



LUNCH MENU

Discover the authentic taste of the Mediterranean with an exquisite lunch that combines traditional Greek ingredients and flavors, satisfies your palate and invites you to enjoy Mediterranean hospitality, the freshness of the ingredients and the rich tradition of Greek cuisine.



TO START WITH

Perfect to start your meal, accompanied by our organic extra virgin olive oil from our own production.

HOMEMADE BREAD (Portion for 2)	8€
Sourdough bread pita bread organic extra virgin olive oil pickled wild sea fennel 'Kritamo' barrel aged feta mousse marinated tomato (V G L N)	
TZATZIKI	9€
Greek yogurt cucumber garlic (V L)	
HUMMUS	12€
Lemonade chickpea cream cumin ginger (V G)	
MARINATED KALAMATA OLIVES (VG)	5€
PITA BREAD (VG G)	3€
GARLIC PITA BREAD	5€
Ladotiri local cheese chives (V G L)	
GREEK TASTING EXPERIENCE 	29€
Homemade Bread Tzatziki Hummus Marinated Kalamata olives (V G L N)	

RAW, CHILLED & MARINATED

FISH OF THE DAY CARPACCIO	26€
Citrus sea urchin	
STEAK TARTARE	30€
Greek fricassee sauce summer truffle (G L)	

HOT APPETIZERS

SHRIMPS	26€
Saganaki bisque sauce spicy organic pomodoro sauce ouzo feta (L)	
MUSSELS	20€
Steamed wild herbs garlic ouzo	
SQUID	18€
Fried sumac garlic mayonnaise with saffron grilled tomatoes (G L)	
OCTOPUS	25€
Grilled herring mousse bottarga	
PRAWNS	29€
Grilled marinated skewers avocado mesclun cherry tomatoes red pepper dressing	
FETA CHEESE	16€
Fried cereals fresh salad with cherry tomato, cucumber & herbs chutney (V G L)	
SKORDOSTOUPI	17€
Warm garlic-smoke aubergine tomato chili ladotyri Zakynthian cheese (V L)	
GREEK POTATOES & EGGS	12€
Greek-style fresh French fries from Zakynthos fried eggs	
MEATBALLS	16€
Grilled galotyri creamy cheese roasted tomato (G L)	
LAMB TACOS	22€
Tzatziki tomato marinated onions (G L)	

SALADS

CAESAR SALAD	17€
Iceberg baby lettuce parmesan cheese crispy bacon corn garlic croutons salted egg yolk Caesar dressing with anchovies (G L) Add Grilled Chicken Breast +5€ / Add Grilled Prawns +9€	
GREEK SALAD	19€
Peeled tomatoes cucumber onion red pepper olives barrel aged feta caper barley rusks (V G L)	
WATERMELON SALAD	21€
Avocado cucumber cherry tomatoes barrel aged feta herbs pine seeds aged balsamic vinegar (V N L)	
VEGETABLES SALAD	18€
Baby lettuce leaves grilled vegetables cherry tomatoes dry 'anthotiro' cheese olives barley rusks aged balsamic vinaigrette (V G L)	
BURATTA SALAD	22€
Buffalo buratta cherry tomatoes pistachio pesto basil (V N L) Add marinated anchovies +4€	

