Mosaic

MEAT OR SUSHI AND INCREDIBLE COCKTAILS

ΕΛΛΗΝΙΚΟ ΜΕΝΟΥ

ΣΑΛΑΤΕΣ

Χωριάτικη σαλάτα με παξιμάδια χαρουπιού, τομάτα, χρωματιστές πιπεριές, καπαρόφρουτο, κρεμμύδι, βαρελίσια φέτα και ρίγανη	13.50€
Τοματίνια Σαντορίνης με βασιλικό, κουκουνάρι, ξινοτύρι και vinaigrette βαλσάμικο χαρουπιού	16.00€
Καβουρόψυχα με πολύχρωμη κινόα, φρέσκο κρεμμυδάκι, τζίντζερ, κρέμα αβοκάντο και dressing από σαμπάνια και εσπεριδοειδή	28.00€
Πράσινη τραγανή σαλάτα με ψητή γλυκοπατάτα, αβοκάντο, κάσιους και vinaigrette τρούφας	17.00€
Καρπούζι με παξιμαδάκια χαρουπιού, κατσικίσια φέτα, φύλλα φρέσκου δυόσμου και dressing βαλσάμικου	19.00€

ΟΡΕΚΤΙΚΑ

Πίτα ημέρας	10.00€
Κολοκυθοκεφτέδες με ντίπ γιαουρτιού και δυόσμου	14.00€
Καλαμάρι τηγανητό με σώς κοκτέιλ	16.00€
Γαρίδες σαγανάκι	18.00€
Χταπόδι ψητό με φάβα	16.00€
Μύδια αχνιστά σε λευκό κρασί	16.00€
Χαλούμι σχάρας με ψητό μαρούλι, vinaigrette δυόσμου και χαβιάρι μουστάρδας	16.00€

ΚΥΡΙΩΣ ΠΙΑΤΑ – ΜΑΓΕΙΡΕΥΤΑ

Μουσακάς	15.00€
Γεμιστά	15.00€
Κότσι αρνιού με σάλτσα μαυροδάφνης και πουρέ πατάτας και σελινόριζας	30.00€
Γύρος χοιρινός/κοτόπουλο μερίδα	18.00€
Κεφτεδάκια με πικάντικη σαλάτα τομάτας, ταμπουλέ και κρέμα τυριού με βότανα	19.00€

Πιάτο ημέρας (ρωτήστε τον σερβιτόρο)

ΕΠΙΔΟΡΠΙΑ

Μούς με Μυκονιάτικο γιαούρτι, granola, cacao nibs, κόκκινα φρούτα και σιρόπι σφένδαμου	11.00€
Παρφέ πραλίνας με καραμελωμένα φουντούκια	11.00€
Κρέμα μασκαρπόνε με μαριναρισμένες φράουλες	11.00€
Cheesecake με γλυκό του κουταλιού βύσσινο	11.00€
Ελληνικό παραδοσιακό γλυκό ταψιού	11.00€

COFFEES

Cold coffees

Freddo espresso	5,00€
Freddo cappuccino	5,50€
Iced latte	5,50€
Nescafé frappe	5,00€
Nescafé frappe Bailey's	7,50€
Nescafé frappe ice cream	8,00€

** additional flavours* 0,50€

Hot coffees

Espresso	4,00€
Espresso double	4,50€
Cappuccino	5,00€
Cappuccino double	5,50€
Cappuccino latte	4,50€
Filter coffee	4,50€
Nescafé	4,00€
Greek coffee	4,00€
Double Greek coffee	4,50€
Irish Coffee	12,00€

**additional flavours* 0,50€

BEVERAGES

Chocolate cold / hot	5,00€
Chocolate viennois	6,00€
Tea	4,50€
Ice tea	5,00€
Homemade beverages (lemon, mandarin, sour cherry)	10,00€
Milkshake	10,00€
Milkshake with fresh fruits	12,00€

** additional flavours* 0,50€

FRESH JUICES

Fresh orange juice	8,00€
Fresh mixed juice	11,00€

SMOOTHIES

Super protein	12,00€
Caribbean dream	12,00€
Strawberry fantasy	12,00€
Forest melody	12,00€
Tropical sunset	12,00€

REFRESHMENTS / WATER

Red bull (energy drink, sugar free, tropical)	8,00€
Refreshments *250ml*	5,00€
Sparkling water *330ml*	6,00€
Sparkling water *0,75lt*	9,00€
Still water *1lt*	5,00€

ΑΛΚΟΟΛΟΥΧΑ

ALCOHOLS DRINKS

Ouzo	9,00€
Draft beer 400ml	9,00€
Bottle beer 330ml	9,00€
Simple drink	14,00€
Special drink	16,00€
Premium drink	18,00€
	- 50,00€
Cocktails	17,00€

EGGS AND OMELETS

Fried Eggs with crispy Bacon cherry tomatoes, fresh green salad and toasted bread	10,50€
Eggs Benedict With ham, Hollandaise cream served on toasted bread	13,50€
Poached Eggs with Smoked salmon Avocado, salmon roe served with toasted bread	16,00€
Croque Madame With béchamel sauce, ham, emmental cheese, fried egg and mustard-honey sauce	15,00€
Scrambled eggs with truffle Avocado cream, flakes truffle and toasted bread	14,50€
Omelet with egg whites Cottage cheese and green salad and toasted bread	13,00€
Omelet with bacon Graviera' Greek cheese, mushrooms, tomato ,green salad and toasted bread	14,00€
Omelet with traditional Greek sausage Tomato, cream cheese and toasted bread	14,50€
Omelet with ham Gouda cheese, green salad and toasted bread	12,00€
Omelet with vegetables Colored peppers, mushrooms, 'Graviera' Greek cheese and toasted bread	14,00€

SANDWICHES- BURGER

Club sandwich with chicken fillet, bacon, egg, tomato, lettuce and Mosaic sauce Served with fresh fried potatoes	16,00€
Classic Angus Beef Burger with cheddar cheese, tomato, lettuce, grilled onion and BBQ sauce Served with fresh fried potatoes	29,00€
Toast Formed bread with turkey or ham, gouda cheese, tomato. Served with fresh fried potatoes	11,00€

BRUNCH

PANCAKES

Sweet Pancake with hazelnut praline banana and biscuits	10,00€
Sweet Pancake with raspberry marmalade cream cheese and biscuits	12,00€
Savory Pancake with crispy bacon maple syrup and oriental spices	12,00€

