



AKAU
SANTORINI

Breakfast Menu

Bowls

GRANOLA "HEALTHY" BOWL

INGREDIENTS: Strawberry, Banana, Peanut Butter, Chia Seeds, Coconut Flakes, Cashew Nuts

CHOOSE THE BASE: Greek Yoghurt, Low Fat Yoghurt, Cow's Milk, Coconut Milk, Almond Milk, Soya Milk

MUESLI "POWER" BERRIES BOWL

INGREDIENTS: Strawberry, Raspberry, Blueberry, Line Seeds, Local Honey, Ginger
CHOOSE THE BASE: Greek Yoghurt, Low Fat Yoghurt, Cow's Milk, Coconut Milk, Almond Milk, Soya Milk

ACAI "SUPER" BOWL

INGREDIENTS: Banana, Kiwi, Tahini, Local Honey, Dark Chocolate Flakes, Prunes, Pumpkin Seeds
CHOOSE THE BASE: Greek Yoghurt, Low Fat Yoghurt

CUSTOM BOWL OPTION

CHOOSE THE BASE: Greek Yoghurt, Low Fat Yoghurt, Cow's Milk, Coconut Milk, Almond Milk, Soya Milk
CHOOSE THE CEREALS: Corn Flakes, Granola, Muesli, Gluten Free Cereals
TOPPINGS: Local Honey, Dark Chocolate Flakes, Prunes, Pumpkin Seeds

Platters

CHEESE PLATTER

Feta, Gruyere, Edam, Manouri, Cottage

COLD CUTS PLATTER

Smoked Ham, Turkey, Salami

SMOKED SALMON

Fresh Fruits

Chef's selection of seasonal fruits

Pancakes

CLASSIC PANCAKES

Maple Syrup or Nutella and Banana

"GREEK" STYLE PANCAKES

Yoghurt, Local Honey, Walnuts, Cinnamon

Eggs & more... (Pick one of the below)

TWO BIO-EGGS ANY STYLE

SUNNY SIDE

BOILED

POACHED

SCRAMBLED

KAYANA EGGS

Tomatoes, Feta and Oregano

CUSTOM OMELETTE

SELECT UP TO 3 INGREDIENTS:
Feta, Edam, Bacon, Ham, Peppers, Mushrooms, Tomato, Onions, Spinach, Sausage

Served with toasted bread

Chef Suggestions

EGGS BENEDICT 18€

Hamon Serrano, Poached Eggs, Hollandaise, Avocado, Brioche Bread

SMOKED SALMON SCRAMBLED 18€

Salmon, Avocado, Spinach, Brick, Chives

CROQUE MADAME 21€

Pastrami, Gruyere, Bechamel, Asparagus, Truffles, Brioche Bread

Chef: George Xynos



AKAU
SANTORINI

Beverages

Hot Coffees

Espresso
Cappuccino
Americano
Greek Coffee
Greek Coffee Double
Latte
Flat White

Iced Coffees

Freddo Espresso
Freddo Cappuccino
Nescafe Frape

Hot Tea & Chocolate

Hot Tea
Hot Chocolate

Juices

Fresh Orange Juice
Grapefruit Juice

Smoothies

TROPICAL HARMONY	9€
Mango, Melon, Pineapple, Kiwi	
RED PASSION	9€
Strawberry, Banana	
GOLDEN SUNRISE	9€
Papaya, Mango, Pineapple	

Cocktails

MIMOSA	12€
Orange Juice Prosecco	
BELLINI	12€
Peach Puree Prosecco	

Please inform us of any allergies or specific dietary requirements for which we should be aware of. Our restaurant offers complaint forms for dissatisfied customers to use. The prices shown are final and include all applicable taxes. Consumer is not obliged to pay if the notice of payment has not been received (receipt - invoice). We accept credit cards.

