



# LESANTE CAPE

Zakynthos, Greece

Mediterranean Lunch

A contemporary expression of Zakynthian and Mediterranean cuisine,  
inspired by local producers, seasonal ingredients and the rhythm of island living.

## FOR THE TABLE

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<b>HOMEMADE BREAD (for two)</b>	8€
Sourdough   pita bread   Cape olive oil   pickled rock samphire   PDO feta   marinated tomato V NF EF SF	
<b>TZATZIKI</b>	9€
Greek yogurt   cucumber   garlic V NF EF SF	
<b>HUMMUS</b>	12€
Chickpea cream   lemon   cumin   ginger VG DF EF SF	
<b>TARAMAS</b>	13€
Smoked fish roe emulsion   lemon   olive oil   lagana bread V NF EF SF	
<b>GREEK TASTING EXPERIENCE</b>	34€
Homemade bread   Tzatziki   Hummus   Taramas   Dolmadakia   Tomato   Olives V NF EF SF	
<b>ZAKYNTHIAN POTATOES</b>	12€
Hand-cut fries   sour cream   herbs GF NF EF SF	
<b>GREEK KEFTEDES</b>	21€
Grilled meatballs   galotyri   potato   organic pomodoro NF SF	
<b>HANDMADE TRADITIONAL PIE</b>	18€
Wild greens   local cheese V NF SF	

## FROM THE SEA

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<b>CARPACCIO</b>	28€
Catch of the day   tomato confit   rock samphire pickled   citrus   Cape olive oil GF DF NF EF SF	
<b>SAGANAKI</b>	26€
Shrimps   organic pomodoro sauce   ouzo   PDO feta GF NF EF SF	
<b>GRILLED CALAMARI</b>	31€
Fennel salad   herring mousse GL DF NF EF SF	
<b>GRILLED OCTOPUS</b>	29€
Gremolata   cherry tomato confit   pickled onion GL DF NF EF SF	
<b>GRILLED PRAWNS</b>	27€
Aromatic butter   citrus   broccolini   spice mayo GL DF NF SF	

## FROM THE GARDEN

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### VILLAGE GREEK SALAD 19€

Tomato | cucumber | bell pepper | onion | PDO feta | barley rusks | caper | olives | Cape olive oil  
V|NF|EF|SF

### BLUE CRAB SALAD 28€

Broccolini | green beans | artichoke | smoked almonds | lime | dressing horseradish  
GF|EF|SF

### CAESAR SALAD 18€

Lettuce | parmesan | bacon | corn | croutons | dressing anchovies  
V|NF|SF  
Grilled Chicken Breast +5€  
Grilled Prawns +9€

### PANZANELLA BURRATA SALAD 24€

Cherry tomatoes | pistachio pesto | croutons | basil | olives | pickled beetroot  
V|EF|SF  
Grilled Prawns +9€

## PASTA

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### SHRIMPS PASTA 31€

Tomato | bisque sauce  
NF|EF|SF

### FISHERMAN WHITE PASTA 36€

Catch of the day | shells | fish broth | citrus | butter | herbs  
NF|EF|SF

### SEA FOOD GIOUVETSI 38€

Orzo | Bouillabaisse  
NF|EF|SF

### MODERN PASTITSIO 33€

Slow-cooked beef ragout | paccheri | béchamel | graviera  
NF|EF|SF

### POMODORO PASTA 23€

Roasted tomato | basil | Cape olive oil  
VG|NF|EF|SF

# HOUSE CLASSICS

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## TRADITIONAL PORK GYROS

27€

Pita bread | tzatziki | tomato | onion | hand-cut fries  
NF|EF|SF

## SOUVLAKI

24€

Chicken skewer | pita bread | sour cream  
paprika spread | hand-cut fries  
NF|SF

## PORK COTOLETTA

34€

Corn ribs | Dijon mustard sauce  
NF|SF

## CAPE BURGER

29€

Angus beef | fluffy brioche | bacon | cheddar | tomato  
lettuce | pickled cucumber | truffle mayo | hand-cut fries  
NF|SF

