



SANTORINI

Lunch Menu

- | | | | |
|---|-----|--|-----|
| Bread | 3€ | Coca de racapte chori | 23€ |
| Tapas  | 26€ | Chorizo, jalapenos, tomato, corn, oaxaca cheese and onions. | |
| Sourdough flat bread, tzatziki with avocado and shiso, guacamole, Santorinian fava with yuzu and Nikkei olives. Served with awarded extra virgin olive oil. | | Coca de racapte mozzarella | 24€ |
| Bacon-mushrooms burger | 24€ | Mozzarella burrata, hamon serrano, cherry tomatoes, rocket and shiso pesto. | |
| 100% Black angus, cheddar cheese, caramelized onions, smokey BBQ and remoulade sauce. Served with fried potatoes. | | <hr/> <i>Hoyas y verduras frescas</i>
<i>Salads & vegetables</i> <hr/> | |
| Wagyu burger | 31€ | Nikkei Caesar's salad | 17€ |
| 100% Wagyu, monterey jack cheese, bacon, iceberg, BBQ and truffle-mayo. Served with fried potatoes. | | Crunchy free range chicken with soy-wasabi, Chinese cabbage, avocado, corn, ponzu marinated egg, Japan style croutons and bacon crumble. | |
| Smash bun chicken burger | 21€ | Greek salad   | 15€ |
| Free-range chicken, cheddar cheese, avocado, cucumber pickles and chilly-garlic mayo. Served with fried potatoes. | | Bio-vegetables, coriander seeds, feta vinaigrette and extra virgin olive oil infused with basil. | |
| Vegan burger    | 23€ | Akau bowl  | 21€ |
| Plant based burger with guacamole, Asian salad, tomato and vegan chilly mayo. | | Shrimps tempura, sushi rice, egg, corn, avocado, edamame and Thai curry sauce. | |
| Club sandwich | 22€ | Salmon tataki  | 18€ |
| Sando katsu style, fried free range chicken, omelette, crispy bacon and tartar sauce. Served with fried potatoes. | | King kinoa, passionfruit, strawberries, butternut squash, carrots, cashew nuts and shiso. | |
| Tinga tacos  | 18€ | Tuna tataki bowl  | 18€ |
| Free-range chicken, avocado, pico de gallo, jalapenos and sour cream. | | Sushi rice, guacamole, cucumber, nori strips, jalapenos and coconut tigers milk. | |
| Sticky pork spare ribs | 23€ | Beet and goat   | 15€ |
| Caramelized BBQ sauce and grilled corn with butter-miso. | | Fresh salad leaves, candied walnuts, cranberry, pickled cucumber and mango vinaigrette. | |
| Tagliata  | 28€ | Queso & fiambres  | 23€ |
| Black angus with fresh salad, onion pickles and chimichurri sauce. | | Served with breadsticks, chutney and dry fruits. | |



GLUTEN FREE



VEGAN



VEGETARIAN

Sushi

INSIDE OUT

- /// **Atun picante**  21€
Tuna, avocado, cucumber, spicy mayo, tobiko yuzu, mango.
- /// **Nori furai**  21€
Salmon, crab, guacamole, citrus mayo, crumble soy-wasabi.
- /// **“Akau dragon”**  22€
Shrimp tempura, dragon fruit, avocado, carrot, roasted sesame, Nikkei relish.
- /// **Acevichado**  22€
Catch of the day, fish, avocado, tuna slices and acevichado sauce.
- /// **Goi cuon**  19€
Tempura shrimps, yuki, guacamole, Thai curry sauce, tobiko wasabi.
- /// **Veggie truffle**    20€
Sweet potato, guacamole, truffles, coriander, beetroot, onion pickles, aji amarillo mayo.
- /// **Akau “Rich” mar**  41€
Lobster with asparagus, avocado, mango, oscietra caviar and spicy mayo.

