



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.



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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 175ML

Karma Vidiano	€ 6.90
Cretan House wine	€ 6.60
Sera Silva: Sauvignon Blanc (Daskalaki)	€ 7.00

ROSE

GLASS

Cretan House wine	€ 6.60
Psithiros Silva: Kotsifali - Grenache (Daskalaki)	€ 7.00

RED

GLASS

Karma Kotsifali-Liatiko	€ 6.90
Cretan House wine	€ 6.60
Sera Silva: Cabernet Sauvignon (Daskalaki)	€ 7.00

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WE CREATE... EXPERIENCES

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

	BOTTLE
KARMA VIDIANO	€ 23.00
Vidiano	
Silva Daskalaki	
Dry - 13%	
Greece, Crete	
Peach, Apricot, Pomegranate	
Seafood, Pasta, Charcoal Grilled Fish	
CANTI CHARDONNAY	€ 21.00
Chardonnay	
Canti	
Dry - 11.5%	
Italy, Piemonte	
Pear, Honey, Almond	
Fish, Cold Cuts, Fresh Cheeses	
BICICLETA RESERVA	€ 28.00
Sauvignon Blanc	
Cono Sur	
Dry - 12%	
Chile, Colchagua	
Cherry, Raspberry, Strawberry	
Strong Cheese, Hearty Stew, Roast Beef	
MONOPOLE SIGLO XXI	€ 30.50
Verdejo	
Compañía Vinícola del Norte de España	
Dry - 13%	
Spain, Rueda	
Citrus, Tropical Fruits, Fennel	
White Meats, Seafood, Appetizers	
A-MUSE	€ 34.00
Malagouzia	
Muses Estate	
Dry - 12.50%	
Greece, Sterea Ellada	
Exotic Fruits, White Flowers	
Baked Chicken, White Cheese, Seafood	

Name of Wine	Winery Name	The type of wine	Aroma and taste notes
Grape Type	Country, Region of production	(dry, semi-dry, sweet, etc.) - Alcohol %	Food Pairing

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WINE LIST

WHITE WINE



SERA SILVA



Plyto – Sauvignon Blanc



Silva Daskalaki



Dry – 13%



Greece, Crete



Fresh Fruits, Spices, Cumin



Salads, Seafood, White Meat with White Sauce

BOTTLE

€ 36.50



CATENA CHARDONNAY



Chardonnay



Bodega Catena Zapata



Dry – 13,50%



Argentina, Mendoza



Pear, Peach, Honey



Herb Risotto, Rich Seafood, Pultry

€ 38.50



PINOT GRIS RESERVE



Pinot Gris



Gustave Lorentz



Dry – 14%



France, Alsace



Fresh Pear, Citrus Blossom, Melon Rind



Mushrooms, Game, Semi – Soft Cheese

€ 40.00



RIESLING TROCKEN



Riesling



Weingut Donnhoff



Dry – 11,50%



Germany, Nahe



Stone Fruits, Green Apple, Herbal Notes



Seafood, Asian Food, Light Appetizers

€ 47.00

ROSÉ WINE



CANTI ROSATO



Merlot



Canti



Dry – 11.5%



Italy, Piemonte



Sweet Almond, Strawberry



Light Seafood, Pork Dishes, Chocolate Desserts

BOTTLE

€ 21.00



TORRESELLA PINOT GRIGIO ROSATO



Pinot Grigio



Dry – 12%



Italy, Veneto



Citrus, Grapefruit, Lemon



Lean fish, Appetizers, Cured Meat

€ 26.00

Name of Wine

Grape Type

Winery Name

Country, Region of production

The type of wine

(dry, semi-dry, sweet, etc.) - Alcohol %

Aroma and taste notes

Food Pairing

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WINE LIST



ROSÉ WINE

- PSITHIROS**
- Kotsifali
- Silva Daskalaki
- Dry – 13%
- Greece, Crete
- Grapes, Exotic Fruits, Cherries
- Cheese, Appetizers, White Meat

BOTTLE

€ 29.50

- THEOPETRA ROSE**
- Limniona – Syrah
- Ktima Theopetra
- Dry – 13%
- Greece, Meteora
- Blackcurrant Jam, Caramel, Vanilla
- Tomato Sauce, Red Meat, Desserts

€ 31.00

RED WINE

BOTTLE

- KARMA RED**
- Kotsifali – Liatiko
- Silva Daskalaki
- Dry – 14%
- Greece, Crete
- Red Fruits, Sweet Tobacco, Smoke
- Grilled Meats, Cold Cuts, Smoked Cheese

€ 23.00

- VIÑA REAL CRIANZA**
- Tempranillo
- Viña Real
- Dry – 13.5%
- Spain, Rioja
- Tobacco, Cinamon, Ripe Cherry
- Spicy Chicken, Grilled Dark Meat, Rich Vegetarian Dishes

€ 33.50

- PSITHIROS RED**
- Liatiko – Merlot
- Silva Daskalaki
- Dry – 13.5%
- Greece, Crete
- Cherry, Plum, Caramel
- Grilled Meat, Beef, Strong Cheese

€ 35.00

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Grape Type	Country, Region of production	(dry, semi-dry, sweet, etc.) - Alcohol %	Food Pairing