## DISH OF THE DAY

28€

Please ask your waiter

## WILD SEA BASS FILLET

39€

Boiled greens | tomato | tarama | chives  
DF|NF|EF|SF

## BLUEFIN TUNA STEAK

41€

Legume salad | horseradish crème | herbs | citrus  
GF|NF|EF|SF

# FRESH FISH FROM OUR DISPLAY

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Grilled over charcoal | Steamed | Baked in sea salt crust | minimum 1kg | takes 1 hour

## LOBSTER & SHRIMPS

Grilled or Pasta

NF|EF|SF

\* Price per kg

\* Served with olive oil & burnt lemon vinaigrette

Oscietra Caviar by Kaviari Paris 30gr 95€

Oscietra Caviar by Kaviari Paris 50gr 155€

GF|DF|NF|EF|SF

# FROM THE CHARCOAL, PREMIUM MEATS

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RIB EYE BLACK ANGUS 200 days grain fed (300gr) 52€

TOMAHAWK BLACK ANGUS STEAK (1-1,3kg) 100gr | 14€

HALF FREE-RANGE CHICKEN (Boneless) 32€

LAMB CHOPS 39€

GF|DF|NF|EF|SF

Béarnaise Sauce V|GF|NF|SF | Chimichurri Sauce VG|GF|DF|EF|SF 6€

## SIDE DISHES

Grilled or Boiled vegetables

Hand-cut fries

Fried sweet potatoes

Sauté baby potatoes with rosemary

Homemade mashed potatoes

Garden salad

Steamed rice

VG|GF|DF|NF|EF|SF

(Summer Truffle + 8€)



## LESANTE CAPE

Zakynthos, Greece

\*The menu may be modified to the seasonality and availability of selected ingredients.

\*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.

At Lesante Cape, our kitchen begins in our groves, our gardens and the fields of Zakynthos. We cook with our own olive oil, harvest from our certified organic gardens and work closely with selected producers across Greece who share our values of integrity and sustainability.



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## NOVITA

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For Our Younger Guests  
(Smaller portions, thoughtfully prepared)

### FRESH & SIMPLE

#### MINI GREEK SALAD

Tomato | cucumber | PDO feta | olives | Cape olive oil V|GF|NF|EF|SF

12€

#### CHICKEN SALAD

Green leafy | grilled chicken | tomato | parmesan  
croutons | Cape olive oil NF|EF|SF

14€

#### ZAKYNTHIAN FRENCH FRIES

VG|GF|DF|NF|EF|SF

6€

PDO feta +3€ V|GF|NF|EF|SF

Tzatziki +3€ V|GF|NF|EF|SF

#### GARDEN VEGETABLE PUREE

Nourishing vegetable cream for infants up to 6-12 months  
(Sweet potato | broccoli | zucchini | potato | carrots) VG|GF|DF|NF|EF|SF

6€

#### PASTA "COQUILLETES" & PINSA TOMATO

Organic tomato sauce | Cape olive oil VG|NF|EF|SF

15€

#### BOLOGNESE

Beef ragu | tomato sauce NF|EF|SF

18€

#### A LA CREME

Parmesan | cream sauce NF|EF|SF

15€

#### PINSA ROMANA

Tomato | mozzarella | basil NF|EF

Grilled Chicken +5€ GF|NF|EF|SF

14€

V= Vegetarian | VG=Vegan | GF=Gluten Free | DF=Dairy Free  
NF=Nuts Free | EF=Egg Free | SF=Sugar Free

<b>FISH, MEAT &amp; A BIT MORE</b>	
<b>GRILLED SEA BASS FILLET</b>	18€
Hand-cut fries GF DF NF EF SF	
<b>FISH &amp; CHIPS</b>	18€
Homemade fish sticks   hand-cut fries DF NF SF	
<b>BEEF RAGU</b>	18€
Slow cooked beef   tomato sauce   mashed potatoes DF NF EF SF	
<b>CHICKEN NUGGETS</b>	15€
Hand-cut fries DF NF SF	
<b>GRILLED CHICKEN FILLET</b>	15€
Hand-cut fries GF DF NF EF SF	
<b>CHEESEBURGER</b>	18€
Brioche   beef burger   cheddar   tomato   lettuce mayo-ketchup   hand-cut fries NF SF	
<b>TO FINISH</b>	
<b>CHICAGO</b>	14€
Chocolate & vanilla ice cream · Sour cherry · Caramelized almond · Brownie V	
<b>SEASONAL FRUITS SELECTION</b>	12€
VG GF DF NF EF SF	
<b>HOMEMADE ICE CREAM</b>	per scoop / 6€
Vanilla Madagascar   Chocolate   Butter Caramel V GF	
<b>HOMEMADE SORBET</b>	per scoop / 6€
Strawberry   Mango VG GF DF NF EF	

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# LESANTE CAPE

Zakynthos, Greece

At the heart of the Village

At Novita, the table is guided by seasonality, restraint and the purity of our ingredients.

