



PARON

Paron

is fire, sharing & the present moment.

Greek soul. Global technique. Experiences, not just dishes.

BREAKFAST 09:00 - 12:00

START SLOW. STAY PRESENT.

AEGEAN YOGURT BOWL

GREEK YOGURT, THYME HONEY, POLLEN, WALNUTS / FRUITS, OLIVE OIL / 9

ACAI PARON

ACAI, YOGURT, BANANA, GRANOLA / 9

ARTISAN PASTRY BASKET

WARM PASTRIES & MINI PIES, PRALINE, HONEY, JAM / 16

SALT & FIRE RITUAL TRAY

EGGS, ARTISAN BREAD, YOGURT, SEASONAL FRUITS, FRESH JUICES / 14

AEGEAN OMELETTE

FETA, CHERRY TOMATO, OLIVES, OREGANO, OLIVE OIL / 9

LOTUS PANCAKE

BISCOFF, CHOCOLATE, CARAMELIZED WALNUTS, BERRIES / 13

AMERICAN PANCAKES

BACON, CHEDDAR, FRIED EGG / 11

SNACK 12:00 - 18:00

CLUB SANDWICH

HAM, CHEESE, BACON, LETTUCE, TOMATO, SAUCE, FRIES 13

CRUNCHY CHICKEN BURGER

FRIED CHICKEN, COLESLAW, MAYO, PICKLES, FRIES  /16

STEAK SANDWICH

BEEF, ONION, CHEESE, SAUCE, ROCKET, FRIES  /15

SUSHI & RAW

Raw. Clean. Balanced.

15:00-23:00

SASHIMI (4 PCS)

- TUNA / 14
- SALMON / 12
- SEABASS / 12

MAKI (8 PCS)

- SALMON
- CUCUMBER, AVOCADO,
JAPANESE MAYO / 15
- SPICY TUNA
- ONION, SPICY MAYO,
WASABI, SESAME / 16
- CRISPY SHRIMP
- SHRIMP TEMPURA, AVOCADO,
CREAM CHEESE / 15

NIGIRI (4 PCS)

- SEA BASS / 14
- SALMON / 14
- TUNA / 16
- EBI (SHRIMP) / 14
- UNAGI (EEL) / 17

URAMAGI (8 PCS)

SHRIMP TEMPURA

CRISPY SHRIMP, TOBIKO, JAPANESE MAYO / 16

TERIYAKI ROLL

CRISPY SHRIMP, SALMON, SPICY MAYO, TERIYAKI / 17

SPICY CRUNCHY

SALMON OR TUNA TARTAR, AVOCADO, SPICY MAYO, RED MASAGO, SRIRACHA, CRISPY RICE / 17

SEA BASS

DRIED ONION, KOSHO MAYO / 15

UNAGI ROLL

CRISPY SHRIMP, SMOKED EEL, AVOCADO, RED MASAGO / 17

SALMON & TUNA ROLL

AVOCADO, CREAM CHEESE, JAPANESE MAYO / 17

PARON BEEF

BLACK ANGUS, ASPARAGUS, TRUFFLE MAYO, TERIYAKI, TRUFFLE / 15

AWAKENING

To begin. To share. To arrive.

PARON WARM FOCACCIA OLIVE OIL, FLEUR DE SEL, OLIVES ☞ /5.5
FIREBAKED GARLIC BREAD GARLIC BUTTER, THYME /5
CHARRED VILLAGE PITAS OLIVE OIL, OREGANO /4
PINSA CLASSICA MOZZARELLA, TOMATO, BASIL /13
GREEK GARDEN PINSA MOZZARELLA, FETA, TOMATO, OLIVES, PEPPERS /14
MORTADELLA PINSA MOZZARELLA, ROCKET, PISTACHIO PESTO /15

FROM THE LAND 🌱

Earth feeds everything.

HERITAGE GREEK SALAD TOMATO, OLIVES, CUCUMBER, CAPERS, FETA, OLIVE OIL /11
TOMATO CARPACCIO ONION, CAPERS, OLIVE OIL/10
ROCKET & HALLOUMI FIG HAZELNUT, GRAPEFRUIT,ORANGE VINAIGRETTE /14
PARON CAESAR CHICKEN, BACON, CORN, EGG, CROSTINI /14
FIRE KISSED MULLET VALERIAN SALAD, RED MULLET,CHORIZO ☞ /19

TO SHARE

Plates made to arrive together. No order. No rules. Just flow .

