



KIR·YIANNI

## Food & Wine Menu

5 COURSES

### **SCAPERDAS FRÈRES HOMMAGE Blanc De Noirs NV**

Brut white sparkling wine made with traditional method - Xinomavro from Amyndeon

Soup of the day  
handmade croutons, green olive oil

### **SAMAROPETRA 2023**

Dry white wine - Sauvignon Blanc - PGI Florina

Groats salad  
pomegranate, crab apple, herb-infused lemon & oil sauce

### **DYO ELIES 2020**

Dry red wine - Syrah & Merlot - PGI Imathia

Black boar kavourma  
'batzos' local cheese cream, poached egg, herb butter

### **DIAPOROS 2019**

Dry red wine - Xinomavro & Syrah - PGI Imathia

Water buffalo of Kerkini  
'trahanas' (traditional sour couscous), 'mizithra' (dry cottage cheese) of Crete

### **XINOMAVRO 'LIASTOS'**

Dessert red wine - sundried Xinomavro grapes

Chocolate ganache  
Xinomavro wine, butter biscuit, red forest fruit sauce

*Served with homemade bread*

The menu is curated by Executive Chef Kiriaki Fotopoulou

€65.00/person