Rooted in Greek tradition and expressed with contemporary clarity,

each dish reflects the rhythm of Zakynthos -

from our own groves and gardens to the wider Mediterranean.

"New" does not mean reinvented.

It means freshly gathered, thoughtfully prepared and served without excess.

## NOVITA DINNER

## BREAD & SPREADS

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<b>VILLAGE BREAD (for two)</b>	8€
Sourdough   pita bread   Cape olive oil   pickled rock samphire PDO feta   marinated tomato V N F E F S F	
<b>TARAMAS</b>	13€
Smoked fish roe emulsion   lemon   olive oil   lagana bread V N F E F S F	
<b>HUMMUS</b>	12€
Chickpea cream   lemon   cumin   ginger V G D F E F S F	
<b>GREEK TASTING EXPERIENCE</b>	34€
Village bread   Tzatziki   Hummus   Taramas Dolmadakia   Tomato   Olives V N F E F S F	

## RAW & MARINATED

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<b>TUNA TARTARE</b>	29€
Wild greens   tarama   chives   citrus D F N F E F S F	
<b>CARPACCIO</b>	28€
Catch of the day   tomato confit   rock samphire pickled   citrus   Cape olive oil G F D F N F E F S F	
<b>STEAK TARTARE</b>	32€
Egg lemon sauce   summer truffle N F S F	
<b>(Oscietra Caviar by Kaviari Paris +22€)</b>	

# FROM THE FIRE

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**GRILLED CALAMARI** 31€  
Fennel salad | herring mousse  
GL|DF|NF|EF|SF

**GRILLED OCTOPUS** 29€  
Gremolata | cherry tomato confit | pickled onion  
GL|DF|NF|EF|SF

**GRILLED PRAWNS** 27€  
Aromatic butter | citrus | broccolini | spice mayo  
GL|DF|NF|SF

**PAN-ROASTED SCALLOPS** per piece | 9€  
(minimum consumption 2 piece)  
Herb butter  
GF|NF|EF|SF


**OYSTER GRATINE** 44€  
4 piece  
NF|EF|SF

**ZAKYNTHIAN FRIES WITH SUMMER TRUFFLE** 14€  
Graviera from Zakynthos  
V|NF|EF|SF

**GREEK KEFTEDES** 21€  
Grilled meatballs | galotyri | potato | organic pomodoro  
NF|SF

**CRISPY ZUCCHINI** 16€  
Tzatziki dip  
V|NF|EF|SF

(Oscietra Caviar by Kaviari Paris +22€)



# THE GARDEN

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<b>GREEK SALAD</b>	19€
Tomato   cucumber   watermelon   bell pepper   onion   Zakynthian prentza barley rusks   caper   olives   strawberry vinegar   Cape olive oil V N F E F S F	
<b>BLUE CRAB SALAD</b>	28€
Broccolini   green beans   artichoke   smoked almonds   lime   dressing horseradish G F E F S F	
<b>PANZANELLA WITH BURRATA</b>	24€
Cherry tomatoes   pistachio pesto   basil   olives   pickled beetroot V E F Grilled Prawns +9€	
<b>SHRIMPS SALAD</b>	26€
Mixed baby leafy   shrimps tempura   corn   croutons Parmigiano-Reggiano   avocado   spicy dressing anchovies N F S F	

