

PLATTERS

Since ancient times, wine has been intertwined with the evolution of life itself—a divine gift to humanity, offering both redemption and ecstasy in its taste.

The god Dionysus still dances with his maenads when the Sun gives way to the Moon. If you listen closely on full moon nights, you may hear strange melodies bathing the night in that silver glow of ecstasy and fulfillment.

We have explored and curated the rich bounty of Zakynthian land and the Ionian Sea—the seven islands that bridge the East and the West. Here, at the world's crossroads, at the navel of the Earth, vineyards still flourish, exuding aromas of blossoms and pollen, raisins and figs, hibiscus and thyme.

Simply close your eyes and let your senses guide you.

Cheers!

NOYA wine and dine

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| «The Waltz of Lost Dreams» – Manos Hadjidakis | 20.00 € |
| Zakynthian Ladograviera cheese
Crunchy black grapes
Hazelnut cream with honey
Caramelized almonds | |
| «El Greco» (Domenikos Theotokopoulos) | 22.00 € |
| Grilled figs
Bottarga (Greek caviar)
Oregano rolls | |
| «Odysseus Elytis – Axion Esti» | 25.00 € |
| Charcuterie platter with ham, prosciutto,
smoked turkey, smoked sausage,
Zakynthian pretza cheese, Cretan graviera,
and cheese rolls | |
| «Giorgos Seferis – Our Own Sun» | 28.00 € |
| Rustic bruschetta with tomato, cheese cream,
cucumber slices, smoked salmon, and lettuce | |
| «Maria Callas» | 28.00 € |
| Selection of six fruits
Accompanied by yogurt dips, honey, hazelnuts,
and cashews | |
| «Yannis Tsarouchis – Sailor» | 28.00 € |
| Grilled halloumi,
Orange marmalade,
Crunchy sour cherry crumble | |

With the order of each platter, enjoy 10% off one bottle of wine selected to accompany it, served during the same dining experience. Offer applies per platter, for in-house dining only.

**All of our dishes are made with fresh,
high-quality ingredients and
are seasoned with extra virgin olive oil.**

In case you have an allergy to an ingredient or product
please contact us for more information.

Please ask your waiter for GLUTEN FREE choices.

The prices include all legal charges.

Person in charge of market inspection: Michael Margaris

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ALL DAY BAR | RESTAURANT