



AMPHORA
RESTAURANT



THE BIRTH OF CRETAN WINE

The history of the vineyard can be traced back to the furthest reaches of time. Seeds of wild vines have even been found in caves inhabited by prehistoric nomadic tribes. Before the ice age, the vine flourished in the polar zone. Glaciers, however, limited its spreading and pushed various species of wild vines towards warmer zones, such as central and eastern Asia, central and southern Europe, but also the greater area of south Caucasus. That is the birthplace of *Vitis vinifera*, the wine-bearing vine, several varieties of which are almost exclusively being cultivated today.

The art of viticulture is said to have started with the agricultural revolution around 5,000 BC. The Arians (ancestors of Indians living in the area of Caucasus-Caspian Sea), the ancient Persians, the Semitic people and the Assyrians are considered to be among the first known vine growers. Starting prior to 4000 BC: Ancient Egyptians even used mechanical presses, while amphorae of the New Dynasty (1600 - 1100 BC) have also been discovered, indication origin, harvest and wine-maker.

The Semitic people of the eastern Mediterranean got acquainted with wine early on, judging from the numerous accounts found in the Old Testament. The significance of wine in social life was so great; one has only to consider that Jesus Christ performed his first miracle at Cana in Galilee, turning water into wine so that the wedding He was invited to, could continue.

Greeks developed winery to a great extent, almost establishing a monopoly in the market for centuries. They acquired knowledge of wine probably when they first settled at their current land. It is not certain whom they learned the art of winery from, but, according to one of the most prevalent theories, they learned it from the eastern people (Phoenicians or Egyptians), with whom the Greeks, especially the Minoans, had developed commercial relations.

WE CREATE... EXPERIENCES



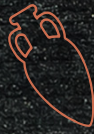
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AMPHORA WINE MENU

We are pleased to introduce you to local Cretan producers expressing quality, integrity and sustainability. Quality wines that “speak” of a particular place or patch of soil. Wine never lies!

WINE THROUGH TIME

WINE TIMELINE



5000 BC : Agricultural revolution. The art of winemaking starts to spread around the world.



4000 BC : Systematic vine cultivation starts in Crete.



3000 BC : Minoans, with their ships, make wine popular in Egypt.



1600 BC : A wine press was built in Vathipetro, the oldest one ever discovered worldwide.



500 BC : The first set of rules on vine-growing is included in the Law Code of Gortyn, the oldest legal text in Europe.



67 BC - 395 AD : Cretan wine conquers the Roman Empire.



415 : Cretan winemaking and exports (up to 60,000 barrels per year) flourish under the Venetian rule.



1204 : Crete, making good use of the Venetian commercial networks, conquers European wine markets.



1669 : Crete is conquered by the Ottomans. Over the next two centuries, wine production and export decreased.



Late 19th century : Crete is liberated from the Ottomans. Wine-production is reborn.



1913 : Crete is annexed to the Greek State. Greece's tumultuous history over the next decades has a negative impact on wine, but Cretan winemaking manages to survive.



Today : Cretan wine is on the rise. Its indigenous wine grapes and flavours satisfy consumers from all over the world.

OUR OWN HAND-SELECTED WINE BY GLASS FROM CRETE



WHITE

GLASS

Karma Vidiano	€ 5.90
Cretan House wine	€ 6.50
Sera Silva: Sauvignon Blanc (Daskalaki)	€ 6.90
A-Muse: Malagouzia (Muses Estate)	€ 6.90

ROSE

GLASS

Cretan House wine	€ 6.50
Psithiros Silva: Kotsifali - Grenache (Daskalaki)	€ 6.90
Dithyramvos: Liatiko (Louloudis Winery)	€ 6.90

RED

GLASS

Karma Kotsifali-Liatiko	€ 5.90
Cretan House wine	€ 6.50
Sera Silva: Cabernet Sauvignon (Daskalaki)	€ 6.90

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VAT INCLUDED

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INDIGENOUS VARIETIES OF CRETE

Vidiano				Kotsifali
Vilana				Mandilari
Dafni				Liatiko
Thrapsathiri				Romeiko
Muscat of Spina				
Malvazia di Candia				





-  4,200 hectares of wine vineyards
-  46,200 tons of wine grapes
-  300,000 hectoliters of wine

CLIMATE

-  Warm Mediterranean
-  North Breeze
-  Annual Rainfalls from 250mm to 900 mm

ALTITUDE

-  From 0 to 1000m
-  gravel schist, rocky

SOIL

-  Limestone
- Slate
- Calcium clay
- Red soils

WINE HISTORY

-  4,000 years wine history
- 1600-1550 BC Ancient Grape Press

WINE LIST



WHITE WINE

KARMA VIDIANO

Vidiano
Silva Daskalaki
Dry - 13%
Greece, Crete
Peach, Apricot, Pomegranate
Seafood, Pasta, Charcoal Grilled Fish

0.2L

CARAFE

BOTTLE

€ 6.00

€ 13.50

€ 19.90

CANTI CHARDONNAY

Chardonnay
Canti
Dry - 11.5%
Italy, Piemonte
Pear, Honey, Almond
Fish, Cold Cuts, Fresh Cheeses

