



OYSIG

SPRING  
DRINKS



## BEERS

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*DRAUGHT* 25cl 50cl

KEO ..... €2.80 €4.40

BLUE MOON ..... €3.50 €6.50

*BOTTLES* 33cl

KEO ..... €3.80

CARLSBERG ..... €3.80

STELLA ..... €4.50

CORONA ..... €4.50

STELLA 0% ..... €4.50

BALADIN NATIONALE AND BALADIN L'IPA 5.50% \* Premium \* ..... €7.80

distinct citrusy notes of tangerine, melon and mango delightful character, elegant to drink.

*Perfect pairing: all grilled meats*

ERDINGER WEISS ..... €6.20

ERDINGER DUNKEL DARK ..... €6.20

*CIDERS* 33cl

SOMERSBY APPLE ..... €4.80

KOPPARBERG STRAWBERRY & LIME ..... €4.80

## SPIRITS

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**VODKA** 5cl  
*made by the distillation of fermented cereal grains or potatoes*

**ABSOLUT** ..... €6.50  
 rich, full-bodied, smooth & mellow, with dried fruit, peppery grains,  
 vanilla pod & hint of caramelisation

**RUSSIAN STANDARD** ..... €8.50  
 distilled 4 times, winter wheat & glacial waters, ultra clean & slightly fruity

**BELVEDERE** ..... €8.50  
 wonderfully clean & silky with creamy mouthfeel, floral notes & hints of vanilla  
 with faint white chocolate, almond oil & mild black pepper

**BELUGA NOBLE** ..... €9.50  
 incredibly pure, with a creamy texture & hints of vanilla, white pepper, sage,  
 long & crisp finish

**GIN** 5cl  
*made with the predominant flavour from juniper berries*

**BEA FEATER** ..... €6.50  
 bold juniper, strong notes citrus, almond, angelica & licorice

**BOMBAY SAPPHIRE** ..... €6.50  
 nice warm & spicy, liquorice with a hint of cinnamon

**TANQUERAY** ..... €7.00  
 cedar, juniper, orange & lemon peel & a little aniseed

**HENDRIKS** ..... €8.50  
 floral - piney, orange blossom, citrus candy, creamy smooth, hint of spice

**GIN MARE** ..... €8.50  
 distilled from olives, thyme, rosemary and basil

**BLACK SMOKERS** ..... €8.50  
 blend of 13 local Cypriot botanicals, with a juniper light profile,  
 earthy spices & fragrant bouquet

**MONKEY 47** ..... €11.00  
 is a super-premium gin composed of only the freshest, handpicked ingredients.  
 It is made using 47 botanicals

## SPIRITS

<i>TEQUILA</i>	shot 4cl	5cl
<i>made from the distillation using the blue agave plant</i>		
<b>EL JIMADOR SILVER</b> .....	€5.00	€6.50
aromas of fresh agave & citrus, with a lively & fresh taste, clean & warm, with slight spicy aftertaste and lingering citrus notes		
<b>EL JIMADOR GOLD</b> .....	€5.00	€6.50
vanilla, toasted wood, fruits, spices & cooked agave, with subtle toasted hazelnuts, soft & long-lasting finish		
<b>CORRALEJO BLANC 100% AGAVE</b> .....	€5.00	€6.50
clean, fresh, silky and long-lasting finish with lingering pepper, raw agave, citrus & earthy notes		
<b>CORRALEJO RESPO 100% AGAVE</b> .....	€5.50	€7.20
soft, citrusy with a vanilla wood tone, delicate notes of vanilla, honey & agave sweetness		
<b>CORRALEJO ANEJO 100% AGAVE</b> .....	€6.00	€7.50
silky & smooth, with flavours of caramel, cooked pear, white pepper & cardamom		
<b>PATRON SILVER</b> .....	€7.50	€10.00
smooth & sweet with a medium body, fresh agave, citrus, plum custard with a touch of pepper		
<b>PATRON ANEJO</b> .....	€9.00	€11.00
smooth & sweet, with a distinct oak flavour complemented by vanilla, raisins & honey, with a fresh, citrusy finish		
 <i>RUM</i>		 5cl
<i>made by the distillation from fermented sugarcane</i>		
<b>BACARDI SUPERIOR</b> .....		€6.50
light, clean, crisp & dry finish, with notes of almonds, lime, vanilla & tropical fruits		
<b>PLANTATION 3 STARS</b> .....		€6.50
tropical fruits, subtle spices & floral notes, ripe bananas & vanilla finish		
<b>PLANTATION ORIGINAL DARK</b> .....		€6.50
smoky nose, refined notes of banana, citrus peel & clove, light & elegant		
<b>DIPLOMATICO RESERVA</b> .....		€7.50
smooth, velvety texture, with flavours of chocolate, toffee, fudge, vanilla, tropical fruits & a touch of spice		
<b>ANGOSTURA 1919 PREMIUM GOLD</b> .....		€8.50
smooth, velvety mouthfeel, with harmonious flavours of caramel, vanilla, honey, toasted oak & tropical fruits		