CRUDO Y MARINADOS RAW & MARINATED

- /// **Atun chifa ceviche**  18€
Ponzu, passion fruit, aji amarillo, avocado, corn and sea cracker.
- /// **Tiradito peruano**  20€
Catch of the day fish, dragon fruit leche de tigre, aji limo, corn and sweet potatoes.
- /// **Verduras tiradito**    19€
Avocado, sweet potato, dragon fruit, cucumber, mango, onion pickles, edamame, beetroot and coconut tigers milk.

Fruits platter

- /// **Seasonal fruit platter** 25€
With coconut flakes
- /// **Seasonal fruit platter** 36€
With coconut flakes & sorbets.

Helado y agua nieves | Ice cream & sorbet

- /// **Chocolate “Valrhona”** // **Sorbet strawberry**
- /// **Dulce de leche** // **Sorbet lemon-basil**
- /// **Vanilla Madagascar** // **Sorbet tangerine**
- /// **Sorbet mango** **5€ PER SCOOP**

Postres | Desserts

- /// **Chocolate Al Moctezuma** 16€
Warm “Valrhona” andoa peru, tonka ice-cream, candied walnuts, choco flakes and crispy passion fruit.
- /// **Churros peruano** 13€
Chocolate “Valrhona” illanka, dulce de leche, coconut soil.
- /// **Semifreddo Nikkei** 15€
Passion fruit & yuzu with “Valrhona” chocolate, cashew nuts, matcha and raspberry soil.

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SANTORINI

Dinner Menu

Entrantes | Appetizers

- /// Bread** 3€
- /// Tapas**  26€
Sourdough flat bread, tzatziki with avocado and shiso, guacamole, Santorinian fava with yuzu and Nikkei olives. Served with extra virgin olive oil.
- /// Edamame**   9€/11€
Fleur de sel-nori or spicy garlic with ginger-sesame.
- /// Guacamole**    12€/19€
Avocado, coriander, chilly, lime, spring onion and prawn crackers or with tempura shrimps.
- /// Mushrooms cazuela**   17€
Honey miso, melted cabrales, tortillas and summer truffles.
- /// Rock shrimps tempura** 21€
Yuzu kosho, candied cashew nuts, lime and chilly-garlic mayo.
- /// Causas** 16€
Peruvian potatoes, smoked chicken, truffle-mayo, aji limo and manchego cheese.
- /// Quesadillas**  21€
Barbacoa beef black angus, oaxaca cheese, pickled onions, corn, smokey BBQ sauce and chimichurri.
- /// Tostada de suadero**  19€
Brisket black angus, idiazabal cheese, pico de gallo and truffle-mayo.
- /// Queso & fiambres**  23€
Spanish cold cuts & cheese. Served with breadsticks, chutney and dry fruits.

Hoyas y verduras frescas Salads & vegetables

- /// Nikkei Caesar's salad** 17€
Crunchy free range chicken with soy-wasabi, Chinese cabbage, avocado, corn, ponzu marinated egg, Japan style croutons and bacon crumble.
- /// Greek salad**   15€
Bio-vegetables, coriander seeds, feta vinaigrette and extra virgin olive oil infused with basil.
- /// Akau bowl**  21€
Shrimps tempura, sushi rice, egg, corn, avocado, edamame and Thai curry sauce.
- /// Salmon tataki**  18€
King kinoa with passion fruit, strawberries, butternut squash, carrots, cashew nuts and shiso.
- /// Beet and goat**   15€
Fresh salad leaves, candied walnuts, cranberry, pickled cucumber and mango vinaigrette.

Carnes a la parilla Charcoal grilled meats

- /// Wagyu striploin SRF gold**  93€
(8-9 mbs) 250gr. With glazed enoki mushrooms and Zacapa sauce.
- /// Rib-eye**  49€
Black angus USA, truffle butter.
- /// Short ribs**  34€
Black angus USA, Korean BBQ and crispy onion.
- /// Lamb cutlets**  31€
Green-miso, roasted sesame and thyme-honey crumble.
- /// Baby chicken**  26€
Free range, scallions, shiso, pineapple, yuzu-kosho mayo.

