

## Salads

**Greek Salad** 14.00  
Cherry tomatoes, cucumber, onion, pepper, olives, barley rusk, caper flower with stem, fresh oregano, feta mousse, kritamo, olive oil

**Caesar Salad** 16.00  
Iceberg lettuce, grilled chicken, ceasar dressing, handmade pita, bacon graviera cheese flakes

**Watermelon Salad** 14.00  
Watermelon, colorful cherry tomatoes, feta, balsamic glaze, mint

## To Share

**Platter** with Taramosalata, tzatziki, Htypiti (Spicy Cheese Sauce) Mount Athos-style eggplant salad breadsticks and rusks 11.00

**Santorini Fava** 13.00  
with Octopus and caramelized onion

**Sardines** 10.00  
with fresh olive oil, lemon, garlic, parsley

**Steamed Mussels** 12.00  
with onion, garlic, fennel, ouzo

**Shrimp Saganaki** 14.00  
with feta and parsley

**Baby Calamari** 12.00  
stuffed with feta cheese, tomato and fresh herbs / Fried Calamari with aioli

## Pizza

**Margherita** 11.00

**Burrata** 17.00  
Burrata, baby arugula, tomato sauce, and fresh cherry tomatoes

**Acroterra Rosa** 16.00  
Mastelo cheese from Chios, Santorini cherry tomatoes, louza (cured pork), fresh oregano, fresh olive oil

## Snacks

**Monte Cristo** 9.00  
French toast brioche, cheddar cheese, ham or turkey fougatré with sweet chili mayo

**Crispy Chicken Burger** 15.00  
Brioche bun, crispy chicken, bacon jam, cheddar, pickled onion, iceberg, pickled cucumber, mayo, with fries and BBQ sauce  
*200g beef patty option*

**Beef smash Burger** 17.00  
Brioche bun, 200g beef smash patty, goat cheese, caramelized onion, sautéed mushrooms, truffle mayo, with fries and truffle mayo

**Vegan Burger** 18.00  
Vegan bun, vegan patty, grilled eggplant, pepper, pleurotus mushroom, balsamic glaze, with fries and vegan mayo

**Club Sandwich** 14.00  
Toast bread, mayo, ham or turkey, cheese, bacon, tomato, lettuce, with fries and mustard sauce  
*Chicken optional*

**Crispy Chicken** 8.00  
with sweet chili mayo

## Street Food

**Pork Gyros / Pork Souvlaki** 9.50  
with handmade pita and smash potatoes  
*Ingredient options: ketchup, mustard, tzatziki, tomato, onion*

**Chicken Gyros / Chicken Souvlaki** 9.50  
with handmade pita and smash potatoes  
*Ingredient options: ketchup, honey mustard sauce, tomato, onion*

## Acroterra Rosa Luxury Suites

*'Tis a family affair...*

*An exquisite boutique hotel in Santorini at the edge of a unique landscape...*

It all started more than 20 years ago, when Mr. Leonidas Papazian, father of Roza & Takis, foresaw the potential of a luxury boutique hotel on the world-renowned island of Santorini, situated in an off-the-beaten-path area of Akrotiri; so close to the historic capital of the island and far from the wild crowds of modern Santorini, offering a truly laid-back relaxation to its' guests.

The idea transmuted in 2005 when the land was bought, and building commenced in 2010. Acroterra Rosa Luxury Suites was formed and opened its' gates for guests in 2013.

Luxury, relaxation, focus on detail, value for money and excellent services are at the core of our identity and what our team advocates.

Acroterra Rosa Luxury Suites sits on the beautiful setting of Akrotiri on the south end of Santorini, high above the Caldera, with a perfect vantage point from which to view the famed Santorini sunsets, the magnificent Aegean Sea, & the Cyclades Islands.