Market manager: George Fitros





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 23€
Don Julio reposado, ginger- citrus cordial, white grapefruit juice, rosé syrup, cucumber - basil leaves

Siesta 22€
Premium gin, mastiha liqueur, fresh lime-cucumber, red pepper flakes

Machu Picchu 21€
Sailor jerry spiced rum, fresh lime, orgeat syrup, shiso bitters, pineapple notes

Playa Roja 22€
Pisco Barsol, simple syrup, fee foam bitters, angostura, bamboo leaves

Grand North 27€
Nikka Japanese whiskey infused smoke, passion fruit notes, pineapple juice, falernum syrup, angostura bitters

Mangave 22€
Premium vodka, Archers peach liqueur, agave syrup, lime juice, mango puree, 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



WHISKEY

Talisker 10	16€	160€
Dimple Golden Selection	14€	140€
Johnnie Walker Black	14€	140€
Johnnie Walker Blue	60€	750€
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€
Clase Azul Reposado	80€	1000€
Cenote Anejo	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€
Limoncello	9€

Beers

Corona 0.33lt	9€
Blue Monkey 0.33lt	11€
Erdinger Weiss 0.33lt	8€
Estrella Damm 0.33lt	9€
Asahi 0.33lt	10€

Refreshments

Homemade Ice Tea	6€
Fresh Orange Juice	8€
Three Cents Premium Tonic 0.20lt	6€
Three Cents 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 Lemonade 0.25lt	6€
Sprite 0.25lt	6€

Acqua Pana, Water 0.75lt	8€
S. Pelegrino, Sparkling Water 0.75lt	8€
S. 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€
Apple Juice, Mango Puree, Agave Syrup, Fresh Lime Juice	
Negroni 0%	14€
Tanqueray 0%, Orange Spritz, Natureo Muscat 0,0	
Limonada:	12€
Fresh Lemon Juice, Levander Bitters, Citron Cordial, Top Up Club Soda	

Coffees

HOT COFFEES

Espresso single/double	5€/6€
Cappuccino	6€
Flat White	6€
Latte	6€
Americano	6€
Greek Coffee	5€
Hot Chocolate	6€
Hot Tea	5€

ICED COFFEES

Freddo Espresso	6€
Freddo Cappuccino	6€
Nescafé Frappe	6€
Cold Chocolate	6€
Affogato	10€

Please inform us of any allergies or specific dietary requirements for which we should be aware of. Our restaurant offers complaint forms for dissatisfied customers to use. The prices shown are final and include all applicable taxes. Consumer is not obliged to pay if the notice of payment has not been received (receipt - invoice). We accept credit cards. Market manager: George Fitros



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.
- Cheese and cold cuts platter** 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**  97€
(8-9 mbs) 250gr. With glazed enoki mushrooms and Zacapa sauce.
- Rib-eye**  54€
Black angus, truffle butter.
- Short ribs** 34€
Black angus, Korean BBQ and crispy onion.
- Lamb cutlets**  31€
Green-miso, roasted sesame and thyme-honey crumble.
- Baby chicken**  26€
Free range, scallions, shiso, yuzu-kosho mayo.

Please inform us of any allergies or specific dietary requirements for which we should be aware of. Our restaurant offers complaint forms for dissatisfied customers to use. The prices shown are final and include all applicable taxes. Consumer is not obliged to pay if the notice of payment has not been received (receipt - invoice). We accept credit cards. **Market manager: George Fitros | Chef: George Xynos**



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

- 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€
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.

CRUDO Y MARINADOS RAW & MARINATED

- Atun chifa ceviche 18€
Ponzu, passion fruit, aji amarillo, avocado, corn and sea cracker.
- Tiradito peruano 20€
Fish, dragon fruit leche de tigre, aji limo, corn and butternut squash.
- Verduras tiradito 19€
Avocado, sweet potato, dragon fruit, cucumber, mango, onion pickles, edamame, beetroot and coconut tigers milk.

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.
- Seasonal fruit platter 36€
With coconut flakes.

Helado y agua nieves | Ice cream & sorbet

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



SANTORINI

Lunch Menu

- Bread** 3€
- Tapas**  26€
Sourdough flat bread, tzatziki with avocado and shiso, guacamole, Santorinian fava with yuzu and Nikkei olives. Served with awarded extra virgin olive oil.
- Bacon-mushrooms burger** 24€
100% Black angus, cheddar cheese, caramelized onions, smokey BBQ and remoulade sauce. Served with fried potatoes.
- Wagyu burger** 31€
100% Wagyu, monterey jack cheese, bacon, iceberg, BBQ and truffle-mayo. Served with fried potatoes.
- Smash bun chicken burger** 21€
Free-range chicken, cheddar cheese, avocado, cucumber pickles and chilly-garlic mayo. Served with fried potatoes.
- Vegan burger**   23€
Plant based burger with guacamole, Asian salad, tomato and vegan chilly mayo.
- Club sandwich** 22€
Sando katsu style, fried free range chicken, omelette, crispy bacon and tartar sauce. Served with fried potatoes.
- Tinga tacos** 18€
Free-range chicken, avocado, pico de gallo, jalapenos and sour cream.
- Sticky pork spare ribs** 23€
Caramelized BBQ sauce and grilled corn with butter-miso.
- Tagliata**  28€
Black angus with fresh salad, onion pickles and chimichurri sauce.