## SPIRITS

<i>VERMOUTH - fortified wine flavoured using various botanicals</i>		<i>5cl</i>
<b>MARTINI EXTRA DRY</b>	.....	€5.50
elegant, delicate and very cool with fresh & fruity aromas with sharp perfume		
<b>MARTINI BIANCO</b>	.....	€5.50
white wine infused with herbs and sweet floral botanicals with vanilla and citrus palate		
<b>MARTINI ROSSO</b>	.....	€5.50
sweet with notes of orange & caramel		
<b>CARPANO ANTICCA FORMULA</b>	.....	€8.00
aroma of vanilla aroma, notes of spices, citrus & dried fruits, rich & full-bodied palate with flavours of vanilla, bitter orange, cocoa and saffron		
<i>BRANDY &amp; COGNAC - made by the production of distilling wine using grapes or fruit</i>		<i>5cl</i>
<b>5 KINGS FINE BRANDY</b>	.....	€6.50
Xynisteri grapes in oak barrels, mellow, soft flavour & rich aroma		
<b>METAXA 7 STARS</b>	.....	€7.00
sweet, full bodied, mellow taste with hints of vanilla		
<b>COURVOSIER VS</b>	.....	€11.00
peach & jasmine notes, spicy on the finish		
<b>HENNESSY XO</b>	.....	€22.00
flavours of candied fruit, subtle & light spicy nose, powerful & soft tonality with a hint of cocoa & a warm fruity presence with a long finish		
<i>WHISKY &amp; BOURBON - made through the distillation of fermented grain</i>		<i>5cl</i>
<b>JAMESON</b>	.....	€6.50
<i>Nose: Floral fragrance &amp; spicy wood Taste: Spicy, nutty &amp; vanilla with a smooth sweet sherry</i>		
<b>FAMOUS GROUSE</b>	.....	€6.50
freshly cut flowers aromas, flavours of spice, caramel & smokiness		
<b>JACK DANIEL'S</b>	.....	€7.00
mellowed through sugar maple charcoal methods and then matured in handcrafted barrels		
<b>JOHNNIE WALKER BLACK</b>	.....	€7.00
rich, complex & well balanced flavours of dark fruits, sweet vanilla & smokiness		
<b>CHIVAS 12</b>	.....	€7.00
full taste of honey, ripe apples, vanilla, hazelnut & butterscotch & orchard flowers nose		
<b>GLENFIDDICH 12</b>	.....	€8.00
fresh, sweet & fruity, butterscotch cream, malt & subtle oak with a smooth long finish		
<b>MAKERS MARK</b>	.....	€8.00
sweet & smooth profile, with notes of vanilla, caramel & fruit, followed by a creamy, balanced finish with a hint of spice		
<b>GLENMORANGIE 10</b>	.....	€8.50
aromas and flavours of vanilla, citrus & honeyed fruit, with a creamy mouthfeel & a clean & lightly spiced & a hint of tropical fruit		
<b>MACALLAN 12</b>	.....	€14.00
rich, complex flavours, of dark chocolate, orange peel & dried fruit, with lingering spice & oak notes		