€ 20.50

BICICLETA RESERVA

Sauvignon Blanc
Cono Sur
Dry - 12%
Chile, Colchagua
Cherry, Raspberry, Strawberry
Strong Cheese, Hearty Stew, Roast Beef

SOAVE CLASSICO

Garganega - Chardonnay
Zenato
Dry - 12.5%
Italy, Veneto
Peach, Honeydew, Citrus Zest
Fish, Carpaccio, Salami

€ 28.00

MONOPOLE SIGLO XXI

Verdejo
Compañía Vinícola del Norte de España
Dry - 13%
Spain, Rueda
Citrus, Tropical Fruits, Fennel
White Meats, Seafood, Appetizers

€ 30.00

A-MUSE

Malagouzia
Muses Estate
Dry - 12.50%
Greece, Sterea Ellada
Exotic Fruits, White Flowers
Baked Chicken, White Chees, Seafood

€ 33.00

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WINE LIST

WHITE WINE

0.2L CARAFE BOTTLE

SERA SILVA

€ 36.00

Plyto - Sauvignon Blanc
Silva Daskalaki
Dry - 13%
Greece, Crete
Fresh Fruits, Spices, Cumin
Salads, Seafood, White Meat with White Sauce

CATENA CHARDONNAY

€ 38.00

Chardonnay
Bodega Catena Zapata
Dry - 13,50%
Argentina, Mendoza
Pear, Peach, Honey
Herb Risotto, Rich Seafood, Pultry

PINOT GRIS RESERVE

€ 40.00

Pinot Gris
Gustave Lorentz
Dry - 14%
France, Alsace
Fresh Pear, Citrus Blossom, Melon Rind
Mushrooms, Game, Semi - Soft Cheese

RIESLING TROCKEN

€ 47.00

Riesling
Weingut Donnhoff
Dry - 11,50%
Germany, Nahe
Stone Fruits, Green Apple, Herbal Notes
Seafood, Asian Food, Light Appetizers

ROSÉ WINE

0.2L CARAFE BOTTLE

CANTI ROSATO

€ 6.00 € 13.50 € 19.90

Merlot
Canti
Dry - 11.5%
Italy, Piemonte
Sweet Almond, Strawberry
Light Seafood, Pork Dishes,
Chocolate Desserts

TORRESELLA PINOT GRIGIO ROSATO

€ 25.00

Pinot Grigio
Dry - 12%
Italy, Veneto
Citrus, Grapefruit, Lemon
Lean fish, Appetizers, Cured Meat

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WINE LIST



	0.2L	CARAFE	BOTTLE
ROSÉ WINE			
PSITHIROS			€ 29.00
Kotsifali Silva Daskalaki Dry - 13% Greece, Crete Grapes, Exotic Fruits, Cherries Cheese, Appetizers, White Meat			
THEOPETRA ROSE			€ 31.00
Limniona - Syrah Ktima Theopetra Dry - 13% Greece, Meteora Blackcurrant Jam, Caramel, Vanilla Tomato Sauce, Red Meat, Desserts			
RED WINE	0.2L	CARAFE	BOTTLE
KARMA RED	€ 6.00	€ 13.50	€ 19.90
Kotsifali - Liatiko Silva Daskalaki Dry - 14% Greece, Crete Red Fruits, Sweet Tobacco, Smoke Grilled Meats, Cold Cuts, Smoked Cheese			
CHÂTEAU DES TROIS TOURS			€ 27.00
Cabernet Sauvignon, Merlot, Cabernet Franc Château Rayas' Dry - 13% France, Bordeaux Cherry, Caramelised Blackcurrant Cheese, Cold Cuts, Lamb Chops			
CHIANTI RICASOLI			€ 33.00
Sangiovese Barone Ricasoli Dry - 13.5% Italy, Tuscany Vanilla, Rosemary, Sour Cherry Pizza, Pasta, Tomato Sauce			
VIÑA REAL CRIANZA			€ 33.00
Tempranillo Viña Real Dry - 13.5% Spain, Rioja Tobacco, Cinamon, Ripe Cherry Spicy Chicken, Grilled Dark Meat, Rich Vegetarian Dishes			

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RED WINE	0.2L	CARAFE	BOTTLE
PSITHIROS RED Liatiko - Merlot Silva Daskalaki Dry - 13.5% Greece, Crete Cherry, Plum, Caramel Grilled Meat, Beef, Strong Cheese			€ 34.00
CHIANTI RICASOLI Sangiovese Barone Ricasoli Dry - 13.5% Italy, Tuscany Vanilla, Rosemary, Sour Cherry Pizza, Pasta, Tomato Sauce			€ 33.00
THE FOOTBOLT Shiraz D' Arenberg Dry - 14.5% Australia, South Australia Black Pepper, Licorice, Berries Beef Stew, BBQ Ribs, Grilled Mushrooms			€ 39.00
SERA SILVA RED Cabernet Sauvignon - Mantilari Silva Daskalaki Dry - 14% Greece, Crete Red Fruits, Vanilla, Spices Red Meat, Grilled Fillet, Cheese			€ 41.00
CATENA MALBEC Malbec Bodega Catena Zapata Dry - 13% Argentina, Mendoza Blueberry, Chocolate, Plum, Tobacco Dark Meat, Roasted Pork, Roast Beef			€ 45.00
CHÂTEAU CAPBERN Cabernet Sauvignon-Merlot Calon-Segur Dry - 13.5% France, Bordeaux Morello Cherries, Unsmoked Cigars, Sautéed Herbs Veal, Pork, Game			€ 69.00

