



KIR·YIANNI

Food & Wine Menu

3 COURSES

AKAKIES SPARKLING 2023

Sec rosé sparkling wine - Xinomavro - PDO Amyndeon

Soup of the day*

handmade croutons, green olive oil

SAMAROPETRA 2023

Dry white wine - Sauvignon Blanc - PGI Florina

Seasonal salad

fresh vegetables, olive oil dressing

NAOUSSA Cuvée Villages 2021

Dry red wine - Xinomavro - PDO Naoussa

Handmade focaccia

sun-dried tomato pesto, traditional veal charcuterie with paprika, fresh herbs

Served with a selection of homemade bread and Kalamata olives

The menu is curated by Executive Chef Kiriaki Fotopoulou

** Depending on the ingredients of the soup of the day, the white PARANGA Sparkling NV may be the pairing for the first course.*

€35.00/person