# SPIRITS

## APERITIFS, DIGESTIVES & LIQUEURS

	4cl	5cl	20cl
<b>A</b> served before a meal			
<b>D</b> after a meal			
<b>L</b> distilled spirit that has been flavoured			
<b>D</b> ZIVANIA ..... mixture of cyprus grape pomace – Served: straight	€4.00	€11.00	
<b>A</b> OUZO PLOMARI ..... anise flavoured liqueur – Served: straight or with ice + water	€4.00	€11.00	
<b>D L</b> MASTICHA ..... sweet liquorice – Served: straight or with ice	€5.00		
<b>D L</b> LIMONCELLO ..... sweet lemon liqueur – Served: straight	€5.00		
<b>D</b> AES AMBELIS COMMANDARIA 8CL ..... rich with raisin, dates, chocolate, toffee and caramel sweet grapes Served: straight or with ice	€7.50		
<b>A L</b> CAMPARI ..... bitter sweet liqueur – mixed with soda & slice of orange + ice	€6.00		
<b>L</b> BAILEY'S ..... Irish whiskey & cream – straight or with ice	€6.00		
<b>D</b> JAGERMEISTER ..... herbal, fruity, spicy digestive - straight	€5.00	€6.00	
<b>L</b> SAMBUCA ..... sweet anise, liquorice liqueur – straight or with ice	€5.00	€6.00	
<b>L</b> AMARETTO DISARONNO ..... sweet almond flavour liqueur – straight or with ice	€5.00	€6.50	
<b>D</b> FERNET BRANCA ..... bitter, herbal & balsamic - straight	€5.00	€6.50	
<b>L</b> KALUHA ..... Mexican coffee rum base with vanilla - straight or with ice	€6.50		
<b>L</b> TIA MARIA ..... Infusion of Jamaican coffee & natural vanilla – straight or with ice	€6.50		

## COCKTAILS

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### SIGNATURE COCKTAILS

<b>STRAWBERRY FUSION</b> .....	€10.00
vodka, cointreau, strawberry puree, lime juice	
<b>BERRY GIMLET</b> .....	€10.00
gin, liqueur creme di framboise, mixed berries puree, lime juice	
<b>PANDESIA</b> .....	€11.00
gin, masticha, cucumber, melon, fresh lime	
<b>JUNIPER FLOWER</b> .....	€11.00
gin, elderflower, prosecco, soda	
<b>MASTICHA MOJITO</b> .....	€10.00
masticha, fresh mint, lime, sugar, soda, angostura bitters	
<b>TROPICAL PLANTATION</b> .....	€11.00
dark rum, liqueur falernum, coconut puree, vanilla madagascar, lime juice, angostura bitter	

### SPRITZ

<b>APEROL</b> .....	€10.00
aperol, prosecco, soda, orange slice	
<b>HUGO</b> .....	€10.00
prosecco, elderflower, fresh mint, soda	
<b>LIMONCELLO &amp; YUZU SPRITZ</b> .....	€12.00
yuzu liqueur, limoncello, prosecco, soda	
<b>PALOMA SPRITZ</b> .....	€12.00
tequila blanco, fresh grapefruit, prosecco, pink grapefruit soda, agave syrup	
<b>PIMMS APEROL SPRITZ</b> .....	€10.00
pimms, mint, cucumber, strawberry, orange - finished either with sprite or ginger beer	
<b>PINK APEROL</b> .....	€11.00
aperol, prosecco, pink grapefruit soda, fresh grapefruit slice	

### SANGRIAS

<b>WHITE SANGRIA</b> .....	€10.00
white wine, brandy, liqueur peach, peach puree & juice, lime juice	
<b>ROSE SANGRIA</b> .....	€10.00
rose wine, brandy, passion fruit puree, peach juice, fresh lime, passoa liqueur	
<b>RED SANGRIA</b> .....	€10.00
red wine, cointreau, peach puree, fresh orange juice, simple sugar	

## COCKTAILS

### FAVOURITE CLASSIC COCKTAILS

<b>APPLE MARTINI</b> ..... €10.00 vodka vanilla, apple liqueur, apple puree, lime juice	<b>MARGARITA CLASSIC</b> ..... €10.00 tequila blanco, cointreau, lime juice
<b>BLOODY MARY</b> ..... €10.00 vodka, tomato juice, tabasco, lp worcestershire sauce, lemon juice, salt, pepper	<b>MOSCOW MULE</b> ..... €10.00 vodka, ginger beer, lime juice, angostura bitter
<b>CAIPIRINHA</b> ..... €10.00 cachaca, simple syrup, lime wedges	<b>NEGRONI</b> ..... €11.00 gin, campari, sweet vermouth
<b>MOJITO</b> ..... €10.00 rum, fresh mint, lime wedges, sugar, soda	<b>OLD FASHION</b> ..... €10.00 bourbon whisky, sugar, angostura bitters
<b>COSMOPOLITAN</b> ..... €10.00 vodka citron, cointreau, cranberry juice, lime juice	<b>PALOMA</b> ..... €10.00 tequila blanco, lime juice, pink grapefruit, soda
<b>DAIQUIRI</b> ..... €10.00 rum, lime juice, sugar syrup	<b>PINA COLADA</b> ..... €10.00 rum, malibu, coconut puree, pineapple juice
<b>ESPRESSO MARTINI</b> ..... €10.00 vodka, coffee liqueur, espresso shot, simple sugar	<b>PORNSTAR MARTINI</b> ..... €11.00 vodka vanilla, passoa liqueur, passion fruit puree, lime juice, prosecco shot
<b>MAITAI</b> ..... €11.00 white rum, dark rum, cointreau, orgeat syrup, lime juice	