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WINE LIST



DESSERT WINE

THE SWEET MUSE

€ 26.00

Muscat
Ktima Mouson
Protected Geographical Indication Thiva
Dessert Wine
15% Alcohol

OPSIMOS TRYGOS

€ 29.00

Muscat of Rio
Ktima Papargyriou
Protected Geographical Indication Corinth
Dessert Wine
12% Alcohol

SPARKLING

CHAMPAGNE

Dom Perignon 1998 (750ml) € 900.00

PROSECCO

Gold Prosecco (200ml) € 8.00

Gold Prosecco (750ml) € 36.00

ROSÉ

Moet & Chandon, Brut Rose (750ml) € 100.00

Laurent Perrier (750ml) € 200.00

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SPIRITS & LIQUEURS

ALL SPIRITS & LIQUEURS SERVED IN 50ML (5CL)
UNLESS OTHERWISE STATED



LOCAL SPIRITS

Ouzo glass	€ 5.50
Raki (Cretan) 200 ml	€ 5.50

WHISKEY

Bells	€ 9.50
Famous Grouse	€ 9.50
Dewar's	€ 9.50
Johnnie Walker	€ 9.50
Johnnie Walker Black Label	€ 13.00
Mc Allan 12 Y.O.	€ 18.00

BOURBON

Jack Daniels	€ 12.50
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TEQUILA

Cuervo Blanco	€ 9.50
Cuervo Especial Yellow	€ 10.50
Don Julio Blanco	€ 14.00
Don Julio Reposado	€ 14.00

RUM

Havana Club Anejo Reserva	€ 11.50
Bacardi	€ 11.50
Malibu	€ 10.50

GIN

Gordons	€ 9.50
Gordons Premium Pink	€ 9.50
Finsburry	€ 12.50
Hendricks	€ 13.50
Bombay	€ 13.50
Tanqueray gin	€ 13.50
Mataroa gin	€ 13.50

VERMOUTH

Cinzano extra dry	€ 9.50
Martini Rosso	€ 9.50
Martini Dry	€ 9.50

VODKA

Smirnoff Red	€ 9.50
Ursus natural	€ 9.50
Absolut	€ 9.50
Stolichnaya	€ 10.50
Grey Goose	€ 13.00
Belvedere	€ 13.00

BRANDY

Metaxa 5 Star	€ 9.50
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LIQUOR

Drambuie	€ 9.50
Baileys Cream	€ 9.50
Cointreau	€ 9.50
Grand Marnier	€ 9.50
Tia Maria	€ 9.50
Aperol Aperitivo	€ 9.50
Southern Comfort	€ 9.50
Amaretto di Saronno	€ 9.50
Limoncello	€ 9.50
Sambuca Ramazzotti	€ 9.50
Kahlua	€ 9.50
Cretan Mastiha	€ 9.50

BITTER DIGESTIF

Campari	€ 8.50
Jagermeister	€ 9.50

BEER AND STOUT

Draft beer 300ml	€ 3.50
Draft beer 500ml	€ 4.50
Mythos 330ml	€ 4.50
Alpha 330ml	€ 4.50
Fix 330ml	€ 4.50
Fix Alcohol Free 330ml	€ 4.50
Heineken 330ml	€ 4.50
Amstel Dark 330ml	€ 4.50
Corona Extra 330 ml	€ 5.50

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DRINKS LIST



SOFT DRINKS

Coca Cola 250ml	€ 3.50
Coca Cola Zero 250ml	€ 3.50
Orange Fanta 250 ml	€ 3.50
Orange Fanta Blue 250 ml	€ 3.50
Lemon Fanta 250 ml	€ 3.50
Sprite 250 ml	€ 3.50
Schweppes Tonic 250 ml	€ 3.90
Schweppes Soda 250 ml	€ 3.90
Lipton Lemon Ice Tea 500 ml	€ 3.90
Lipton Peach Ice Tea 500 ml	€ 3.90
Ginger Beer	€ 4.50
Pink Grapefruit	€ 4.50
Red Bull	€ 5.50

WATERS

Samaria:	
Cretan Mineral Water 1 lt	€ 3.50
Cretan Sparkling Mineral Water 330ml	€ 3.90
Cretan Sparkling Mineral Water 700ml	€ 4.50

NATURAL JUICE

Fruit cocktail	€ 5.50
Freshly squeezed orange juice	€ 5.50

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