



FIG & OLIVE

RESTAURANT

Allergens & Notices

Dear Guests,

The foregoing preparations may contain traces of allergenic products, you are kindly requested to inform us in any case of allergy.

Αγαπητοί Επισκέπτες,

Θα σας παρακαλούσαμε να ενημερώσετε ένα μέλος του προσωπικού εάν έχετε αλλεργία σε κάποιο τρόφιμο ή ποτό, πριν παραγγείλετε.



ALL ITEMS ON THIS MENU
ARE INCLUDED IN ALL INCLUSIVE

Salads & Cold Appetizers

Σαλάτες & Κρύα Ορεκτικά

€

Wild Rocket Salad    14.00 

with parmesan flakes, pine nuts, sun dried & cherry tomatoes served with balsamic vinaigrette.

Σαλάτα με άγρια φύλλα ρόκας, νιφάδες ώριμης παρμεζάνας, πινόλια, ντοματίνια και λιαστές ντομάτες σερβίρετε με βινεγκρέτ απο βαλσάμικο ξύδι.

Spring Salad   14.00 

with assorted greens, fresh mango, pomegranate, walnuts & honey mustard sauce.

Σαλάτα απο ανάμεικτα φύλλα μαρουλιών, μάνγκο, καρύδια και ντρέσσινγκ απο μέλι και μουστάρδα.

Burrata cheese    17.50 

with wild rocket leaves, variety of cherry tomatoes, crispy pancetta and balsamic glaze with pesto sauce.

Βουτυράτο βουβαλίσιο τυρί μπουράτα με φύλλα άγριας ρόκας, ποικιλία απο ντοματίνια, τραγανή χοιρινή πανσέτα και γλάσο απο βινεγκρέτ με Γενοβέζικο πέστο.

Marinated tiger prawns      17.00 

with avocado tartare and saffron aioli sauce.

Γαρίδες γίγας πάνω σε ταρτάρ απο αβοκάντο, με σάλτσα αϊόλι αρωματισμένη με κρόκο Κοζάνης.

Beef carpaccio  18.00 

Fine sliced prime beef with rocket leaves and parmesan flakes drizzled with olive oil, lemon juice, capers and freshly ground black pepper.

Εκλεκτής ποιότητας βοδινό φιλέτο κομμένο αλά καρπάτσιο με φύλλα άγριας ρόκας, νιφάδες ώριμης παρμεζάνας, ελαιόλαδο, χυμό λεμονιού, κουτρούβι και σπαστό μαύρο πιπέρι.

Hot Appetizers

Ζεστά Ορεκτικά

"Feta" Cheese flute   11.50 

"Feta" cheese wrapped in crispy pastry filo with tomato marmalade.

Τραγανές φλογέρες με τυρί φέτα και μαρμελάδα ντομάτας.

Greek traditional Aubergine balls        11.50 

with tahini & grape syrup.

Μελιτζανοκεφτέδες με σιρόπι απο ταχίνι και έψημα.

Portobello stuffed mushrooms  11.00 

with goat & gorgonzola cheese.

Μανιτάρια πορτομπέλο με γέμιση απο παλαιωμένο τυρί γκοργκοντζόλα & κατσικίσιο τυρί.

Grilled Octopus    16.00 

on caramelized endives with chickpea puree and orange vinaigrette sauce.

Χταπόδι στην σχάρα πάνω σε καραμελωμένα αντίδια, πουρέ από ρεβύθια και βινεγκρέτ πορτοκαλιού.

Soups

Σούπες

€

Minestrone soup



7.50

The Classic Italian minestrone broth with parmesan flakes.

Η Αυθεντική Ιταλική σούπα «Μινεστρόνε» με νιφάδες παρμεζάνας.

Mushroom soup



7.50

with sweet vermouth, basil pesto drops, roasted almond flakes and herbed croutons.

Κρεμώδη σούπα μανιτάριων με βερμούτ, πέστο βασιλικού, καβουρδισμένα αμύγδαλα και αρωματισμένα κρουτόνια.

