



KIR·YIANNI

Vegan  
Food & Wine Menu

4 COURSES

from our vegetable garden

**AKAKIES SPARKLING 2023**

Sec rosé sparkling wine - Xinomavro - PDO Amydeon

Soup of the day\*

handmade croutons, 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

**XINOMAVRO 'LIASTOS'**

Red dessert 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

\*\* No use of eggs

€40.00/person