GREEK YOGHURT BOWLS FRUIT SALADS

Greek Yoghurt with honey	9,00€
Greek Yoghurt with fresh mixed fruits and honey	11,00€
Greek Yoghurt with granola, mixed fruits and honey	13,00€
Fruit salad	12,00€
Fruit salad with ice-cream	14,00€

DESSERTS

Mousse with Myconian yoghurt granola, cacao nibs, red fruits and maple syrup	11,00€
Parfait praline with caramelized hazelnuts	11,00€
Mascarpone cream with marinated strawberries	11,00€
Cheesecake with preserved sour cherry sweet	11,00€
Greek traditional oven pan sweet	11,00€

**If you have any food allergies, please make your server aware when ordering*

APPETIZERS

Grilled Haloumi cheese with grilled lettuce, spearmint vinaigrette and mustard caviar	17,00€
Tempura Shrimps* glazed with sweet&sour sauce and crispy seaweed salad	25,00€
Grilled Scallops* with Myconian louza ham , parmesan cheese and chili	21,00€
Sea Bass Ceviche marinated with basil, chili and colored tomatoes	24,00€
Tuna Tartare marinated with yuzu, soy sauce, wasabi served on savory tart	24,00€
Beef Black Angus Carpaccio with baby rocket, aged balsamic vinegar, 24months old parmesan cheese and extra virgin olive oil	25,00€
Beef Black Angus Tartare with horseradish mayonnaise and mustard pickled seeds served on savory tart	25,00€
Mini Lamb and Beef Kebab grilled tomato, spicy yoghurt with tandoori, verde sauce and tortilla	24,00€
Myconian Meatballs with Hannibal sauce and pita bread	18,00€

LUNCH MENU

LUNCH MENU

SALADS

Greek Salad with carob rusks , tomato,colored peppers, capers, onion, feta cheese and oregano	13,50€
Santorini's cherry tomatoes salad with basil, pine cone seeds, sour cream cheese and carob balsamic vinaigrette	16,00€
Crab meat with colored quinoa salad fresh onion, ginger, avocado cream and champagne - citrus dressing	28,00€
Fresh Green Salad with grilled sweet potatoes, avocado, cashews and truffle vinaigrette	17,00€
Watermelon with carob rusks, goat cheese, fresh spearmint leaves and balsamic dressing	19,00€

PASTA

Rigatoni pasta with tomato sauce fresh basil, cherry tomatoes and mozzarella cheese	21,00€
Tagliatelle pasta with chicken fillet and sauce porcini	26,00€
Tagliatelle pasta with simmered brisket parmesan cream and mushrooms	27,00€
Garganelli pasta with beef ragout aromatic herbs and pecorino cream cheese	24,00€
Lunette stuffed with Ricotta cheese, truffle and beef Black Angus fillets	32,00€
Panciotti stuffed with North sea's shrimps and lobster-lime velouté sauce	33,50€

MAIN COURSES

MEAT

Greek Chicken Skewer marinated with mustard and ginger	25,00€
Dark Meat Chicken *450gr* glazed with Peruvian marinate	32,00€
Iberico Pork Pluma *300gr*	44,00€
Greek Lamb Skewer *350gr* marinated with oriental spices and yogurt	32,00€
Lamb knuckle with mavrodaphne sauce and mushed potatoes with root celery	30,00€
Short Ribs Black Angus American origin *500gr* marinated in aged wine and aromatic herb, served with grilled vegetables	58,00€
Rib-eye Uruguay origin *300gr*	47,00€
Black Angus Fillet Spain origin *300gr*	52,00€
T-bone Black Angus American origin *1000gr*	110,00€
Tomahawk Black Angus American origin *1200gr*	155,00€

SIDE DISHES

Fresh fried potatoes	6,00€
Baby grilled potatoes with rosemary	6,00€
Grilled lettuce with mustard pickled seeds	6,00€
Grilled Broccoli with Caesar sauce	6,00€

With each main course we offer you one side dish of your choice for free.
**Products are frozen*

LUNCH MENU

FISH & SEAFOOD

Salmon fillet with steamed vegetables	27,00€
Sea bass grilled fillet with steamed vegetables and mushed potatoes with root celery	32,00€
Tuna sofrito fried in sesame oil Avocado cream, guacamole and colored quinoa salad)	33,00€
Dover sole à la Meunière *900grams* with clarified butter, tarragon. Served with steamed vegetables (for 2 people)	96,00€
Jumbo Shrimps* with grilled vegetables	120,00€ /per kgr

*If you have any food allergies, please make your server aware when ordering

ALL PRICES IN EURO.
We use corn – oil for all fried foods and extra virgin olive-oil in salads and cooked foods.
* Are frozen products
Prices include: 0,5% Municipal Tax and Vat 13% - 24%.

Surety: .....

THE SHOP IS OBLIGED TO HAVE PRINTED DOCUMENTS IN A SPECIAL CASE BESIDE THE EXIT FOR STATING ANY COMPLAINT.
CONSUMER IS NOT OBLIGED TO PAY IF THE NOTICE OF PAYMENT HAS NOT BEEN RECEIVED (RECEIPT – INVOICE).

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APPETIZERS

Edamame *with oil truffle, spicy sauce or salt*	6.00€
Goma Wakame *avocado, goma dressing and Sprouts*	10.00€
Carpazio Misto 8pz. *Salmon, tuna, seabass with ponzu sauce and truffle oil*	20.00€
Gunkan Misto 6pz. *Salmon, tuna, seabass with teriyaki sauce and spiracha spicy sauce*	21.00€
Chirashi tuna *rice, tuna, avocado, Ponzu, jalapeno, green onions, sesame, Wakame*	20.00€
Chirashi salmon *rice, salmon, avocado, Ponzu, jalapeno, green onion, sesame, Wakame*	18.00€
Mosaic Chirashi *rice, tuna, slamon, white fish, red shrimp, Ponzu, jalapeno, green onion, sesame, wakame*	22.00€

SUSHI

SASHIMI

Tuna 3pz. / 5pz.	15.00€ / 20.00€
Salmon 3pz. / 5pz.	9.00€/ 12.00€
Seabass 3pz. / 5pz.	10.00€ / 14.00€
Amber jack 3pz. /5 pz.	15.00€ / 20.00€
Scallop 3pz. / 5pz.	10.00€/14.00€
Red shrimp 3pz. / 5pz.	15.00€/20.00€
Special mix sashimi 12pz.	35.00€

NIGIRI

Tuna 2pz.	10.00€
Salmon 2pz.	9.00€
Seabass 2pz.	9.00€
Amber jack 2pz.	10.00€
Scallop 2pz.	10.00€
Red shrimp 2pz	12.00€
Special mix nigiri 12pz .	46.00€
Mosaic selection sashimi and nigiri 40pz.	120.00€

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SPECIAL ROLLS [8 pz.]