### Salads

<b>Santorinian</b>	14.00
Santorini's cherry tomatoes and cucumber, onion, olives, caper flower, chloro (fresh local cheese) from Santorini	
<b>Caprese</b>	17.00
Colorful cherry tomatoes, basil pesto, Mozzarella burrata, olive oil, fleur de sel	
<b>Green Salad</b>	16.00
Mixed greens, seasonal fruit, crushed walnuts, goat cheese, and seasonal fruit vinaigrette	

### Appetizers

<b>Asparagus</b>	13.00
Graviera cheese and tarragon sauce	
<b>Carpaccio</b>	17.00
Aegean sea bass with kritamo (sea fennel) and celery	
<b>Roasted Celeriac</b>	12.00
Cheese sauce, roasted almonds, chamomile oil	
<b>Musaka</b>	14.00
Roasted eggplant, beef ragout, béchamel foam, fresh fried chips	
<b>Fava</b>	11.00
With local sausage and parsley oil	

### Pasta & Risotti

<b>Trachanoto</b>	12.00
Smoked pork (syglino), tomato, feta cheese, orange	
<b>Pappardelle</b>	16.00
Braised beef with mushrooms and bacon, fresh thyme, xinomyzithra (fresh local cheese)	
<b>Cretan Skioufihta</b>	15.00
White sauce, fresh thyme, garlic, Cretan graviera cheese	
<b>Cacio e Peppe</b>	11.00
Pecorino cheese, freshly ground pepper	
<b>Risotto</b>	15.00
Aegean sea bream, Sun dried tomato, Capper & Olives	

### Main Courses

<b>Fricassée</b>	21.00
Aegean red snapper, seasonal greens, roasted artichoke, chili, parsley, white lemon sauce, fresh dill	
<b>Shrimps</b>	19.00
Celeriac purée, cherry tomatoes, fresh oregano	
<b>Crayfish</b>	35.00
White tarama (fish roe mousse), pickled celery, Aegean Crayfish bisque,	
<b>Chicken Fillet</b>	16.00
Potato purre, lemon sauce with whole grain mustard, fennel, leek, crushed pistachios	
<b>Lamb Chops</b>	24.00
Broccoli-avocado purée, tarragon, chimichurri sauce	
<b>Beef Tagliata</b>	20.00
200g beef, Santorini's white eggplant purée, baby carrots, aromatic butter	

### Desserts

<b>Mille-feuille with broken puff pastry sheet</b>	14.00
Vanilla cream, dulce de leche, caster sugar	
<b>Chocolate Cheesecake</b>	15.00
Chocolate biscuit base, chocolate cream, sponge cake, cacao, chocolate ganache	
<b>Caramelized White Chocolate</b>	16.00
Rose, honey, cocoa	



ACROTERRA ROSA  
LUXURY SUITES



## Coffees & Beverages

Espresso - Iced	3,00/3,50
Cappuccino - Iced	4,00/4,50
Latte	4,00
Greek Coffee	2,50/3,00
Filter Coffee	3,50

## Beverages

Soft Drinks	4,00
Fresh Juices	5,00
(Orange, Lemonade, Mixed)	
Sparkling Water	3,00/6,00
Ioli Mineral Water (1L)	3,00

## Spirits & Cocktails

### Gin

Beefeater, Bombay, Tanqueray	9,00
Beefeater Pink, Tonic, Strawberries, Fresh Mint	11,00
Tanqueray 0.0%, Tonic, Pink Grapefruit, Fresh Rosemary, Red Pepper	11,00

### Premium Gin

Votanikon, Grace, Hendrick's	13,00
Gin Mare, 3 Cents Aegean Tonic, Fresh Rosemary, Fresh Thyme, Fresh Basil, Lemon, Orange, Grapefruit Zest	15,00
Hendrick's, 3 Cents Aegean Tonic, Fresh Cucumber, Rose Water, Black Pepper, Lemon Zest	15,00

### Vodka

Russian Standard, Stolichnaya	13,00
Belvedere, Dry Vermouth, Grapefruit, Thyme, Soda Water	15,00
Grey Goose, 3 Cents Cherry Soda, Lime, Maraschino	15,00

### Rum

Pampero, Havana 3 Anos, Havana Reserved	9,00
Havana Reserved, Coca-Cola, Fresh Lime, Fresh Mint	11,00
Havana 3 Anos, 3 Cents Mandarin & Bergamot, Lime, Mint	11,00

### Premium Rum

Diplomatico Reserva Exclusiva, Zacapa 23 Anos	13,00
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## Energy Drink

Red Bull	4,00
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## Premium Soft Drinks

3cents Soda	4,50
(Pink Grapefruit, Cherry, Mandarin & Bergamot)	

## Beers

Mythos Draft	4,50
Red Donkey	4,50
Yellow Donkey	4,50
Blue Monkey	4,50
Nisos	4,50
Mythos 0.0%	4,50

