

CHAMPAGNE & SPARKLING WINE 750ml

Laurent Perrier La Cuvée Brut

Variety: Chardonnay, Pinot Meunier, Pinor Noir | Area: Champagne, France

Veuve Clicquot Rosé Brut

Variety: Chardonnay, Pinot Meunier, Pinor Noir | Area: Champagne, France

Lyrarakis Zazazu

Variety: Vilana, Vidiano, Moshato Spinas | Area: Crete

Karanika Rosé Bru

Variety: Xinomavro | Area: Amyntaio

GLASS BOTTLE

140.00 €

170.00 €

7.00 € 31.00 €

9.00 € 49.00 €

WHITE WINE 750ml

Gerto, Toplou Winery

Variety: Thrapsathiri | Area: Crete

Dafnios, Douloufakis Winery

Variety: Vidiano | Area: Crete

Lenga, Avantis Estate Demi Sec

Variety: Gewurztraminer | Area: Evia

Pyritis, Karamolegkos

Variety: Assyrtiko | Area: Santorini

Dr. Loosen Erdener Treppchen Kabinett (Riesling) Demi Sec

Variety: Riesling | Area: Mosel, Germany

33.00 €

7.00 € 24.00 €

43.00 €

124.00 €

49.00 €

ROSÉ WINE 750ml

IAMA Vrinioti

Variety: Vradiano | Area: Evia

Thimiopoulos, Rosé de Xinomavro

Variety: Xinomavro | Area: Naoussa

Gavalas Winery An (Bio)

Variety: Kotsifali - Cabernet Sauvignon | Area: Herakleion

Barafakas Winery Tris Magises (Semi-Sweet)

Variety: Moschofilero, Syrah, Agiorgitiko | Area: Peloponnese

Minuty Prestige

Variety: Cinsault, Grenache, Mouverde, Tibouren, Syrah | Area: Provence, France

8.00 € 44.00 €

54.00 €

26.00 €

40.00 €

85.00 €

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GOURMET RESTAURANT

RED WINE 750ml

Krotos, Amargiotakis Winery

Variety: Liatiko | Area: Herakleion

Nemea, Papaioanou

Variety: Agiorgitiko | Area: Nemea

Diamantomentra, Diamantaki

Variety: Syrah, Mantilarí | Area: Crete

Villa Maria Reserve

Variety: Pinot Noir | Area: New Zealand

GLASS

BOTTLE

47.00 €

8.00 €

39.00 €

35.00 €

97.00 €

BEVERAGES & DRINKS

Notos Lager

Cretan craft beer

6.00 €

Notos Pilsner

Cretan craft beer

6.00 €

Cardhu whiskey

6.00 €

Appleton rum 12 years

7.00 €

Skinos

(Mastic liqueur)

5.00 €

Metaxa 5*

5.00 €



WINE LIST

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GOURMET RESTAURANT

STARTERS

CORN SOUP

Crayfish and chorizo

🍷 CAPPELETTI

Cretan "Myzithra" cheese, carrot crème, avocado, parmesan

SHRIMP DUMPLINGS

Shrimp bisque, ouzo and rice wrap

🍷 BURRATA

Cherry tomatoes, cucumber, orange, soya, honey, lime

🍷 VEGETABLE PIE

Seasonal greens, dill, buckwheat, olive oil, myronia

MAIN DISHES

PORK

Celery root, leek, potatoes, dill, "avgolemono" sauce

LAMB

"Xygalo" cream cheese, lemon, eggplant, parsley olive oil, lamb sauce

TUNA FISH

Sweet potatoes, nori, hazelnut, ginger, lime

PASTICCIO

Beef cheeks, truffle oil, parmesan

SQUID

Fregula, smoked butter, fennel, cuttlefish ink

🍷 BEETROOT RAVIOLI

Almond milk, celery root, apple, almond

DESSERT

GREEK SWEET BREAD

White chocolate, coffee, grape must cookie, kumquat sorbet, orange

PEACH

Yogurt, papaya, pistachios, white chocolate

DARK CHOCOLATE

Raisins, cocoa Beans, mascarpone ice-cream

