 504. "METEORA PLATE" | 21.50 € |
| with two lamb chops, soutzoukakia and two pieces of beef liver, served with French fries and mixed salad | |
| 125. "ALEXANDER PLATE" | 22.50 € |
| with a pork skewer, soutzoukakia, a schnitzel, beef liver and gyros, served with French fries and mixed salad | |
| 126. "SYMPOSION GRILL PLATTER" ** | 46.00 € |
| FOR 2 PERSONS
with two pork skewers, two lamb chops, soutzoukakia, beef liver, gyros, French fries, rice, green beans and a large salad platter. | |

** For this dish a composition for three or more persons is possible

----- LAMB SPECIALTIES -----

- | | |
|---|---------|
| 128. ARNISSIA TWO SKEWERS | 26.00 € |
| of lamb steak, with French fries and mixed salad | |
| 129. LAMB CHOPS | 32.50 € |
| Five pieces, with French fries and mixed salad | |
| 130. LAMB STEAK approx. 250 g | 27.00 € |
| with herb butter, French fries and mixed salad | |
| 131. SISSI PLATE | 28.50 € |
| with lamb steak, two lamb fillets, French fries and mixed salad | |
| 132. FILLET OF LAMB | 31.50 € |
| with French fries and mixed salad | |
| 133. LAMB GRILL PLATE | 32.50 € |
| with lamb fillet, lamb steak, two lamb chops, feta cheese ^{1,4} , French fries and mixed salad | |

----- SCHNITZEL -----

- | | |
|--|---------|
| 161. SCHNITZEL "VIENNESE STYLE" | 16.00 € |
| with French fries and mixed salad | |
| 162. SCHNITZEL "HUNTER'S STYLE" | 17.00 € |
| with mushroom hunter's sauce, French fries and mixed salad | |
| 163. SCHNITZEL "NATURAL" (UNBREADED) | 16.00 € |
| with herb butter, French fries and mixed salad | |
| 164. SCHNITZEL "SPITIKO" AU GRATIN | 18.50 € |
| with ham, gouda cheese ^{1,4} , French fries and mixed salad | |
| 166. SCHNITZEL "FORTUNA" AU GRATIN | 19.50 € |
| with leaf spinach, béarnaise sauce, gouda cheese ^{1,4} , French fries and mixed salad | |
| 167. SCHNITZEL "GYPSY STYLE" | 17.00 € |
| with gypsy sauce, French fries and mixed salad | |

--- SPECIALTIES OF THE HOUSE ---

Of the finest cuts of beef, poultry, pork and lamb

- | | |
|---|---------|
| 136. RUMP/SIRLOIN STEAK | 29.00 € |
| with herb butter, baked potato with tzatziki and mixed salad | |
| 500. PEPERATO | 30.50 € |
| Rump/sirloin steak with pepper sauce, sliced potatoes and mixed salad | |
| 502. PORK TENDERLOIN STUFFED | 22.00 € |
| with fried eggplants/aubergines, tzatziki and mixed salad | |
| 505. BUTTERFLY STEAK OF PORK LOIN | 19.00 € |
| with sliced potatoes, mixed salad and herb butter | |
| 506. BUTTERFLY STEAK OF PORK LOIN | 22.50 € |
| gratinated with gouda cheese ^{1,4} and béarnaise sauce, served with sliced potatoes and mixed salad | |
| 507. PORK TENDERLOIN "JANNIS" | 20.50 € |
| Three medallions with red wine cream sauce, sliced potatoes and mixed salad | |
| 509. CHICKEN BREAST FILLET | 19.50 € |
| grilled, with sliced potatoes, béarnaise sauce and mixed salad | |
| 510. TURKEY BREAST FILLET | 19.50 € |
| grilled, with sliced potatoes, béarnaise sauce and mixed salad | |
| 511. TURKEY BREAST FILLET | 22.50 € |
| gratinated with gouda cheese ^{1,4} and béarnaise sauce, served with sliced potatoes and mixed salad | |
| 512. VARIOUS VEGETABLES | 15.50 € |
| in tomato sauce, gratinated with gouda cheese ^{1,4} and béarnaise sauce, served with butter rice and mixed salad | |