PASTA & GREEK CLASSICS

SHRIMPS PASTA 	29€
Linguine bisque sauce tomato herbs (G L)	
FISHERMAN'S WHITE PASTA 	34€
Pasta catch of the day shells fish broth aromatic butter herbs (G L)	
SEA FOOD ORZO "GIOUVETSI"	37€
Orzo shellfish broth tomato herbs (G L)	
GREEK CARBONARA	24€
Pasta 'siglino' Greek smoked pork sauce with yolk parmesan cheese chives dehydrated feta salted egg yolk (G L)	
POMODORO BASILICO	21€
Linguine organic pomodoro sauce basil extra virgin olive oil (V G L)	
CAPE BURGER	29€
Ground Angus beef burger fluffy brioche smoked bacon cheddar tomato iceberg pickled cucumber truffle mayo Served with Zakynthian French fries (G L)	
CHICKEN CLUB SANDWICH	22€
Rustic sourdough bread grilled chicken fillet fried egg smoked bacon cheddar tomato iceberg mayonaise Served with Zakynthian French fries (G L)	
MOUSAKA	28€
Angus beef ragu roasted vegetables herbs local cheese creamy béchamel sauce (G L)	
TRADITIONAL PORK GYROS	26€
Pita bread tzatziki tomato onion baby leaves Zakynthian French fries (G L)	
CHICKEN SKEWER "SOUVLAKI"	22€
Skewer chicken breast pita bread tzatziki roasted tomato onion Served with Zakynthian French fries (G L)	
PINSA ROMANA	21€
Organic tomato sauce mozzarella prosciutto cotto cherry tomatoes pistachio pesto basil (G L N)	
DISH OF THE DAY	26€
<i>Please ask your waiter</i>	

FISH FILLETS

WILD SEA BASS FILLET 	34€
Wild boiled greens tomato tarama radish chives (G)	
BLUFIN TUNA FILLET	36€
Black-eyed peas herbs tomatoes chimichurri sauce	
GRILLED SALMON	29€
Aromatic basmati grilled vegetables	

FRESH FISH FROM OUR DISPLAY

Price per kg

Charcoal grilled

Salt crusted in the oven (minimum 2kg), inform us from the previous day

Steamed fish

Small fried fish (G)

Lobster & Shrimps Grilled or Pasta (G|L)

* Depends on availability

* Served with olive oil & burnt lemon vinaigrette

SIDE DISHES (V)

Grilled vegetables	6€
Boiled wild greens	6€
Boiled vegetables	6€
Fried sweet potatoes	6€
French fries	6€
Garden salad	6€
Steamed rice	6€

SHELLS

Callista Chione	29€
From Aegean sea (6 pieces)	
Clams	16€
From Aegean sea (8 pieces)	
Oysters	7€
Seasonal from the Ionian sea (per piece)	

OUR CURED & SMOKED PRODUCTS

Fish roe (Bottarga)	27€
Smoked eel	23€
Smoked Salmon	21€

CAVIAR BY KAVIARI PARIS

Oscietra Caviar 30gr	95€
Oscietra Caviar 50gr	165€

PREMIUM MEATS

RIB EYE BLACK ANGUS 200 days grain fed (300gr)	48€
TOMAHAWK BLACK ANGUS STEAK(1-1,2kg)	13€ 100gr
FREE RANGE CHICKEN BREAST	29€
LAMB CHOPS	36€

SIDE DISHES & SAUCE

(Add summer truffle + 8€) (V|L)

French Fries	6€
Fried sweet potatoes	6€
Saute baby potatoes with rosemary	6€
Homemade mashed potatoes	6€
Grilled or Boiled vegetables	6€
Garden salad	6€
Béarnaise Sauce Chimichurri Sauce	

SWEET MEMORIES

BLACK FOREST	19€
Namelaka bitter chocolate monte vanilla amarena cherry sorbet (V G L N)	
HALF BAKED COOKIES	17€
Triple chocolate cookie butter caramel vanilla ice cream (V G L N)	
BROWNIES	17€
Sweet potato brownies peanut butter raspberry sorbet (VG SF N)	
SEASONAL FRUIT PLATTER	18€
Fresh seasonal fruits (V)	
VARIETY OF ICE CREAM FLAVORS	5€ per scoop
Vanilla Madagascar Chocolate Pistachio Butter Caramel (V L N)	
VARIETY OF SORBET FLAVORS	5€ per scoop
Strawberry Raspberry Lemon Mango (VG)	

*V.A.T. and all taxes are included. Responsible: Vithoukas Dionisios. Consumer is not obliged to pay if the notice of payment has not been received (receipt-invoice). The establishment is obliged to have printed forms available in a special location near the exit for the registration of complains.

