

Wine Menu

Whites

House White by Glass

Regular 175ml	£3.80
Large 250ml	£4.80

Aphrodite **£16.00**

Cypriot lively dry white wine with a delicate nutty aroma

Retsina **£15.00**

One of the Greeks favourite wines Flavoured with resin from the Aleppo pine, the nose exhibits a full bouquet of pine and citrus

Thisbe **£16.50**

Cypriot Fruity wine with aromas of peaches and apples

Moschofilero **£17.50**

Greek Dry wine with robust aromas of flowers and citrus fruit. Light, with finesse and a pure flowery palate great with salads or small fish

Agioritiko Tzantali **£20.00**

Greek crystal clear wine bursting with peach and green apple

Robola of Cephalonia **£22.50**

Greek Dry wine lightly scented with citrus fruit with a hint of thyme, a long penetrating finish which is jam packed with fruit

Chablis **£27.50**

Grape chardonnay. Lively and fresh with clean citrus aromas. Crisp, fruity and steely dry on the palate. The finish is long and lean. Perfect with meaty white fish

Rose

House Rose by Glass

Regular 175ml	£3.80
Large 250ml	£4.80

Makedonikos Tzantali **£16.50**

A vibrant rose colour with ripe strawberries on the nose and raspberry jam-like flavours

Reds

House Red by Glass

Regular 175ml	£3.80
Large 250ml	£4.80

Othello **£16.00**

Cypriot medium bodied dry red wine with ripe red fruit and berry aromas

Nemea **£16.50**

Dry Red with tinges of violet, this wine is endowed with the aroma of raspberries and blackcurrant of the Agioritiko variety

Galliga Ruby **£19.50**

A ruby red colour Greek wine with the flavours of ripe cherries that erupt on the palate

Nemea Reserve **£22.50**

This exuberant wine with its deep red colour and rich bouquet of spices, vanilla and dried fruit, has aged for 12 months in a French oak barrel and another 12 months in a bottle to acquire its characteristic structured velvety flavour and well balanced tannins

Rapsani **£24.00**

A robust & powerful dry red authentic wine made of Stavroto, Krasato & Xinomavro carefully selected grapes, matured in French Oak barrels for 12 months

Chateauneuf-du-Pape **£29.50**

This wine is a dark ruby with a complex nose of spices and hints of pear. A smooth and lingering finish. Enjoy with rich, rustic flavoured dishes, especially meat

Champagne

Moet et Chandon **£60.00**

Laurent Perrier Rose **£80.00**

Drinks & Desserts

Non Alcoholic

Soft Drinks £2.00

Coke, Diet Coke, Lemonade

Juices £2.00

Bottled Water

Small Still/Sparkling £2.20

Large Still/Sparkling £3.50

Red Bull £2.50

Mixers £1.20

Beers

Keo 330ml (4.5%) £3.30

Cypriot beer

Stella Artois 330ml (5.0%) £3.30

Spirits

Aperitifs 50ml £3.00

Pimms, Dry Martini, Cinzano, Campari

Spirits 25ml £3.00

Vodka, Gin, Bacardi, Whisky, Brandy,

Tequila, Ouzo, Zivania

Premium Spirits 25ml £3.20

Jack Daniels, Black Label, Metaxa

Absolute vodka, Martell

Bombay Sapphire £3.50

Glenfiddich £3.50

Belvedere £3.50

Remy Martin VSOP 25ml £4.00

Liquers 25ml £3.00

Baileys, Tia Maria, Cointreau, Southern

Comfort, Sambuca, Malibu, Amaretto

Cointreau, Jagermeister

Port Taylors LBV 50ml £4.00

Sherry 50ml £2.80

Bottles (70cl) £POA

Greek Coffee £2.00

Filter Coffee £2.00

Tea £2.00

Mint Tea £2.00

Cypriot Tea £2.00

With cinnamon & cloves

Hot Chocolate £2.00

With whipped cream & coco powder

Liqueur Coffees

Irish Coffee £4.70

Whiskey, Coffee & whipped cream

Royal Coffee £4.70

Brandy, Coffee & whipped cream

Calypso Coffee £4.70

Tia Maria, Coffee & whipped cream

Baileys Coffee £4.70

Baileys, Coffee & whipped cream

Desserts

Baklava £4.00

Crushed nuts in a fillo pastry topped with syrup

Galatouboureko £4.00

A cream filled fillo pastry flavoured with a hint of blossom water laced in syrup

Warm Chocolate fudge cake £4.50

Served with vanilla ice cream

Apple pie and custard £4.50

Ice creams £4.00

Vanilla, Chocolate, Strawberry or Rose

Cheese cake of the day £4.50

Seasonal fruit salad £4.50

Served with fresh cream