RECOMMENDATION OF THE HOUSE

----- FISH DISHES -----

146. **DORADE ROYAL** (SEA BREAM) approx. 400 g **24.50 €**
grilled, served with sliced potatoes and mixed salad
147. **SALMON FILLET AND THREE LANGOSTINOS** **25.50 €**
from the grill, served with sliced potatoes and mixed salad
148. **LOUP DE MER** (SEA BASS) approx. 450 g **25.50 €**
grilled, served with sliced potatoes and mixed salad
149. **BABY CALAMARI** FRIED OR GRILLED **22.50 €**
Freshly prepared, with French fries and mixed salad
150. **CALAMARI** **20.50 €**
Freshly prepared, with French fries and mixed salad
151. **SIX LANGOSTINOS** **23.50 €**
from the grill, served with sliced potatoes and mixed salad
152. **SALMON FILLET** approx. 300 g **22.50 €**
from the grill, served with sliced potatoes and mixed salad
153. **REDFISH FILLET** **19.50 €**
from the pan, served with sliced potatoes and mixed salad
157. **FISH PLATTER "SANTORINI" FOR 2 PEOPLE** **58.00 €**
with hake fillet, salmon fillet, six langostinos, rice,
served with sliced potatoes and large salad platter
159. **PANGASIUS FILLET** (CATFISH) **18.00 €**
from the pan, served with sliced potatoes and mixed salad
160. **HAKE FILLET** **19.90 €**
from the pan, served with sliced potatoes and mixed salad

----- PAN SPECIALTIES -----

- | | |
|--|---------|
| 600. GYROS PAN | 19.50 € |
| with mushroom metaxa sauce ¹ , sliced potatoes and mixed salad | |
| 601. OLYMP MEDALLIONS | 22.50 € |
| gratinated with mushroom metaxa sauce ¹ and gouda cheese ^{1,4} , served with sliced potatoes and mixed salad | |
| 602. LIVER PAN OF BEEF | 18.50 € |
| with mushroom metaxa sauce ¹ , butter rice and mixed salad | |
| 603. FILLET PAN OF PORK | 22.50 € |
| with mushroom metaxa sauce ¹ , sliced potatoes and mixed salad | |
| 604. TURKEY PAN | 22.50 € |
| with fresh vegetables and mushroom cream sauce, served with sliced potatoes and mixed salad | |
| 605. CHICKEN PAN | 22.50 € |
| with fresh vegetables and mushroom cream sauce, served with sliced potatoes and mixed salad | |

----- ICE AND DESSERT -----

- | | |
|--|--------|
| 170. "FÜRST PÜCKLER STYLE" | 6.00 € |
| Vanilla, chocolate and strawberry ice cream with cream and chocolate sauce | |
| 171. "NUTCRACKER CUP" | 7.00 € |
| Vanilla, chocolate and walnut ice cream with whipped cream and chocolate sauce | |
| 172. VANILLA ICE CREAM | 7.00 € |
| with hot cherries and cream | |
| 173. KIDS ICE CREAM CUP | 4.00 € |
| Vanilla and chocolate ice cream with cream and chocolate sauce | |
| 174. AMARETTINI ICE CREAM | 6.00 € |
| Vanilla ice cream with amaretto liqueur, amarettini and cream | |
| 175. BOUREKI | 6.00 € |
| warm greek milk semolina cake with vanilla ice cream | |
| 176. CREAM YOGURT | 6.00 € |
| with honey and walnuts | |
| 177. KAPIDOPITA | 6.00 € |
| Greek sweet walnut cake, served with vanilla ice cream | |
| 178. CHOCOLATE SOUFFLÉ | 7.00 € |
| Chocolate tartlet with liquid chocolate filling, served with vanilla ice cream | |



----- SIDE ORDERS -----

180. FRENCH FRIES	4.00 €
181. GREEN BEANS	4.00 €
182. RICE	3.50 €
183. SMALL MIXED SALAD	3.50 €
184. SLICED POTATOES	4.00 €
185. GIGANTES (GIANT WHITE BEANS)	6.50 €
186. OKRA BEANS	6.00 €
187. ROASTED ONIONS	4.00 €
188. STEAMED VEGETABLES	3.50 €
179. LEAF SPINACH	4.00 €
189. HERB BUTTER	3.00 €
190. BAKED POTATO WITH TZATZIKI	5.50 €
194. PITA BREAD	2.00 €
196. SMALL FARMER'S SALAD	6.50 €
197. CROQUETTES	4.00 €

----- SAUCES -----

191. MUSHROOM METAXA SAUCE ¹	3.50 €
192. PEPPER SAUCE	3.50 €
193. SAUCE BÉARNAISE	3.50 €
195. RED WINE CREAM SAUCE	3.50 €
198. MUSHROOM CREAM SAUCE	3.50 €
199. MUSHROOM HUNTER'S SAUCE	3.50 €