*For more vegan or gluten free options, please let us know. V= Vegetarian, VG=Vegan, G=Gluten

*You are kindly requested to contact the restaurant manager if you suffer from any food allergy or intolerance to any product or substance. We will be happy to inform you about the ingredients we use to prepare the dishes or, if you prefer, we can prepare a substitute dish for you.



START WITH

VEGETABLE CREAM	6€
Nourishing vegetable cream for infants up to 6-12 months (Sweet potato, broccoli, zucchini, potato, carrots) (V)	
CHICKEN SOUP	11€
Trahanas carrots potatoes extra virgin olive oil (G L)	
VEGETABLE SOUP	9€
Velouté soup sweet potato carrots broccoli trahanas extra virgin olive oil (V G L)	
TZATZIKI with FRIES	8€
Yogurt with cucumber & garlic spread cherry tomatoes pita bread Zakynthian French fries (V G L)	
ZAKYNTHIAN FRENCH FRIES	6€
Add feta cheese (V) +3€	
TOAST	12€
Smoked turkey gouda cheese French fries (G L)	

SALADS

MESCLUN MIX SALAD	12€
Baby leaves tomatoes mozzarella extra virgin olive oil (V G L)	
TOMATO & CUCUMBER SALAD	12€
Tomatoes cucumber barrel aged feta cheese organic olive oil (V L)	
CHICKEN SALAD	14€
Green leaves grilled chicken breast tomatoes parmesan croutons organic olive oil (G L)	
‘TOMATOKEFTEDES’ & ‘KOLOKITHOKEFTEDES’	13€
Traditional Greek aromatic tomato balls & zucchini balls herbs yoghurt (V G L)	

PASTA “COQUILLETES” AND PINSA

TOMATO	15€
Organic tomato sauce & extra virgin olive oil (VG G)	
BOLOGNESE	18€
Beef ragu tomato sauce (G)	
A LA CREME	15€
Parmesan cream sauce (V G L)	
PESTO	15€
Basil parmesan cream sauce (V G L N)	
PINSA ROMANA	14€
With tomato sauce mozzarella basil (G L) Add Grilled Chicken Breast +5€	

V= Vegetarian | VG=Vegan, G=Gluten, L=Lactose, N=Nuts

FISH, MEAT & A BIT MORE

GRILLED SEA BASS FILLET	18€
Grilled or boiled vegetables or steamed rice or Zakynthian French fries	
FISH & CHIPS	18€
Homemade fish sticks Zakynthian French fries (G)	
CHICKEN NUGGETS	15€
Homemade chicken nuggets Zakynthian French fries (G)	
CHICKEN FILLET	15€
Grilled chicken grilled or boiled vegetables or steamed rice or Zakynthian French fries	
CHEESEBURGER	18€
Homemade fluffy brioche Black Angus beef burger cheddar tomato Zakynthian French fries (G L)	
KEFTEDES	14€
Grilled meatballs yoghurt tomato pita bread Zakynthian French fries (G L)	

SWEET MEMORIES

SEASONAL FRUIT PLATTER	12€
Fresh seasonal fruits (VG)	
VARIETY OF ICE CREAM FLAVORS (L N)	5€ per scoop
Vanilla Madagascar Chocolate Pistachio Butter Caramel	
VARIETY OF SORBET FLAVORS	5€ per scoop
Strawberry Raspberry Lemon Mango (VG)	

*V.A.T. and all taxes are included. Responsible: Vithoukas Dionisios. Consumer is not obliged to pay if the notice of payment has not been received (receipt-invoice).

*For more vegan or gluten free options, please let us know. V= Vegetarian, VG=Vegan, G=Gluten

*You are kindly requested to contact the restaurant manager if you suffer from any food allergy or intolerance to any product or substance. We will be happy to inform you about the ingredients we use to prepare the dishes or, if you prefer, we can prepare a substitute dish for you.