## PASTA & GREEK CLASSICS

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<b>SHRIMPS PASTA</b>	31€
Tomato   bisque sauce N F E F S F	
<b>FISHERMAN WHITE PASTA</b>	36€
Catch of the day   shells   fish broth   citrus   butter   herbs N F E F S F	
<b>SEA FOOD GIOUVETSI</b>	38€
Orzo   Bouillabaisse N F E F S F	
<b>MODERN PASTITSIO</b>	33€
Slow-cooked beef ragout   paccheri   béchamel   graviera N F E F S F	
<b>RISOTTO KAKAVIA</b>	35€
Inspired by the morning's catch   fish soup   tomato confit N F E F S F	
<b>POMODORO PASTA</b>	23€
Roasted tomato   basil   Cape olive oil V G D F N F E F S F	
<b>PORK COTOLETTA</b>	34€
Corn ribs   Dijon mustard sauce D F S F	
<b>DISH OF THE DAY</b> - Please ask your waiter	28€
(Oscietra Caviar by Kaviari Paris +22€ or Summer Truffle + 8€)	

## FROM THE SEA

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**DOVER SOLE MEUNIERE** 69€

Capers | olives | parsley | lemon | butter  
NF|EF|SF

**WILD SEA BASS** 39€

Boiled greens | tomato | tarama | chives  
GF|DF|NF|EF|SF

**BLUEFIN TUNA STEAK** 41€

Legume salad | horseradish crème | herbs | citrus  
GF|DF|NF|EF|SF

(Oscietra Caviar by Kaviari Paris +22€)

## FRESH FISH FROM OUR DISPLAY

---

Grilled over charcoal | Steamed | Baked in sea salt crust | minimum 1kg | takes 1 hour

### LOBSTER & SHRIMPS

Grilled or Pasta  
NF|EF|SF

\* Price per kg

\* Served with olive oil & burnt lemon vinaigrette

Oscietra Caviar by Kaviari Paris 30gr 95€

Oscietra Caviar by Kaviari Paris 50gr 155€

GF|DF|NF|EF|SF

Enjoy your Dinner at Novita Restaurant

# FROM THE CHARCOAL, PREMIUM MEATS

RIB EYE BLACK ANGUS 200 days grain fed (300gr)	52€
TOMAHAWK BLACK ANGUS STEAK (1-1,3kg)	100gr   14€
HALF FREE-RANGE CHICKEN (Boneless)	32€
LAMB CHOPS GF DF NF EF SF	39€
Béarnaise Sauce V GF NF SF   Chimichurri Sauce VG GF DF EF SF	6€

## SIDE DISHES 6€

Grilled or Boiled vegetables

Hand-cut fries

Fried sweet potatoes

Sauté baby potatoes with rosemary

Homemade mashed potatoes

Garden salad

Steamed rice

VG|GF|DF|NF|EF|SF

**(Summer Truffle + 8€)**



LESANTE CAPE

Zakynthos, Greece

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# LESANTE CAPE

Zakynthos, Greece

## CAVA

### A Story in Every Glass

Wine has always been part of life in Zakynthos.

Long before menus and labels, before borders and appellations, wine was poured here as an act of welcome shared at family tables, village celebrations, and evenings that stretched slowly into night.

This island has known poets and sailors, farmers and dreamers.

It has known Venetian rule, Ionian elegance, and the resilience of people who learned to rebuild, replant, and begin again. From these layers of history comes a quiet philosophy:

*"life is meant to be tasted, not rushed"*

This list is not about rules or perfection.

It is about stories, moments, and the pleasure of discovery, and as Plato once wrote,

*"Wine is the mirror of the soul"*

Pour slowly. Sip thoughtfully.

And let the journey begin.