Pizza, Pasta & Risotto

Πίτσες, Ζυμαρικά & Ριζότο

€

Margherita Pizza



15.00

Buffalo Mozzarella, tomatoes & fresh basil leaves.

Πίτσα «Μαργαρίτα» με βουβαλίσια μοτσαρέλα, με φρέσκες ντομάτες και φύλλα φρέσκου βασιλικού.

Fig & Olive Pizza



16.50

Prosciutto, rocket, parmesan flakes, fig balsamic glaze.

Πίτσα με προσούτο, ρόκα, νιφάδες ώριμης Παρμεζάνας και γλάσο απο βαλσάμικο ξύδι αρωματισμένο με σύκα.

Pepperoni Pizza



16.50

with Pepperoni salami.

Πίτσα με Πεπερόνι σαλάμι.

Wild Mushrooms risotto



17.00

Arborio rice with oyster mushrooms, garlic, white wine and parmesan flakes.

Ριζότο με μανιτάρια «πλευρώτους», σκόρδο, λευκό κρασί & νιφάδες ώριμης παρμεζάνας.

Linguine



21.00

with prawns, black mussels, asparagus, salmon fillet and saffron cream sauce.

Ζυμαρικά λινγκουίνι με γαρίδες, στρείδια, σπαράγγια, φιλέτο σολομού και κρεμώδης σάλτσα απο «κρόκο Κοζάνης».

Garganelli with chicken fillet



19.00

Garganelli with chicken fillet stripes, creamy pesto sauce and parmesan cheese.

Ζυμαρικά γκαργκανέλι με λωρίδες απο φιλέτο κοτόπουλο, κρεμώδης σάλτσα με Γενοβέζικο πέστο και παρμεζάνα τυρί.

Spinach ricotta Ravioli



18.00

Homemade spinach ricotta ravioli with tomato creamy sauce, rocket & sundried tomatoes.

Σπιτικό Ραβιόλι με σπανάκι και τυρί ρικότα με ελαφριά κρεμώδη σάλτσα ντομάτας, ρόκα και λιαστές ντομάτες.

Main Courses

Κυριώς Πιάτα

From the Earth

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Pork Fillet medallions 21.00

Seared Pork fillet medallions with kolokasi fontan, served with caponata, carrot puree, celery flakes and Barolo wine jus.

Φιλετάκια χοιρινά σερβίρονται με την παραδοσιακή Καπονάτα απο την Σικελία, γιαχνί απο κολοκάσι, απαξηραμένα φύλλα σέλινου, πουρέ καρότου και σάλτσα απο κόκκινο κρασί "Barolo".

Grilled Baby Chicken 23.00

Marinated with tarragon & garlic corn fed grilled baby chicken, served with buckwheat, spring vegetables, feta cheese, pumpkin puree, olive oil and lemon.

Μαριναρισμένο με εστραγκόν και σκόρδο ψητό κοτόπουλο που εκτράφηκε με καλαμπόκι, σερβίρεται με φαγόπυρο, λαχανικά εποχής, τυρί φέτα, πουρέ γλυκιάς κολοκύθας, ελαιόλαδο και λεμόνι.

Slow Cooked Lamb Shank 25.00

Slow cooked lamb shank "Kleftiko" served with village potatoes and thyme sauce.

Σιγοψημένο Αρνίσιο τρυφερό κότσι σερβίρετε με χωριάτικες πατάτες και σάλτσα απο θυμάρι.

Char grilled Rib Eye with Red wine sauce 36.00

Prime Beef Rib eye on wild mushrooms ragout served with pommes neuf and seasonal vegetables

Βοδινή σπαλομπριζόλα ψημένη στην σχάρα σερβίρετε με ραγού άγριων μανιταριών, πατάτες τηγανητές και λαχανικά εποχής.

From the Sea

Seafood Paella 22.00

Seafood paella with black shell mussels, calamari, octopus, prawns, green peas & bell peppers.

