

selini

WINE LIST

## WHITE

### KEFALONIA

#### Lefkós by F Zeen **4/14**

*House White from Tsaoussi and Sauvignon Blanc. Fresh, light and aromatic*

#### Gentilini Notes White **6/24**

*An exotic blend of Sauvignon Blanc and Tsaoussi*

#### Gentilini Wild Paths **40**

*A wild fermented single vineyard Robola of Kefalonia with a touch of oak*

### GREECE

#### Salto Skouras **32**

*Peloponnese. A one of a kind wild fermented Mavrofilero*

#### Thea Mantinia Semeli **34**

*Peloponnese. Complex and aromatic Moschofilero*

#### Malagousia Gerovasileiou **38**

*Macedonia. Complex and fruity white with crisp acidity*

#### Chardonnay Gerovasileiou **42**

*Macedonia. A full-bodied barrel fermented Chardonnay*

#### Alpha Estate Sauvignon blanc **42**

*Florina. Tropical and complex Sauvignon from a cool climate region*

#### Aa Sigalas 2017 **52**

*Santorini. A lemony and crisp Athiri and Assyrtiko*

#### Vassaltis Assyrtiko **54**

*Santorini. A terroir driven Assyrtiko. Pure, clean and crisp*

### ROSÉ

### KEFALONIA

#### Elafrí by F Zeen **5/16**

*House White from Syrah and Mavrodaphne. Fresh, light and aromatic*

#### Gentilini Notes Rosé **7/26**

*Kefalonia. An aromatic Moschofilero and Mavrodaphne Rose*

### GREECE

#### Gaia 14-18h 2016 **32**

*Peloponnese. Cherries, and strawberries in your glass from Agiorgitiko*

#### Apla Oenops Rosé **36**

*Drama. A great food rose from Xinomavro*

#### Alpha Estate Rose **42**

*Florina. A complex and lovely rosé from Syrah*

#### Idylle d'Achinos 2017 **54**

*Northern Greece. A blend of Grenache, Syrah & Agiorgitiko*

## **RED**

### **KEFALONIA**

**Erithrós by F Zeen 6/20**

*House Red made from Agiorgitiko and Mavrodaphne.  
Fresh, light & aromatic*

**Gentilini Notes Red 8/38**

*A light, aromatic and juicy red from Agiorgitiko,  
Syrah and Mavrodaphne*

**Orgion Sklavos 2015 44**

*A full bodied dry Mavrodaphne aged for 12 months in  
French oak barrels*

**Gentilini Syrah 48**

*A New era Syrah, rich, aromatic red with velvety tannins*

**Gentilini Eclipse 60**

*An excellent expression of dry Mavrodaphne matured  
for 12 months in oak*

### **GREECE**

**Mavrotragano Sigalas 36**

*Santorini. A rare and full-bodied varietal from a volcanic terroir*

**Xinomavro Earth & Sky Thymiopoulos 48**

*Naoussa. An exciting and modern Xinomavro*

**Megas Oenos Skouras 50**

*Peloponnese. A good old classic blend of Cabernet  
Sauvignon and Agiorgitiko*

**Alpha Estate XMS 56**

*Florina. Premium blend of Xinomavro-Syrah and Merlot*

**Fleva Syrah Skouras 58**

*Peloponnese. A full-bodied Syrah matured in 100% American Oak*

**Cyrus one 68**

*Northern Greece. A typical Bordeaux blend*

**Gaia Estate Nemea 2014 90**

*Peloponnese. Super Premium Agiorgitiko from old vines*

### **DESSERT WINE**

**Muscat of Limnos 2015 5**

*Lemnos. An aromatic Muscat of Alexandria*

**Sweet of the sun Sklavos 6**

*Kefalonia. Sun dried and natural sweet Muscat of Kefalonia*

**Vinsanto Sigalas 2009 14**

*Santorini. The Wine of Santorini, of the God Santo*

## **PROSECCO & SPARKLING WINE**

### **Glass of Prosecco 6**

#### **Anselmi Ca'stella 32**

*A superb sparkling wine with lively bubbles. It has refreshing hints of citrus and is perfect to be enjoyed with white meats, salads or as an aperitif*

#### **Sacchetto Prosecco Brut 38**

*A manicured Italian sparkling Prosecco. Characterized by beautiful floral aromas. The perfect accompaniment for light cheeses and various mezze platters*

#### **Prosecco di Conegliano Matiu Barut 2016 42**

*Brilliant pale hue with fine bubbles. Inviting fruit notes of pear and apple. Light, clean palate*

#### **D'Asti Moscato, I Vignaioli di Santo Stefano 2017 60**

*Subtle fruit and floral flavors, beautiful acidity, refreshing bubbles and low alcohol make it an excellent choice for any time of the day*

## **CHAMPAGNE**

#### **Veuve Clicquot Yellow Label 120**

*Aromas of peach, plum, pear and vanilla*

#### **Ayala Majeur Brut 145**

*Pinot Noir and Chardonnay from the best grand-and premier crus bring vinosity and delicacy together in a harmoniously balanced blend. The Pinot Meunier adds a charming touch of fruitiness and liveliness*

#### **Moët & Chandon Ice Impérial 170**

*Specifically created to be enjoyed over ice. Distinguished by its bright fruitiness, its seductive palate and elegant maturity*

#### **Bollinger Special Cuvée Brut 180**

*Special Cuvée is the result of the delicate blending between harvest grapes and reserve wines, which have been aged in magnums for five to fifteen years. A subtle combination of structure, length and vivacity, with bubbles like velvet; pear, brioche and spicy aromas, notes of fresh walnut*

#### **Louis Roederer Brut Vintage 2009 200**

*Champagne gold in colour with energetic and dazzling effervescence. A complex and delicate bouquet with aromas of red and orchard fruits and a nutty smokiness. Velvety, creamy and elegant on the palate with a mineral freshness and vertical structure very typical of Pinot Noirs from Verzenay. A deep, robust and complex juice whose sun-drenched richness is counterbalanced by the salty freshness of the terroir*

#### **Dom Ruinart Blanc de Blanc 2004 610**

*The grape is mainly harvested from the Côte des Blancs and Montagne de Reims terroirs. At first the nose reveals the sweet, gentle notes of chestnut, coconut and fresh bread. This biscuity side to the wine very quickly gives way to the aromas of flowers (iris, lily-of-the valley and the flowers of Seville orange trees) and citrus fruits (bergamot and citron). Just beneath the surface several mineral and iodised saline notes make an appearance*

## **ROSÉ**

### **Champagne Pierre Gimonnet & Fils Rosé de Blancs 140**

*Made with Chardonnay and a small addition of Pinot Noir from the best villages in Champagne, the Rosé de Blancs is a delightful rosé champagne. Its aromatic intensity and creamy texture in the mouth contribute to an irresistible character*

### **Moët & Chandon Ice Rosé Impérial 190**

*Specifically created to be enjoyed on ice, boasting a vivid pink color with golden highlights. Its fruity bouquet has scents of fragrant red berries and cherries with nuances of juicy summer fruits (fig, nectarine). There is a harmonious balance of freshness and fruitiness, and a bittersweet finish with a note of pink grapefruit*

### **Veuve Clicquot Vintage Reserve Rosé 2008 210**

*Five per cent of the wines were produced and aged in wooden casks from forests in Central France, in Allier and Vosges to increase the complexity and aromatic richness. Its minerality reveals generous red fruit aromas from the Pinot Noir (Morello cherry) combined with notes of slightly candied citrus fruit from the Chardonnay. Hints of sweet pastries point to the wine's long and slow maturation on lees*