# CHAMPAGNE

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## REIMS



**Palmer & Co Reserve Brut NV**  
Chardonnay, Pinot Noir, Pinot Meunier

24€

135€

250€

**Palmer & Co Rose Solera NV**  
Pinot Noir, Chardonnay, Pinot Meunier

26€

195€

**Veuve Cliquot Brut NV**  
Pinot Noir, Chardonnay, Pinot Meunier

220€

420 €

**Louis Roederer Collection 245 Brut NV**  
Chardonnay, Pinot Noir, Pinot Meunier

240€

**Krug 170eme Grande Cuvee NV**  
Pinot Noir, Chardonnay, Pinot Meunier

790€

**Louis Roederer Cristal**  
Pinot Noir, Chardonnay

850€

**Armand De Brignac Brut Gold NV**  
Pinot Noir, Chardonnay, Pinot Meunier

940€

## AY

**Deutz Brut Classic NV**  
Chardonnay, Pinot Noir, Pinot Meunier

195€

370€

## TOURS-SUR-MARNE

**Laurent-Perrier Cuvee Rose NV**  
Pinot Noir, Chrdonnay

320€

## CHAMPAGNE

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### EPERNAY



**Moët & Chandon Brut Imperial**  
Pinot Noir, Pinot Meunier, Chardonnay

270€

**Moët & Chandon Ice Imperial**  
Pinot Noir, Pinot Meunier, Chardonnay

170€

**Dom Perignon Brut**  
Pinot Noir, Chardonnay

680€

## SPARKLING WINES

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### GREECE

**Karanika Brut Champagne Method NV**  
Xinomavro

13€

78€

**Amalia Rose Ktima Tselepos**  
Moschofilero

15€

89€

### ITALY

**Moscato d'Asti Dolceoro**  
Moscato Bianco

11€

51€

**Val d'Oca Brut DOC Prosecco**  
Glera

9€

47 €

**Prosecco Castelmare Rose Extra Dry**  
Glera, Pinot Noir

45€

# GREEK BLANCS

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## ZAKYNTHOS



### The Rare Zakynthino

Zakynthino 100%

84€

### Allegro Grampsas Winery

Skiadopoulo, Moscatella

9€

49€

### Novita Grampsas Winery

Goustolidi

54€

### The Contessa Grampsas Winery

Makrypodia

65€

### Limited Edition Lesante

Goustolidi

60€

## KEFALONIA

### Robola Sarris Wines

Robola

79€

## SANTORINI

### Santorini Estate Karamolegkos

Assyrtiko

145€

270€

### Nycteri Karamolegkos

Assyrtiko

139€

### Kavalieros Domaine Sigalas

Assyrtiko

195€

### Pure Volcanic Slopes

Assyrtiko

225€

### Thalassitis Submerged

Assyrtiko

550€

Far below the sparkling surface of the Aegean Sea, the Submerged Thalassitis rests quietly among gentle currents and sunken light. At depths of 20-50 meters, the bottles spend 6-12 months enveloped in darkness, caressed by the cool, steady embrace of the sea. Here, far from the distractions of the shore, the wine evolves slowly, its natural acidity preserved and its mineral character sharpened. Each bottle captures the dialogue between volcanic soil and saline waters, delivering an Assyrtiko of remarkable tension, clarity, and poise, an underwater symphony of earth, sea, and time.