MOUSSE TZATZIKI YOGURT, CUCUMBER, DILL /6.5
SEA CREAM TARAMAS WHITE TARAMA, OLIVE OIL, CROSTINI ∞ /10
WHIPPED FETA CLOUD FETA MOUSSE, TOMATO TEXTURES /10
TOMATO ESSENCE FLATBREAD, TOMATO, SHALLOTS, FETA /10
STEAMED MUSSELS BEURRE BLANC ∞ /17
TEMPURA SHRIMPS LIME MAYO /17
GOLDEN CALAMARI AIOLI, SAFFRON /17
ZUCCHINI STICKS YOGURT, LIME /9.5
POTATO BRAVAS CRISPY POTATOES, TRUFFLE MAYO, TOMATO SAUCE /8
DOLMADAKIA ESPUMA EGG-LEMON SAUCE /12
PARON LOBSTER BRIOCHE BUTTER, CHIVES, MAYO ☞ /17
LUKUMADES PROSCIUTTO, MOZZARELLA, TRUFFLE MAYO ☞ /13

THE PURE STATE

Raw. Clean. Alive.

SALMON TARTARE, AVOCADO, CITRUS /18.5
SHRIMP TARTARE, PICKLED CUCUMBER, CHILI, LEMON GEL, YUZU /18.5
BEEF CARPACCIO TRUFFLE, ROCKET, PECORINO/20
AEGEAN CEVICHE FISH,CITRUS, CORIANDER, CHILLI, GINGER ∞ /19
OYSTERS - SCALLOPS (PER PIECE) ... ASK YOUR HOST /6
SEA BASS SASHIMI STRAWBERRY VINAIGRETTE ☞ /16

EARTH & FIRE PASTA

Comfort, Elevated.

NAPOLI RIGATONI, TOMATO, BASIL/14
BLACK SEA BLACK LINGUINE, SEAFOOD, GARLIC, CHILI /27
SHRIMP LINGUINI, SHRIMPS, TOMATO BISQUE ∞ /26
TARTUFO PAPPARDELLE, PORCINI, WILD MUSHROOMS, MUSHROOM POWDER, TRUFFLE ∞ /17
PASTITSIO PARON PACCHERI, BEEF RAGÙ, BÉCHAMEL ☞ /18
LOBSTER EXPERIENCE LOBSTER OR CRAYFISH WITH PASTA OR ORZO, ASK YOUR HOST
SEA ORZO SEAFOOD, TARRAGON, PARMESAN, LIME/26

SALT & FIRE

Fire transforms everything. 🔥

FIRE CHICKEN SOUVLAKI, PITA, TZATZIKI /15

FLAME RACK OF LAMB HERBS, TOMATO BRUNOISE, ONION 🔥 /29

CRISPY PORK CUTLET PANKO, BURRATA, TOMATO/19

BLACK ANGUS FIRE SOUVLAKI, ROMESCO, PEPPERS/19

**PRIME CUTS RIB-EYE / FLAP STEAK / FLANK STEAK,BUTTER, GREMOLATA,
HIMALAYAN SALT** ∞ /39

PARON FIRE BURGER

BLACK ANGUS, CHEDDAR, BACON, CARAMELIZED ONION, TRUFFLE, TOMATO,
LETTUCE, FRIES ∞ /18

SALT & FIRE MEAT RITUAL

This is not a dish. This is a shared experience 🔥 /60

An interactive fire experience where meat becomes ritual.

Select premium cuts, served raw at your table with spices, house sauces
& fresh sides.

Finish the cooking yourself over fire.

Minimum order: 500g for 2 people.

FROM THE AEGEAN

Pure sea energy 🌊

SEARED SALMON PARSNIP PUREE, CAULIFLOWER TARTAR, ALMOND,VADOUVAN SAUCE/24

GRILLED SEA BASS SPINACH & BASIL PESTO, RED PEPPER SAUCE 🌀 /22

SALMON BURGER CHORIZO, AVOCADO, ONION, GOAT CHEESE, LETTUCE, TOMATO /19

FIRE SHRIMPS LEMON – OLIVE OIL SAUCE /19

CATCH OF THE DAY BROCCOLI, CHILI, SHELLFISH CREAM, SAFFRON, LIME, GINGER /27

WILD AEGEAN FISH, DAILY FRESH

Respect the sea. Taste the moment. 🔥

Choose your fish. Live the moment.