## Tequila

Jose Cuervo Silver, Reposado	9,00
Tequila, Lime, Simple Syrup, Prosecco, Soda	11,00
Tequila Reposado, 3 Cents Bergamot, Lime, Mint	11,00

## Premium Tequila / Mezcal

Don Julio, Del Maguey Vida Mezcal	13,00
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## Whiskey

Jack Daniel's, Jameson, Johnny Walker Red	9,00
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## Premium Whiskey

Dimple 15 y.o, Talisker 10 y.o, Maker's Mark	13,00
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Macallan 12 y.o Triple Cask	20,00
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Brandy / Cognac	14,00
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Hennessy X.O	50,00
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## Classic Cocktails

(Mojito, Margarita, Paloma, etc.)	14,00
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## Aperol Spritz

Aperol Spritz	10,00
Pink Aperol	15,00
Mediterranean Aperol	12,00

Mocktails	10,00
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Liquors	8,00
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### **Acroterra rosa**

Gin Mare  
Fresh Grapes  
Skins  
Fresh Basil  
Simple Syrup  
Lime Juice

### **Tequila Bramble**

Tequila Silver  
Lime  
Simple Syrup  
Creme de Mure  
Berries

### **Summer Passion**

Salted Caramel Vodka  
Caramel Syrup  
Passoa Liqueur  
Passion Fruit Puree  
Lime Juice  
Shot of Prosecco on the Side

### **The Don**

Aged Rum  
Apple Liqueur  
Ginger Syrup  
Lime Juice  
Passion Fruit Puree  
Simple Syrup

### **Santorini's flavors**

3 Rums  
Fresh Lime  
Grapefruit Juice  
Orange Juice  
Ogreat Syrup  
Grenadine  
Angostura Bitters

### **Espresso Martini<sup>2</sup>**

Espresso Infused Vodka  
Kahlua  
Vanilla Syrup

*Enjoy any of our  
handcrafted cocktails for 16,00*





ACROTERRA ROSA  
LUXURY SUITES



## White wine

**White wine glass** **8,00**

**Acroterra Rosa** (Moschofilero) **26,00**  
*The famous Greek grape from Madinia, alive with intense aromas of flowers and fruits. Noteworthy acidity and rich presence of citrus.*

**Biblia Chora** (Sauvignon Blanc / Assyrtiko) **35,00**  
*A beautifully balanced blend of Sauvignon Blanc and Assyrtiko, this expressive white wine offers vibrant aromas of citrus, white peach, and tropical fruits. On the palate, it's crisp and elegant, with refreshing acidity and a clean, mineral finish.*

**Ktima Gerovassiliou Malagouzia** (Malagouzia) **40,00**  
*Aromatic and elegant, this 100% Malagousia wine displays a brilliant straw color with greenish hues. The nose reveals expressive aromas of ripe pear, mango, and citrus fruits, complemented by subtle floral notes. On the palate, it offers rich flavors of lemon peel, leading to a well-balanced and refreshing finish.*

**Gavalas Santorini** (Assyrtiko) **65,00**  
*A striking expression of Santorini's volcanic terroir, this 100% Assyrtiko delivers intense minerality and vibrant acidity. It opens with aromas of citrus peel, stone fruit, and a touch of salinity. The palate is crisp, structured, and complex, finishing with lingering freshness and stony elegance.*

**Estate Argyros Santorini** (Assyrtiko) **55,00**  
*Crafted from ungrafted vines aged over a century, this quintessential Santorini Assyrtiko offers a luminous straw-yellow hue. The nose reveals vibrant aromas of citrus fruits, lemongrass, and stone fruits. On the palate, it is medium-bodied with pronounced acidity and a distinct mineral character, culminating in a long, refreshing finish.*

**Estate Argyros Cuvée Palatia** (Assyrtiko) **85,00**  
*Palatia of Monsignori is a mosaic of seven iconic vineyards. Louros, Kavalieros, Ftelos, Vassalia, Agios Ioannis, Kastana and Kamarades give a pure and precise Assyrtiko, next to the characteristic volcanic allusions, the sharp acidity of the variety and the feeling of the saltiness of the Aegean Sea.*