Παέγια Θαλασσινών με μαύρα μύδια, καλαμάρι, χταπόδι, γαρίδες, σερβίρετε με αρακά και πιπεριές.

Grilled Calamari 22.00

Scottish grilled calamari on chickpea puree, drizzled with sun dried tomato vinaigrette, spaghetti of root vegetables.

Εκλεκτό καλαμάρι Σκωτίας στη σχάρα με βινεγκρέτ απο λιαστές ντομάτες,,σερβίρεται με πουρέ απο ρεβύθια και ριζώδη λαχανικά.

Seabass Fillet 24.00

Baked seabass fillet with Piedmontese couli, mash potato, lentil salad and asparagus spears.

Φιλέτο απο λαβράκι στον φούρνο με κουλί απο το «Πιεντμόντ» με πιπεριές Φλωρίνης, σερβίρετε με πουρέ πατάτας και σαλάτα με φακίες και σπαρράγια.

Vegetarian

Για Χορτοφάγους

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Spinach Gnocchi     17.00 

Spinach Gnocchi with coconut cream sauce.

«Νιόκι» γεμιστά με σπανάκι και σάλτσα απο Ινδοκάρυδο.

Vegetarian Cannelloni      16.00 

Cannelloni with spinach, ricotta cheese & tomato sauce.

Κανελόνια με σπανάκι και τυρί «ρικότα» σεββίρετε με σάλτσα ντομάτας.

Buckwheat with Grilled Vegetables  15.00 

Buckwheat with spinach, grilled vegetables & plant made vegan cheese.

Φαγόπυρο με σπανάκι & λαχανικά στην σχάρα.

Desserts

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Επιδόρπια

Local Dessert of the day     7.50 

Παραδοσιακό γλυκό της ημέρας.

The Mediterranean Cheese Cake   8.00 

with figs, anari cheese and carob sauce

Το δικό μας Μεσογειακό τσίζκεικ με σύκα, τυρί αναρί και σάλτσα απο χαρούπια.

Chocolate Flan    8.00 

Soft Chocolate flan with vanilla parfait

Φλάν σοκολάτας με βανίλια παρφέ.

Pistachio Surprise     8.00 

Pistachio with Mascarpone cream, set on feuilletine

Κρέμα τυριού μασκαρπόνε με φιστίκι Αιγίνης & νιφάδες τραγανής βάφλας.

Fresh Seasonal Fruits 7.00 

Φρέσκα φρούτα εποχής

Ice Cream Selection ^{3 Scoops}  5.00 

Please ask a staff member for the available flavours.

Επιλογή από Παγωτό (3 μπάλες).

Παρακαλούμε ρωτήστε για τις γεύσεις.

Beverage List

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Draughts Beers & Ciders

Carlsberg ^{25cl}	3.00	A/I
Keo (Local) ^{25cl}	3.00	A/I
Carlsberg Alcohol Free ^{33cl} (0.0)	4.00	A/I
Corona ^{33 cl}	5.00	
Somersby ^{33 cl}	5.00	

Liquers ^{4 cl}

Filfar (Orange Liqueur)	6.50
Limoncello (Lemon Liqueur)	6.50

Eaux de Vie ^{4 cl}

Zivania (Local)	5.00	A/I
Grappa Venetta	6.50	

Digestives ^{4 cl}

Jägermeister	6.50
Fernet Branca	6.50

Soft Drinks ^{25 cl}

Pepsi	3.50	A/I
Diet Pepsi	3.50	A/I
7Up	3.50	A/I
Diet 7Up	3.50	A/I
Ivi Orange	3.50	A/I
Soda Water	3.50	A/I
Ice Tea	3.50	A/I
Lemon or Peach		
Juices	3.50	A/I
Orange, Apple, Pineapple, Cranberry, Peach, Tomato		