# GREEK BLANCS

## NORTHERN GREECE

**Estate Alpha**  
Sauvignon Blanc



81€

**Palpo Kir Gianni Wines**  
Chardonnay

88€

**Velour White, Ioannis Grampas**  
Sauvignon Blanc

62€

**Chateau Julia Costa Lazaridi**  
Chardonnay

14€

78€

**Alpha Estate Malagouzia**  
Malagouzia

56€

**Ovilos Estate Biblia Chora**  
Semillon, Assyrtiko

138€

260€

## THESSALY

**Sauvignon Blanc, Euampelos Gi**  
Sauvignon Blanc

62€

## PELOPONNESE

**Armyra, Domaine Skouras**  
Chardonnay, Malagouzia

58€

**Eclectique Domaine Skouras**  
Viogner

129€

**Orange Kydonitsa Gkofa Winery**  
Kydonitsa

110€

## ATTICA

**Malagouzia, Domaine Markou**  
Malagouzia

12€

59€

## CRETE

**Aspros Lagos, Douloufakis Winery**  
Vidiano

65€

# GLOBAL BLANCS

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## FRANCE



### BURGUNDY

Joseph Drouhin, Beaune Chablis A.C. 115€  
Chardonnay

Jean Brocard Chablis Bougros Grand Cru 310€  
Chardonnay

Louis Jadot Chassagne-Montrachet 1er cru 390€  
Chardonnay

Chateau Fuisse Le Clos Monopole 260€  
Chardonnay

### BORDEAUX

Chateau Carbonniex Pessac Leognan 205€  
Semillon, Sauvignon Blanc

### RHONE

Condrieu e. Guigal Viognier 280€  
Viognier

### COTES DU RHONE

Viognier Delas Freres 53€  
Viognier

### LOIRE

Henri Bourgeois Sancerre Baronnes 96€  
Sauvignon Blanc

# GLOBAL BLANCS

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## ITALY



Giuseppe Campagnola Pinot Grigio, Veneto  
Pinot Grigio

46€

Bidoli DOC Pinot Grigio, Friuli  
Pinot Grigio

16€

89€

## AUSTRIA

Federspiel Terrassen Domaine Wachau  
Riesling

76€

## USA

Duckhorn Vineyard Napa Valley  
Chardonnay

175€

## NEW ZEALAND

Two Rivers Black Cottage  
Sauvignon Blanc

65€

## ARGENTINA

Broquel, Trapiche Vineyard  
Torrontes

64€

## CHILE

Errazuriz Wild Ferment  
Chardonnay

86€

# GREEK ROSÉS

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## ZAKYNTHOS

**The Sun Rose Grampsa Winery**  
Avgoustiatis



11€



55€



**Lesante Rose, Zakythos**  
Avgousiatis

54€

## NORTHERN GREECE

**Alpha Estate Xinomavro Rose**  
Xinomavro

72€

145€

**Apla, Domaine Oenops**  
Xinomavro, Limniona, Mavroudi

70€

## CRETE

**Venerata Rosa IDAIA**  
Liatiko, Moschato Spinas

16€

77€

## CENTRAL GREECE

**Idylle La Tour Melas**  
Grenache, Syrah, Agiorgitiko

69€

135€

**Kleftra Kissa, Estate Kokkotos**  
Merlot, Cabernet Sauvignon

78€

## PELEPONNESE

**Ombre Oinotropai Estate**  
Merlot

13€

53€

**Akres, Domaine Skouras**  
Moscofilero, Agiorgitiko

9€

49€

**N.O.W Lafazanis Winery 6.5% Alc.**  
Moscofilero, Roditis

54€

# GLOBAL ROSÉS

## FRANCE



**Chateau D'Esclans Whispering Angel**  
Syrah, Grenanche, Cinsault, Mourverde

92€

**Chateau Miraval**  
Syrah, Grenanche Rouge, Cinsault, Rolle

120€

**Bandol Domaine Ott**  
Syrah, Grenanche, Cinsault

155€

300€

## ITALY

**Planeta rose DOC Sicilia Bio**  
Nero d'Avola, Syrah

81€

**Delle Venezie DOC**  
Pino Grigio

67€

# GREEK ROUGES

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## ZAKYNTHOS



**Root Of The Mountain Grampsa Winery**  
Avgoustiatis

14€

69€

**Lesante Red Zakynthos**  
Avgoustiatis

49€

**Lesante Red Zakynthos Limited Edition**  
Avgoustiatis

54€

**Nefeli Grampsa Winery**  
Avgoustiatis

210€

## NORTHERN GREECE

**Naked King Eratini**  
Syrah, Kolindrino

145€

**Magiko Vouno Nico Lazaridi**  
Cabernet Sauvignon, Cabernet Franc, Merlot

155€

**Strofi Single Vineyard Estate Alpha**  
Pinot Noir

90€

**Ramnista Single Vineyard Kyr-Yianni**  
Xinomavro

82€

**Paliokalias, Domaine Kokkinos, Naousa**  
Xinomavro

285€

**Avaton Domaine Gerovasileiou**  
Limnio, Mavrotragano, Mavroudi

91€

**Evangelo Domaine Gerovasileiou**  
Syrah, Viogner

135€

**Ovilos Biblia Chora Winery**  
Cabernet Sauvignon

175€

**Syrah Neratzi**  
Syrah

115€

# GREEK ROUGES

## THESSALY



**Theopetra Estate**  
Limniona

105€

**Rapsani Old Vines Dougos Winery**  
Xinomavro, Stavroto, Krasato

82€

## ATTICA

**Emeis, Domaine Markou**  
Mantilaria, Agiorgitiko

9€

48€

## PELOPONNESE

**Le Roi Des Montagnes Cuvee**  
Mavrodafni, Touriga National, Cabernet Sauvignon