### MOCKTAILS

<b>VIRGIN MOJITO</b> ..... €6.00 soda, fresh mint, lime wedges, sugar	<b>BABY MOSCOW MULE</b> ..... €6.00 ginger beer, lemon juice, sugar
<b>CHERRY MINT SPRITZER</b> ..... €6.00 cherry soda, vanilla, fresh mint, lime juice	<b>DRAGON'S KISS</b> ..... €6.00 dragon fruit, banana, peach puree, apple juice

# WINE LIST

## WHITE

18cl 75cl

**XYNISTERI, TSIAKKAS** €8.00 €24.00

light body, dry, crisp, refreshing, notes of green apple, white peach, and citrus fruits, delicate hints of floral, vibrant acidity and zesty aftertaste

*Perfect pairing: Grilled/pan-fried white fish, fried calamari, prawns, halloumi, salads with feta, lemon/olive oil dressing, grilled chicken, pork, pasta with light sauces, vegetable dishes, creamy/semi-hard cheeses, risotto*

**XYNISTERI / MUSCAT, AYIA MAVRI** €8.00 €24.00

medium-sweet, light with notes of peach, apricot, melon, honey and citrus, hints of floral, rounded palate and balanced acidity

*Perfect pairing: Greek, halloumi & quinoa salad, duck l'orange, light & fruit based desseerts, spicy dishes*

**SAUVIGNON BLANC, AES AMBELIS** €28.00

light-medium body, dry, crisp, notes of vibrant green apple, tropical fruits, with a refreshing acidity and clean finish

*Perfect pairing: Grilled/pan-fried white fish, fried calamari, prawns, salads, goats cheese, halloumi & feta dishes, grilled chicken, pork*

**SEMILLON/SAUVIGNON BLANC, ZAMBARTAS** €9.00 €28.00

medium-full body, dry blend, notes of lemon blossoms, pink grapefruit, peach, pear & hints of sweet spice, resulting in a full lingering taste with a balanced acidity

*Perfect pairing: Grilled/pan-fried white fish, baked salmon, pan-fried prawns. Grilled chicken & pork, creamy pastas & risottos, goats, halloumi & feta cheese dishes, salads, vegetable dishes*

**PROMARA, ZAMBARTAS** €9.00 €28.00

medium-bodied, dry-complex aromatic profile of stone and citrus fruit, with refreshing acidity and long aftertaste.

*Perfect pairing: Grilled seafood, and salmon, chicken, pork, pasta /rissoto with creamy sauces, dishes with white cheeses*

**MOROKANELLA, AES AMBELIS** €30.00

medium-full body, dry, notes of white peach, pear, quince, citrus, wild flowers, refreshing and balanced acidity, with a pleasant aftertaste

*Perfect pairing: Grilled/pan-fried white fish, fried calamari, pan-fried prawns. Grilled chicken & pork, creamy pastas & risottos, goats, halloumi & feta cheese dishes, salads, vegetable dishes*

**CHARDONNAY, ARGYRIDES** €36.00

medium-bodied, dry-crisp, with a slight butter aftertaste & tropical fruits, aromas of baked apples, pears, honeysuckle with a hint of citrus & oak, good refreshing acidity, with an expressive and long finish

*Perfect pairing: baked salmon, white fish - like sea bream and sea bass, prawns in cream/rich sauce, creamy pasta/risotto dishes, roasted vegetable dishes, light pork/chicken dishes with sauces*