Water

Acqua Panna Imported Still Water 50cl	3.00	
Zagori Imported Still Water 100 cl	3.50	
Acqua Panna Imported Still Water 100cl	4.50	
Souroti Imported Sparkling Water 25cl	3.00	A/I
S. Pellegrino Imported Sparkling Water 75cl	4.50	

Hot Beverages

Instant Coffee	4.00	A/I
Filter Coffee	5.00	A/I
Espresso	3.50	A/I
Double Espresso	4.50	A/I
Americano	4.50	A/I
Cappuccino	5.00	A/I
Café Latte	5.00	A/I
Tea Selection	4.00	A/I
English Breakfast, Earl Grey, Jasmine, Green, Mint, Peppermint, Chamomile		

WINE LIST

A toast to you!

We invite you to explore
and enjoy our wine selection.

From bold and velvety reds to crisp and refreshing
whites, each glass poured is an invitation to savour
the art and passion of wines.

Cheers to an unforgettable dining
experience at

<i>CHAMPAGNE & SPARKLING WINES BY THE GLASS</i>		All Inclusive €
<i>BLANC</i>		
Selected House Sparkling Wine. ^{15cl}	6.50	
France		
Prosecco "Zardetto" Brut DOC. ^{20cl}	11.50	9.50
Italy		
Elegant bubbles mingle with floral freshness and aromas of apricots and citrus.		
Moët & Chandon Brut. ^{20cl}	37.00	30.00
France		
The body of Pinot Noir, the suppleness of Pinot Meunier and the finesse of Chardonnay.		
<i>ROSE</i>		
Selected House Sparkling Wine. ^{15cl}	6.50	
France		
<i>CHAMPAGNE & SPARKLING WINES</i> ^{BOTTLE 75CL}		
<i>BLANC</i>		
Selected House Sparkling Wine.	25.00	
A lively fruity inspired sparkling wine.		
France		
Prosecco "Zardetto" Brut DOC.	39.00	32.00
Italy		
Elegant bubbles mingle with floral freshness and aromas of apricots and citrus.		
Glera 85% Pinot Bianco & Chardonnay 15%		
Moët & Chandon Brut.	125.00	110.00
France		
The body of Pinot Noir, the suppleness of Pinot Meunier and the finesse of Chardonnay.		
Pinot Noir 40% Pinot Meunier 40% Chardonnay 20%		
Ruinart Brut	135.00	120.00
France		
A delicate Champagne with aromas of apricots, hazelnuts and fresh almonds.		
Pinot Noir 45% Pinot Meunier 15% Chardonnay 40%		
Dom Perignon	500.00	450.00
France		
An aromatic bouquet marked by notes of tropical fruits, for this pioneer Champagne.		
Pinot Noir 40% Pinot Meunier 40% Chardonnay 20%		

<i>CHAMPAGNE & SPARKLING WINES</i> ^{BOTTLE 75CL}		All Inclusive
<i>ROSE</i>	€	€
Selected House Sparkling Wine France A lively fruity inspired sparkling wine.	25.00	
Prosecco "Zardetto" Brut DOC Italy Fruity nose of golden apple, white peach and small berries interplaying with floral notes. Glera 85% Pinot Noir 15%	39.00	32.00
Moët & Chandon Brut France The juicy, persistent intensity of berries with the fleshiness and firmness of peaches. Pinot Noir 40% Pinot Meunier 30% Chardonnay 30%	140.00	125.00
Ruinart Brut France Intense aromas of tropical fruits such as pomegranate, lychee and guava. Pinot Noir 55% Chardonnay 45%	165.00	140.00
<i>WINES</i> ^{BY THE GLASS 18.7CL}		
<i>WHITE</i>		
Anthea "Loel Winery." Cyprus A combination of indigenous & foreign grape varieties, a light wine with delicate aromas.	6.00	
Aphrodite "KEO Winery." Cyprus Classic, crisp, dry white wine with a delicate aroma of fresh cut hay and stone fruits.	6.00	
Thisbe Semi-Dry "KEO Winery." Cyprus A fresh palate of apples and grapefruits.	6.00	
St. Panteleimon Semi-Sweet "KEO Winery." Cyprus Refreshing with a floral bouquet and a palate of stone fruits and citrus.	6.00	

WINES *BY THE GLASS 18.7CL*

18.7CL

WHITE

€

All
Inclusive
€

Xynisteri "Tsangarides Winery."
Cyprus
A delightfully crispy and fruity wine, lightly flavoured with apples, apricots and lemons.