110€

**Oinari Domaine Varvarousis**  
Merlot

11€

59€

**Monograph, Gaia Winery**  
Agiorgitiko

45€

**Grand Cuvee Domaine Skouras**  
Agiorgitiko

84€

**Portes Domaine Skouras**  
Merlot

12€

57€

**Ichnos Palivou Winery**  
Merlot

135€

**Labyrinth 9921 Solera Domaine Skouras**  
Cabernet Sauvignon, Agiorgitiko

410€

**Armakas Aivalis Winery**  
Merlot, Syrah, Agiorgitiko

440€

## CRETE

**Hestia Idaia Winery**  
Mandilari

67€

## SANTORINI

**Mavrotragano Karamolegos Winery**  
Mavrotragano

139€

# GLOBAL ROUGES

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## FRANCE



### BURGUNDY

**Louis Jadot Clos Vougeot Grand Cru**  
Pinot Noir

510€

### BORDEAUX

**Chateau Cantenac Brown Margaux 3eme Grand Cru Classe**  
Cabernet Sauvignon, Merlot, Cabernet Franc, Carmenerere

290€

**Chateau Phelan Segur**  
Cabernet Sauvignonon, Merlot

285€

**Chateau Juguet Grand Cru**  
Merlot, Cabernet Franc

165€

**Chateau Latour de By**  
Cabernet Sauvignon, Merlot, Petit Verdot

155€

**Chateau Latour Martillac Grand Cru Classe**  
Merlot, Cabernet Sauvignon

210€

### RHONE VALLEY

**Haute-Pierre Delas Chateauneuf-Du-Pape**  
Chateauneuf Du Pape Blend

270€

# GLOBAL ROUGES

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## ITALY



### PIEDMONT

**Pio Cesare Barbaresco**  
Nebbiolo

250€

### VENETO

**Valpolicella Classico ZONIN**  
Corvina, Rondinella, Molinara

52€

**Zenato Amarone Della Valpolicella**  
Corvina, Rondinella, Croatina

230€

### TUSCANY

**Cappanelle Chianti Classico**  
Sangiovese

180€

**Casanova Brunello Di Montalcino**  
Sangiovese

245€

### SICILY

**Tenuta Delle Terre Nere Etna Rosso**  
Nerello, Cappuccio, Nerello Mascalese

190€

## SPAIN

**Bodega Muga Rioja Reserve**  
Garnacha, Tempranillo

110€

# NEW WORLD ROUGES

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## ARGENTINA



**Bodega Krontiras Dona Silvina Family Selection**  
Malbec

91€

## AUSTRALIA

**Two Hands Wines Secret Block Barossa Valley**  
Shiraz

360€

## NEW ZEALAND

**Villa Maria Pinot Noir**  
Pinot Noir

95€

# DE-ALCOHOLIZED WINES

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## WHITE

**Augustin Sans**  
Sauvignon Blanc, Semillon

10€

43€

## ROSE

**Augustin Sans**  
Cabernet Franc, Merlot

12€

45€

## RED

**Augustin Sans**  
Merlot

14€

56€

## SPARKLING

**Mille Bolle Spumante**  
Chardonnay

16€

60€

## DESSERT WINES

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### GREECE

**Estate Argyros Vinsanto 4 Y.O.**  
Assyrtiko, Athiri, Aidani



24€



135€



**Samos Grand Cru**  
Moscato Samou

10€

47€

**Domaine Gerovasileiou Malagouzia**  
Malagouzia

17€

110€

## FORTIFIED WINES

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**Fonseca Port 10yo**  
Port

24€

130€

# THE CELLAR COLLECTION

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## Hetszolo Tokaji Essencia 2001 375ml

1.350€

Furmint, Harslevelu, Muskat Lunel

Tokaji, Hungary

There are sweet wines... and then there is Esszencia. Northeastern Hungary, where volcanic soils meet the Bodrog and Tisza rivers. Morning fog blankets the vineyards, afternoon sun dries the grapes — the perfect alchemy for botrytis. For centuries, Tokaji was called "The Wine of Kings, the King of Wines."

## Clos d' Oratoire Bertrand

610€

Syrah, Grenache, Mourvèdre

Languedoc-Roussillon, France

Nearly two thousand years ago, the Romans recognized the potential of these terraces. Later, during the Middle Ages, the land became associated with the Knights Templar, the powerful medieval order who cultivated vineyards across southern France.

## Ornellaia Tenuta

630€

Cabernet Franc, Cabernet Sauvignon, Merlot, Petit Verdot

Tuscani, Italy

Sun-soaked hills of Bolgheri cradle cypress-lined vineyards, kissed by Tyrrhenian winds. Ornellaia rises from this land, where Cabernet, Merlot, Cabernet Franc, and Petit Verdot unite. Deep ruby in the glass, it carries sun, sea, and Tuscan herbs on the palate. A wine of power and grace Tuscany captured in every measured, radiant sip.