*Some of the portions are smaller than usual, we have adjusted the price to the size.



DINNER MENU

At Novita All Day Restaurant, the concept of a “new” culinary experience is highlighted with every dish and every detail. The name “Novita”, meaning “new” or “fresh”, reflects the restaurant’s commitment to modern Greek and Mediterranean cuisine, highlighting the freshness and quality of the ingredients.



 = Chefs Special Dish |  =Add Caviar or Truffle | V= Vegetarian | VG=Vegan, G=Gluten, L=Lactose, N=Nuts

TO START WITH

Perfect to start your meal, accompanied by our organic extra virgin olive oil from our own production.

HOMEMADE BREAD (Portion for 2)	8€
Sourdough bread pita bread organic extra virgin olive oil pickled wild sea fennel 'Kritamo' barrel aged feta mousse marinated tomato (V G L N)	
TARAMOSALATA	12€
Fish roe emulsion lemon brick caviar bottarga powder (G)	
FAVA	10€
Bean puree confit cherry tomatoes	
MARINATED KALAMATA OLIVES (VG)	5€
PITA BREAD (VG G)	3€
GARLIC PITA BREAD	5€
Ladotiri local cheese chives (V G L)	
GREEK TASTING EXPERIENCE 	29€
Homemade Bread Taramosalata Fava Marinated Kalamata olives (V G L N)	

RAW, CHILLED & MARINATED

(Add Oscietra Caviar by Kaviari Paris +22€)

TUNA TARTARE	29€
Boiled leafy greens tarama chives lemon (G)	
"KILADOS" RED SHRIMPS	31€
Lemon fleur de sel	
FISH OF THE DAY CARPACCIO	26€
Citrus sea urchin	
STEAK TARTARE	30€
Greek fricassee sauce summer truffle (G L)	
BEEF CARPACCIO	28€
Smoked leek mayonnaise local cheese artichoke (L)	

HOT APPETIZERS

CALAMARI	22€
Grilled hot fennel salad herring mousse burnt lemon	
OCTOPUS	25€
Fava beans puree pickled onion	
SCALLOPS (per piece) 	6€
Pan-roasted Scallops aromatic butter herbs (L)	
HANDMADE TRADITIONAL SPINACH & CHEESE PIE	18€
Crispy phyllo local cheese (V G L)	
TRUFFLE FRENCH FRIES	14€
Zakynthian French fries summer truffle graviera from Zakynthos (V L)	
CRISPY ZUCCHINI	12€
Tzatziki dip (V G L)	
KEFTEDES	19€
Greek-style grilled meatballs puree graviera from Zakynthos potato chips spicy tomato sauce (G L)	
LAMB LADENIA PIE (Sourdough Flatbread) 	22€
Tzatziki tomato onions ladograviera (Zakynthian cheese) (G L)	

SALADS

GREEK SALAD	19€
Peeled tomatoes cucumber grilled pepper watermelon prentza Zakynthian cream cheese barley rusks caper olives pickled onion oregano mint strawberry vinegar extra virgin olive oil (V G L)	
SEAFOOD CAESAR SALAD	26€
Mixed baby lettuce leaves shrimps tempura blue crab sweetcorn croutons Parmigiano-Reggiano avocado spice mayo dressing with anchovies (G L)	
BURATTA SALAD	22€
Buffalo burrata cherry tomatoes pistachio pesto basil (V L N) Add marinated anchovies +4€	