Mosaic maki salmon 20.00€
salmon cucumber avocado tobiko salmon tartare with mayo spicy jalapeno and Sliced almonds

Mosaic maki tuna 22.00€
tuna cucumber avocado tobiko tuna tartare with mayo spicy jalapeno and pistacchio

Mosaic maki scallop 22.00€
white fish cucumber avocado tobiko scallop tartare with spicy mayo lime and red pepper

Philadelphia Roll 16.00€
salmon and Philadelphia

Sundries Roll 18.00€
salmon cucumber avocado sundries tomato Philadelphia sesame and green onion

EXCLUSIVE ROLLS

Yokohama 8pz. 25.00€
shrimp tempura, salmon, avocado, jalapeno, spicy mayo

Black maki 6pz. 28.00€
salmon hosomaki tempura, white fish tartare, truffle and oil

Sef roll 8pz. 25.00€
Salmon, salmon tartar, Philadelphia cheese, japanese mayonnaise, avocanto, jalapeno, ponzu sauce and thyme oil

Miller roll 8pz. 25.00€
Seabass, cocumber, roasted scallops with truffle mayonnaise and topping with pistachio and fried onion

Green therapy 8pz. 28.00€
white fish tempura, salad, mayo spicy, avocado, with fish tartare, orange mayo, pistacchio

Chips roll 8pz. 25.00€
shrimp tempura, Philadelphia, avocado, cucumber, salmon, teriyaki, spicy mayo, onion chips

VEGETARIAN SUSHI

Nigiri avocado 2pz. 6.00€

Aubergine tempura 2pz. 6.00€

Hosomaki avocado 6pz. 8.00€

Hosomaki cucumber 6pz 8.00€

Greek salad roll 8pz. 15.00€
cucumber, pepper, onion,avocado, tomato, olive

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DEAR CUSTOMER, PLEASE LET US KNOW IF YOU HAVE ANY SPECIFIC FOOD ALLERGY OR INTOLERANCE ISSUE

PRICES INCLUDE VAT 24% COMMUNITY TAX 0,5% THE PRICES ARE IN EURO

PERSON IN CHARGE:.....

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MOSAIC OF THE WORLD

THE SIGNATURE COCKTAIL EXPERIENCE

17€

Mosaic
Eminente Reserva/ Chambord liquor/ passion fruit/ raspberry jam
(sweet & sour)

Varaderos' breeze
Eminente Claro/ pineapple/ green apple/orgeat/ rosemary/
anise/ ginger beer
(spiced - sweet & sour)

Leningrand's Bolshoi
Belvedere vodka/ Cointreau/ peach/ pineapple/ lime/
cane sugar/ cinnamon
(sweet & sour)

Taj Mahal's prayer
Hendrick's gin/ fresh lemonade/ ginger/ mint/
pink pepper/ tonic water
(spiced& sour)

Aegean's booze
Axia Dry Mastiha spirit/ lime/ melon
(sweet & sour)

Copacabana's sand
Caribbean rum/ banana/
coconut/ chocolate
(sweet)

Acapulco's hacienda
Volcan Blanco/ cucumber/ lime/ mint/ Indian tonic
(fizzy sweet & sour)

Plymouth's spirit
Hendrick's gin/ beetroot/ ginger/ lime/ rosemary/ ginger beer
(spiced - sweet & sour)

Basilica di Roma
Campari/ amaro/ sour cherry/ fresh orange/ basil/
black pepper/ sparkling water
(spiced bittersweet)

Tennessee's stream
Jack honey/ peach / passion fruit/ lime/ mint/ nutmeg
(sweet & sour)

Garden of Mosaic
Garden spirits/ Apreritivo
(fizzy herbal)

Essence de Provence
Rose wine/ litchi/ grapefruit/ mint/ soda
(fizzy bittersweet)

Mosaic

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SPIRITS / BOTTLES

Simple drink / bottle	14€ /170€
Special drink / bottle	16€ /220€
Premium drink / bottle	18€ - 50€ /300€

BEERS / WINE

Mamos draft 400ml	9€
Asahi 330ml	10€
Vergina lager 330ml	9€
Heineken 330ml	9€
Sol 330ml	9€
Daura Damn 330ml Gluten Free	10€
Stella Artois 330ml 0%	9€
Ouzo	9€

CHAMPAGNE

Non-Vintage Brut

Moet & Chandon Brut Imperial
Chardonnay, Pinot Meunier, Pinot Noir
Glass 20€ / 750ml 200€ / 1,500ml 550€

Moet & Chandon Ice Imperial
Chardonnay, Pinot Meunier, Pinot Noir
750ml 260€ / 1,500ml 600€

Non-Vintage Rose

Moet & Chandon Rose Imperial
Chardonnay, Pinot Meunier, Pinot Noir
750ml 260€ / 1,500ml 600€

Vintage Brut

Dom Perignon Brut
Chardonnay, Pinot Noir
750ml 650€ / 1,500ml 1500€

Louis Roederer "Cristal"
Chardonnay, Pinot Noir
750ml–800€ / 1500ml–2100€

Vintage Rose

Dom Perignon Rose
Chardonnay, Pinot Noir
750ml 980€ / 1500 ml 3000€

Louis Roederer "Cristal" Rose
Chardonnay, Pinot Noir
750ml 1250€ / 1500ml 3200€

NARGILE

Classic Flavors	50€
Special Flavors	70€
Meduse	150€

Flavors

Love666/ Grape/ Blueberry Mint/ Watermelon/ Green Aple/ African Queen/ Double Apple/ Lemon

Special Flavors

Mykonos Vibes +15€/ The Godfather +15€

Extras

Grapefruit +20€/ Pineapple +30€

*shisha can be served with alcohol of your choice 15€

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ΛΙΣΤΑ ΚΡΑΣΙΩΝ / WINE LIST

White Wines / Greek Vineyards

"Nissos Mykonos", Argyriou Winery 750ml
Sauvignon Blanc, Assyrtiko, *Parnassos, Central Greece* 37€

"Historia", Avantis Estate 750ml
Viogner, Assyrtiko, *Euboea Central Greece* 38€

"Ieropoulos Kidonitsa", Ieropoulos Family Winery 750ml
Kidonitsa, *Nemea Peloponnese* 39€