## Sassicaia Bolgheri Tenuta San Guido

760€

Cabernet Franc, Cabernet Sauvignon

Tuscani, Italy

Sunlit hills of Bolgheri stretch to the Tuscan sea, guarded by cypress and wind. Sassicaia rises from Cabernet Sauvignon and Cabernet Franc, strong and elegant. Deep ruby in the glass, it carries blackcurrant, spice, and coastal herbs. A wine of balance and grace Tuscany captured in every enduring, radiant sip.

## Massetino Masseto IGT

880€

Cabernet Franc, Merlot

Tuscani, Italy

Along the sun-warmed slopes of Bolgheri, the vines of Massetino reach for the sky, nourished by sea breeze and sun. Cabernet Franc and Merlot weave together, creating a wine of depth, tension, and refined richness. The glass reveals dark fruits, subtle spice, and earthy Mediterranean whispers. Massetino is Tuscany embodied bold, elegant, and endlessly captivating.

## Chateau Latour 1er Grand Cru Classe AOC Puisseux

2.780€

Cabernet Franc, Merlot

Bordeaux, France

On the gravelly slopes of Château Latour, centuries of dedication have shaped vines into symbols of power and patience. Cabernet Franc and Merlot thrive here, drawing structure from the deep soils and finesse from the misty Gironde mornings. In the glass, Latour unfolds blackcurrant, graphite, cedar, and a whisper of tobacco, rich yet precise. It is a wine of authority and elegance, Bordeaux's heritage captured in every measured, enduring sip.

# THE CELLAR COLLECTION

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## **Purple Angel Montes D.O. Colchagua Valley 2021**

560€

Carmenere, Petit Verdot

Apalta, Chile

Sunlight drapes the hills of Apalta, where Andes shadows guard the vineyards.

Purple Angel 2021 rises from Carmenère and Petit Verdot, dark, bold, and mysterious.

The glass glows ruby, exhaling blackberry, plum, cocoa, and whispers of smoke.

Chile captured in a sip, untamed, elegant, and unforgettable.

## **Almaviva 2022 D.O. Maipo Valley**

640€

Cabernet Franc, Cabernet Sauvignon, Carmenere, Petit Verdot

Puente Alto, Chile

Almaviva rises from Cabernet, Carmenère, and Petit Verdot, bold and elegant.

The glass glows ruby-black, exhaling blackcurrant, cherry, cocoa, and spice.

Chile captured in a sip, powerful, refined, and unforgettable.

## **Bin 798 RWT Penfolds 2018**

600€

Syraz

Magill, Australia

The Barossa sun burns like fire over Magill's old stone walls, painting the earth in ochre and gold. Somewhere among these ancient vineyards, Bin 798 RWT 2018 was born, a Syrah with a soul as untamed as the Australian landscape. It does not arrive politely. It sweeps in with dark blackberry and smoked meat, carries the scent of scorched earth and wild herbs, and lingers like the heat of the afternoon sun long after it has set. Each sip is a story of extremes: boldness tempered by elegance, power softened by velvet, a dance of shadow and light. This is not merely a wine; it is a journey across the Barossa, wild, visceral, and unforgettable, the land itself distilled into a glass of dark ruby fire.

## **Opus One R. Mondavi & Baron Ph. de Rothschild 2018**

1.470€

Cabernet Franc, Cabernet Sauvignon, Merlot, Petit Verdot

California, USA

Opus One was born from a visionary collaboration between Mondavi and Rothschild. Cabernet Sauvignon, Cabernet Franc, Merlot, and Petit Verdot come together like a symphony, each grape a voice in perfect harmony. The 2018 vintage glows deep garnet, releasing aromas of cassis, violet, and a hint of cedar, layered with spice and mineral whispers. On the palate, it flows like a river of silk and power, structured, precise, yet expressive, a wine that balances the warmth of California sun with the elegance of Old World artistry. Opus One is not just a wine; it is a dialogue between continents, a masterpiece in liquid form, and an invitation to taste history, vision, and craftsmanship in every sip.



LESANTE CAPE

Zakynthos, Greece