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WE CREATE... EXPERIENCES

WINE LIST



RED WINE

	BOTTLE
CHIANTI RICASOLI	€ 34.00
Sangiovese	
Barone Ricasoli	
Dry - 13.5%	
Italy, Tuscany	
Vanilla, Rosemary, Sour Cherry	
Pizza, Pasta, Tomato Sauce	
THE FOOTBOLT	€ 39.50
Shiraz	
D' Arenberg	
Dry - 14.5%	
Australia, South Australia	
Black Pepper, Licorice, Berries	
Beef Stew, BBQ Ribs, Grilled Mushrooms	
SERA SILVA RED	€ 41.50
Cabernet Sauvignon - Mantilari	
Silva Daskalaki	
Dry - 14%	
Greece, Crete	
Red Fruits. Vanilla, Spices	
Red Meat, Grilled Fillet, Cheese	
CATENA MALBEC	€ 45.00
Malbec	
Bodega Catena Zapata	
Dry - 13%	
Argentina, Mendoza	
Blueberry, Chocolate, Plum, Tobacco	
Dark Meat, Roasted Pork, Roast Beef	
CHÂTEAU CAPBERN	€ 69.00
Cabernet Sauvignon-Merlot	
Calon-Segur	
Dry - 13.5%	
France, Bordeaux	
Morello Cherries, Unsmoked Cigars, Sautéed Herbs	
Veal, Pork, Game	

Name of Wine	Winery Name	The type of wine	Aroma and taste notes
Grape Type	Country, Region of production	(dry, semi-dry, sweet, etc.) - Alcohol %	Food Pairing

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WINE LIST



DESSERT WINE

		BOTTLE
	INIOHOS	€ 27.50
	Merlot	
	Diamantopoulos	
	Greece, Kerkyra	
	Dessert Wine	
	Semi-Sweet - 13%	
	Black Cherry, Plum, Cask	
	INIOHOS	€ 27.50
	Asyrtiko - Malagouzia	
	Diamantopoulos	
	Greece, Kerkyra	
	Dessert Wine	
	Semi-Sweet - 13%	
	Apricot, Peach, Honeycomb	

SPARKLING

PROSECCO

Gold Prosecco (200ml)	€ 10.00
Gold Prosecco (750ml)	€ 37.00

ROSÉ

Moet & Chandon, Brut Rose (750ml)	€ 100.00
Laurent Perrier (750ml)	€ 200.00

Name of Wine	Winery Name	The type of wine	Aroma and taste notes
Grape Type	Country, Region of production	(dry, semi-dry, sweet, etc.) - Alcohol %	Food Pairing

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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

	GLASS
Famous Grouse	€ 10.00
Dewar's	€ 10.00
Johnnie Walker	€ 10.00
Johnnie Walker Black Label	€ 13.00
Cardhu single malt	€ 18.00

BOURBON

	GLASS
Jack Daniels	€ 13.00

TEQUILA

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

RUM

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

GIN

	GLASS
Gordons	€ 10.00
Gordons Premium Pink	€ 10.00
Hendricks	€ 14.00
Bombay	€ 13.70
Tanqueray gin	€ 13.70
Mataroa gin	€ 13.70

VERMOUTH

	GLASS
Cinzano extra dry	€ 9.50
Martini Rosso	€ 9.90
Martini Dry	€ 9.90

VODKA

	GLASS
Ursus natural	€ 9.90
Absolut	€ 9.90
Stolichnaya	€ 10.50
Grey Goose	€ 13.50
Belvedere	€ 13.50
Blunar (local Vodka)	€ 13.00

BRANDY

	GLASS
Metaxa 5 Star	€ 9.90

LIQUOR

	GLASS
Drambuie	€ 9.90
Baileys Cream	€ 9.90
Cointreau	€ 9.90
Grand Marnier	€ 9.90
Aperol Aperitivo	€ 9.90
Southern Comfort	€ 9.90
Amaretto di Saronno	€ 9.90
Limoncello	€ 9.90
Sambuca Ramazzotti	€ 9.90
Kahlua	€ 9.90
Cretan Mastiha	€ 9.90

BITTER DIGESTIF

	GLASS
Campari	€ 9.00
Jagermeister	€ 9.50

BEER AND STOUT

Draft beer 300ml	€ 4.50
Draft beer 500ml	€ 5.90
Mythos 330ml	€ 4.90
Alpha 330ml	€ 4.90
Fix 330ml	€ 4.90
Fix Alcohol Free 330ml	€ 4.90
Corona Extra 330 ml	€ 5.90
Eza 330ml	€ 4.90

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DRINKS LIST



SOFT DRINKS

Coca Cola 250ml	€ 3.90
Coca Cola Zero 250ml	€ 3.90
Orange Fanta 250ml	€ 3.90
Orange Fanta Blue 250ml	€ 3.90
Lemon Fanta 250ml	€ 3.90
Sprite 250ml	€ 3.90
Schwepes Tonic 250ml	€ 3.90
Schwepes Soda 250ml	€ 3.90
Lipton Lemon Ice Tea 500ml	€ 3.90
Lipton Peach Ice Tea 500ml	€ 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	€ 3.90
Mineral Water 330ml	
Cretan Sparkling 1 lt	€ 4.50
Mineral Water 1 lt	

NATURAL JUICE

Fruit cocktail	€ 5.50
Freshly squeezed	€ 5.50
Smoothies	€ 6.50
Milkshake	€ 6.50

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