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# WINE LIST

## WHITE WINE

	18cl	75cl
<b>RETSINA, MYLONAS (SAVATIANO GRAPES)</b> .....	€8.00	€24.00
medium-bodied, dry, aromas of citrus, peach, mango, pine, mastic, Mediterranean herbs, creamy feel, with fresh, crisp & lively acidity with a long & clean finish <i>Perfect pairing: Grilled/pan-fried white fish finished with olive oil &amp; lemon, prawn saganaki, fried calamari, salmon, grilled chicken &amp; pork, cheeses - feta, halloumi, chevre, pasta /risotto with creamy, vegetarian sauces</i>		
<b>ASSYRTIKO-MUSCAT, PAPARGYRIOU, BLANC</b> .....	€10.00	€32.00
medium-body, dry, aromas of apricot, lime, quince, with hints of rose & lokoumi, slight fruity sweetness (muscat) and refreshing crisp acidity (assyrtiko) <i>Perfect pairing: Grilled/pan-fried white fish, prawn saganaki, fried calamari, grilled chicken &amp; pork, salads, light &amp; creamy cheeses</i>		
<b>MOSCHOFILERO, LAFAZANIS, GEOMETRIA</b> .....		€29.00
medium body, dry, notes featuring rose petal, honeysuckle, citrus, sweet spices and hints of melon & lychee, round & mellow, with a refreshing vibrant acidity, with a rich textured long finnish <i>Perfect pairing: Grilled/pan-fried white fish, fried calamari, grilled chicken &amp; pork, salads, light &amp; creamy cheeses, falafel, middle eastern dips</i>		
<b>MALAGOUZIA, ALFA ESTATE, "TURTLES" SINGLE VINEYARD</b> .....		€36.00
medium-full body, dry blend, notes of lemon blossoms, pink grapefruit, peach, pear & hints of sweet spice, resulting in a full lingering taste with a balanced acidity <i>Perfect pairing: Grilled/pan-fried white fish, prawn saganaki, fried calamari, grilled chicken &amp; pork, salads, pasta with creamy, pesto, vegetarian sauces, baked vegetables, middle eastern dips, soft/creamy cheeses</i>		
<b>SAUVIGNON BLANC, ALPHA ESTATE</b> .....		€45.00
medium-full body, dry, aromas of gooseberry, passionfruit, melon, lychee, citrus & honesuckle, round, mellow, yet with a fresh vibrant crisp acidity with a long finnish <i>Perfect pairing: Grilled/pan-fried white fish, salmon, fried calamari, grilled &amp; creamy chicken &amp; pork, salads, pasta with creamy, pesto, vegetarian sauces, cheeses, middle eastern dips</i>		
<b>ASSYRTIKO, SIGALAS, SANTORINI</b> .....	€18.00	€65.00
full-bodied, bone-dry and crisp, high minerality, rich creamy texture with a beautifully balanced acidity - prominent notes of citrus, hints of peach & apricot, delicate notes of lemon blossom <i>Perfect pairing: Grilled / pan fried white fish, prawn saganaki, grilled shell fish, light pastas, our salads, grilled white meats, roasted lamb, all our cheese dishes</i>		
<b>EKHO, VINTAGE, (POTAMISI, AIDANI, KARAIBRAIM GRAPES)</b> .....		€55.00
medium-full body, dry, sweet fruit aromas and zesty acidity, depth and character of ancient indigenous grapes expressed through contemporary winemaking <i>Perfect pairing: Grilled/pan-fried white fish finished with Mediterranean ingredients, grilled chicken &amp; pork, cheeses - feta, halloumi, chevre, salads, pasta with creamy, vegetarian sauces</i>		

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## WINE LIST

### WHITE

	18cl	75cl
<p><b>PINOT GRIGIO, GUISTI, LONGHERI</b> ..... €9.50 €30.00</p> <p>medium bodied, dry, aromas of pear, green apple, banana, white peach, apricot, hints of mango, melon, citrus, fresh mouthfeel, with a crisp, lively acidity and long finish</p> <p><i>Perfect pairing: Grilled/pan-fried white fish finished with olive oil &amp; lemon, prawn saganaki, fried calamari, salmon, grilled chicken &amp; pork, cheeses - feta, halloumi, chevre, pasta /risotto with creamy sauces</i></p>		
<p><b>SAUVIGNON BLANC, MISTY COVE, MARLBOROUGH</b> ..... €10.00 €32.00</p> <p>dry, medium body, aromas of citrus fruits, tropical fruits, green herbs, juicy, refreshing mouthfeel, with a crisp, lively zesty acidity and long clean finish</p> <p><i>Perfect pairing: Grilled/pan-fried white fish finished with olive oil &amp; lemon, prawn saganaki, fried calamari, salmon, grilled chicken &amp; pork, salads, cheeses - feta, halloumi, chevre, pasta /risotto with creamy sauces</i></p>		
<p><b>SAUVIGNON BLANC, PASCAL JOLIVET, "ATTITUDE"</b> ..... €38.00</p> <p>medium bodied, dry, fresh &amp; lively, with prominent notes of citrus, green apple, kiwi fruit, hints of cut grass &amp; gooseberry, &amp; light floral notes, with a refreshing long and impressionable finish</p> <p><i>Perfect pairing: Grilled / pan fried white fish/ shell fish finished with lemon/olive oil, our salads, grilled chicken/pork, light pasta dishes, all our cheese dishes</i></p>		
<p><b>DOMAINE BILLAUD-SIMON CHABLIS, LE VAILLONS, LE VAILLONS PREMIER CRU AC</b> ..... €120.00</p> <p>medium-to-full body, dry, remarkable aromatic complexity - ripe lemon, grapefruit &amp; a hint of bergamont, white peach, green apple. Excellent structure, roundness and richness, with lively, crisp &amp; vibrant acidity that is beautifully intergrated with a long and refreshing texture</p> <p><i>Perfect pairing: Grilled/pan fried white fish with butter &amp; creamy sauce, chicken commandaria, creamy pasta &amp; risottos, all our cheese dishes</i></p>		