6.50

5.50

Sauvignon Blanc "Aes Ambelis."
Cyprus
A balanced, fresh wine with vibrant acidity & aromas of ripe tropical fruits.

8.00

6.50

Sauvignon Blanc "Lapostolle."
Chile
Aromas of fresh herbs, cucumbers and pears with floral notes.

9.00

7.50

ROSE

Anthea Semi-Dry "Loel Winery."
Cyprus
A combination of indigenous & foreign grape varieties, light with a pleasant after taste.

6.00

A/I

Coeur de Lion "KEO Winery."
Cyprus
A wine with a pleasing bouquet of strawberries, a palate of black cherries and peaches.

6.00

A/I

Shiraz Rose "Tsangarides Winery."
Cyprus
Fragrant palette of ripe strawberries, blackberries and pomegranates.

6.50

5.50

<i>WINES</i> <i>BY THE GLASS 18.7CL</i>		All-Inclusive
	€	€
<i>RED</i>		
Anthea "Loel Winery." Cyprus A combination of indigenous and foreign grape varieties, with a pleasant aroma and well-balanced taste.	6.00	
Othello "KEO Winery." Cyprus A wine with rich berry-fruit aroma and a soft full palate, made with grapes from the Limassol and Paphos districts.	6.00	
Tou Pappou "Krasopoulin Winery." Cyprus A full-bodied wine with flower aromas, its acidity and minerality are distinctive in its long finish.	6.00	
Agios Efrem "Tsangarides Winery." Cyprus A lightly spiced wine with an aroma of berries.	6.50	5.50
Merlot "Lapostolle." Chile Expressive nose of blackberries, thyme & black pepper, ideal with pasta with tomato sauce or spicy dishes.	9.00	7.50

<i>WHITE WINES</i> 75CL		All Inclusive
<i>CYPRUS</i>	€	€
Anthea "Loel Winery." A combination of indigenous and foreign grape varieties, light with a delicate aroma.	24.00	
Aphrodite "KEO Winery." Classic, crisp, dry white wine with a delicate aroma of freshly cut hay and stone fruits. Xynisteri 100%	24.00	
Thisbe Semi-Dry "KEO Winery." A fresh palate of apples and grapefruits. Soultanina 100%	24.00	
St. Panteleimon Semi-Sweet "KEO Winery." A combination of indigenous white grape varieties, refreshing with a floral bouquet and a palate of stone fruits and citrus.	24.00	
Xynisteri "Tsangarides Winery." A delightfully crispy and fruity wine, lightly flavoured with apples, apricots and lemons. Xynisteri 100%	26.00	21.00
Persefoni Semi-Dry "Kolios Winery." Attractive, bright colour with green reflections, flavoured with exotic fruits hints. Xynisteri 100%	26.00	21.00
Petritis "Kyperounda Winery." A wine with few oak notes that result from its partial maturing in selected oak barrels. Xynisteri 100%	27.50	22.50
Sauvignon Blanc "Aes Ambelis." A balanced, fresh wine with vibrant acidity and aromas of ripe tropical fruits. Sauvignon Blanc 100%	31.00	25.00
Semillon & Sauvignon Blanc "Zambartas Winery." This wine is partly barrel fermented and has an intense and complex aromatic bouquet of blossoms, fruit and sweet spices. Semillon 70% Sauvignon Blanc 30%	32.00	26.00