----- SOFT DRINKS -----

205. COCA COLA ^{1,2}	0.20 l	2.80 €
305. COCA COLA ^{1,2}	0.40 l	5.50 €
217. COCA COLA LIGHT ^{1,2,6}	0.20 l	2.80 €
317. COCA COLA LIGHT ^{1,2,6}	0.40 l	5.50 €
212. COCA COLA ZERO ^{1,2,6}	0.20 l	2.80 €
312. COCA COLA ZERO ^{1,2,6}	0.40 l	5.50 €
206. FANTA ORANGE ^{1,2,7}	0.20 l	2.80 €
306. FANTA ORANGE ^{1,2,7}	0.40 l	5.50 €
226. SPRITE ^{1,4,6}	0.20 l	2.80 €
326. SPRITE ^{1,4,6}	0.40 l	5.50 €
250. SPEZI (COLA WITH FANTA ORANGE) ^{1,2,7}	0.20 l	2.80 €
251. SPEZI (COLA WITH FANTA ORANGE) ^{1,2,7}	0.40 l	5.50 €
216. APPLE SPRITZER	0.20 l	2.80 €
316. APPLE SPRITZER	0.40 l	5.50 €
207. MINERAL WATER	Btl. 0.25 l	2.80 €
360. MINERAL WATER	Btl. 0.75 l	6.90 €
361. STILL MINERAL WATER	Btl. 0.25 l	2.80 €
208. SCHWEPPES BITTER LEMON ³	Btl. 0.20 l	3.50 €
209. SCHWEPPES TONIC WATER ³	Btl. 0.20 l	3.50 €
210. SCHWEPPES GINGER ALE	Btl. 0.20 l	3.50 €
211. CURRANT NECTAR	Btl. 0.20 l	3.50 €
213. PEACH NECTAR	Btl. 0.20 l	3.50 €
214. ORANGE JUICE	Btl. 0.20 l	3.50 €
215. APPLE JUICE	Btl. 0.20 l	3.50 €

----- HOT DRINKS -----

218. GREEK MOCHA ²	2.50 €
219. CAFFÈ CREMA ²	2.50 €
220. CAFFÈ LATTE ²	3.40 €
221. ESPRESSO ²	2.50 €
222. CAPPUCCINO ²	2.90 €
223. LATTE MACCHIATO ²	3.40 €
224. TEA, DIFFERENT VARIETES	2.20 €

BEERS

200. VITA MALT BEER NON-ALCOHOLIC	Btl. 0.33 l	3.50 €
201. KÖNIG PILSENER ON TAP	0.25 l	3.00 €
301. KÖNIG PILSENER ON TAP	0.40 l	4.80 €
202. SCHUMACHER ALT ON TAP	0.25 l	3.10 €
Golden-brown local "Altbier" from one of Düsseldorf's most popular house breweries. No mass beer, just taste it!		
302. SCHUMACHER ALT ON TAP	0.50 l	6.10 €
203. JEVER FUN NON-ALCOHOLIC	Btl. 0.33 l	3.50 €
204. SCHÖFFERHOFER WEIZEN (WHEAT)	Btl. 0.50 l	5.00 €
With or without alcohol		
354. "RADLER" (PILSNER WITH LEMONADE)	0.25 l	3.00 €
454. "RADLER" (PILSNER WITH LEMONADE)	0.40 l	4.80 €
355. "ALT SCHUSS" ("ALT" WITH MALT BEER)	0.25 l	3.10 €
455. "ALT SCHUSS" ("ALT" WITH MALT BEER)	0.50 l	6.10 €
356. "KREFELDER" ("ALT" WITH COLA)	0.25 l	3.10 €
456. "KREFELDER" ("ALT" WITH COLA)	0.50 l	6.10 €

SPIRITS

239. KILLEPITSCH	2 cl	2.50 €
Traditional local herbal liqueur from Düsseldorf		
227. OUZO	2 cl	2.50 €
230. OUZO ON THE ROCKS	4 cl	4.00 €
254. OUZO PLOMARI	Btl. 0.2 l	13.90 €
228. AVERNA	4 cl	5.50 €
229. RAMAZZOTTI	4 cl	4.50 €
231. JÄGERMEISTER	2 cl	2.50 €
232. FERNET BRANCA	2 cl	2.50 €
233. GRAPPA	2 cl	3.50 €
234. MALTESER AQUAVIT	2 cl	3.00 €
235. JOHNNIE WALKER RED LABEL ¹	4 cl	5.50 €
236. CHIVAS REGAL ¹	4 cl	7.00 €
245. JACK DANIEL'S OLD NO. 7 ¹	4 cl	7.00 €
237. METAXA 5* ¹	2 cl	4.00 €
238. METAXA 7* ¹	2 cl	5.00 €
240. METAXA RESERVE ¹	2 cl	8.00 €
241. MARTINI BIANCO / DRY	5 cl	5.00 €
242. SHERRY MEDIUM / DRY	5 cl	4.50 €
249. SAMBUCA	2 cl	2.50 €
246. ABSOLUT VODKA	2 cl	3.00 €