**Estate Argyros Cuvée Gerontampelo** (Assyrtiko) **130,00**  
*Cuvée Gerontampelo began with a vision for a powerful Assyrtiko, treated with elegance in French oak barrels. A carefully made wine that delivers all the essence of Gerontampelo, which means "old vine" in the local dialect of Santorini. With this special Assyrtiko bottling we celebrate both our place and our vines at an age of wisdom. Selected from top-tier fruit from our very old vines in Pyrgos, Megalochori and Episkopi, this special wine is a unique culmination of the synergies between vine, grower, cellar master and Santorinian tradition to the extreme. A wine of imposing proportions, of power but showing no hint of roughness. It needs several years in bottle to grow out of its youth and will unfurl for more than fifteen years.*

**Estate Argyros Cuvée Monsignori** (Assyrtiko) **95,00**  
*Cuvée Monsignori is Estate Argyros' vision on what Santorini Assyrtiko can actually be. Excessively old Assyrtiko vineyards, at least two hundred years old, giving minute yields. Fermented, partially uninoculated, in stainless steel, at cool temperatures and aged for ten months in stainless steel tanks on fine lees. A wine of breed, extract and length, that needs about four years in bottle to unfold and can be confidently kept for more than a decade after vintage.*

**Santo Wines Irini** (Assyrtiko) **140,00**  
*A bold and elegant Assyrtiko aged for 18 months in old Vinsanto barrels, this wine reveals a deep lemon color with golden hues. The nose is complex, offering aromas of ripe citrus fruits, lemon zest, chamomile, sage, rosemary, and spices like black pepper and coriander. On the palate, it is full-bodied with a silky texture, vibrant acidity, and a characteristic salinity.*

**Domaine Sigalas Aidani** (Aidani) **50,00**  
*A vibrant expression of the indigenous Aidani grape, this dry white wine showcases Santorini's unique terroir. It presents a pale lemon color with golden hues and offers an aromatic profile of tropical fruits, floral blossoms, and subtle herbal notes.*

**Tesseris Limnes** (Chardonnay / Gewürztraminer) **40,00**  
*A refined blend of 60% Chardonnay and 40% Gewürztraminer, this dry white wine offers vibrant aromas of rose, orange blossom, peach, and lychee. The palate is rich and layered, with subtle vanilla notes from oak aging and a crisp, lingering finish.*

## Rose wine

**Rose wine glass** **7,00**

**Boutaris Demi-Sec** (Xinomavro / Syrah / Merlot) **35,00**  
*This wine presents a clear pink hue and offers fresh aromas of cherry and rose. On the palate, it is pleasant and aromatic, with a refreshing finish. Ideal as an aperitif.*

**Gavalas Voudomato** (Voudomato) **65,00**  
*A rare dry rosé from the Voudomato grape, just 1% of Santorini's vineyards. It features cherry, pomegranate, and light butterscotch aromas, with fresh acidity, soft tannins, and a clean, mineral finish.*

**Ktima Alfa Rose** (Xinomavro) **40,00**  
*This 100% Xinomavro rosé has a bright salmon hue with rose and strawberry aromas. Medium-bodied and creamy, it's well-balanced with a long, expressive finish. Aged on lees for two months.*

**Domaine Zacharioudakis Victoria** (Cabernet Sauvignon / Kotsifali) **50,00**  
*A vibrant organic rosé of 70% Cabernet Sauvignon and 30% Kotsifali, with a delicate onion-skin color. It features wild strawberry, peach, and citrus blossom aromas, crisp acidity, and a fruity finish.*

## Red wine

**Red wine glass** **8,00**

**Sigalas Erythros** (Mavrotragano / Mandilaria) **50,00**  
*A refined red blend of 60% Mavrotragano and 40% Mandilaria, with deep color, ripe red fruit, and spice aromas. It features soft tannins, balanced acidity, and a complex finish, aged in French oak.*

**Gavalas Xenoloo** (Mavrotragano / Mandilaria / Athiri) **40,00**  
*A dry red blend of Mavrotragano (50%), Mandilaria (45%), and Athiri (5%), rare on Santorini. It shows cherry, berry, herbal, and spice aromas, with medium acidity, soft tannins, and 12 months in French oak.*

**Estate Papaioannou Nemea** (Agiorgitiko) **60,00**  
*A classic dry Agiorgitiko with ripe red fruit, vanilla, and caramel notes. Balanced with refined tannins and a smooth finish, aged in oak.*