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GLUTEN FREE



VEGAN



VEGETARIAN

Acompañamientos | Sides

- Smoked mashed potatoes 7€/11€
Simple or with truffles
- Charcoal sweet potatoes 7€
With fleur de sel, ginger, lime and coriander.
- Jasmine rice with ginger and lime 7€
- Baby potatoes 7€
With thyme, garlic and butter.
- Grilled vegetables with honey-miso 7€
- Grilled sweetcorn with butter-miso 8€
- Extra truffles 11€

Del rio a la mar | Fish & seafood

- Tamales salmon fillet 26€
Honey glaze and crispy salad.
- Charcoal tiger prawns 55€
Verde sauce, mango, scallions, aji limo and coriander.

Compartir | To share

- Lobster grilled or pasta 120€/kg
Whole fresh fish grilled or raw (ask the waiter) Grilled vegetables and lemon-extra virgin olive oil.

Sushi

INSIDE OUT

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Tuna, avocado, cucumber, spicy mayo, tobiko yuzu, mango.
- Nori furai 21€
Salmon, crab, guacamole, citrus mayo, crumble soy-wasabi.
- "Akau dragon" 22€
Shrimp tempura, dragon fruit, avocado, carrot, roasted sesame, Nikkei relish.
- Acevichado 22€
Catch of the day, fish, avocado, tuna slices and acevichado sauce.

- Goi cuon 19€
Tempura shrimps, yuki, guacamole, Thai curry sauce, tobiko wasabi.
- Veggie truffle 20€
Sweet potato, guacamole, truffles, coriander, beetroot, onion pickles, aji amarillo mayo.
- Akau "Rich" mar 41€
Lobster with asparagus, avocado, mango, oscietra caviar and spicy mayo.

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- Semifreddo Nikkei 15€
Passion fruit & yuzu with "Valrhona" chocolate, cashew nuts, matcha and raspberry soil.
- Seasonal fruit platter 36€
With coconut flakes & sorbets.

Helado y agua nieves | Ice cream & sorbet

- Chocolate "Vahlrona" Sorbet strawberry
- Dulce de leche Sorbet lemon-basil
- Vanilla Madagascar Sorbet tangerine
- Sorbet mango 5€ PER SCOOP

GLUTEN FREE | VEGAN | VEGETARIAN



AKAU



SANTORINI

Cocktail & Beverage list

Signature cocktails

Akau Mojito 23€

Zacapa 23, menthe pastille liqueur, fresh lime juice, yuzu akashi tai (infused sake), lemon - mandarine perfume, angostura aromatic bitter

El Chapo 22€

Don Julio reposado, ginger- citrus cordial, white grapefruit juice, rosé syrup, cucumber - basil leaves

Siesta 22€

Hendricks, mastiha liqueur, lime, fresh cucumber, fee foam bitter

Machu Picchu 21€

Tanqueray 10, Campari, pink grapefruit juice, falernum syrup, yuzu juice, mint springs, top up rosemary tonic

Playa Roja 22€

Pisco Barsol, tropical fruits puree, simple syrup, shiso bitters, bamboo leaves

Grand North 27€

Nikka Japanese whiskey infused smoke, passion fruit notes, pineapple juice, falernum syrup, angostura bitters

Mangave 22€

Grey Goose, Archers peach liqueur, agave syrup, lime juice, mango purée, fresh mint leaves

Tokyo Mule 21€

Premium vodka, Ginjo sake, fresh lime, yuzu bitters, ginger beer

Peruano 22€

Plantation overproof rum, sailor Jerry spiced rum, apricot brandy, Pampero blanco, passion fruit purée, orange - lemon squeezed, fee brothers bitters

Japanese Martini 22€

Etsu Japanese gin, dry vermouthe, Calamansi - mandarin cordial, angostura bitter, delight

Classic Coctails 20€

Spritz Tales

Aperol spritz 17€

Aperol, prosecco, club soda

Hugo 19€

St. Germain liqueur, prosecco, sparkling water

Italian spritz 17€

Italian bitter liqueur, prosecco, club soda

North spritz 19€

Aperol, fresh watermelon juice, prosecco, ginger - watermelon cordial, edible flowers

