

WINE LIST

Label	Retail	75ml	150ml	750ml	
White wines					
Am 2019 (ASSYRTIKO 50% MONEMVASIA 50%)	12	2.7	5	24	
SANTORINI 2019 (ASSYRTIKO 100%)	24	5.2	9.8	44	
SANTORINI BARREL 2019 (ASSYRTIKO 100%)	30	5.7	11	50	
AIDANI 2018	30	5.8	11	50	
7 VILLAGES 2018 (ASSYRTIKO 100%)	38.5	6.9	13	59	
KAVALIEROS 2018 (ASSYRTIKO 100%)	47.5	8.4	16	68	
NYCHTERI (ASSYRTIKO 100%)	Not available in 2020/ oos				
Rosé wines					
EAN 2018 (MANDILARIA 100%)	10.8	2.7	5	24	
Red wines					
Mm 2018 (MANDILARIA MAVROTRAGANO)	15	3.2	6	27	
KIR-YIANNI KALI RIZA 2016 (XINOMAVRO 100%)	14	4.3	8	27	
KIR-YIANNI RAMNISTA 2015 (XINOMAVRO 100%)	17	4.8	9	31	
MAVROTRAGANO 2018	46.5	8.3	15.8	67	
Sparkling wines					
KIR-YIANNI PARANGA SPARKLING NV	10	3.8	7	20	
KIR-YIANNI AKAKIES SPARKLING 2018	12.5	4.5	8	25	
Dessert wines					
Label	Retail	75ml	500ml		
VINSANTO 2013 (ASSYTRIKO 75%/ AIDANI 25%) 500ml	46.5	11	67		
APILIOTIS 2014 (MANDILARIA 100%) 500ml	36.5	9.5	57		
Spirits					
Label	Retail	50ml	200ml	500ml	700ml
TSIPOURO 700ml/ 200ml	13.5/ 5	2.8	9	-	27
TSIPOURO TRIPLE 500ml	22	4	-	35	-
TSIPOURO SIGALAS 3 yrs AGED 500ml	30	5.5	-	50	-
FRAGOSYKO (PRICKLY PEAR) 500ml	42	6.5	-	58	-

WINETASTING FLIGHTS

1 glass = 30ml

SPARKLE & SHINE (4 wines)/ 12

KIR-YIANNI PARANGA SPARKLING NV	Am 2019 (ASSYRTIKO 50% MONEMVASIA 50%)
KIR-YIANNI AKAKIES SPARKLING 2018 rosé	AIDANI 2018 (AIDANI 100%)

ABSOLUTE ASSYRTIKO (4 wines)/ 14

SANTORINI 2019 (ASSYRTIKO 100%)	KAVALIEROS 2018 (ASSYRTIKO 100%)
7 VILLAGES 2018 (ASSYRTIKO 100%)	SANTORINI BARREL 2019 (ASSYRTIKO 100%)

RED SUNSET (4 wines)/ 14

Mm 2018 (MANDILARIA MAVROTRAGANO)	KIR-YIANNI RAMNISTA 2015
KIR-YIANNI KALI RIZA 2016	MAVROTRAGANO 2018

A SUPERDRY FLIGHT (6 wines)/ 16

Am 2019 (ASSYRTIKO 50% MONEMVASIA 50%)	KAVALIEROS 2018 (ASSYRTIKO 100%)
AIDANI 2018	EAN 2018 (MANDILARIA 100%) rosé
SANTORINI 2019 (ASSYRTIKO 100%)	Mm 2018 (MANDILARIA MAVROTRAGANO) red

ASSYRTIKO MEETS XINOMAVRO (6 wines)/ 16

SANTORINI 2019	KIR-YIANNI AKAKIES SPARKLING 2018 rosé
KAVALIEROS 2018	KIR-YIANNI KALI RIZA 2016 red
SANTORINI BARREL 2019	KIR-YIANNI RAMNISTA 2015 red

SIGALAS SUMMIT (4 wines)/ 16

KAVALIEROS 2018 (ASSYRTIKO 100%)	MAVROTRAGANO 2018 red
SANTORINI BARREL 2019 (ASSYRTIKO 100%)	VINSANTO 2013 (ASSYRTIKO AIDANI) sweet

SANTORINI'S 7 WINEMAKING VILLAGES (7 wines)/ 22

OIA	VOURVOULOS
IMEROVIGLI	FIRA
MEGALOCHORI	AKROTIRI
PYRGOS	

SIGALAS CLASSIC (10 wines)/ 30

Am 2019 (ASSYRTIKO 50% MONEMVASIA 50%)	EAN 2018 (MANDILARIA 100%) r�se
AIDANI 2018	Mm 2018 (MANDILARIA MAVROTRAGANO) red
SANTORINI 2019 (ASSYRTIKO 100%)	MAVROTRAGANO 2018 red
KAVALIEROS 2018 (ASSYRTIKO 100%)	VINSANTO 2013 (ASSYRTIKO AIDANI) sweet
SANTORINI BARREL 2019 (ASSYRTIKO 100%)	APILOTIS 2014 (MANDILARIA 100%) sweet

FOOD MENU

Appetizers

Homemade bread / 3

Artisan pie of the day/ 10

Homemade hand rolled dolmadakia w/ vine leaves/pine cone/ raisins / yogurt with aromatic herbs/ **11**

Santorini plate w/ barley rusk/ tomato paste/ fava/ chloro cheese/ sundried tomatoes/ olives/ capers / caper leaves/ **12**

Estate grown Santorini fava w/ caper / caper leaves / onions /**12**

Cycladic spring rolls w/ PDO feta cheese/ sundried tomatoes/ yogurt sauce with olives/ **12**

Aegean tomato dumpling w/ tzatziki/ **13**

Octopus cooked in Domaine Sigalas Mm wine w/ fava / lemon/ **18**

Platters

Selection of cheese/ 22

Selection of cured meat/ 24

Mixed selection of cheese and cured meat/ 26

Salads

Local greens/ ask for availability and choice/ **10**

Greek salad w/ cherry tomatoes/ cucumbers/ peppers/ olives/ fresh onion/ caper leaves /choro cheese/ **12**

Mains

Vegan mousaka w/ potatoes / zucchinis /eggplants / tomato/ **15**

Chicken fillet w/ tabbouleh salad / lemon-oil sauce/ herbs/ **16**

Fish fillet w/ tourlou (greek ratatouille) veggies/ **24**

Shrimps favarotto w / fava / shrimps / **26**

Slow roasted lamb shank w/ sauce/ eggplant puree/ graviera cheese / **28**

Staff's table/ 15

Desserts

Mosaic sweet w/ chocolate/ biscuits / cranberries / vanilla ice cream / **10**

Mille-feuille w/ mango sorbet/ **12**

Choco caramel cream w/ mousse chocolate / stick chocolate / cubes chocolate/ **12**

Beverages

Greek Coffee single/ double **2.5/ 3.5**

Espresso single/ double **2.5/ 4**

Tea **2.5**

Water 0.5 l/ 1.0 l **0.5/ 1**

Sparkling Water 0,25l/ 0,75l **2/4**

Orange Juice/ 2.5

If you have any food allergies or intolerance please inform our staff.

Chef: Konstantinos Papakostantinou