**Ktima Alfa Xinomavro Skatzoxoiros** (Xinomavro) **70,00**  
*A single-vineyard 100% Xinomavro from 690m altitude, deep ruby in color. It features ripe raspberry, dried fig, and spice aromas, with full body, balanced acidity, oak notes, and an intense quince finish. Aged 12 months in new French oak and 14 months in bottle.*

**Nico Lazaridi Magiko Vouno** (Cabernet Sauvignon / Cabernet Franc) **110,00**  
*A premium Bordeaux blend of 50% Cabernet Sauvignon and 50% Cabernet Franc, with deep ruby color and complex aromas of red and black fruits, violet, coffee, chocolate, spices, and new oak. Full-bodied with round tannins, balanced acidity, and a long finish. Aged 18-20 months in new French oak and 18 months in bottle.*

**Paragka Kyr-Yianni** (Merlot / Xinomavro / Syrah) **45,00**  
*A harmonious blend of 50% Merlot, 25% Xinomavro, and 25% Syrah, this dry red shows vibrant ruby color with cherry and plum aromas, plus floral and spice hints. Medium-bodied, round, and balanced with smooth tannins and a lingering finish.*

## Champagne & Sparkling wine

**Prosecco D.O.C** **25,00/07,00** **Moet & Chandon Imperial Brut** **135,00/45,00**  
750ml / 200ml

**Mochato D' Asti** **30,00** **Moet & Chandon Imperial Rose** **190,00**

**Kyra Frosini Rose** **30,00** **Moet & Chandon Imperial Ice** **200,00**

**Pierre Gimonet Brut** **100,00** **Krug Grande Cuvee Brut** **650,00**

**Dom Perignon Cuvee Vintage**

## White wine

**White wine glass 8,00**

**Acroterra Rosa (Moschofilero) 26,00**

*The famous Greek grape from Madinia, alive with intense aromas of flowers and fruits. Noteworthy acidity and rich presence of citrus.*

**Biblia Chora (Sauvignon Blanc / Assyrtiko) 35,00**

*A beautifully balanced blend of Sauvignon Blanc and Assyrtiko, this expressive white wine offers vibrant aromas of citrus, white peach, and tropical fruits. On the palate, it's crisp and elegant, with refreshing acidity and a clean, mineral finish.*

**Ktima Gerovassiliou Malagouzia 40,00**

(Malagouzia)

*Aromatic and elegant, this 100% Malagouzia wine displays a brilliant straw color with greenish hues. The nose reveals expressive aromas of ripe pear, mango, and citrus fruits, complemented by subtle floral notes. On the palate, it offers rich flavors of lemon peel, leading to a well-balanced and refreshing finish.*

**Gavalas Santorini (Assyrtiko) 65,00**

*A striking expression of Santorini's volcanic terroir, this 100% Assyrtiko delivers intense minerality and vibrant acidity. It opens with aromas of citrus peel, stone fruit, and a touch of salinity. The palate is crisp, structured, and complex, finishing with lingering freshness and stony elegance.*

**Estate Argyros Santorini (Assyrtiko) 55,00**

*Crafted from ungrafted vines aged over a century, this quintessential Santorini Assyrtiko offers a luminous straw-yellow hue. The nose reveals vibrant aromas of citrus fruits, lemongrass, and stone fruits. On the palate, it is medium-bodied with pronounced acidity and a distinct mineral character, culminating in a long, refreshing finish.*

**Estate Argyros Cuvée Palatia (Assyrtiko) 85,00**

*Palatia of Monsignori is a mosaic of seven iconic vineyards. Louros, Kavalieros, Ftelos, Vassalia, Agios Ioannis, Kastana and Kamarades give a pure and precise Assyrtiko, next to the characteristic volcanic allusions, the sharp acidity of the variety and the feeling of the saltiness of the Aegean Sea.*

**Estate Argyros Cuvée Gerontampelo 130,00**

(Assyrtiko)

*Cuvée Gerontampelo began with a vision for a powerful Assyrtiko, treated with elegance in French oak barrels. A carefully made wine that delivers all the essence of Gerontampelo, which means "old vine" in the local dialect of Santorini. With this special Assyrtiko bottling we celebrate both our place and our vines at an age of wisdom. Selected from top-tier fruit from our very old vines in Pyrgos, Megalochori and Episkopi, this special wine is a unique culmination of the synergies between vine, grower, cellar master and Santorinian tradition to the extreme. A wine of imposing proportions, of power but showing no hint of roughness. It needs several years in bottle to grow out of its youth and will unfurl for more than fifteen years.*