Drinks



WHISKY

Cardhu 12 15€ 140€

Glenfiddich 12 15€ 140€

Talisker 10 16€ 160€

Chivas Regal 15 25€ 250€

Dimple golden selection 14€ 140€

Johnnie Walker Black 14€ 140€

Johnnie Walker Gold 20€ 200€

Johnnie Walker Blue 60€ 750€

Bulleit Rye 14€ 140€

Woodford Reserve 15€ 140€

Nikka 17€ 180€

VODKA

Ciroc 16€ 160€

Grey Goose 16€ 160€

Belvedere 16€ 170€

Belvedere Magnum 380€

Stoli Elit 19€ 180€

GIN

Tanqueray 10 16€ 160€

Monkey 47 18€ 180€

Hendricks 15€ 150€

Etsu Japanese Gin 17€ 180€

Botanist 16€ 160€

Drinks



TEQUILA

Don Julio Blanco Premium	16€	160€
Don Julio Reposado Premium	17€	180€
Patron silver	17€	180€
Kah blanco	17€	180€
1800 Reposado	20€	200€

RUM

Pampero Blanco	13€	120€
Bacardi 8	16€	160€
Plantation 5	16€	160€
Diplomatico Planas	15€	150€
Diplomatico Reserva Exclusiva 12	16€	160€
Zacapa 23	18€	180€

COGNAC

Hennessy Cognac	17€	180€
Remy Martin Cognac	19€	190€
Metaxa 7	14€	140€

SPIRITS

Greek Mastiha	9€
Greek Tsipouro with Anise	9€
Greek Tsipouro without Anise	9€
Greek Ouzo	9€
Dark Cave 5yo	14€
Grappa Nonino	12€
Limoncello	9€

Beers

Corona 0.33lt	9€
Corona-Alcohol-Free 0.33lt	7€
Volcan Blonde 0.33lt	9€
McFarland 0.33lt	10€
Erdinger Weiss 0.33lt	8€
Blue Monkey 0.33lt	11€
Estrella Damm 0.33lt	9€

Refreshments

Homemade Ice Tea	6€
Homemade Lemonade	11€
Fresh Orange Juice	8€
Fresh Mixed Juice	9€
Fever Tree Soda or Tonic 0.20lt	6€
Fever Tree Grapefruit or Ginger 0.20lt	6€
Red Bull Energy Drink	8€
Coca-Cola 0.25lt	6€

Coca-Cola Zero 0.25lt	6€
Fanta Orangeade 0.25lt	6€
Fanta Orangeade Blue 0.25lt	6€
Fanta Lemonade 0.25lt	6€
Sprite 0.25lt	5€
Acqua Pana, Water 0.75lt	8€
Pelegrino, Sparkling Water 0.75lt	8€
Pelegrino, Sparkling Water 0.25lt	4€

Smoothies

Tropical Harmony	9€
Mango, Melon, Pineapple, Kiwi	
Red Passion	9€
Strawberry, Banana	
Golden Sunrise	9€
Papaya, Mango, Pineapple	

Mocktails

Cocodream	12€
Pineapple Juice, Coconut Syrup, Fresh Lime, Coconut Water	
Sunshine	14€
Vanilla Syrup, Strawberry Puree, Lime Juice, Passion Fruit Cordial, Aromatic Tonic	
Negroni 0%	14€
Tanqueray 0%, Bitter Note, Orange Spritz	

Coffees

HOT COFFEES		ICED COFFEES	
Espresso	5€	Freddo	6€
Cappuccino	6€	Espresso	
Flat White	6€	Freddo	6€
Latte	6€	Cappuccino	
Americano	5€	Nescafé Frappé	6€
Greek Coffee	5€	Cold Chocolate	6€
Greek Coffee	6€		
Double			
Hot Chocolate	6€		
Hot Tea	5€		