### ROSÉ

	18cl	75cl
<p><b>LEFKADA/MARATHEFTIKO, AES AMBELIS</b> ..... €8.00 €24.00</p> <p>medium bodied, dry, refreshing acidity with dominant notes of pomegranate, strawberry &amp; cherry, distinctive aromas of wild roses, &amp; subtle spice &amp; earthy notes, well balanced &amp; long aromatic aftertaste</p> <p><i>Perfect pairing: Grilled / pan fried white fish &amp; prawns, prawn saganaki, light tomato, all our salads, grilled chicken / pork, all our cheese dishes</i></p>		
<p><b>MAKAROUNAS MINTHY, CABERNET FRANC</b> ..... €8.00 €25.00</p> <p>medium, aromatic aromas of apple, peach, apricot, notes of rose petals and orange blossom, fresh long finish</p> <p><i>Perfect pairing: Grilled / pan fried white fish &amp; prawns, prawn saganaki, light tomato, all our salads, grilled chicken / pork, all our cheese dishes</i></p>		

## WINE LIST

### ROSÉ

	18cl	75cl
<p><b>TSIAKKAS, RODINOS (GRENACHE, SHIRAZ, VAMVAKADA, XYNISTERI)</b> ..... €25.00</p> <p>medium bodied, dry, organic, dominant notes of strawberry, pomegranate &amp; cherry, hints of nectarine &amp; peach, &amp; distinct aroma of rose petals, with a lively &amp; refreshing acidity, with a clean, dry finish of fruits and florals</p> <p><i>Perfect pairing: Grilled / pan fried white fish &amp; prawns, prawn saganaki, light tomato, all our salads, grilled chicken / pork, all our cheese dishes</i></p>		
<p><b>M DE MINUTY, PROVENCE, GRENACHE/ CINSAULT / SYRAH GRAPES</b> ..... €12.50 €38.00</p> <p>light to medium bodied, dry, prominent aromatic redcurrant &amp; strawberry with notes of pink grapefruit &amp; candied orange peel, subtle floral lift, well rounded elegant with a refreshing lingering finnish</p> <p><i>Perfect pairing: Grilled white fish / shellfish, grilled chicken, light pasta dishes, all our salad &amp; cheese dishes</i></p>		

### RED

	18cl	75cl
<p><b>PORFYROS, TSIAKKAS - MERLOT, SHIRAZ, AGIORGITIKO</b> ..... €8.00 €24.00</p> <p>medium bodied, with notes of plum, cherry, chocolate, coffee</p> <p><i>Perfect pairing: Poultry, stews, legumes</i></p>		
<p><b>MERLOT, PAPAIOANNOU</b> ..... €9.50 €30.00</p> <p>matured in oak barrel, aroma of berries, soft, nice tannins &amp; acidity</p> <p><i>Perfect pairing: Duck, beef, pasta, strong sauces, cheese</i></p>		
<p><b>NELION, BLACK MUSCAT</b> ..... €12.50 €28.00</p> <p>medium bodied, semi-sweet, highly aromatic rose petals &amp; loukoumi, prominent notes of strawberry jam, cherry &amp; pomegranate, with hints of lychee &amp; passionfruit, the acidity provides a freshness, with a crisp long aromatic aftertaste</p> <p><i>Perfect pairing: Middle eastern dips, grilled chicken / pork, all of our cheese dishes, all our salads, grilled white fish / shellfish</i></p>		
<p><b>SHIRAZ, VLASSIDES</b> ..... €11.50 €36.00</p> <p>medium bodied, ripe dark fruits, hint of black pepper, velvety with a long finnish, elegant tannins, and moderate acidity</p> <p><i>Perfect pairing: Lamb, beef, pork, pasta with sauce, cheeses</i></p>	18cl	75cl
<p><b>SHIRAZ / LEFKADA, ZAMBARTAS</b> ..... €41.00</p> <p>full bodied, rich aged oak, blackberry, vanilla, spices, with a long finish, and balanced acidity</p> <p><i>Perfect pairing: grilled lamb and beef, pasta with tomato based-sauce, bbq, goats cheese salad</i></p>		
<p><b>MARATHEFTIKO, ARGYRIDES</b> ..... €49.00</p> <p>medium body, cherries, oak, vanilla, chocolate, good structure, acidity, with silky smooth tannins</p> <p><i>Perfect pairing: Lamb, stews, pork, mushrooms, meatballs, bolognese</i></p>		