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(Assyrtiko)

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**Santo Wines Irini (Assyrtiko) 140,00**

*A bold and elegant Assyrtiko aged for 18 months in old Vinsanto barrels, this wine reveals a deep lemon color with golden hues. The nose is complex, offering aromas of ripe citrus fruits, lemon zest, chamomile, sage, rosemary, and spices like black pepper and coriander. On the palate, it is full-bodied with a silky texture, vibrant acidity, and a characteristic salinity.*

**Domaine Sigalas Aidani (Aidani) 50,00**

*A vibrant expression of the indigenous Aidani grape, this dry white wine showcases Santorini's unique terroir. It presents a pale lemon color with golden hues and offers an aromatic profile of tropical fruits, floral blossoms, and subtle herbal notes.*

**Tesseris Limnes 40,00**

(Chardonnay / Gewürztraminer)

*A refined blend of 60% Chardonnay and 40% Gewürztraminer, this dry white wine offers vibrant aromas of rose, orange blossom, peach, and lychee. The palate is rich and layered, with subtle vanilla notes from oak aging and a crisp, lingering finish.*

## Rose wine

**Rose wine glass 7,00**

**Boutaris Demi-Sec (Xinomavro / Syrah / Merlot) 35,00**

*This wine presents a clear pink hue and offers fresh aromas of cherry and rose. On the palate, it is pleasant and aromatic, with a refreshing finish. Ideal as an aperitif.*

**Gavalas Voudomato (Voudomato) 65,00**

*A rare, dry rosé crafted from the indigenous Voudomato grape, covering just 1% of Santorini's vineyards. This wine offers vibrant aromas of cherry and pomegranate, complemented by subtle butterscotch notes. On the palate, it presents a refreshing acidity, soft tannins, and a clean, mineral finish.*

**Ktima Alfa Rose (Xinomavro) 40,00**

*A vibrant rosé crafted from 100% Xinomavro, this wine showcases a bright salmon-pink hue. The nose reveals expressive aromas of rose petals and strawberries. On the palate, it is well-balanced, medium-bodied, and creamy, with a long, expressive finish. Aged on fine lees for two months.*

**Domaine Zacharioudakis Victoria 50,00**

(Cabernet Sauvignon / Kotsifali)

*A vibrant organic rosé crafted from 70% Cabernet Sauvignon and 30% Kotsifali, this wine offers a delicate onion-skin hue. Aromas of wild strawberry, peach, and citrus blossoms lead to a crisp, medium-bodied palate with refreshing acidity and a fruity finish.*

## Red wine

**Red wine glass 8,00**

**Sigalas Erythros (Mavrotragano / Mandilaria) 50,00**

*A refined red blend of 60% Mavrotragano and 40% Mandilaria, this wine offers a deep red color with aromas of ripe red fruits and spices. On the palate, it presents soft tannins, balanced acidity, and a complex aftertaste. Aged in French oak barrels.*

**Gavalas Xenoloo 40,00**

(Mavrotragano / Mandilaria / Athiri)

*A distinctive dry red wine crafted from a blend of Mavrotragano (50%), Mandilaria (45%), and Athiri (5%)—grape varieties that collectively account for only 3-5% of Santorini's vineyards. This wine offers aromas of ripe cherries and berries, complemented by herbal and spicy notes. On the palate, it presents a pleasant body with medium acidity and soft tannins. Aged for 12 months in French oak barrels.*

**Estate Papaioannou Nemea (Agiorgitiko) 60,00**

*A classic expression of Agiorgitiko, this dry red wine showcases the varietal's hallmark ripe red fruit aromas, complemented by subtle notes of vanilla and caramel. On the palate, it offers a balanced structure with refined tannins and a harmonious finish. Aged in oak barrels.*

**Ktima Alfa Xinomavro Skatzoxiros 70,00**

(Xinomavro)

*A single-vineyard red wine from the "Hedgehog" plot at 690 meters altitude, this 100% Xinomavro showcases a deep ruby color. The nose is complex, offering aromas of ripe raspberry, sun-dried tomato, dried fig, and spices like vanilla, pepper, and cloves. On the palate, it is full-bodied with balanced acidity, rich structure, and notes of well-integrated oak, culminating in an intense quince finish. Aged for 12 months in new French oak barrels and 14 months in bottle.*

