

Wine O'Clock Artisan Deli



Small Plates & Bites

- **Smoked Cream Bites with Chorizo from Evros**
Silky smoked cream paired with spicy artisanal chorizo from Northern Greece.
€5.50
- **Cretan Carob Crisps with Feneos Fava & Caramelized Onions**
Crunchy carob bites topped with creamy Feneos yellow split peas and house-made caramelized onions.
€5.50
- **Refreshing Pear Bites with Blue Cheese Cream & Forest Fruit Preserve**
Fresh pear filled with bold blue cheese mousse and a sweet touch of forest fruit spoon sweet.
€7.00
- **Multigrain Trout Cracker with Galeni Cream, Lemon Curd & Capers**
Rustic cracker topped with smoked trout from Louros River, fresh Galeni cheese from Crete, tangy lemon cream and capers.
€7.00
- **Traditional Fennel Pie (Marathopita)**
Homemade pie with hand-rolled phyllo, filled with aromatic wild fennel and local herbs.
€7.00
- **Stuffed Mushroom Basket with Cheese Cream & Truffle Oil**
Oven-roasted mushrooms filled with a creamy cheese blend and finished with a hint of truffle oil.
€7.50

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Bruschettas (2pcs / 4pcs)

- **Greek Style**
Olive tapenade, tomato, cucumber, Manouri cheese from Larissa, and fragrant oregano.
€4.50 / €8.00
- **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.
€5.00 / €8.00

Salads

- **Feneos Fava with Caramelized Onions**
Creamy yellow split pea purée with a touch of sweetness from slow-cooked caramelized onions.
€7.00
- **Greens & Chicken Salad with Graviera Shavings & Mustard-Honey Vinaigrette**
A colorful mix of lettuces, marinated chicken, cherry tomatoes, croutons and Paros graviera, finished with a mustard-honey vinaigrette.
€9.00
- **Chilled Pasta Salad with Tuna & Yogurt Dressing**
Light and refreshing pasta with tuna in extra virgin olive oil, colorful peppers and a yogurt-based dressing.
€8.50
- **Smoked Trout & Galeni Salad 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" Salad**
A vibrant medley of heirloom tomatoes, Syros xynotyri cheese, carob rusks, Halkidiki olives, and capers, delicately finished with extra virgin olive oil.
€10.00

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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



Main Course

- **Smoked Pork Chop “Contra” with Beechwood**
Selected pork chop naturally smoked over beechwood, full-bodied with intense smoky aroma.
€13.00



Desserts

- **Our Signature Chocolates**
Handcrafted chocolate creations — a sweet bite to end your tasting journey.
€6.00
- **Vanilla Ice Cream with Yogurt, Peaches, Apricots, Almond Flakes & Sweet Samos Wine**
Creamy vanilla gelato with Greek yogurt, seasonal fruits, almond flakes and a drizzle of Muscat wine from Samos.
€8.00