<i>WHITE WINES</i> ^{75CL}		All-Inclusive
	€	€
<i>GREECE</i>		
Black Sheep "Nico Lazaridi." Pronounced aromas of lime, lychee, grapefruit, peach and nectarine. Sauvignon Blanc 60% Semillon 20% Vidiano 20%	32.00	26.00
Ovilos "Ktima Biblia Chora." An outstanding barrel-fermented wine with layers of complexity, spicy fruitiness and long ageing potential. Assyrtiko 50% Semillon 50%	75.00	65.00
<i>FRANCE</i>		
Chardonnay "Domaine de Bachellery." Rich & full bodied on the palate with aromas of peach and banana. Chardonnay 100%	28.00	23.00
Chablis "Louis Jadot." An iconic Chardonnay, with stony character and fresh acidity. Chardonnay 100%	65.00	55.00
Sancerre AOP "J. De Villebois." An intense bouquet and a flavorful palate. A New World style Sancerre, yet true to its unique terroirs. Sauvignon Blanc 100%	65.00	55.00
<i>ITALY</i>		
Pinot Grigio "S. Osvaldo." Characteristic aromas of tropical fruits, pears and citrus fruits with a long aftertaste. Pinot Gris 100%	29.00	24.00
<i>CHILE</i>		
Sauvignon Blanc "Lapostolle." Aromas of fresh herbs, cucumbers and pears with floral notes. Sauvignon Blanc 100%	33.00	28.00
<i>NEW ZEALAND</i>		
Sauvignon Blanc Marlborough "Matua Valley." Tropical aromas of grilled pineapple, passion fruit and citrus fruits. Sauvignon Blanc 100%	37.00	30.00
		All Inclusive €

ROSE WINES 75CL

CYPRUS

€

Coeur de Lion "KEO Winery." A combination of indigenous grape varieties with a pleasing bouquet of strawberries and palate of black cherries and peaches.	24.00	
Anthea Semi-Dry "Loel Winery." A combination of indigenous & foreign grape varieties, light with a pleasant aftertaste.	24.00	
Shiraz Rose "Tsangarides Winery." Fragrant palette of ripe strawberries, blackberries and pomegranates. Shiraz 100%	25.00	20.50
Eros Maratheftiko "Ezousa Winery." A summer wine with notes of roses, cherries & jasmine. Maratheftiko 100%	26.00	21.00
Rose "Zambartas Winery." Expressive aromas of red fruits, pomegranate and roses. 80% Lefkada 20% Cabernet Franc	35.00	28.50
Valentina Semi-Sweet "Fikardos Winery." A blended semi sweet wine that pairs nicely with food equally sweet or spicy. Mataro 20% Shiraz 20% Cab. Sauvignon 20% Carignan Noir 20% Cab. Franc 20%	26.00	21.00

GREECE

Black Sheep "Nico Lazaridi." Delicate aromas of citrus, botanical notes, strawberry and tomato leaves. Xinomavro 60% Syrah 40%	33.00	27.00
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FRANCE

Caprice de Clementine Les Roses "Chateau les Valentines." A wine with grape varieties from Provence, ideally served with Mediterranean Cuisine. Grenache 50% Cinsault 50%	42.00	34.00
Miraval "Côtes de Provence Rosé." An intense nose, dominated by white flowers, red fruits and notes fresh morello cherries. Grenache 20% Cinsault 20% Syrah 20% Tibouren 20% Rolle 20%	75.00	65.00