## WINE LIST

### RED

18cl

75cl

- XINOMAVRO, THYMIPOULOS, YOUNG VINES** ..... €10.50 €33.00  
 fresh red fruit, with a hint of spice, and a lively, juicy, light, crisp freshness  
*Perfect pairing: Grilled lamb, pork, and beef steak, moussaka, mushroom risotto, dishes with tomato sauce*
- GR**
- ALPHA ESTATE SMX SYRAH 60%, MERLOT 20%, XINOMAVRO 20%** ..... €16.00 €55.00  
 full bodied, with deep dark fruits, strong oak spice notes, well balanced tannins and acidity that adds freshness and lingering finish  
*Perfect pairing: Grilled steaks, slow cooked meats, cheeses*
- PRIMITIVO, SALSEDINE DI MANDURIA DOC** ..... €13.00 €40.00  
 full-bodied, well balanced, soft, intense red fruit, like jam - raspberries, blackberries, plums and sweet spices, soft and elegant tannins, great balance and finish  
*Perfect pairing: Grilled meats, pasta with tomato, bolognese, chicken commandaria, moussaka*
- CHIANTI RESERVA, NIPOZZANO, SANGIOVESE GRAPES** ..... €44.00  
 characterised by notes of black-cherry, violet, licorise, , cloves, nutmeg, dry, elegant with medium tannins, balanced acidity and long finish with a freshness  
*Perfect pairing: Pasta/risotto with meat & mushroom sauces, all grilled meats, chicken commandaria, duck*
- IT**
- VALPOLICELLA RIPASSO CLASSICO SUPERIORE, GIUSTI, CORVINA, VERONESE GRAPES** ..... €55.00  
 full bodied, velvety, elegant, smooth cherry jam raisin and soft tannins  
*Perfect pairing: Grilled steak, duck, lamb, pasta bolognese, mushroom risotto, tomato based sauces*
- NERO D'AVOLA, SHYRAH, PASSULUNA, NICOSIA** ..... €28.00  
 bursting notes of red fruit jam & spices, velvety and balanced, with soft, sweet tannins, and delightful finish  
*Perfect pairing: Roasted & grilled meats, pastas with sauces and bolognese*
- RIOJA RESERVA, BODEGAS MUGA, (TEMPRANILLO, GRENACHE, MAZUELO GRAPES)** ..... €14.50 €45.00  
 medium-to-full-bodied, prominent aromas of forest fruit, hints of dried figs/prunes, oak influence - vanilla, cocoa, roasted coffee, velvety, harmonious with juicy, cream feel, well-intergrated acidity and long elegant finish  
*Perfect pairing: All grilled and slow cooked meats, mushroom dishes, pasta bolognese*
- SP**
- MALBEC, MENDOZA, TERRAZAS DE LOS ANDES** ..... €14.50 €45.00  
 full-bodied, good structure, intense fruity notes of black fruits, with hints of vanilla, spice and chocolate, velvety tannins and a balanced acidity, long finish  
*Perfect pairing: All grilled and slow cooked meats, mushroom dishes, pasta bolognese, very light seafood and high acidity dishes*
- ARG**

## WINE LIST

### RED

18cl 75cl

**PINOT NOIR, PREMIER CRU, DOMAINE FAIVELEY,  
MERCURY CLOS DES MYGLANDS MONOPOLE** ..... €105.00

velvety texture and well-integrated tannins with a balance of juicy red and black fruits, subtle oak, violet floral, medium and refreshing acidity with a long and harmonious finish

*Perfect pairing: All of our beef dishes, duck, lamb and chicken plates. Also our pastas and risottos with cheese and creamy sauces and salads with cheeses.*

ARG

**CHATEAU D'PEZ, ST ESTEPHE** ..... €110.00

full-bodied, rich, complex and beautifully balanced, ripe blackcurrant, blackberry, cherry, floral notes of violets and iris, hints of spices, chocolate and liquorice, toasted oak, solid tannin structure, balanced acidity and long finish