**Nico Lazaridi Magiko Vouno 110,00**

(Cabernet Sauvignon / Cabernet Franc)

*A premium Bordeaux-style blend of 50% Cabernet Sauvignon and 50% Cabernet Franc, this red wine offers a deep ruby color and complex aromas of ripe red and black fruits, violet, coffee, and chocolate, harmoniously combined with sweet spices and hints of new oak. On the palate, it is full-bodied with round tannins and a well-balanced acidity, leading to a long, aromatic finish. Aged for 18-20 months in new French oak barrels and an additional 18 months in bottle.*

**Paragka Kyr-Yianni (Merlot / Xinomavro / Syrah) 45,00**

*A harmonious blend of 50% Merlot, 25% Xinomavro, and 25% Syrah, this dry red wine offers a vibrant ruby red color. It presents a fruit-forward nose with aromas of red and black fruits, predominantly cherry and plum, complemented by subtle floral and spicy notes. On the palate, it is medium-bodied, round, and balanced, with a velvety mouthfeel, smooth tannins, and a lingering finish.*

## Champagne & Sparkling wine

Prosecco D.O.C

**25,00/07,00**

Mochato D' Asti

**30,00**

Kyra Frosini Rose

**30,00**

Pierre Gimonnet Brut

**100,00**

Moët & Chandon  
Imperial Brut

**1035,00/45,00**

Moët & Chandon  
Imperial Rose

**190,00**

Moët & Chandon  
Imperial Ice

**200,00**

Dom Perignon Cuvée  
Vintage

**650,00**

## White wine

White wine glass **8,00**

**Acroterra Rosa** (Moschofilero) **26,00**

*The famous Greek grape from Madinia, alive with intense aromas of flowers and fruits. Noteworthy acidity and rich presence of citrus.*

**Biblia Chora** (Sauvignon Blanc / Assyrtiko) **35,00**

*Elegant and aromatic, this 100% Malagousia wine has a bright straw color with green hues. It features ripe pear, mango, citrus, and floral aromas, with rich lemon peel flavors and a refreshing, balanced finish.*

**Ktima Gerovassiliou Malagouzia** **40,00**

(Malagouzia)

*This elegant 100% Malagousia wine shows a bright straw color with green hues, vibrant aromas of pear, mango, and citrus, and a hint of florals. The palate is rich with lemon peel and ends in a refreshing, balanced finish.*

**Gavalas Santorini** (Assyrtiko) **65,00**

*This 100% Assyrtiko captures Santorini's volcanic terroir with intense minerality and bright acidity. Citrus, stone fruit, and saline notes lead to a crisp, complex palate and a fresh, elegant finish.*

**Estate Argyros Santorini** (Assyrtiko) **55,00**

*From century-old ungrafted vines, this Santorini Assyrtiko shines with citrus, lemongrass, and stone fruit aromas. It's medium-bodied with bright acidity, marked minerality, and a long, refreshing finish.*

**Estate Argyros Cuvée Palatia** (Assyrtiko) **85,00**

*Palatia of Monsignori blends grapes from seven iconic vineyards—Louros, Kavalieros, Ftelos, Vassalia, Agios Ioannis, Kastana, and Kamarades—into a pure, precise Assyrtiko marked by volcanic notes, sharp acidity, and Aegean Sea saltiness.*

**Estate Argyros Cuvée Gerontampelo** **130,00**

(Assyrtiko)

*Cuvée Gerontampelo is a powerful yet refined Assyrtiko aged in French oak, crafted from old-vine fruit in Pyrgos, Megalochori, and Episkopi. Celebrating Santorini's heritage, it balances strength with elegance and will evolve beautifully over the next fifteen years.*

**Estate Argyros Cuvée Monsignori** **95,00**

(Assyrtiko)

*Cuvée Monsignori is Estate Argyros' take on the full potential of Santorini Assyrtiko. Sourced from 200-year-old vines with tiny yields, it's fermented cool in stainless steel and aged on fine lees for ten months. Structured and deep, it evolves over four years and ages well for over a decade.*

**Santo Wines Irini** (Assyrtiko) **140,00**

*A bold, elegant Assyrtiko aged 18 months in old Vinsanto barrels, showing a golden lemon hue and complex aromas of citrus, herbs, and spice. Full-bodied with silky texture, vibrant acidity, and distinct salinity.*