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Wine list



Champagnes & Sparkling Wines

Moët & Chandon Brut, 0.75lt	200€
Moët & Chandon Ice Imperial, 0.75lt	240€
Moët & Chandon Rose, 0.75lt	255€
Ruinart R. Brut, 0.75lt	240€
Ruinart Rose, 0.75lt	300€
Laurent Perrier Rose Cuvee, 0.75lt	340€
Dom Perignon Vintage Brut, 0.75lt	750€
Dom Perignon Rose, 0.75lt	1300€
Prosecco Gancia, 0.75lt	42€
Moscato D'Asti Gancia, 0.75lt	40€

White Wines

SANTORINI VINEYARDS

- Assyrtiko, Sigalas Estate Santorini, 0.75lt** 86€
Notes: Minerality, sharp acidity, long finish, finesse, anytime wine.
- Assyrtiko, Gavalas Winery Santorini, 0.75lt** 84€
Notes: Tropical fruits, long aftertaste, balanced acidity, anytime wine.
- Assyrtiko, Nichteri Hatzidakis Winery Santorini 0.75lt** 112€
Notes: Barrel, full body, stone fruits, long aftertaste.
- Assyrtiko, Thalassitis Cellar Aged, 2015, 0.75lt** 180€
Notes: Red fruits, honey, explosive refreshment acidity.
- Assyrtiko, Thalassitis Submerged 2018, 0.75lt** 750€
Notes: Submerged in the sea, aromas of petrol, grapefruit, citrus, lemon, honey and peach, dressed with a sea breeze.
- Assyrtiko, Argyros Estates Santorini, 0.75lt** 72€
Notes: Aromas of tropical fruits, moderate acidity, anytime wine.
- Aidani, Hatzidakis Winery Santorini, 0.75lt** 66€
Notes: Fine aromas of gardenia and small white flowers. Citrus, pears and nuts.
- Assyrtiko, Santo Wines Grande Reserve, 0.75lt** 72€
Notes: Oak barrel, ripe fruits, explosive acidity.
- Assyrtiko Cuvee Santo Wines, 0.75lt** 64€
Notes: Aromas of gunpowder and minerality combined with ripe lemon, peach and grapefruit.
- Assyrtiko/Aidani/Athiri Hatzidakis Winery Santorini Famillia, 0.75lt** 78€
Notes: Refreshing, white flowers, aggressive mouth, anytime wine.