"Malagouzia", Alpha Estate 750ml
Malagouzia, *Amyndeon North Greece* 43€

"Santorini Barell", Domaine Sigalas 750ml
Assyrtiko, *Santorini Island Kyklades* 74€

"Leuko Gramma" Boutaris Winery 750ml
Sauvignon Blanc, Assyrtiko, Malagouzia, *Amyndeon North Greece* 39€

"Lenga Gewürztraminer" Avantis Estate 750ml
Gewürztraminer, *Euboea Greece* 36€

"Diamantopetra" Diamantakis Winery 750ml
Vidiano, Assyrtiko, *Herakleion Crete* 42€

"Chardonnay", Alpha Estate 750ml
Chardonnay, *Amyndeon North Greece* 54€

"Sauvignon Blanc", Alpha Estate 750ml
Sauvignon Blanc, *Amyndeon North Greece* 52€

"Ovilos", Biblia Chora Estate 750ml
Semillon, Assyrtiko, *Pangaion Hills North Greece* 71€

"T-Oinos , Clos Stegasta 750ml
Assyrtiko, *Tinos Island Kyklades* 175€

White Wines / World Vineyards

"Black Cottage" Two Rivers 750ml
Sauvignon Blanc, *New Zealand* 48€

"Pinot Gricio", La Tunella 750ml
Pinot Gricio, *Friuli Italy* 45€

"Chablis" Chateau De Fleys 750ml
Chardonnay, *Bourgogne France* 67€

"Etichetta Nera" La Scolca Gavi Dei Gavi 750ml
Cortese, *Piemonte Italy* 114€

"Catena Alta Chardonnay" Bodega Catena 750ml
Chardonnay, *Mentoza Argentina* 84€

Rose Wines / Greek Vineyards

"Acquarella", Novus Estate 750ml
Moschofilero, Assyrtiko, Syrah, *Peloponnese* 37€

"Delear", Semeli Estate 750ml
Grenache Rouge, Syrah, *Nemea Peloponnese* 54€

"Dune", Chatzigeorgiou Estate 750ml
Syrah, Assyrtiko, *Pangaion Hills North Greece* 36€

"Rose", Alpha Estate 750ml
Xinomavro, Syrah, *Amyndeon North Greece* 51€

Rose Wines / World Vineyards

"Miraval Chateau", Miraval 750ml /1500ml
Provence Blend, *Cotes de Provence France* 73€ / 149€

"M", Chateau Minuty 750ml
Provence Blend, *Cotes de Provence France* 65€

"Whispering Angel", Château d' Esclans 750ml
Cinsault, Grenache, Mourverde, Rolle, Syrah,
Cotes de Provence France 77€

"281", Chateau Minuty 750ml / 1500ml
Provence Blend, *Cotes de Provence France* 185€ / 380€

Red Wines / Greek Vineyards

"Historia", Avantis Estate 750ml
Grenache Rouge, Syrah, Mavrokoundoura *Euboea Greece* 38€

"Agios Chronos", Avantis Estate 750ml
Syrah, Viogner, *Euboea Greece* 62€

"Pinot Noir", Alpha Estate 750ml
Pinot Noir , *Florina North Greece* 61€

"F-Eu Merlot" Nico Lazaridi 750ml
Merlot *Drama North Greece* 38€

"Spondee", Semeli Estate 750ml
Syrah, Merlot, Cabernet Sauvignon, *Nemea Peloponnese* 50€

"Magical Mountain", Nico Lazaridi 750ml
Cabernet Sauvignon, Cabernet Franc, *Drama North Greece* 98€

"Nemea Reserve ", Semeli Estate 750ml
Agiorgitiko, *Nemea Peloponnese* 37€

Red Wines / World Vineyards

"Big Game", Nordic Sea Winery 750ml
Malbec, *Mendoza Argentina* 37€

"Chianti Classico DOCG Bio", Querciabella Winery 750ml
Sangiovese , *Tuscan Italy* 82€

"Bourgogne", Jojeph Droulin 750ml
Pinot Noir, *Bourgogne France* 69€

"Chateauneuf du Pape", Chateau de Beaucastel 750ml
Cinsault, Counoise, Grenache, Mourvedre, Syrah, *Rhone France* 295€

Wines by The Glass / 150ml

White

"Historia", Avantis Estate
Viogner, Assyrtiko, *Euboea Central Greece* 12€

"Nissos Mykonos", Argyriou Winery
Sauvignon Blanc, Assyrtiko, *Parnassos, Central Greece* 12€

Rose

"Dune", Chatzigeorgiou Estate
Syrah, Assyrtiko, *Pangaion Hills North Greece* 12€

"M", Chateau Minuty 750ml
Provence Blend, *Cotes de Provence France* 15€

Red

"Historia", Avantis Estate

Grenache Rouge, Syrah, Mavrokoundoura, *Euboea Greece* 12€

"Big Game", Nordic Sea Winery

Malbec, *Mendoza Argentina* 12€

Dessert Wines by The Glass / 50ml

"Vinsanto First Release", Argirou Estate

Aidani, Athiri, Assyrtiko, *Santorini Island Cyclades* 12€

"Sole", Biblia Chora Estate

Semilion, *Pangaion Hills North Greece* 12€

Sparkling Wines

"Bottega Gold" 750ml
Glera, *Treviso Veneti Italy* 60€

"Bottega Rose Gold" 750ml
Pinot Noir, *Treviso Veneti Italy* 60€

Prosecco Brut DOCG, MATIU 10€ / 750ml
Conegliano, *Italy* 50€

Moscato D 'Asti, Gancia 10€ / 750ml
Moscato, *Italy* 50€

Champagnes

Non-Vintage Brut

Moet & Chandon 20€ / 750ml 200€ / 1,500ml 550€
Brut Imperial, Chardonnay, Pinot Meunier, Pinot Noir

Moet & Chandon Ice Imperial 750ml 260€ / 1,500ml 600€
Chardonnay, Pinot Meunier, Pinot Noir

Non-Vintage Rose

Moet & Chandon Rose Imperial 750ml 260€ / 1,500ml 600€
Chardonnay, Pinot Meunier, Pinot Noir

