

# Wine O'Clock Delicatessen

## **Small Plates & Bites**

### **Cretan Carob Crisps with Feneos Fava & Caramelized Onions**

Crunchy carob bites topped with creamy Feneos yellow split peas and caramelized onions.

**€5.50**

### **Smoked Cream Bites with Chorizo from Evros**

Silky smoked cream paired with spicy artisanal chorizo from Northern Greece.

**€6.50**

### **Fig & Blue Cheese Bites with Forest fruit preserves.**

Sweet, savory, and purely delicious.

**€7.00**

### **Smoked Trout & Galeni**

Rustic cracker topped with smoked trout from Louros River, fresh Galeni cheese from Crete, tangy lemon cream, and sweet boukovo.

**€7.00**

### **Traditional Sfakiani Pie**

Homemade Sfakiani pie filled with Cretan mizithra cheese and honey. Simple, authentic, and utterly addictive.

**€7.00**

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## **Bruschettas (2pcs/4pcs)**

### **Greek Style**

Olive tapenade, tomato, cucumber, Manouri cheese from Larissa, and fragrant oregano.

**€4.50/€8.50**

### **Best Seller**

Truffle & porcini mushroom pâté, topped with flame-seared goat cheese.

**€5.00/€9.50**

### **"Tschapiniki" (Playful)**

Handmade smoked eggplant spread with bold smoked cheese and a rustic flair.

**€4.50/€8.50**

### **Smoky Velvet**

Smoked pastrami bruschetta, BBQ sauce, arugula & citrus attitude.

**€5.00/€9.50**

### **Rosso & Verde**

Aromatic bruschetta with basil pesto, fresh tomato, mozzarella, and Evian prosciutto.

**€5.50/€10.00**

## **Sharing Platters**

### **Fine Greek Cheese & Charcuterie Platter for Two**

A refined selection of four premium Greek cheeses and cured meats, served with artisanal breads, fresh or dried fruits, nuts, and a house-made chutney.

**€21.00**

### **Fine Greek Cheese & Charcuterie Platter for Four**

Expanded selection of five artisanal cheeses and cold cuts with thoughtful accompaniments — perfect for sharing.

**€40.00**

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## **Salads**

### **Greens & Chicken Salad with Graviera Shavings & Mustard-Honey**

#### **Vinaigrette**

A colorful mix of lettuces, marinated chicken, sun-dried tomatoes, croutons, and Crete graviera, finished with a mustard-honey vinaigrette.

**€10.00**

### **Smoked Trout & Galeni with Lemon Cream & Capers**

Fresh greens topped with smoked trout, soft Galeni cheese from Crete, zesty lemon cream, and capers.

**€12.00**

### **Wine O'Clock**

Carob rusks with fresh tomato, basil pesto, and mozzarella.

**€11.00**

## **Main Course**

Selected pork chop naturally smoked over beechwood, full-bodied with intense smoky aroma.

**€13.00**

## **Desserts**

### **Our Signature Chocolates**

A sweet bite to end your tasting journey.

**€7.00**

### **Samos Nectar & Kaimaki**

Kaimaki cream, dried stone fruits, almond flakes, and Samos dessert wine.

**€8.00**