Our host will guide you through today's catch & help you select
your fish by the kilo.

Served tableside with extra virgin olive oil, sea salt & fresh citrus.

Our team will present today's selection, availability & price.

Red Snapper-Grouper-Lobster-Crayfish-Scorpion Fish-Dentex-Amberjack & More

SALT & SEA FISH RITUAL

From head to tail. A complete experience. 🔥

A ritual of the sea. One fish. Four Expressions. From raw to fire. From delicate to intense.

Athenian style, cheek fricassée, tail with pappardelle & charcoal-grilled cutlet.

Please ask for availability & price (per kg).

SIDES

FRIED SWEET POTATOES /8

FRESH FRIES /7

SAUTEED VEGETABLES /6,5

SWEET RITUAL

Endings that linger.

MILLEFEUILLE PARON PUFF PASTRY, VANILLA CREAM, SALTED CARAMEL ICE CREAM ∞ /13

TIRAMISU MASCARPONE, SAVAYARD, COFFEE, MARSALA, COCOA /13

TRIANGLES PANORAMA SYRUPY PUFF PASTRY, FINE CREAM ☪ /12

CHOCOLATE LAVA PISTACHIO ICE CREAM/15

ICE CREAM SELECTION VANILLA MADAGASCAR - CHOCOLATE –PISTACHIO /4

KAIMAKI WITH TOMATO SWEET –RUM & REISIN – SALTED CARAMEL & PECAN / 5

Paron “Living the moment” — embracing the present,
fully engaged, free from past and future,
where awareness and enjoyment come naturally.



Please let us know if you have
any food allergies or special dietary needs.

***Share your story
with the world***

FIND US ON

Facebook:

MORE MENI, PARON KOS

Instagram:

#moremenihotels #paron.kos

Info:

www.moremeni.gr

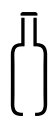
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PARON BAR



Paron

Salt • Fire • Time

A liquid ritual inspired by sun, sea & smoke.

SUN RITUALS ☀️

Light. Easy. Repeat.

SOLARIS WHITE WINE, GRAPE, MANGO, LIME ∞ /10

SUNSET SPRITZ TEQUILA, APEROL, PROSECCO, AGAVE, LIME ∞ /14

AEGEAN BLOOM GIN, MASTIC, STRAWBERRY, ROSE 🌀 /12

SIGNATURES OF PARON 🔥

The identity of the house.

Recommended by our team

SALT & FIRE SPICED RUM, PINEAPPLE, LIME, SMOKED SPICE SYRUP ∞ /13

LIME & SILK VODKA, VANILLA, MAKRUT, LIME, OLIVE OIL 🌀 /12

FOREVER NOW RUM, SALTED CARAMEL, PASSION FRUIT, MANGO, BANANA, LIME ∞ /14

BOTANICAL RITUAL GIN, THYME, CAMPARI, STRAWBERRY, VERMOUTH, TOMATO 🔥 /15

CLASSICS, REIMAGINED 🌿

The familiar — redefined through salt, fire & time.

MOJITO LIME, MINT, SUGAR, SODA - FRESH / CRISP / HERBAL FINISH /11

MARGARITA TEQUILA, LIME, AGAVE - CHILI & SEA SALT RIM /10

ESPRESSO MARTINI VODKA, ESPRESSO, COFFEE LIQUEUR-RICH /SMOOTH /CACAO TOUCH /12

APEROL SPRITZ APEROL, PROSECCO, SODA - LIGHT / BITTER / REFRESHING /10

PALOMA TEQUILA, GRAPEFRUIT, LIME, SODA - CITRUS / SEA SALT / FRESH /11

SUN SPRITZ & DAY DRINKS ☀️

Light. Sparkling. Effortless.

BELLINI PROSECCO, PEACH - SMOOTH / FRUITY / ELEGANT /9

MIMOSA PROSECCO, ORANGE - FRESH / BRIGHT / EASY /9

ZERO PROOF 🍷

All the flavor. None of the alcohol.

GOLDEN CUP TANQUERAY 0%, ELDERFLOWER, APPLE, LIME, MINT / 8

MINT & LIME LIME, SUGAR, MINT, SODA / 7

GINGER RITUAL LEMON, AGAVE, FALERNUM, GINGER / 7

ROSE GARDEN PASSION FRUIT, ORGEAT, CRANBERRY, LIME ∞ / 8

PREMIUM SELECTION

All the flavor. None of the alcohol.