Vintage Brut

Dom Perignon Brut 750ml 650€ / 1,500ml 1500€
Chardonnay, Pinot Noir

Louis Roederer "Cristal" 750ml 800€ / 1500ml 2100€
Chardonnay, Pinot Noir

Vintage Rose

Dom Perignon Rose 750ml 980€ / 1500 ml 3000€
Chardonnay, Pinot Noir

Louis Roederer "Cristal" Rose 750ml 1250€ / 1500ml 3200€
Chardonnay, Pinot Noir

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TRADITIONAL GREEK FOOD

SALADS

Greek Salad with carob rusks, tomato, colored peppers, capers, onion, feta cheese and oregano	13.50€
Santorini's cherry tomatoes with basil, pine cone seeds, sour cream cheese and carob balsamic vinaigrette	16.00€
Crab meat with colored quinoa salad, fresh onion, ginger, avocado cream and champagne - citrus dressing	28.00€
Fresh Green Salad with grilled sweet potatoes, avocado, cashews and truffle vinaigrette	17.00€
Watermelon with carob rusks, goat cheese, fresh spearmint leaves and balsamic dressing	19.00€

APPETIZERS

Pie of the day	10.00€
Grilled Haloumi cheese with grilled lettuce, spearmint vinaigrette and mustard caviar	16.00€
Zucchini fritters with yogurt dip	14.00€
Fried kalamari with cocktail sauce	16.00€
Shrimps saganaki with tomato sauce, feta cheese and ouzo	18.00€
Grilled octopus with traditional Greek fava (mashed beans)	16.00€
Steamed mussels in white wine sauce	16.00€

MAIN COURSES

Mousaka	15.00€
Gemista - stuffed tomatoes and green peppers with rice	15.00€
Lamb knuckle with mavrodaphne sauce and mashed potatoes and celery	30.00€
Gyros pork/chicken	18.00€
Meat balls with tomato sauce	19.00€

DISHES OF THE DAY (ASK YOUR WAITER)

DESSERTS

Mousse with Myconian yogurt, granola, cacao nibs, red fruits and maple syrup	11.00€
Parfait praline with caramelized hazelnuts	11.00€
Mascarpone cream with marinated strawberries	11.00€
Cheesecake with preserved sour cherry sweet	11.00€
Greek traditional oven pan sweet	11.00€

COFFEES

Cold coffees

Freddo espresso	5,00€
Freddo cappuccino	5,50€
Iced latte	5,50€
Nescafé frappe	5,00€
Nescafé frappe Bailey's	7,50€
Nescafé frappe ice cream	8,00€

** additional flavours* 0,50€

Hot coffees

Espresso	4,00€
Espresso double	4,50€
Cappuccino	5,00€
Cappuccino double	5,50€
Cappuccino latte	4,50€
Filter coffee	4,50€
Nescafé	4,00€
Greek coffee	4,00€
Double Greek coffee	4,50€
Irish Coffee	12,00€

**additional flavours* 0,50€

BEVERAGES

Chocolate cold / hot	5,00€
Chocolate viennois	6,00€
Tea	4,50€
Ice tea	5,00€
Homemade beverages (lemon, mandarin, sour cherry)	10,00€
Milkshake	10,00€
Milkshake with fresh fruits	12,00€

** additional flavours* 0,50€

FRESH JUICES

Fresh orange juice	8,00€
Fresh mixed juice	11,00€

SMOOTHIES

Super protein	12,00€
Caribbean dream	12,00€
Strawberry fantasy	12,00€
Forest melody	12,00€
Tropical sunset	12,00€

REFRESHMENTS / WATER

Red bull (energy drink, sugar free, tropical)	8,00€
Refreshments *250ml*	5,00€
Sparkling water *330ml*	6,00€
Sparkling water *0,75lt*	9,00€
Still water *1lt*	5,00€

ΑΛΚΟΟΛΟΥΧΑ

ALCOHOLS DRINKS

Ouzo	9,00€
Draft beer 400ml	9,00€
Bottle beer 330ml	9,00€
Simple drink	14,00€
Special drink	16,00€
Premium drink	18,00€
	- 50,00€
Cocktails	17,00€

EGGS AND OMELETS

Fried Eggs with crispy Bacon cherry tomatoes, fresh green salad and toasted bread	10,50€
Eggs Benedict With ham, Hollandaise cream served on toasted bread	13,50€
Poached Eggs with Smoked salmon Avocado, salmon roe served with toasted bread	16,00€
Croque Madame With béchamel sauce, ham, emmental cheese, fried egg and mustard-honey sauce	15,00€
Scrambled eggs with truffle Avocado cream, flakes truffle and toasted bread	14,50€
Omelet with egg whites Cottage cheese and green salad and toasted bread	13,00€
Omelet with bacon Graviera' Greek cheese, mushrooms, tomato ,green salad and toasted bread	14,00€
Omelet with traditional Greek sausage Tomato, cream cheese and toasted bread	14,50€
Omelet with ham Gouda cheese, green salad and toasted bread	12,00€
Omelet with vegetables Colored peppers, mushrooms, 'Graviera' Greek cheese and toasted bread	14,00€

SANDWICHES- BURGER

Club sandwich with chicken fillet, bacon, egg, tomato, lettuce and Mosaic sauce Served with fresh fried potatoes	16,00€
Classic Angus Beef Burger with cheddar cheese, tomato, lettuce, grilled onion and BBQ sauce Served with fresh fried potatoes	29,00€
Toast Formed bread with turkey or ham, gouda cheese, tomato. Served with fresh fried potatoes	11,00€

BRUNCH

PANCAKES

Sweet Pancake with hazelnut praline banana and biscuits	10,00€
Sweet Pancake with raspberry marmalade cream cheese and biscuits	12,00€
Savory Pancake with crispy bacon maple syrup and oriental spices	12,00€

GREEK YOGHURT BOWLS FRUIT SALADS

Greek Yoghurt with honey	9,00€
Greek Yoghurt with fresh mixed fruits and honey	11,00€
Greek Yoghurt with granola, mixed fruits and honey	13,00€
Fruit salad	12,00€
Fruit salad with ice-cream	14,00€

DESSERTS

Mousse with Myconian yoghurt granola, cacao nibs, red fruits and maple syrup	11,00€
Parfait praline with caramelized hazelnuts	11,00€
Mascarpone cream with marinated strawberries	11,00€
Cheesecake with preserved sour cherry sweet	11,00€
Greek traditional oven pan sweet	11,00€