 *Add Oscietra Caviar by Kaviari Paris +22€*

 *Add Summer truffle + 8€*

PASTA & GREEK CLASSICS

SHRIMPS PASTA	29€
Linguine bisque sauce tomato herbs (G L)	
FISHERMAN'S WHITE PASTA  	34€
Pasta catch of the day shells fish broth aromatic butter herbs (G L)	
SEA FOOD ORZO "GIOUVETSI"	37€
Orzo shellfish broth tomato herbs (G L)	
POMODORO BASILICO	21€
Linguine organic pomodoro sauce basil extra virgin olive oil (V G L)	
TRADITIONAL SOFRITO BEEF CHEEKS 	33€
Homemade mashed potatoes herbs (G L)	
MODERN PASTITSIO 	32€
Beef ragout paccheri pasta bechamel (G L)	
GOURMET MOUSAKA 	38€
Wagyu beef ragu roasted vegetables herbs local cheese rich béchamel sauce (G L)	
TRADITIONAL MEATBALLS 'GIOUVARLAKIA'	31€
From Iberico Pata Negra neck celeriac cream vegetables egg lemon foam (avgolemono) (G L)	
DISH OF THE DAY	26€
<i>Please ask your waiter</i>	

FISH FILLETS

DOVER SOLE MEUNIERE 	55€
Capers olives parsley butter lemon sauce (G L)	
WILD SEA BASS FILLET 	34€
Wild boiled greens tomato tarama radish chives (G)	
BLUFIN TUNA FILLET	38€
Black-eyed peas herbs tomatoes chimichurri sauce	

 Add Oscietra Caviar by Kaviari Paris +22€

 Add Summer truffle + 8€

FRESH FISH FROM OUR DISPLAY

Price per kg

Charcoal grilled

Salt crusted in the oven (minimum 2kg) inform us from the previous day

Steamed fish

Small fried fish (G)

Lobster & Shrimps Grilled or Pasta **(G|L)**

(Depends on availability | Served with olive oil & burnt lemon vinaigrette)

SIDE DISHES (V)

Grilled vegetables	6€
Boiled wild greens	6€
Boiled vegetables	6€
Fried sweet potatoes	6€
French fries	6€
Garden salad	6€
Steamed rice	6€

SHELLS

Callista Chione	29€
From Aegean sea (6 pieces)	
Clams	16€
From Aegean sea (8 pieces)	
Oysters	7€
Seasonal from the Ionian sea (per piece)	

OUR CURED & SMOKED PRODUCTS

Fish roe (Bottarga)	27€
Smoked eel	23€
Smoked Salmon	21€

CAVIAR BY KAVIARI PARIS

Oscietra Caviar 30gr	95€
Oscietra Caviar 50gr	165€

PREMIUM MEATS

RIB EYE BLACK ANGUS 200 days grain fed (300gr)	48€
TOMAHAWK BLACK ANGUS STEAK (1-1,2kg)	13€ 100gr
FREE RANGE CHICKEN BREAST	29€
LAMB CHOPS	36€

SIDE DISHES & SAUCE

(Add summer truffle + 8€) (V|L)

French Fries	6€
Fried sweet potatoes	6€
Saute baby potatoes with rosemary	6€
Homemade mashed potatoes	6€
Grilled or Boiled vegetables	6€
Garden salad	6€
Béarnaise Sauce Chimichurri Sauce	

Enjoy your Dinner at Novita Restaurant

*V.A.T. and all taxes are included. Responsible: Vithoukas Dionisios. Consumer is not obliged to pay if the notice of payment has not been received (receipt-invoice).

*You are kindly requested to contact the restaurant manager if you suffer from any food allergy or intolerance to any product or substance. We will be happy to inform you about the ingredients we use to prepare the dishes or, if you prefer, we can prepare a substitute dish for you.

Wine List

Wine has always been a carrier of civilization, and civilization thrives on plurality.

Lesante Cape's wine list with over 130 indigenous and international grape varieties, offer far more than pleasing aromas and flavours. These wines are living snapshots inside a time capsule. Greek wines provide exciting and exceptional opportunities for those willing to embark on a journey beyond the commonplace. Sipping a glass of wine is essentially an exploration: it enriches previous wine experiences and elevates the bar for those of the future.