*Perfect pairing: Grilled steak, lamb, duck and slow cooked lamb, beef, mushroom risotto, truffle*

### SPARKLING

18cl 75cl

**PROSECCO, BOTECCA, IL VINO DEI POETI** ..... €9.00 €28.00

dry, fine bubbles, apple, white peach, citrus fruits with hints of delicate floral notes, fresh, delicate and balanced, with soft acidity

*Perfect pairing: Fried calamari, grilled white fish, fresh salads, mushroom risotto, pasta with cream-based sauces, pesto*

IT

**MOSCATO, BOTTEGA PETALO AMORE** ..... €10.00 €30.00

delicate sweetness, velvety, lively with a complex bouquet of roses, wisteria, wildflowers, and fruity notes of peach, apricot and citrus, low in alcohol and acidity

*Perfect pairing: Fruit salads, berry pavlovas, cheesecake, creamy light desserts, spicy foods, quinoa salad with chevre*

**CHAMPAGNE BRUT, VEUVE CLICQUOT** ..... €120.00

dry, initial notes of pear, apple & peach, hints of citrus, notes of brioche, vanilla, almond, medium-to-full bodied, creamy, elegant & full mouth feel, with lively & crisp acidity & clean, refreshing finish

*Perfect pairing: Grilled white fish, fried calamari, mushroom risotto, creamy, cheesy pastas, foods with fat & richness*

FR



# DRINKS

## BEVERAGES ..... 25cl | €3.20

COCA-COLA  
 COCA-COLA ZERO  
 SPRITE  
 SPRITE ZERO  
 FANTA  
 ICED TEA  
 Lemon or Peach

## SOFT DRINKS ..... 25cl | €3.50

THREE CENTS TONIC WATER  
 THREE CENTS CHERRY SODA  
 THREE CENTS SPARKLING LEMONADE  
 THREE CENTS PINK GRAPEFRUIT SODA  
 THREE CENTS GINGER BEER

## JUICES ..... 25cl | €3.00

ORANGE  
 APPLE  
 MANGO  
 PINEAPPLE  
 CRANBERRY  
 STRAWBERRY  
 TOMATO

## FRESH JUICES

ORANGE ..... € 4.00  
 ORANGE & CARROT ..... € 5.00  
 ORANGE & PINK GRAPEFRUIT ..... € 5.00  
 APPLE ..... € 5.00  
 APPLE & CARROT ..... € 5.00  
 PINK GRAPEFRUIT & CARROT ..... € 5.00

## WATER

KYKKOS 50CL ..... € 1.50  
 AVRA 1L ..... € 3.50  
 SAN PELLEGRINO SPARKLING 25CL ..... € 3.00  
 SAN PELLEGRINO SPARKLING 75CL ..... € 5.50

## COFFEE & TEA

### Hot

CYPRUS COFFEE ..... S € 2.50 D € 3.00  
 ESPRESSO ..... S € 2.50 D € 3.00  
 AMERICANO ..... € 3.50  
 FLAT WHITE ..... € 3.50  
 CAPPUCCINO ..... € 3.50  
 CAFÉ LATTE ..... € 3.50  
 CAFÉ MOCHA ..... € 3.80  
 NESCAFE ..... € 3.00  
 HOT CHOCOLATE ..... € 3.80  
 SELECTION OF ORGANIC TEAS ..... € 3.50  
 Breakfast / Green / Jasmine  
 Camomile / Peppermint / Summer Fruits  
 Herbal & Honey

### Cold

OUSIA FRAPPE *#OnlyAtOusia* ..... € 6.00  
 authentic recipe made with a twist  
 of whipped cream & vanilla ice cream  
 FRAPPE ..... € 3.50  
 FREDDO ESPRESSO ..... € 3.00  
 FREDDO CAPPUCCINO ..... € 3.50  
 ICED LATTE ..... € 3.50  
 FREDDO CAFÉ MOCHA ..... € 3.80  
 ICED CARAMEL MACCHIATO ..... € 3.80  
 ICED CHOCOLATE ..... € 3.80

## MILKSHAKES ..... 30cl | €5.00

VANILLA  
 CHOCOLATE

## SMOOTHIES ..... 30cl | €6.00

*All of our smoothies are made with 100% fruit*

MANGO MADNESS  
 mango, banana

STRAWBERRY COOL  
 strawberry, banana

TROPICAL DELIGHT  
 passion fruit, mango, peach

MYSTIC DRAGONFRUIT  
 dragonfruit, banana, peach, apple