**If you have any food allergies, please make your server aware when ordering*

APPETIZERS

Grilled Haloumi cheese with grilled lettuce, spearmint vinaigrette and mustard caviar	17,00€
Tempura Shrimps* glazed with sweet&sour sauce and crispy seaweed salad	25,00€
Grilled Scallops* with Myconian louza ham , parmesan cheese and chili	21,00€
Sea Bass Ceviche marinated with basil, chili and colored tomatoes	24,00€
Tuna Tartare marinated with yuzu, soy sauce, wasabi served on savory tart	24,00€
Beef Black Angus Carpaccio with baby rocket, aged balsamic vinegar, 24months old parmesan cheese and extra virgin olive oil	25,00€
Beef Black Angus Tartare with horseradish mayonnaise and mustard pickled seeds served on savory tart	25,00€
Mini Lamb and Beef Kebab grilled tomato, spicy yoghurt with tandoori, verde sauce and tortilla	24,00€
Myconian Meatballs with Hannibal sauce and pita bread	18,00€

LUNCH MENU

LUNCH MENU

SALADS

Greek Salad with carob rusks , tomato,colored peppers, capers, onion, feta cheese and oregano	13,50€
Santorini's cherry tomatoes salad with basil, pine cone seeds, sour cream cheese and carob balsamic vinaigrette	16,00€
Crab meat with colored quinoa salad fresh onion, ginger, avocado cream and champagne - citrus dressing	28,00€
Fresh Green Salad with grilled sweet potatoes, avocado, cashews and truffle vinaigrette	17,00€
Watermelon with carob rusks, goat cheese, fresh spearmint leaves and balsamic dressing	19,00€

PASTA

Rigatoni pasta with tomato sauce fresh basil, cherry tomatoes and mozzarella cheese	21,00€
Tagliatelle pasta with chicken fillet and sauce porcini	26,00€
Tagliatelle pasta with simmered brisket parmesan cream and mushrooms	27,00€
Garganelli pasta with beef ragout aromatic herbs and pecorino cream cheese	24,00€
Lunette stuffed with Ricotta cheese, truffle and beef Black Angus fillets	32,00€
Panciotti stuffed with North sea's shrimps and lobster-lime velouté sauce	33,50€

MAIN COURSES

MEAT

Greek Chicken Skewer marinated with mustard and ginger	25,00€
Dark Meat Chicken *450gr* glazed with Peruvian marinate	32,00€
Iberico Pork Pluma *300gr*	44,00€
Greek Lamb Skewer *350gr* marinated with oriental spices and yogurt	32,00€
Lamb knuckle with mavrodaphne sauce and mushed potatoes with root celery	30,00€
Short Ribs Black Angus American origin *500gr* marinated in aged wine and aromatic herb, served with grilled vegetables	58,00€
Rib-eye Uruguay origin *300gr*	47,00€
Black Angus Fillet Spain origin *300gr*	52,00€
T-bone Black Angus American origin *1000gr*	110,00€
Tomahawk Black Angus American origin *1200gr*	155,00€

SIDE DISHES

Fresh fried potatoes	6,00€
Baby grilled potatoes with rosemary	6,00€
Grilled lettuce with mustard pickled seeds	6,00€
Grilled Broccoli with Caesar sauce	6,00€

With each main course we offer you one side dish of your choice for free.
**Products are frozen*

LUNCH MENU

FISH & SEAFOOD

Salmon fillet with steamed vegetables	27,00€
Sea bass grilled fillet with steamed vegetables and mushed potatoes with root celery	32,00€
Tuna sofrito fried in sesame oil Avocado cream, guacamole and colored quinoa salad)	33,00€
Dover sole à la Meunière *900grams* with clarified butter, tarragon. Served with steamed vegetables (for 2 people)	96,00€
Jumbo Shrimps* with grilled vegetables	120,00€ /per kgr

*If you have any food allergies, please make your server aware when ordering

ALL PRICES IN EURO.
We use corn – oil for all fried foods and extra virgin olive-oil in salads and cooked foods.
* Are frozen products
Prices include: 0,5% Municipal Tax and Vat 13% - 24%.

Surety: .....

THE SHOP IS OBLIGED TO HAVE PRINTED DOCUMENTS IN A SPECIAL CASE BESIDE THE EXIT FOR STATING ANY COMPLAINT.
CONSUMER IS NOT OBLIGED TO PAY IF THE NOTICE OF PAYMENT HAS NOT BEEN RECEIVED (RECEIPT – INVOICE).

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APPETIZERS

Edamame *with oil truffle, spicy sauce or salt*	6.00€
Goma Wakame *avocado, goma dressing and Sprouts*	10.00€
Carpazio Misto 8pz. *Salmon, tuna, seabass with ponzu sauce and truffle oil*	20.00€
Gunkan Misto 6pz. *Salmon, tuna, seabass with teriyaki sauce and spiracha spicy sauce*	21.00€
Chirashi tuna *rice, tuna, avocado, Ponzu, jalapeno, green onions, sesame, Wakame*	20.00€
Chirashi salmon *rice, salmon, avocado, Ponzu, jalapeno, green onion, sesame, Wakame*	18.00€
Mosaic Chirashi *rice, tuna, slamon, white fish, red shrimp, Ponzu, jalapeno, green onion, sesame, wakame*	22.00€

SUSHI

SASHIMI

Tuna 3pz. / 5pz.	15.00€ / 20.00€
Salmon 3pz. / 5pz.	9.00€/ 12.00€
Seabass 3pz. / 5pz.	10.00€ / 14.00€
Amber jack 3pz. /5 pz.	15.00€ / 20.00€
Scallop 3pz. / 5pz.	10.00€/14.00€
Red shrimp 3pz. / 5pz.	15.00€/20.00€
Special mix sashimi 12pz.	35.00€

NIGIRI

Tuna 2pz.	10.00€
Salmon 2pz.	9.00€
Seabass 2pz.	9.00€
Amber jack 2pz.	10.00€
Scallop 2pz.	10.00€
Red shrimp 2pz	12.00€
Special mix nigiri 12pz .	46.00€
Mosaic selection sashimi and nigiri 40pz.	120.00€

Mosaic
MEAT OR SUSHI AND INCREDIBLE COCKTAILS

shinto

SPECIAL ROLLS [8 pz.]