“Wine moistens and tempers the spirit and lulls the cares of the mind to rest. It revives our joys and is oil to the dying flame of life”

Socrates

BY THE GLASS

CHAMPAGNE & SPARKLING

Palmer & Co Reserve Brut NV	24€
Chardonnay, Pinot Noir, Pinot Meunier	
Palmer & Co Rose Solera NV	30€
Pinot Noir, Chardonnay, Pinot Meunier	
Prosecco Val Doca	42€
Glera, Veneto	

WHITE WINE

Allegro Grampsas Winery	9€
Skiadopoulo, Moscatella	
Mantineia Bosinakis Winery	11€
Moschofilero	
Sauvignon Blanc, Domaine Euampelos Gi	13€
Sauvignon Blanc	
Chateau Julia Costa Lazaridi	16€
Chardonnay	

ROSE WINE

Akres, Domaine Skouras	9€
Moscofilero, Agiorgitiko	
Ombre Oinotropai Estate	11€
Merlot	
Apla, Domaine Oenops	14€
Xinomavro, Limniona, Mavroudi	
Kleftra Kissa, Estate Kokkotos	16€
Merlot, Cabernet Sauvignon	

RED WINE

Monograph 2023, Gaia Winery	9€
Agiorgitiko	
Alta 2021 Thymiopoulos Winery	12€
Xinomavro	
Root Of The Mountain 2021 Grampsa Winery	14€
Avgoustiatis	

DESSERT & PORT

Estate Argyros Vinsanto 4 Y.O.	24€
Assyrtiko, Athiri, Aidani	
Samos Grand Cru	10€
Moscato Samou	
Domaine Gerasileiou Malagouzia	17€
Malagouzia	
Fonseca Port 10yo	24€
Port	