VODKA BELUGA / CIROC / BELVEDERE / GRAY GOOSE / CRYSTAL HEAD

GIN THE BOTANIST /GRACE /GIN MARE /MONKEY 47 /HENDRICK'S /TANQUERAY TEN /BULLDOG

TEQUILA HERRADURA PLATA 23yo/ DON JULIO BLANCO/ DON JULIO REPOSADO /PATRON ANEJO

WHISKEY LAGAVULIN 12yo / GLENKINCHIE / JACK DANIELS SINGLE BARREL / GLENFIDDICH /

CARDHU 12yo / GRANGGAMORE 12yo

RUM PLANTERAY ORIGINAL DARK / DIPLOMATICO 12yo / DON PAPA BAROKO /

APPLETON RESERVE 8yo / RON ZACAPA 23yo

ASK YOUR HOST FOR PREMIUM SELECTION

AEGEAN SPIRITS

Tradition. Distilled.

OUZO BY THE GLASS /4,5
PLOMARI 200ML /12
TSIPOURO BY THE GLASS /4,5
DEKARAKI 200ML /12
MASTIHA SKINOS /9
METAXA 12★ /12

SOFTS & REFRESHMENTS

Light. Clean. Hydrating.

CLASSICS

COKE - COKE ZERO- FANTA LEMON – ORANGE - SPRITE /4

MIXERS

TONIC WATER - GINGER ALE - PINK GRAPEFRUIT /4

SIGNATURE MIXERS

THREE CENTS COLLECTION

PINK GRAPEFRUIT - GINGER BEER - AEGEAN TONIC /6

JUICES

APPLE – PINEAPPLE - CRANBERRY – ORANGE /4

FRESH

ORANGE JUICE /6

HOMEMADE LEMONADE /5,5

ICED TEA

LEMON / PEACH /4

WATER

Pure hydration

STILL WATER

1L GLASS 3,5 - 0.5L PET 1,5

SPARKLING WATER

250ML 3,5 - 750ML 5,5

COFFEE & TEA

Slow moments. Simple pleasures.

ESPRESSO 3

DOUBLE ESPRESSO 4

CAPPUCCINO 4.5

DOUBLE CAPPUCCINO 5

LATTE 5

FREDDO ESPRESSO 4.5

FREDDO CAPPUCCINO 4,5

GREEK COFFEE 3.5

DOUBLE GREEK COFFEE 4

NESCAFE / FRAPPE 4

HOT CHOCOLATE 4

TEA ORGANIC SELECTION 3.5

GREEN / FOREST FRUITS / LEMON / STRAWBERRY / MINT / CAMOMILE / BLACK

SMOOTHIES & MILKSHAKES

(UNTIL 19:00)

TROPICAL BOOST

PINEAPPLE, MANGO, GINGER, LIME /7,5

FITNESS DELIGHT

KIWI, PLUM, APPLE, CINNAMON, CHIA /7,5

BERRY RED

FOREST FRUITS, GREEN APPLE, BLUEBERRY /7,5

MILKSHAKES

VANILLA / CHOCOLATE / STRAWBERRY 7,5

BEER & CIDER

Cold. Refreshing. Easy

DRAFT

ALPHA 0,25ML /4,5 - 0,40ML /5,5

CRAFT 0,25ML /4,5 - 0,40ML /5,5

BOTTLED

CLASSIC MYTHOS 330ML 4,5 - CORONA 330ML /6

CRAFT WEISS 500ML - NEIPA 330ML /6,5

ALCOHOL FREE CRAFT 330ML /4

CIDER MILOKLEFTIS 330ML /5,5

WINE BY THE GLASS

Curated Selection.

WHITE

CHATZIEMMANOUIL - MALAGOUZIA, ASSYRTIKO /7

ARKTOS ELEVATION VINEYARDS - SAUVIGNON BLANC 9

ROSÉ

A-MUSE – MUSES ESTATE - SAUVIGNON BLANC, MOUHTARO /9

PETRA MARINOS – LANGO MELLO - MAVROTHIRIKO, MOSCATO /8

CHATZIEMMANOUIL- GRENACHE ROUGE /7

RED

CHATZIEMMANOUIL - CABERNET SAUVIGNON, SYRAH /7.5

CHRYSOLITHOS – MUSES ESTATE - MERLOT 9

SPARKLING

TORRESELLA PROSECCO EXTRA DRY 7

MOSCATO D'ASTI PIETRO FORNO 7

DESSERT

THE SWEET MUSE – MUSES ESTATE - MOSCHATO 7



WINE LIST

WHITE

LOCAL WINERIES

- CHATZIEMMANOUIL – MALAGOUZIA, ASSYRTIKO ∞ / 7 / 28
- AKRANI – ATHIRI, MUSCAT OF ALEXANDRIA, CHARDONNAY / 28
- CHATZIEMMANOUIL – KIDONITSA / 29
- PETRA MARINOS BIO – CHARDONNAY / 32