**Domaine Sigalas Aidani** (Aidani) **50,00**

*A vibrant expression of the indigenous Aidani grape, this dry white wine showcases Santorini's unique terroir. It presents a pale lemon color with golden hues and offers an aromatic profile of tropical fruits, floral blossoms, and subtle herbal notes.*

**Tesseris Limnes** **40,00**

(Chardonnay / Gewürztraminer)

*A refined blend of 60% Chardonnay and 40% Gewürztraminer, this dry white wine offers vibrant aromas of rose, orange blossom, peach, and lychee. The palate is rich and layered, with subtle vanilla notes from oak aging and a crisp, lingering finish.*

## Rose wine

Rose wine glass **7,00**

**Boutaris Demi-Sec** **35,00**

(Xinomavro / Syrah / Merlot)

*This wine presents a clear pink hue and offers fresh aromas of cherry and rose. On the palate, it is pleasant and aromatic, with a refreshing finish. Ideal as an aperitif.*

**Gavalas Voudomato** (Voudomato) **65,00**

*A rare dry rosé from the Voudomato grape, just 1% of Santorini's vineyards. It features cherry, pomegranate, and light butterscotch aromas, with fresh acidity, soft tannins, and a clean, mineral finish.*

**Ktima Alfa Rose** (Xinomavro) **40,00**

*This 100% Xinomavro rosé has a bright salmon hue with rose and strawberry aromas. Medium-bodied and creamy, it's well-balanced with a long, expressive finish. Aged on lees for two months.*

**Domaine Zacharioudakis Victoria** **50,00**

(Cabernet Sauvignon / Kotsifali)

*A vibrant organic rosé of 70% Cabernet Sauvignon and 30% Kotsifali, with a delicate onion-skin color. It features wild strawberry, peach, and citrus blossom aromas, crisp acidity, and a fruity finish.*

## Red wine

Red wine glass **8,00**

**Sigalas Erythros** (Mavrotragano / Mandilaria) **50,00**

*A refined red blend of 60% Mavrotragano and 40% Mandilaria, with deep color, ripe red fruit, and spice aromas. It features soft tannins, balanced acidity, and a complex finish, aged in French oak.*

**Gavalas Xenoloo** **40,00**

(Mavrotragano / Mandilaria / Athiri)

*A dry red blend of Mavrotragano (50%), Mandilaria (45%), and Athiri (5%), rare on Santorini. It shows cherry, berry, herbal, and spice aromas, with medium acidity, soft tannins, and 12 months in French oak.*

**Estate Papaioannou Nemea** (Agiorgitiko) **60,00**

*A classic dry Agiorgitiko with ripe red fruit, vanilla, and caramel notes. Balanced with refined tannins and a smooth finish, aged in oak.*

**Ktima Alfa Xinomavro Skatzoxiros** **70,00**

(Xinomavro)

*A single-vineyard 100% Xinomavro from 690m altitude, deep ruby in color. It features ripe raspberry, dried fig, and spice aromas, with full body, balanced acidity, oak notes, and an intense quince finish. Aged 12 months in new French oak and 14 months in bottle.*

**Nico Lazaridi Magiko Vouno** **110,00**

(Cabernet Sauvignon / Cabernet Franc)

*A premium Bordeaux blend of 50% Cabernet Sauvignon and 50% Cabernet Franc, with deep ruby color and complex aromas of red and black fruits, violet, coffee, chocolate, spices, and new oak. Full-bodied with round tannins, balanced acidity, and a long finish. Aged 18-20 months in new French oak and 18 months in bottle.*

**Paragka Kyr-Yianni** (Merlot / Xinomavro / Syrah) **45,00**

*A harmonious blend of 50% Merlot, 25% Xinomavro, and 25% Syrah, this dry red shows vibrant ruby color with cherry and plum aromas, plus floral and spice hints. Medium-bodied, round, and balanced with smooth tannins and a lingering finish.*

## Champagne & Sparkling wine

Prosecco D.O.C

**25,00/07,00**

Mochato D' Asti

**30,00**

Kyra Frosini Rose

**30,00**

Pierre Gimonnet Brut

**100,00**

Moët & Chandon

Imperial Brut

**1035,00/45,00**

Moët & Chandon

Imperial Rose

**190,00**

Moët & Chandon

Imperial Ice

**200,00**

Dom Perignon Cuvée

Vintage

**650,00**