



KIR·YIANNI

Vegetarian
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 & panfried 'batzos' local cheese
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

CHRYSOGERAKAS Late Harvest 2021

Dessert white wine - Gewürztraminer & Malagousia

Poached pear

berry root cream, crunchy biscuit, 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