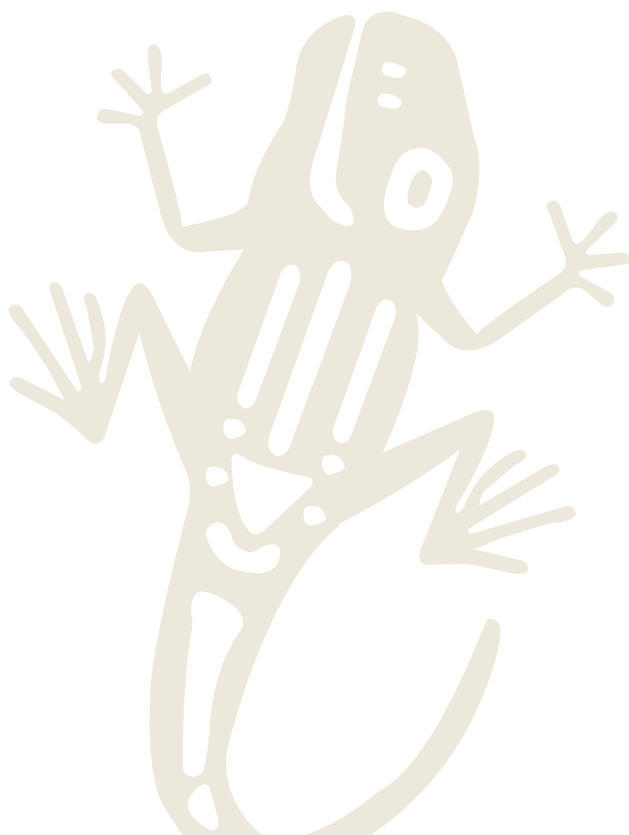


GREEK VINEYARDS

- Viognier, Gerovassiliou Estate Thessaloniki, 0.75lt** 61€
Notes: Aromatic, opulent, apricot, long aftertaste.
- Assyrtiko/Semillon Ovilos Vivlia Chora Kavala, 0.75lt** 84€
Notes: Barrel, vanilla flavours, apricot aromas.
- Kydonitsa, Palivou Estate Nemea, 0.75lt** 55€
Notes: Medium to full bodied and flavors of citrus and stone fruits such as peach.
- Malagouzia, Alpha Estate Amyndeon, 0.75lt** 42€
Notes: Aromatic intensity, refreshing acidity, citrus and flowers aromas.
- Chardonnay, Alpha Estate Amyndeon, 0.75lt** 62€
Notes: Full mouth, excellent balance, citrus, white stone, long fruit aftertaste.
- Sauvignon, Blanc Alpha Estate Amyndeon, 0.75lt** 55€
Notes: Aromatic, passion fruit, lively aftertaste.
- Gewurztraminer, Lenga Avantis Estate Evia, 0.75lt** 42€
Notes: Intense aromas of sweet rose, leeches, exotic fruits, pepper, mint, ginger, caramel and spices.
- Vidiano, Aspros Lagos Douloufakis Winery Crete, 0.75lt** 54€
Notes: Aromas of white flowers and citrus fruits. Rich flavor with a dense apricot character, a hint of minerals and a long aftertaste.
- Malagouzia, Sotiriou Estate Messolonghi, 0.75lt** 38€
Notes: Refreshing, aromatic, lemon & lime flavours.

WORLDWIDE VINEYARDS

- Cuvee Gytaku Domaine Mittnacht France, 0.75lt** 74€
Notes: Moderately aromatic, round acidity, fruity.
- Chardonnay, El Enemigo Argentina, 0.75lt** 80€
Notes: Oak barrel, tropical fruits aromas, sharp acidity.
- Sauvignon Blanc, Cloudy Bay New Zealand, 0.75lt** 94€
Notes: Medium body and juicy peach, apricot and nectarine flavors leading to a clean, crisp finish.



Rose Wines

SANTORINI VINEYARDS

- Aidani/Mandilaria Anhydrous Grace Avantis Estate, 0.75lt** 54€
Notes: Dark fruits, medium-high acidity, fresh fruity aftertaste.
- Mandilaria, Rosette Hatzidakis Winery Santorini, 0.75lt** 62€
Notes: Aromatic, red fruits, buttery after taste, anytime.
- Voudomato, Gavalas Winery Santorini, 0.75lt** 90€
Notes: Strawberry & cherry, aromatic, balanced acidity.

GREEK VINEYARDS

- Syrah/Grenache/Agiorgitiko** 51€
Idylle La Tour Mellas Achinos, 0.75lt
Notes: Barrel, aromas of ripe fruits, full body, anytime.
- Gewurztraminer, Lenga Pink Avantis Estate Evia, 0.75lt** 42€
Notes: Aromas of fresh roses, exotic fruits, balanced acidity.
- Moshofilero, La Vie En Rose Palyvou Estate, 0.75lt** 45€
Notes: Nose rose, jasmine and violets. Eclectic palate with a fine body.
- Xinomavro, Alpha Estate Amydeon** 62€
“Skantzoxoiros”, 0.75lt
Notes: Full mouth, vanilla flavours, balanced acidity.