CHAMPAGNE

REIMS

Palmer & Co Reserve Brut NV 135€
Chardonnay, Pinot Noir, Pinot Meunier

Palmer & Co Rose Solera NV 165€
Pinot Noir, Chardonnay, Pinot Meunier

Veuve Cliquot Brut NV 190€
Pinot Noir, Chardonnay, Pinot Meunier

Louis Roederer Collection 245 Brut NV 240€
Chardonnay, Pinot Noir, Pinot Meunier

Krug 170eme Grande Cuvee NV 650€
Pinot Noir, Chardonnay, Pinot Meunier

Louis Roederer Cristal 850€
Pinot Noir, Chardonnay

Armand De Brignac Brut Gold NV 920€
Pinot Noir, Chardonnay, Pinot Meunier

AY

Deutz Brut Classic NV 180€
Chardonnay, Pinot Noir, Pinot Meunier

TOURS-SUR-MARNE

Laurent-Perrier Cuvee Rose NV 290€
Pinot Noir, Chrdonnay

EPERNAY

Moet & Chandon Brut Imperial 170€
Pinot Noir, Pinot Meunier, Chardonnay

Moet & Chandon Ice Imperial 190€
Pinot Noir, Pinot Meunier, Chardonnay

Dom Perignon Brut 680€
Pinot Noir, Chardonnay

SPARKLING WINE

GREECE

Karanika Brut Champagne Method NV 70€
Xinomavro

Akakies Rose Sparkling Kyr-Yianni 64€
Xinomavro

ITALY

Prosecco Val Doca 42€
Glera, Veneto

Moscato d'Asti Fransesco Cappeta 39€
Moscato Bianco

Prosecco Castelmare Rose Extra Dry 59€
Glera, Pinot Noir

WHITE WINE

GREECE

ZAKYNTHOS

Allegro Grampsas Winery 42€

Skiadopoulo, Moscatella

Novita Grampsas Winery 48€

Goustolidi

Limited Edition Lesante 60€

Goustolidi

KEFALONIA

Rhombus Gentilini Winery 90€

Robola

Robola Sarris Wines 62€

Robola

SANTORINI

Santorini Estate Karamolegkos 94€

Assyrtiko

Nycteri Gaia Wines 125€

Assyrtiko

Skytali Hatzidakis Winery 190€

Assyrtiko

Kavalieros Domaine Sigalas 160€

Assyrtiko

Pure Volcanic Slopes 200€

Assyrtiko

Thalassitis Submerged Gaia Wines 440€

Assyrtiko

CRETE

Aspros Lagos Douloufakis Winery 76€

Vidiano

Moscato Spinis Paterianaki Winery 48€

Moscato Spinis

NORTHERN GREECE

Sauvignon Blanc Estate Alpha 72€

Sauvignon Blanc

Palpo Kir Gianni Wines 84€

Chardonnay

Velour White, Ioannis Grampsas 62€

Sauvignon Blanc

Chateau Julia Costa Lazaridi 76€

Chardonnay

Thema White Pavlidis Winery 58€

Sauvignon Blanc, Assyrtiko

Alpha Estate Malagouzia 54€

Malagouzia

Ovilos Estate Biblia Chora 99€

Semillon, Assyrtiko

THESSALY

Sauvignon Blanc, Euampelos Gi 62€

Sauvignon Blanc

PELOPONNESE

Mantineia Bosinakis Winery 52€

Moschofilero

Armyra, Domaine Skouras 49€

Chardonnay, Malagouzia

Eclectique Domaine Skouras 112€

Viogner

WHITE WINE

ITALY

VENETO

Giuseppe Campagnola Pinot Grigio 45€
Pinot Grigio

FRANCE

BURGUNDY

Joseph Drouhin Beaune Chablis A.C. 105€
Chardonnay

Jean Brocard Chablis Bougros Grand Cru 220€
Chardonnay

Louis Jadot Chassagne-Montrachet 1er cru 320€
Chardonnay

Chateau Fuisse Le Clos Monopole 185€
Chardonnay

BORDEAUX

Chateau Carbonniex Pessac Leognan 230€
Semillon, Sauvignon Blanc

RHONE

Condrieu e. Guigal Viognier 250€
Viognier

LOIRE

Henri Bourgeois Sancerre Baronnes 96€
Sauvignon Blanc

GERMANY

PFALZ

Win Win Riesling, Von Winning 76€
Riesling

NEW ZEALAND

Two Rivers Black Cottage 78€
Sauvignon Blanc

USA

CALIFORNIA

Duckhorn Vineyard Napa Valley 142€
Chardonnay

COTES DU RHONE

Viognier Delas Freres 49€
Viognier

ARGENTINA

MENDOZA

Broquel, Trapiche Vineyard 64€
Torrontes

CHILE

Errazuriz Wild Ferment 86€
Chardonnay

ROSE WINE

GREECE

ZAKYNTHOS

The Sun Rose Grampsa Winery 49€
Avgoustiatis

Lesante Rose, Zakythos 48€
Avgousiatis

NORTHERN GREECE

Alpha Estate Xinomavro Rose 72€
Xinomavro

Apla, Domaine Oenops 70€