AROUND GREECE

- ARKTOS ELEVATION VINEYARDS – SAUVIGNON BLANC (AMYNTAIO) ☪ / 9 / 36
- KLEIDI MALAGOUZIA – KTIMA MICHAILIDI – MALAGOUZIA (DRAMA) / 35
- ATMA – THYMIPOULOS VINEYARDS – XINOMAVRO, MALAGOUZIA (NAOUSA) / 28
- AIORA – MOSCHOPOLIS WINERY – ASSYRTIKO, XINOMAVRO, MALAGOUZIA (THESSALONIKI) / 26
- KTIMA GEROVASSILIOU – VIOGNIER (EPANOMI) / 48
- 9 – MUSES ESTATE – ASSYRTIKO, TREBBIANO, SAUVIGNON BLANC (VIOTIA) / 29
- LENGA – AVANTIS ESTATE – GEWURZTRAMINER (CHALKIDA) / 33
- BLANC – PAPARGYRIOU ESTATE – MOSCHOUDI, ASSYRTIKO (CORINTHIA) / 31
- FTERI – TROUPIS WINERY – MOSCHOFILERO (MANTINEIA) / 25
- ATLANTIS – ESTATE ARGYROS – ASSYRTIKO, AIDANI, ATHIRI (SANTORINI) / 31
- 34 – ARTEMIS KARAMOLEGOS WINERY – ASSYRTIKO (SANTORINI) / 85
- PSITHIROS – SILVA DASKALAKI ESTATE – MOSCHATO SPINAS (CRETE) / 30

AROUND THE WORLD

- CHABLIS – ALBERT BICHOT – CHARDONNAY (BURGUNDY, FRANCE) / 63
- MICRO-COSME BLANC-CHÂTEAU DE SAINT COSME-SAUVIGNON BLANC, VIOGNIER (RHÔNE, FRANCE) / 28
- GAVI DI GAVI “PIANI” – MICHELE CHIARLO – CORTESE (PIEMONTE, ITALY) / 33
- VALDADIGE PINOT GRIGIO – SANTA MARGHERITA – PINOT GRIGIO (VENETO, ITALY) / 35
- LAPIS LUNA – CHARDONNAY (CALIFORNIA, USA) / 39
- BICICLETA – CONO SUR – SAUVIGNON BLANC (CHILE) / 26
- WILD ROCK – SAUVIGNON BLANC (MARLBOROUGH, NEW ZEALAND) / 31
- THE DRY DAM – D’ARENBERG – RIESLING (MCLAREN VALE, AUSTRALIA) / 33
- KAAPZICHT ESTATE – CHENIN BLANC (STELLENBOSCH, SOUTH AFRICA) / 29

ROSE

LOCAL WINERIES

- CHATZIEMMANOUIL – GRENACHE ROUGE ∞ / 7 / 28
- AKRANI MINIERA – SAUVIGNON BLANC, CABERNET SAUVIGNON / 28
- PETRA MARINOS, LANGO MELLO – MAVROTHIRIKO, MOSCATO OF ALEXANDRIA (SEMI SWEET) ∞ / 8 / 32
- CHATZIEMMANOUIL SYMPLEGMA – GRENACHE ROUGE / 30

AROUND GREECE

- A-MUSE ROSÉ – MUSES ESTATE – SAUVIGNON BLANC, MOUHTARO (VIOTIA) ☪ / 9 / 36
- QUEEN ROSÉ – KTIMA MICHAILIDI – SYRAH, MERLOT (DRAMA) / 31
- DOMAINE COSTA LAZARIDI – MERLOT, AGIORGITIKO, GRENACHE (DRAMA) / 37
- ROSÉ DE XINOMAVRO – THYMIPOULOS VINEYARDS – XINOMAVRO (NAOUSA) / 30
- AVDIRA – VOURVOUKELI ESTATE – PAMIDI, SYRAH (XANTHI) / 29
- IDYLLE D’ACHINOS – LA TOUR MELAS – AGIORGITIKO, GRENACHE, SYRAH (FTHIOTIDA) / 39
- FTERI ROSÉ – TROUPIS WINERY – MOSCHOFILERO, AGIORGITIKO (MANTINEIA) / 25