Pinza

- Coca de racapte chori** 23€
Chorizo, jalapenos, tomato, corn, oaxaca cheese and onions.
- Coca de racapte mozzarella** 24€
Mozzarella burrata, hamon serrano, cherry tomatoes, rocket and shiso pesto.

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, passionfruit, strawberries, butternut squash, carrots, cashew nuts and shiso.
- Tuna tataki bowl**  18€
Sushi rice, guacamole, cucumber, nori strips, jalapenos and coconut tigers milk.
- Beet and goat**   15€
Fresh salad leaves, candied walnuts, cranberry, pickled cucumber and mango vinaigrette.
- Cheese and cold cuts platter** 23€
Spanish cold cuts & cheese. 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€
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.

CRUDO Y MARINADOS RAW & MARINATED

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

Postres | Desserts

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

Helado y agua nieves | Ice cream & sorbet

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



GLUTEN FREE



VEGAN



VEGETARIAN

Please inform us of any allergies or specific dietary requirements for which we should be aware of. Our restaurant offers complaint forms for dissatisfied customers to use. The prices shown are final and include all applicable taxes. Consumer is not obliged to pay if the notice of payment has not been received (receipt - invoice). We accept credit cards. **Market manager: George Fitros | Chef: George Xynos**



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€
Dom Perignon Vintage Brut, 0.75lt	750€
Dom Perignon Rose, 0.75lt	1300€
Prosecco Gancia, 0.75lt	45€
Moscato D'Asti Gancia, 0.75lt	42€

White Wines

SANTORINI VINEYARDS

Assyrtiko, Sigalas Estate Santorini, 0.75lt 110€

Notes: Minerality, sharp acidity, long finish, finesse, anytime wine.

Assyrtiko, Gavalas Winery Santorini, 0.75lt 110€

Notes: Tropical fruits, long aftertaste, balanced acidity, anytime wine.

Assyrtiko, Nichteri Hatzidakis Winery Santorini 0.75lt 120€

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 minerals, grapefruit, citrus, lemon, honey and peach, dressed with a sea breeze.

Assyrtiko, Argyros Estates Santorini, 0.75lt 85€

Notes: Aromas of tropical fruits, moderate acidity, anytime wine.

Assyrtiko, Santo Wines Grande Reserve, 0.75lt 90€

Notes: Oak barrel, ripe fruits, explosive acidity.

Hatzidakis Winery Santorini Famillia, 0.75lt 100€

Notes: Refreshing, white flowers, aggressive mouth, anytime wine.



White Wines

GREEK VINEYARDS

Viognier, Gerovassilliou Estate Thessaloniki, 0.75lt 70€
Notes: Aromatic, opulent, apricot, long aftertaste.

Assyrtiko/Semillon Ovilos Vivlia Chora Kavala, 0.75lt 90€
Notes: Barrel, vanilla flavours, apricot aromas.

Malagouzia, Alpha Estate Amyndeon, 0.75lt 45€
Notes: Aromatic intensity, refreshing acidity, citrus and flowers aromas.

Chardonnay, Alpha Estate Amyndeon, 0.75lt 70€
Notes: Full mouth, excellent balance, citrus, white stone, long fruit aftertaste.

Sauvignon, Blanc Alpha Estate Amyndeon, 0.75lt 60€
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.

Moschato, Akatio Hartodiplomenos Winery, 0.75lt 45€
Notes: Balanced taste, beautiful, sweet & sour at the same time.

Malagouzia, Hdos Hartodiplomenos Winery, 0.75lt 50€
Notes: It is quite aromatic with notes of white flowers, ripe stone fruits & citrus fruits.

Malagouzia/Chardonnay Armonia Ghs Avantis, 0.75lt 40€
Notes: Refreshing, aromatic, lemon & lime flavours.

WORLDWIDE VINEYARDS

Cuvee Gytaku Domaine Mitnacht France, 0.75lt 80€
Notes: Moderately aromatic, round acidity, fruity.

