



KIR·YIANNI

Food & Wine Menu

4 COURSES

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 & pan-fried '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

Juicy meatballs

'armi' (flour and tomato brine), fresh herbs, herb-infused olive oil

CHRYSOGERAKAS Late Harvest 2021

White dessert wine - Gewürztraminer & Malagousia - PGI Florina

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