

WINE PAIRING

(Beyond Oceans)

Amuse Bouche

PYRITIS, KARAMOLEGOS

(Assyrtiko)

“The exceptional minerality and acidity of Pyritis will cleanse the palate of the oiliness of the coconut and highlight the freshness of the oyster and citrus.”

Priceless Caves

GEOMETRIA, LAFAZANIS

(Malagouzia)

“The tropical aromas and round texture of Malagouzia will pair wonderfully with the sea delicacy of sea urchin and the sweet, fruity touches of mango and lime”

Inner Sea

RODITO ACTIVE, PATISTIS

(Roditis)

“The fresh acidity and herbal notes of Roditis balance the sweetness of the strawberry and the intensity of the black garlic, bringing freshness to the ceviche.”

Tail of Black

SAVATIANO, AOTON

(Savatiano)

*“The softly aromatic Savatiano pairs perfectly with the sweet, *earthy* and savory elements of the dish, highlighting the fermentations and marine character.”*

Violent Storm

3 MAGISSES, BARAFAKAS

(Syrah, Agiorgitiko, Moschofilero)

“This blend, with the aromatic finesse of Moschofilero and the fruity intensity of Syrah, marries perfectly with the complexity of the dish and its sweet-fruity elements”

Sacred Loot

ANATOLIKOS PET NAT AMPHORA

(Malagouzia/Assyrtiko)

The natural bubbly texture and fermented characters of the amphora are balanced by the crispness and spiciness of the tuna and the vibrancy of the passion fruit.

“90 euro per person”

