



Gluten-Free  
**Food & Wine Menu**

4 COURSES  
from our vegetable garden

**AKAKIES SPARKLING 2023**

Sec rosé sparkling wine - Xinomavro - PDO Amydeon

Soup of the day\*  
herb-infused green olive oil

**TESSERIS LIMNES 2023**

Dry white wine - Chardonnay & Gewürztraminer - PGI Florina

Seasonal green salad  
pomegranate, raisins, aged balsamic vinegar of our production

**Ktima Kir-Yianni THE FALLEN OAK 2021**

Dry red wine - Xinomavro, Merlot & Syrah - PGI Imathia

Fresh pasta  
sundried tomato, olives, grilled tomato sauce,  
'xinotiri' (sour milk cheese) of Tinos Island

**XINOMAVRO 'LIASTOS'**

Dessert red wine - sundried Xinomavro grapes

Poached pear  
Xinomavro wine sauce

*Served with homemade bread*

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

**€40.00**/person