CARNAYO
RESTAURANT

WINE & BAR LIST

PRE - DINNER - DRINKS

		€
CARNAYO'S Gin & Tonic olive oil infused gin, tonik, herbs, cucumber	0,301	11,00
Negroni gin, campari, vermouth	0,101	9,00
Aperol Spritz aperol, prosecco, sparkling water	0,301	12,00
Frozen Aperol homemade orange slushie, aperol	0,151	8,00
Limoncello Spritz limoncello, lemon, prosecco, sparkling water	0,301	10,00
Frozen Limoncello homemade lemon slushie, limoncello	0,151	8,00
Hugo Spritz prosecco, elderflower, sparkling water	0,301	10,00

		€
Paloma tequila, pink lemonade, lime juice	0,301	10,00
Margharita - Strawberry - Mango, tequila, trilpe sec, lemon slushie	0,301	12,00
Frozen orange or lemon slushie with rum or tequila or vodka	0,301	10,00
Frozen Mimosa orange slushie, prosecco	0,301	10,00
Daiquiri Strawberry - Basil strawberries, rum, lime, basil	0,301	12,00
Mohito mint, sugar, lime, rum, lemon slushie	0,301	11,00
Mohito 0% mint, elderflower, lime, lime sorbet	0,301	9,00

WHITE

Assyrtiko - Santowines

Golden colour, huge bouquet of toast, peach, bayleaf, honey, golden apple, spice, resin and purple flowers. The same flows over into the taste buds where Assyrtiko's telltale/saline carries the long finale.

69 €

Retsina from Assyrtiko - Kechris

"Tear of the Pine" is a award winning retsina.Elegant and refined, it offers delicate pine aromas, citrus notes and crisp mineral finish. Perfect with fish, sushi and seafood. The modern expression of traditional Greece.

49 €

Assyrtiko, Semillon - Vivlia Hora

Its fine nose is expressive with aromas of apricot, honey, tropical fruits and citrus. Rich in texture, this stylish aromatic wine is delicately balanced. Matches well with sushi, fish and seafood.

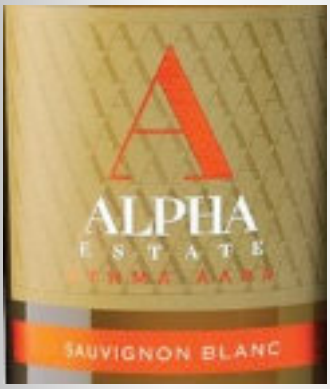
59 €

WHITE

Moshofilero - Nassiakos

Gray hues with golden highlights, indicative of the contact with the acacia barrel. Aromas of roses with notes of bergamot marry beautifully, with touch of concrete acacia giving purity, complexity and a creamy mouthfeel.

39 €



Sauvignon Blanc - Alpha Estate

Brilliantly, light yellow in colour with greenish tints. Strong and lively nose, typical suggesting gooseberry, passion fruit, melon, litchi with a note of honeysuckle. Crispy and well structured, reminding the nose aromas with a hint of lime.

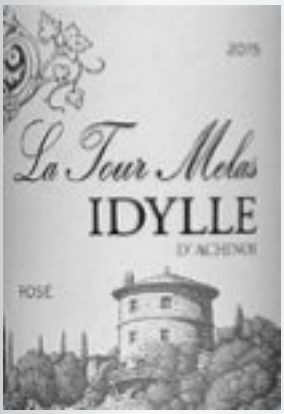
49 €

Malagouzia - Gerovassiliou

Brilliant straw colour with greenish shades and an aroma of matured fruit such as pear, mango and citrus. On the palate the rich flavours of lemon peel enhance the appealing mouthfeel, adding a well-balanced finish.

49 €

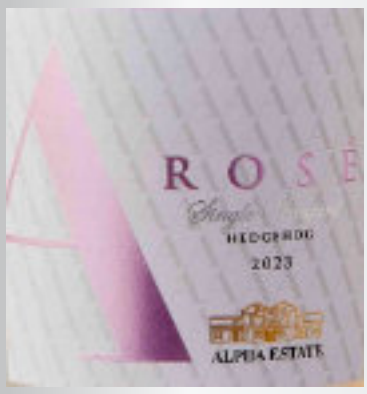
ROSE



Grenache, Syrah, Agiorgitiko - Idylle

Pale, transparent colour, elegant nose of ripe white cherries, raspberries and strawberries. Medium body, crisp acidity and creamy texture. All this create a special aromatic set, very far from what we are used to.

