

Sunset Ritual

AXINOS



by
ROCABELLA
SANTORINI

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SANTORINI

“BASIC SANTORINI”

FOOD & WINE PAIRING (4 WINES)

Santorini – Estate Argyros (Assyrtiko)

- Fillet of fish (salmon, sea bass or eel sashimi or nigiri style)
- OR

- Canapés with anchovies, Santorinian capers and olive oil

EAN – Domaine Sigalas (Mavrotragano)

- Bruschetta with Santorinian cherry tomatoes, rocket, olive oil and black pepper

Xenoloo Red – Gavalas Wines (Mavrotragano, Voudomato, Athiri)

- Bites of roasted red meat from local producers

Vinsanto – Gavalas Wines (Assyrtiko, Athiri, Aidani)

- Dark chocolate with nuts and dried fruit
- OR
- Traditional ‘kopania’ with a modern twist

€56 per person

“EXTENSIVE SANTORINI”

FOOD & WINE PAIRING (6 WINES)

Santorini – Estate Argyros (Assyrtiko)

- Fillet of fish (salmon, sea bass or eel sashimi or nigiri style)
- OR
- Canapés with anchovies, Santorinian capers and olive oil

Santorini French Oak Barrel Fermented - Estate Argyros (Assyrtiko)

- Rusks from Santorini with Santorinian fava
- OR
- Chicken bites with honey sauce

Nychteri - Domaine Sigalas (Assyrtiko)

- Aged cheese from the Cyclades

EAN – Domaine Sigalas (Mavrotragano)

- Bruschetta with Santorinian cherry tomatoes, rocket, olive oil and black pepper

Xenoloo Red – Gavalas Wines (Mavrotragano, Voudomato, Athiri)

- Bites of roasted red meat from local producers

Vinsanto – Gavalas Wines (Assyrtiko, Athiri, Aidani)

- Dark chocolate with nuts and dried fruit
- OR
- Traditional ‘kopania’ with a modern twist

€84 per person

“SANTORINI VS THE WORLD”

FOOD & WINE PAIRING (6 WINES)

Volcanic Soils Whites

- Aidani, Hatzidakis Wine, PGI Cyclades, Santorini (Aidani)
- &
- Lac ma Christi, Feudi Di San Gregorio, Vesuvio DOC, Italy (Coda di Volpe, Falanghina)
- Santorini rusk with basil pesto spread

Fragrant Rosé

- EAN, Domaine Sigalas, PGI Cyclades, Santorini (Mavrotragano)
- &
- Chateau de Pibaron, AOC Bandol, Provence, France (Mourvedre, Cinsault)
- Salad with pomegranate, rocket and black pepper

Rich Reds

- Mavrotragano, Domaine Sigalas, P.G.I. Cyclades, Santorini (Mavrotragano)
- &
- Chateaufeuf du Pape, Domaine du Vieux Lazaret, AOC
- Chateaufeuf du Pape, France (Cinsault, Grenache, Mourvedre, Syrah)
- Bites of roasted red meat from local producers

€125 per person

Please be so kind as to inform the waiter of any allergy which you may have.

A municipal tax of 0.5% is included in the Net Value.

The consumer is not obliged to pay if the notice of payment has not been received (receipt - invoice). Tips are not included.

Registered Manager: Georgios N. Kalfopoulos