AROUND THE WORLD

- ZELLINA ROSÉ – ANSELMi – MOSCATO ROSA (VENETO, ITALY) / 32
- THE BEACH ROSÉ – FAMILLE SUMEIRE – GRENACHE, CINSAULT, SYRAH (PROVENCE, FRANCE) / 40
- WHISPERING ANGEL-CHÂTEAU D’ESCLANS-GRENACHE,CINSAULT, VERMENTINO (PROVENCE, FRANCE) / 65
- MIRAVAL - CINSAULT, GRENACHE, ROLLE, SYRAH (PROVENCE, FRANCE) / 65



RED

LOCAL WINERIES

CHATZIEMMANOUIL – CABERNET SAUVIGNON, SYRAH ∞ / 7,5 / 30
AKRANI – MERLOT / 30
PETRA MARINOS – SYRAH / 32

AROUND GREECE

CHRYSOLITHOS – MUSES ESTATE – MERLOT (VIOTIA) ∞ / 9 / 36
GI & OURANOS – THYMIPOULOS VINEYARDS – XINOMAVRO (NAOUSA) / 35
KTIMA ALPHA – SYRAH, XINOMAVRO, MERLOT (AMYNTAIO) / 68
VOURVOUKELI ESTATE – LIMNIO (XANTHI) / 42
AGIOS CHRONOS – AVANTIS ESTATE – SYRAH, VIOGNIER (CHALKIDA) / 66
KTIMA AIVALIS – AGIORGITIKO (NEMEA) / 33
MADEMOISELLE – HARITATOS VINEYARD – MAVRODAPHNE (KEFALONIA) / 35
VORINOS – SILVA DASKALAKI ESTATE – KOTSIFALI, LIATIKO (CRETE) / 25

AROUND THE WORLD

BOURGOGNE CÔTE D'OR “ORIGINES” – ALBERT BICHOT – PINOT NOIR (BURGUNDY, FRANCE) / 70
BAROLO – MASSOLINO – NEBBIOLO (PIEMONTE, ITALY) / 115
VALPOLICELLA SUPERIORE “COSTALUNGA”-ZENATO-CORVINA, RONDINELLA, CORVINONE (VENETO, ITALY) / 30
MARQUÉS DE MURRIETA RESERVA – TEMPRANILLO, GARNACHA, GRACIANO, MAZUELO (RIOJA, SPAIN) / 70
LAPIS LUNA – ZINFANDEL (CALIFORNIA, USA) / 45
CATENA ZAPATA – MALBEC (MENDOZA, ARGENTINA) / 45

SPARKLING WINE

TORRESELLA PROSECCO EXTRA DRY – GLERA / 7 / 28
MOSCATO D'ASTI – PIETRO FORNO – MOSCATO / 7 / 28
VEUVE DU VERNAY ALCOHOL FREE – MOSCATO / 28
VEUVE DU VERNAY ICE – UGNI BLANC, CHENIN, FOLLE BLANCHE / 31
VEUVE DU VERNAY ICE ROSÉ – UGNI BLANC, CHENIN, FOLLE BLANCHE / 31
POÈME DE NATURE BLANC – ESTATE GKLVANOS – DEBINA, XINOMAVRO (ZITSA) / 33
POLEANO MASTIC / 28

CHAMPAGNE

G.H. MARTEL BRUT PRESTIGE – MEUNIER, CHARDONNAY, PINOT NOIR / 80
TAITTINGER BRUT RÉSERVE – CHARDONNAY, PINOT NOIR, PINOT MEUNIER / 120
TAITTINGER PRESTIGE ROSÉ – PINOT NOIR, CHARDONNAY / 135
MOËT & CHANDON BRUT / 150
MOËT & CHANDON ICE / 190
MOËT & CHANDON ROSÉ / 210

DESSERT WINE

THE SWEET MUSE – MUSES ESTATE – MOSCHATO (VIOTIA) / 7 / 28
VINSANTO FIRST RELEASE (500ML) – ESTATE ARGYROS – AIDANI, ATHIRI, ASSYRTIKO (SANTORINI) / 80
SAMOS ANTHEMIS – UWC SAMOS – MUSCAT OF SAMOS / 30