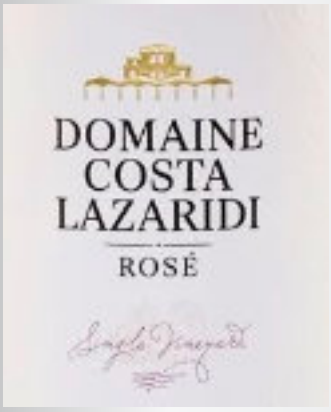
59 €



Xinomavro - Alpha Estate

An impressive bright rose wine that conquers us with its beautiful floral aromatics on the nose, as well as its exuberant fruity character on the palate.

49 €



Merlot – Costa Lazaridis

Light salmon pink highlights.
Vivid, fresh nose that refers mainly to red fruits, lemon aromas and hint of spices.
Strong fruity character, aftertaste with balanced acidity.

49 €

RED

Mavrodaphni – Rouvalis

The indigenous Tsigello (Mavrodaphne) variety truly acheves its potential, dropping its sweet profile to produce an irresistible dry wine, earthy full bodied, acquiring aromas of rosemary, bay leave and eucalyptus.

45 €

Xinomavro - Tatsis

Aromatic bouquet of cherry and strawberry on the nose, with hints of tomato, liquorice, bitter chocolate and a whiff of leather and ink. Strong tannins, long aftertaste of fruits and chocolate take over.

59 €

Mavrotragano - Santo Wines

Rare indigenous red variety that offers wines of sheer individuality. Vibrant ruby red color. Exuberant nose with red and black fruits like cherries and berries with notes of vanilla and tobacco. Soft tannins, excelent ageing potential.

69 €

CHAMPAGNE

		€
Dom Perignon 2010	0,751	299,00
Montvillers	0,751	69,00
Prosecco	0,751	35,00
Prosecco by glass	0,151	8,00

APERETIF

		€
Ouzo	0,051	5,00
Martini Bianco	0,051	6,00
Martini Dry	0,051	6,00
Campari	0,051	8,00
Aperol	0,051	8,00
Gin tonic	0,301	10,00
Gin tonik alcohol free	0,301	10,00
Vodka tonic	0,301	10,00
Long drink	0,301	10,00

GIN

		€
Bombay Sapphire	0,051	9,50
Tanqueray 10	0,051	10,50
Tanquray 0% alc.	0,051	9,50
Hendrick's	0,051	11,00
Oxley	0,051	15,00
Gin Mare 10	0,051	12,00
Whitley Neil	0,051	10,00
Roku	0,051	11,00
Monkey 47	0,051	11,00
Greek Votanikon	0,051	10,00

RUM HAVANA

		€
Blanco	0,051	9,00
Anejo 3 años	0,051	10,00
Anejo reserva	0,051	10,50
Anejo 7 años	0,051	11,00
Selection de Maestros	0,051	12,00

TEQUILA

		€
Silver	0,051	9,00
Jose Cuervo traditional	0,051	10,00
Herradura Reposado	0,051	10,50
Don Julio Blanco	0,051	10,50
Don Julio Reserva	0,051	12,00

VODKA

		€
Grey Goose	0,051	10,00
Belvedere	0,051	12,00
Beluga	0,051	12,00
Cristall	0,051	11,00
Ciroc French	0,051	12,00
Nepra Baikal	0,051	10,00

REFRESHING DRINKS

		€
Water still	1,001	5,00
Water sparkling	0,751	6,00
Cola	0,251	4,00
Greek lemonades	0,231	4,00
Tonic water	0,331	5,00
Orange slushie homemade	0,331	5,00
Lemon slushie homemade	0,331	5,00
Orange juice fresh pressed	0,331	6,00

BEER GREEK

		€
Alfa lager draught	0,301	4,00
Alcohol free lager	0,331	4,00

HOUSE WINE

		€
White Blend		
Glass	0,181	6,00
Carafe	0,501	13,00
Carafe	1,001	18,00
Rose Blend		
Glass	0,181	6,00
Carafe	0,501	13,00
Carafe	1,001	18,00
Red Blend		
Glass	0,181	6,00
Carafe	0,501	13,00
Carafe	1,001	18,00

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Carnayo Restaurant
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