Sauvignon Blanc, Cloudy Bay New Zealand, 0.75lt 100€
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 60€

Notes: Dark fruits, medium-high acidity, fresh fruity aftertaste.

Voudomato, Gavalas Winery Santorini, 0.75lt 95€

Notes: Strawberry & cherry, aromatic, balanced acidity.

GREEK VINEYARDS

Syrah/Grenache/Agiorgitiko 55€

Idylle La Tour Mellas Achinos, 0.75lt

Notes: Barrel, aromas of ripe fruits, full body, anytime.

Gewurztraminer, Lenga Pink Avantis Estate Evia, 0.75lt 45€

Notes: Aromas of fresh roses, exotic fruits, balanced acidity.

Xinomavro, Alpha Estate Amyndeon 65€

“Skantzoxoiros”, 0.75lt

Notes: Full mouth, vanilla flavours, balanced acidity.

PROVENCE FRANCE

Chateau Miraval Rose, Cotes De Provence, 0.75lt 70€

Notes: Aromatic, red fruits & white flowers, finesse, anytime wine.

Chateau D’Esclans The Palm Whispering Angel, 0.75lt 85€

Notes: Aromas of ripe strawberry, stony minerality, medium acidity.

Chateau Romassan Domaine Ott Bandol, 0.75lt 120€

Notes: Aromas of white flowers, refreshing, finesse.

Grenache Rock Angel Rose, Chateau D’Esclans, 0.75lt 110€

Notes: Firm acidity, full body, delicate red berry aromas, roasted nuts taste from the oak barrels.

Chateau Miraval Rose, Cotes De Provence 180€

“magnum”, 1.5lt

Notes: Aromatic, red fruits & white flowers, finesse, long finish.

Red Wines

SANTORINI VINEYARDS

Mavrotragano/Mandilaria Sigalas Estate Santorini, 0.75lt 60€

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

Mavrotragano, Hatzidakis Winery Santorini, 0.75lt 130€

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

Mavrotragano, Argyros Estate Santorini, 0.75lt 120€

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

GREEK VINEYARDS

Agiorgitiko/Syrah Domaine Gaia Nemea, 0.75lt 65€

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

Syrah/Xinomavro/Merlot Alpha Estate Amyndeon, 0.75lt 80€

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

Xinomavro “Earth and Sky” Thymiopoulos, 0.75lt 70€

Notes: Medium ruby color with elegant nose & aromas of strawberry jam and ripe pomegranate.

WORLDWIDE VINEYARDS

Pinot Noir, Barda Botega Chacra Patagonia, 0.75lt 100€

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

Duckhorn, Cabernet Sauvignon, Napa Valley, 0.75lt 260€

Notes: This is a rich and mouth-filling wine with ripe, integrated tannins and a seductive fine-grained finish. Dark aromas of toffee, hickory, bacon, cedar and smoke.

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 18€

Notes: Aromas of tropical fruits, moderate acidity, anytime wine.

Chardonnay, Alpha Estate Amyndeon, 150ml 15€

Notes: Full mouth, excellent balance, citrus, white stone, long fruit aftertaste.

Sauvignon Blanc, Alpha Estate Amyndeon, 150ml 13€

Notes: Aromatic, passion fruit, lively aftertaste.

Malagouzia, Chardonnay Armonia Ghs Avantis, 150ml 9€

Notes: Refreshing, aromatic, lemon & lime flavours.

ROSE WINES

Aidani/Mandilaria Anhydrous Grace Avantis Estate, 150ml 13€

Notes: Dark fruits, medium-high acidity, fresh fruity aftertaste.

Chateau Miraval Rose, Cotes De Provence, 150ml 18€

Notes: Aromatic, red fruits & white flowers, finesse, long finish.

RED WINES

Mavrotargano/Mandilaria Sigalas Estate Santorini, 150ml 13€

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

Syrah/Xinomavro/Merlot Alpha Estate Amyndeon, 150ml 17€

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

SPARKLING WINES

Prosecco Gancia, 125ml 9€

Moscato D' Asti Gancia, 125ml 9€

DESSERT WINES

Apilliotis Mezzo, Sigalas Estate Santorini, 60ml 12€

Vinsanto, Santo Wines Estate Santorini Vintage, 60ml 14€





The prices shown
are final and include all applicable taxes.
We accept credit cards.

Market manager: George Fitros



Pyrgos, Santorini, 84700 Greece | T. +30 22860 34246

www.northsantorini.com