COGNAC

243. REMY MARTIN ¹	2 cl	5.50 €
244. HENNESSY ¹	2 cl	5.50 €

LONGDRINKS • LIQUORS • SPARKLING WINE

247. CAMPARI ORANGE / SODA ¹	4 cl	7.00 €
248. BACARDI ORANGE / COLA ^{1,2}	4 cl	7.00 €
252. GIN TONIC ³	4 cl	7.00 €
260. AMARETTO	4 cl	4.00 €
262. BAILEYS	4 cl	5.00 €
265. GRAND MARNIER	2 cl	4.00 €
267. FÜRST METTERNICH	Btl. 0.75 l	32.00 €
268. PICCOLO FÜRST METTERNICH	Btl. 0.20 l	9.00 €
269. PROSECCO	Btl. 0.20 l	9.00 €
253. APEROL SPRITZ ^{1,3}		7.00 €

SELECTED GREEK WINES

– RED WINE BY THE GLASS/CARAFE –

328. IMIGLYKOS MILD, SWEET	0.25 l	6.00 €
329. IMIGLYKOS MILD, SWEET	0.50 l	12.00 €
331. MAVRODAPHNE LIQUEUR WINE, SWEET	0.25 l	7.00 €
332. MAVRODAPHNE LIQUEUR WINE, SWEET	0.50 l	14.00 €
340. IONOS WELL-BALANCED, DRY Cabernet Sauvignon • Merlot	0.25 l	6.00 €
341. IONOS WELL-BALANCED, DRY Cabernet Sauvignon • Merlot	0.50 l	12.00 €

– WHITE WINE BY THE GLASS/CARAFE –

351. IMIGLYKOS MILD, SWEET	0.25 l	6.00 €
352. IMIGLYKOS MILD, SWEET	0.50 l	12.00 €
334. SAMOS SWEET	0.25 l	7.00 €
335. SAMOS SWEET	0.50 l	14.00 €
339. PINOT GRIGIO STRONG, DRY	0.25 l	6.00 €
343. RETSINA RESINATED, SPARKLING	0.25 l	6.00 €
344. RETSINA RESINATED, SPARKLING	0.50 l	12.00 €
337. ANTHOS TART, DRY	0.25 l	6.00 €
338. ANTHOS TART, DRY	0.50 l	12.00 €
345. IONOS WELL-BALANCED, DRY	0.25 l	6.00 €
346. IONOS WELL-BALANCED, DRY	0.50 l	12.00 €

– ROSÉ WINE BY THE GLASS/CARAFE –

349. ROSÉ DRY	0.25 l	6.00 €
350. ROSÉ DRY	0.50 l	12.00 €

RED WINE

403. **EPILEGMENOS RAPSANI RESERVE** Btl. 0.75 l 38.00 €
Quality wine of three native grape varieties, dry and full-bodied
404. **CHALKIDIKI TSANTALI ORGANIC** Btl. 0.75 l 37.00 €
Grape variety Cabernet Sauvignon, dry, ruby red, full-bodied, with a pronounced fruity note
405. **NEMEA** Btl. 0.75 l 28.00 €
Grape variety Agiorgitiko, dry, round, balanced, harmonious
406. **NAOUSA GRANDE RESERVE** Btl. 0.75 l 36.00 €
Grape variety Xinomavro, dry, deep red, full of character, four years aging.
407. **MAKEDONIKOS** Btl. 0.75 l 24.00 €
Dry, fresh, aromatic
408. **CAVA TSANTALIS** Btl. 0.75 l 26.00 €
Dry, velvety, full-bodied, ruby red
409. **AMETHYSTOS** Btl. 0.75 l 36.00 €
Grape varieties Cabernet Sauvignon, Merlot, Limnio, dry, full of character, aroma of red wild berries

WHITE WINE

413. **MOSCHOFILERO** Btl. 0.75 l 28.00 €
Dry, light, harmonious
417. **RETSINA MALAMATINA** Btl. 0.50 l 11.20 €
Dry, traditional, with pine aroma

ROSÉ WINE

410. **BOUTARI ROSÉ** Btl. 0.75 l 24.00 €
Dry, light, full-bodied

Additives:

1: With colorant - 2: Contains caffeine - 3: Contains quinine - 4: With preservatives
5: Blackened - 6: With sweeteners - 7: With antioxidants