Xinomavro, Limniona, Mavroudi

CENTRAL GREECE

Idylle La Tour Melas 67€
Grenache, Syrah, Agiorgitiko

Kleftra Kissa, Estate Kokkotos 78€
Merlot, Cabernet Sauvignon

PELEPONNESE

Ombre Oinotropai Estate 53€
Merlot

Akres, Domaine Skouras 42€
Moscofilero, Agiorgitiko

FRANCE

PROVENCE

Chateau D'Esclans Whispering Angel 94€
Syrah, Grenache, Cinsault, Mourverde

Chateau Miraval 85€
Syrah, Grenache Rouge, Cinsault, Rolle

Chateau Romassan Domaine Ott 132€
Syrah, Grenache, Cinsault

RED WINE

GREECE

ZAKYNTHOS

Root Of The Mountain 2021 Grampsa Winery 66€
Avgoustiatis

Lesante Red Zakynthos 48€
Avgoustiatis

Lesante Red Zakynthos Limited Edition 62€
Avgoustiatis

Nefeli 2021 Grampsa Winery 128€
Avgoustiatis

SANTORINI

Mavrotragano 2021 Karamolegos Winery 139€
Mavrotragano

NORTHERN GREECE

Alta 2021 Thymiopoulos Winery 58€
Xinomavro

Magiko Vouno 2017 Nico Lazaridi 120€
Cabernet Sauvignon, Cabernet Franc, Merlot

Strofi Single Vineyard 2023 Estate Alpha 74€
Pinot Noir

Ramnista Single Vineyard 2019 Kyr-Yianni 82€
Xinomavro

Paliokalias, Domaine Kokkinos 2016, Naousa 190€
Xinomavro

Avaton 2021 Domaine Gerovasileiou 86€
Limnio, Mavrotragano, Mavroudi

Evangelos 2021 Domaine Gerovasileiou 120€
Syrah, Viogner

Ovilos 2020 Biblia Chora Winery 135€
Cabernet Sauvignon

Syrah Neratzi 2015 102€
Syrah

RED WINE

THESSALY

Rapsani Old Vines 2022 Dougos Winery 72€
Xinomavro, Stavroto, Krasato

Limniona 2021 Domaine Zafeirakis 92€
Limniona

PELOPONNESE

Monograph 2023, Gaia Winery 42€
Agiorgitiko

Grand Cuvee 2021 Domaine Skouras 84€
Agiorgitiko

Portes 2023 Domaine Skouras 48€
Merlot

Ichnos 2023 Palivou Winery 120€
Merlot

Labyrinth 9921 Solera Domaine Skouras 260€
Cabernet Sauvignon, Agiorgitiko

Armakas 2020 Aivalis Winery 320€
Merlot, Syrah, Agiorgitiko

CRETE

Hestia 2021 Idaia Winery 67€
Mandilari

WORLD

ITALY

PIEDMONT

Pio Cesare Barbaresco 2020 190€
Nebbiolo

VENETO

Valpolicella Classico ZONIN 2021 52€
Corvina, Rondinella, Molinara

Zenato Amarone Della Valpolicella 2019 200€
Corvina, Rondinella, Croatina

TUSCANY

Cappanelle Chianti Classico 2019 128€
Sangiovese

Casanova Brunello Di Montalcino 2018 175€
Sangiovese

SICILY

Tenuta Delle Terre Nere Etna Rosso 2018 91€
Nerello, Cappuccio, Nerello Mascalese

RED WINE

FRANCE

BURGUNDY

Louis Jadot Clos Vougeot Grand Cru 2018 320€
Pinot Noir

BORDEAUX

Chateau Cantenac Brown Margaux 3eme Grand Cru
Classe 2016 290€
Cabernet Sauvignon, Merlot, Cabernet Franc, Carmenere

Chateau Phelan Segur 2018 220€
Cabernet Sauvignon, Merlot

Chateau Figeac 1er Grand Cru Classe B 2020 890€
Cabernet Sauvignon, Cabernet Franc, Merlot

Chateau Montrose 2eme Grand Cru Classe 2017 620€
Cabernet Sauvignon, Merlot, Cabernet Franc, Petit Verdot

Chateau Latour a Pomerol Rouge 2015 1600€
Merlot, Cabernet Franc

RHONE VALLEY

Haute-Pierre Delas Chateauneuf-Du-Pape 2019 174€
Chateauneuf Du Pape Blend

SPAIN

Bodega Muga Rioja Reserve 2018 100€
Garnacha, Tempranillo

ARGENTINA

Bodega Kronitas Dona Silvina Family Selection 2021
Malbec 86€

AUSTRALIA

Two Hands Wines Secret Block Barossa Valley 2020
Shiraz 310€

NEW ZEALAND

Villa Maria Pinot Noir 2018 88€
Pinot Noir

DESSERT WINES

GREECE

Estate Argyros Vinsanto 4 Y.O. 135€
Assyrtiko, Athiri, Aidani

Samos Grand Cru 47€
Moscato Samou

Domaine Gerovasileiou Malagouzia 110€
Malagouzia

FORTIFIED WINES

Fonseca Port 10yo 130€
Port