Mosaic maki salmon 20.00€
salmon cucumber avocado tobiko salmon tartare with mayo spicy jalapeno and Sliced almonds

Mosaic maki tuna 22.00€
tuna cucumber avocado tobiko tuna tartare with mayo spicy jalapeno and pistacchio

Mosaic maki scallop 22.00€
white fish cucumber avocado tobiko scallop tartare with spicy mayo lime and red pepper

Philadelphia Roll 16.00€
salmon and Philadelphia

Sundries Roll 18.00€
salmon cucumber avocado sundries tomato Philadelphia sesame and green onion

EXCLUSIVE ROLLS

Yokohama 8pz. 25.00€
shrimp tempura, salmon, avocado, jalapeno, spicy mayo

Black maki 6pz. 28.00€
salmon hosomaki tempura, white fish tartare, truffle and oil

Sef roll 8pz. 25.00€
Salmon, salmon tartar, Philadelphia cheese, japanese mayonnaise, avocanto, jalapeno, ponzu sauce and thyme oil

Miller roll 8pz. 25.00€
Seabass, cocumber, roasted scallops with truffle mayonnaise and topping with pistachio and fried onion

Green therapy 8pz. 28.00€
white fish tempura, salad, mayo spicy, avocado, with fish tartare, orange mayo, pistacchio

Chips roll 8pz. 25.00€
shrimp tempura, Philadelphia, avocado, cucumber, salmon, teriyaki, spicy mayo, onion chips

VEGETARIAN SUSHI

Nigiri avocado 2pz. 6.00€

Aubergine tempura 2pz. 6.00€

Hosomaki avocado 6pz. 8.00€

Hosomaki cucumber 6pz 8.00€

Greek salad roll 8pz. 15.00€
cucumber, pepper, onion,avocado, tomato, olive

CONSUMER IS NOT OBLIGED TO PAY IF THE NOTICE OF PAYMENTS HAS NOT BEEN RECEIVED (RECEIPT - INVOICE)

DEAR CUSTOMER, PLEASE LET US KNOW IF YOU HAVE ANY SPECIFIC FOOD ALLERGY OR INTOLERANCE ISSUE

PRICES INCLUDE VAT 24% COMMUNITY TAX 0,5% THE PRICES ARE IN EURO

PERSON IN CHARGE:.....

Mosaic
MEAT OR SUSHI AND INCREDIBLE COCKTAILS

Mosaic

MEAT OR SUSHI AND INCREDIBLE COCKTAILS

MOSAIC OF THE WORLD

THE SIGNATURE COCKTAIL EXPERIENCE

17€

Mosaic
Eminente Reserva/ Chambord liquor/ passion fruit/ raspberry jam
(sweet & sour)

Varaderos' breeze
Eminente Claro/ pineapple/ green apple/orgeat/ rosemary/
anise/ ginger beer
(spiced - sweet & sour)

Leningrand's Bolshoi
Belvedere vodka/ Cointreau/ peach/ pineapple/ lime/
cane sugar/ cinnamon
(sweet & sour)

Taj Mahal's prayer
Hendrick's gin/ fresh lemonade/ ginger/ mint/
pink pepper/ tonic water
(spiced& sour)

Aegean's booze
Axia Dry Mastiha spirit/ lime/ melon
(sweet & sour)

Copacabana's sand
Caribbean rum/ banana/
coconut/ chocolate
(sweet)

Acapulco's hacienda
Volcan Blanco/ cucumber/ lime/ mint/ Indian tonic
(fizzy sweet & sour)

Plymouth's spirit
Hendrick's gin/ beetroot/ ginger/ lime/ rosemary/ ginger beer
(spiced - sweet & sour)

Basilica di Roma
Campari/ amaro/ sour cherry/ fresh orange/ basil/
black pepper/ sparkling water
(spiced bittersweet)

Tennessee's stream
Jack honey/ peach / passion fruit/ lime/ mint/ nutmeg
(sweet & sour)

Garden of Mosaic
Garden spirits/ Apreritivo
(fizzy herbal)

Essence de Provence
Rose wine/ litchi/ grapefruit/ mint/ soda
(fizzy bittersweet)

Mosaic

MEAT OR SUSHI AND INCREDIBLE COCKTAILS

SPIRITS / BOTTLES

Simple drink / bottle	14€ /170€
Special drink / bottle	16€ /220€
Premium drink / bottle	18€ - 50€ /300€

BEERS / WINE

Mamos draft 400ml	9€
Asahi 330ml	10€
Vergina lager 330ml	9€
Heineken 330ml	9€
Sol 330ml	9€
Daura Damn 330ml Gluten Free	10€
Stella Artois 330ml 0%	9€
Ouzo	9€

CHAMPAGNE

Non-Vintage Brut

Moet & Chandon Brut Imperial
Chardonnay, Pinot Meunier, Pinot Noir
Glass 20€ / 750ml 200€ / 1,500ml 550€

Moet & Chandon Ice Imperial
Chardonnay, Pinot Meunier, Pinot Noir
750ml 260€ / 1,500ml 600€

Non-Vintage Rose

Moet & Chandon Rose Imperial
Chardonnay, Pinot Meunier, Pinot Noir
750ml 260€ / 1,500ml 600€

Vintage Brut

Dom Perignon Brut
Chardonnay, Pinot Noir
750ml 650€ / 1,500ml 1500€

Louis Roederer "Cristal"
Chardonnay, Pinot Noir
750ml–800€ / 1500ml–2100€

Vintage Rose

Dom Perignon Rose
Chardonnay, Pinot Noir
750ml 980€ / 1500 ml 3000€

Louis Roederer "Cristal" Rose
Chardonnay, Pinot Noir
750ml 1250€ / 1500ml 3200€

NARGILE

Classic Flavors	50€
Special Flavors	70€
Meduse	150€

Flavors

Love666/ Grape/ Blueberry Mint/ Watermelon/ Green Aple/ African Queen/ Double Apple/ Lemon

Special Flavors

Mykonos Vibes +15€/ The Godfather +15€

Extras

Grapefruit +20€/ Pineapple +30€

*shisha can be served with alcohol of your choice 15€

Mosaic

MEAT OR SUSHI AND INCREDIBLE COCKTAILS

ΛΙΣΤΑ ΚΡΑΣΙΩΝ / WINE LIST

White Wines / Greek Vineyards

"Nissos Mykonos", Argyriou Winery 750ml
Sauvignon Blanc, Assyrtiko, *Parnassos, Central Greece* 37€

"Historia", Avantis Estate 750ml
Viogner, Assyrtiko, *Euboea Central Greece* 38€

"Ieropoulos Kidonitsa", Ieropoulos Family Winery 750ml
Kidonitsa, *Nemea Peloponnese* 39€

"Malagouzia", Alpha Estate 750ml
Malagouzia, *Amyndeon North Greece* 43€

"Santorini Barell", Domaine Sigalas 750ml
Assyrtiko, *Santorini Island Kyklades* 74€