CHILE

Le Rosé "Lapostolle." Fresh aromas of red berries, red currant with flowers and white peach at the finish. Cinsault 39% Grenache 32% Syrah 22% Mourvèdre 7%	34.00	28.00
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<i>RED WINES</i> ^{75CL}		All Inclusive
	€	€
<i>CYPRUS</i>		
Anthea "Loel Winery." A combination of indigenous & foreign grape varieties, with a pleasant aroma and well-balanced taste.	24.00	
Othello "KEO Winery." A combination of indigenous red grape varieties with a rich berry-fruit aroma and a soft full palate, made from grapes coming from the Limassol and Paphos district.	24.00	
Tou Pappou "Krasopoulin Winery." A wine from local "Mavro" grapes, with a full body and flower aromas Its acidity and minerality are distinctive in its long finish. Mavro 100%	24.00	
Agios Efrem "Tsangarides Winery." A lightly spiced wine with aromas of berries. Cabernet Sauvignon 40% Mataro 40% Shiraz 20%	25.00	20.50
Saint Fotios "Kolios Winery." The local grape Maratheftiko with smooth, velvet taste and soft tannins. Maratheftiko 100%	26.00	21.00
Andesitis "Kyperounda Winery." A blended wine with aromas of red fruits and spices which pairs well with spicy pasta, red meats and semi-hard cheeses. Cabernet Sauvignon 30% Grenache 20% Lefkada 10% Shiraz 40%	28.00	23.00
Omiros "Aes Ambelis Winery." The indigenous grape Maratheftiko with a silky character & aromas of figs & walnuts. Maratheftiko 100%	34.00	28.00
Shiraz & Merlot "Kolios Winery." A 12-month aged wine with aromas of vanilla, tobacco and spices. Shiraz 50% Merlot 50%	34.00	28.00
Psila Klimata "Kyperounda Winery." An oaked Cabernet Sauvignon in barrels for 12 months, rich and full bodied. Cabernet Sauvignon 100%	38.00	31.00

RED WINES^{75CL} PRICE	€	All Inclusive €
GREECE		
Black Sheep "Nico Lazaridi." Intense aromas of mature red fruits, plum and hints of pepper. Syrah 60% Merlot 40%	35.00	28.50
Ovilos "Ktima Biblia Chora." A wine with aromas of gooseberries, herbs vanilla and cedar. Cabernet Sauvignon 100%	87.00	77.00
FRANCE		
Bourgogne "Château de Dracy Albert Bichot." A medium-bodied wine with plump fruitiness and silky texture. Pinot Noir 100%	55.00	46.00
ITALY		
Valpolicella DOC Superiore "Zenato." ^{½ Bottle} On the nose, it delivers delicate hints of almond and violet. Corvina Veronese 85% Rondinella 10% Corvinone 5%	22.00	19.50
Montepulciano d' Abruzzo DOC "Velenosi." Fresh with currants, strawberries and raspberry hints. Montepulciano d'Abruzzo 100%	28.00	23.00
Valpolicella DOC Superiore "Zenato." On the nose, it delivers delicate hints of almond and violet. Corvina Veronese 85% Rondinella 10% Corvinone 5%	38.00	32.00
Chianti Classico "Castello di Gabbiano" D.O.C.G Tuscany. A Sangiovese based wine with aromas of violets and cherries. Sangiovese 100%	40.00	33.00
Barbaresco "Marrone." A wine from Piedmont with characteristic nose of red fruits and dark spices. Nebbiolo 100%	85.00	75.00
ARGENTINA		
Malbec Reserva "Bodega Norton." Aromas of ripped black fruits, notes of violets & tobacco. Malbec 100%	48.00	40.00

<i>RED WINES</i> ^{75CL}		All Inclusive
	€	€
<i>CHILE</i>		
Merlot "Lapostolle." Expressive nose of blackberries, thyme & black pepper. Merlot 100%	35.00	29.00
<i>NEW ZEALAND</i>		
Pinot Noir "Marlborough Matua Valley." Bright and energetic to taste with aromas of sweet cherries and strawberries. Pinot Noir 100%	41.00	33.00
<i>DESSERT WINES</i> ^{7CL}		
Commandaria "St John's Keo Winery." A dessert wine as rich as its history, with notes of honey, herbs, vanilla and spices.	6.00	

All prices are inclusive of service charges & V.A.T
 Prices marked with  are part of the All-Inclusive package.

Οι τιμές συμπεριλαμβάνουν όλες τις νόμιμες επιβαρύνσεις.
 Τιμές σημειασμένες με  συμπεριλαμβάνονται στο All-Inclusive πακέτο.