

# PAIRING TWO

\$150



## Wine Pairing

### Dougos

Sauvignon Blanc  
Dougos Winery

### Octapodi

Sushi Quality Grilled  
Mediterranean Octopus, Fennel,  
Spring Onions, Red Wine  
Vinaigrette

### Melissanthi

Athiri • Assyrtiko  
Domaine Porto Carras

### Seafood Mousaka

Finely chopped seafood & fresh  
catch fish fillet, layers of zucchini,  
eggplant & yellow squash seared  
in evoo, feta béchamel sauce

### Techni Malagousia

Malagousia  
Wine Art Estate

### Garides Kataifi

48 Hours Braised Tiger Shrimp,  
Wrapped In Kataifi Phyllo Dough,  
Served With Our Signature Yogurt  
Parsley Sauce

### Nemea

Agiorgitiko  
Lantides

### Gourounopoulo

Slow Roasted Whole Piglet,  
Ammos Oregano Fries

### Laura Nera

Mavrodafni Dry  
Acheon Winery

### Garides Santorini

Tiger Shrimp, Fresh Tomato Broth  
Infused With Feta Cheese &  
Seasonal Herbs