

# 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.  
**€6.50**
  - **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**
  - **Fig & Blue Cheese Bites with Forest fruit preserves.**  
Sweet, savory, and purely delicious.  
**€6.50**
  - **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**
  - **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**
- **Smoky Velvet**  
Smoked pastrami bruschetta, BBQ sauce, arugula & citrus attitude  
**€5.00 / €9.50**

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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 Paros graviera, finished with a mustard-honey vinaigrette.  
**€10.00**
  - **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**
  - **Beet Me Up**  
Seasonal greens with beetroot, fluffy yogurt dressing, balsamic — petimezi and crunchy pomegranate & walnuts. **€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**
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## 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**  
A sweet bite to end your tasting journey.  
**€6.00**
- **Samos Nectar & Kaimaki**  
Kaimaki cream, dried stone fruits, almond flakes and Samos dessert wine.  
**€8.00**