PROVENCE FRANCE

- Chateau De Berne, Ultimate Provence, 0.75lt** 62€
Notes: Aromas of cherries, floral, spicy aftertaste, medium body.
- Chateau Miraval Rose, Cotes De Provence, 0.75lt** 72€
Notes: Aromatic, red fruits & white flowers, finesse, anytime wine.
- Chateau D’Esclans The Palm Whispering Angel, 0.75lt** 78€
Notes: Aromas of ripe strawberry, stony minerality, medium acidity.
- Chateau Romassan Domaine Ott Bandol, 0.75lt** 100€
Notes: Aromas of white flowers, refreshing, finesse.
- Grenache Rock Angel Rose, Chateau D’Esclans, 0.75lt** 92€
Notes: Firm acidity, full body, delicate red berry aromas, roasted nuts taste from the oak barrels.
- Chateau Miraval Rose, Cotes De Provence** 155€
“magnum”, 1.5lt
Notes: Aromatic, red fruits & white flowers, finesse, long finish.

Red Wines

SANTORINI VINEYARDS

Mavrotragano/Mandilaria Sigalas Estate Santorini, 0.75lt 52€

Notes: Barrel, ripe red fruits, spices, high tannins, complex aftertaste.

Mavrotragano, Hatzidakis Winery Santorini, 0.75lt 105€

Notes: Barrel, steel tank, red forest fruits, minerality, strong taste, height tannins.

Mavrotragano, Argyros Estate Santorini, 0.75lt 112€

Notes: Aromas of gooseberry and cherry. It is soft in the mouth.

GREEK VINEYARDS

Agiorgitiko/Syrah Domaine Gaia Nemea, 0.75lt 64€

Notes: Barrel, aromatic complex character, silky smooth taste.

Syrah/Xinomavro/Merlot Alpha Estate Amyndeon, 0.75lt 75€

Notes: Sweet cherry aromas, full body & dark fruits flavor, peppery.

Tempranillo "Emphasis" Pavlidis Estate Drama, 0.75lt 60€

Notes: Barrel, fresh acidity, intense tannins, raspberries aromas.

WORLDWIDE VINEYARDS

Cabernet Sauvignon, Ridge Estate California, 0.75lt 240€

Notes: Rich and silky palate, exotic spices, aromas of cassis, firm tannins, long length.

Pinot Noir, Barda Botega Chacra Patagonia, 0.75lt 90€

Notes: Crispy acidity, oak barrel, smooth tannins, spicy black & red fruits, long finish, medium body.

Dessert Wines

Apilliotis Mezzo, Sigalas Estate Santorini, 0.5lt 90€

Vinsanto, Santo Wines Estate Santorini Vintage, 0.5lt 80€

By the Glass

WHITE WINES

- Assyrtiko, Argyros Estates Santorini, 150ml** 16€
Notes: Aromas of tropical fruits, moderate acidity, anytime wine.
- Malagouzia, Sotiriou Estate Messolonghi, 150ml** 9€
Notes: Refreshing, aromatic, lemon & lime flavours.
- Sauvignon Blanc, Alpha Estate Amyndeon, 150ml** 12€
Notes: Aromatic, passion fruit, lively aftertaste.
- Chardonnay, Alpha Estate Amyndeon, 150ml** 14€
Notes: Full mouth, excellent balance, citrus, white stone, long fruit aftertaste.

ROSE WINES

- Aidani/Mandilaria Anhydrous Grace Avantis Estate, 150ml** 11€
Notes: Dark fruits, medium-high acidity, fresh fruity aftertaste.
- Chateau Miraval Rose, Cotes De Provence, 150ml** 16€
Notes: Aromatic, red fruits & white flowers, finesse, long finish.

RED WINES

- Mavrotargano/Mandilaria Sigalas Estate Santorini, 150ml** 12€
Notes: Barrel, ripe red fruits, spices, high tannins, complex aftertaste.
- Syrah/Xinomavro/Merlot Alpha Estate Amyndeon, 150ml** 15€
Notes: Sweet cherry aromas, full body & dark fruits flavor, peppery.

SPARKLING WINES

- Prosecco Gancia, 125ml** 9€
- Moscato D' Asti Gancia, 125ml** 8.5€

DESSERT WINES

- Apilliotis Mezzo, Sigalas Estate Santorini, 60ml** 14€
- Vinsanto, Santo Wines Estate Santorini Vintage, 60ml** 12€





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SANTORINI

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