"Leuko Gramma" Boutaris Winery 750ml
Sauvignon Blanc, Assyrtiko, Malagouzia, *Amyndeon North Greece* 39€

"Lenga Gewürztraminer" Avantis Estate 750ml
Gewürztraminer, *Euboea Greece* 36€

"Diamantopetra" Diamantakis Winery 750ml
Vidiano, Assyrtiko, *Herakleion Crete* 42€

"Chardonnay", Alpha Estate 750ml
Chardonnay, *Amyndeon North Greece* 54€

"Sauvignon Blanc", Alpha Estate 750ml
Sauvignon Blanc, *Amyndeon North Greece* 52€

"Ovilos", Biblia Chora Estate 750ml
Semillon, Assyrtiko, *Pangaion Hills North Greece* 71€

"T-Oinos , Clos Stegasta 750ml
Assyrtiko, *Tinos Island Kyklades* 175€

White Wines / World Vineyards

"Black Cottage" Two Rivers 750ml
Sauvignon Blanc, *New Zealand* 48€

"Pinot Gricio", La Tunella 750ml
Pinot Gricio, *Friuli Italy* 45€

"Chablis" Chateau De Fleys 750ml
Chardonnay, *Bourgogne France* 67€

"Etichetta Nera" La Scolca Gavi Dei Gavi 750ml
Cortese, *Piemonte Italy* 114€

"Catena Alta Chardonnay" Bodega Catena 750ml
Chardonnay, *Mentoza Argentina* 84€

Rose Wines / Greek Vineyards

"Acquarella", Novus Estate 750ml
Moschofilero, Assyrtiko, Syrah, *Peloponnese* 37€

"Delear", Semeli Estate 750ml
Grenache Rouge, Syrah, *Nemea Peloponnese* 54€

"Dune", Chatzigeorgiou Estate 750ml
Syrah, Assyrtiko, *Pangaion Hills North Greece* 36€

"Rose", Alpha Estate 750ml
Xinomavro, Syrah, *Amyndeon North Greece* 51€

Rose Wines / World Vineyards

"Miraval Chateau", Miraval 750ml /1500ml
Provence Blend, *Cotes de Provence France* 73€ / 149€

"M", Chateau Minuty 750ml
Provence Blend, *Cotes de Provence France* 65€

"Whispering Angel", Château d' Esclans 750ml
Cinsault, Grenache, Mourverde, Rolle, Syrah,
Cotes de Provence France 77€

"281", Chateau Minuty 750ml / 1500ml
Provence Blend, *Cotes de Provence France* 185€ / 380€

Red Wines / Greek Vineyards

"Historia", Avantis Estate 750ml
Grenache Rouge, Syrah, Mavrokoundoura *Euboea Greece* 38€

"Agios Chronos", Avantis Estate 750ml
Syrah, Viogner, *Euboea Greece* 62€

"Pinot Noir", Alpha Estate 750ml
Pinot Noir , *Florina North Greece* 61€

"F-Eu Merlot" Nico Lazaridi 750ml
Merlot *Drama North Greece* 38€

"Spondee", Semeli Estate 750ml
Syrah, Merlot, Cabernet Sauvignon, *Nemea Peloponnese* 50€

"Magical Mountain", Nico Lazaridi 750ml
Cabernet Sauvignon, Cabernet Franc, *Drama North Greece* 98€

"Nemea Reserve ", Semeli Estate 750ml
Agiorgitiko, *Nemea Peloponnese* 37€

Red Wines / World Vineyards

"Big Game", Nordic Sea Winery 750ml
Malbec, *Mendoza Argentina* 37€

"Chianti Classico DOCG Bio", Querciabella Winery 750ml
Sangiovese , *Tuscan Italy* 82€

"Bourgogne", Jojeph Droulin 750ml
Pinot Noir, *Bourgogne France* 69€

"Chateauneuf du Pape", Chateau de Beaucastel 750ml
Cinsault, Counoise, Grenache, Mourvedre, Syrah, *Rhone France* 295€

Wines by The Glass / 150ml

White

"Historia", Avantis Estate
Viogner, Assyrtiko, *Euboea Central Greece* 12€

"Nissos Mykonos", Argyriou Winery
Sauvignon Blanc, Assyrtiko, *Parnassos, Central Greece* 12€

Rose

"Dune", Chatzigeorgiou Estate
Syrah, Assyrtiko, *Pangaion Hills North Greece* 12€

"M", Chateau Minuty 750ml
Provence Blend, *Cotes de Provence France* 15€

Red

"Historia", Avantis Estate

Grenache Rouge, Syrah, Mavrokoundoura, *Euboea Greece* 12€

"Big Game", Nordic Sea Winery

Malbec, *Mendoza Argentina* 12€

Dessert Wines by The Glass / 50ml

"Vinsanto First Release", Argirou Estate

Aidani, Athiri, Assyrtiko, *Santorini Island Cyclades* 12€

"Sole", Biblia Chora Estate

Semilion, *Pangaion Hills North Greece* 12€

Sparkling Wines

"Bottega Gold" 750ml
Glera, *Treviso Veneti Italy* 60€

"Bottega Rose Gold" 750ml
Pinot Noir, *Treviso Veneti Italy* 60€

Prosecco Brut DOCG, MATIU 10€ / 750ml
Conegliano, *Italy* 50€

Moscato D 'Asti, Gancia 10€ / 750ml
Moscato, *Italy* 50€

Champagnes

Non-Vintage Brut

Moet & Chandon 20€ / 750ml 200€ / 1,500ml 550€
Brut Imperial, Chardonnay, Pinot Meunier, Pinot Noir

Moet & Chandon Ice Imperial 750ml 260€ / 1,500ml 600€
Chardonnay, Pinot Meunier, Pinot Noir

Non-Vintage Rose

Moet & Chandon Rose Imperial 750ml 260€ / 1,500ml 600€
Chardonnay, Pinot Meunier, Pinot Noir

Vintage Brut

Dom Perignon Brut 750ml 650€ / 1,500ml 1500€
Chardonnay, Pinot Noir

Louis Roederer "Cristal" 750ml 800€ / 1500ml 2100€
Chardonnay, Pinot Noir

Vintage Rose

Dom Perignon Rose 750ml 980€ / 1500 ml 3000€
Chardonnay, Pinot Noir

Louis Roederer "Cristal" Rose 750ml 1250€ / 1500ml 3200€
Chardonnay, Pinot Noir