

WINE PAIRING

(Verdant Depths)

Beneath Soil

PYRITIS, KARAMOLEGOS

(Assyrtiko)

“The minerality and acidity of the Assyrtiko from Santorini will pair wonderfully with the intense flavor of the cauliflower, coconut and mango, offering a strong contrast to the sweet and creamy textures of the dish.”

Drowned Garden

RODITO ACTIVE, PATISTIS

(Roditis)

“The freshness and aromaticity of the Roditis will enhance the flavors of the mushrooms and peach, while the intense acidity of the wine will pair with the vibrant flavors of the gazpacho.”

Sunken Orchards

GEOMETRIA, LAFAZANIS

(Malagouzia)

“The tropical fruity feel of Malagouzia and its freshness will provide an excellent balance with the flavors of pineapple, avocado and red basil pesto, while the strong aromaticity of the wine will match perfectly with the refreshing freshness of the dish”

Sirens Abyss

3 MAGISSES, BARAFAKAS

(Syrah, Agiorgitiko, Moschofilero)

“The rich and full flavor of Syrah, combined with the aromaticity of Agiorgitiko, will enhance the flavors of the mushrooms, mango pesto, and truffle, while the wine will provide a beautiful contrast to the sweet and earthy flavors of the dish”

Emerald Deep

SAVATIANO, AOTON

(Savatiano)

“The freshness of the Savatiano with its notes of white flowers and fruits will highlight the flavors of the pumpkin and cashews, while its creamy texture will match the earthy flavors of the dish and the smoky syrup”

“80 euro per person”