

POINT



MORE THAN A RESTAURANT..

MENU

STARTERS | EARTH

- Cretan fennel pies made with traditional Greek yoghurt €8,00
- 'Loukoumades' honey dumplings filled with savory manouri cheese from Thessaly €10,00
- Imam Bayildi with oven baked tomatoes €9,00
- Tacos with 'kapriko' slow-cooked pork served with ginger chips and lemon preserve €10,00
- Our signature stuffed tomatoes €10,00
- Moussaka Twist €10,00

STARTERS | SEA

- Sea bass ceviche with ginger 'lokum' delight €12,00
- Salted mackerel with green apple, celeriac and spicy herb sauce €11,00
- Ouzo meze variety €12,00

SALADS

- The Mount Athos €12,00
(Crunchy octopus, smoked aubergine, peppers and pickled cucumber)
- The Greek Salad €8,00
- The Alonissian €13,00
(Tender salad greens, Alonissian tuna, quinoa, onion chips and baked peaches)
- The Mykonian €10,50
(Avocados, cucumbers, cherry tomatoes, 'xinytyri' cheese and 'louza' – Mykonian cured pork)
- The Cretan €12,00
(Root vegetable bulbs, watercress, carpaccio of salted cod and summer truffle)

PASTA

- Our signature carbonara with 'zaboni' ham from Naxos €14,00
- Fresh spaghetti with chili shrimps and beetroot confit €17,00
- Ravioli with octopus ragout in a broth sauce €16,00

MAIN DISHES

- Caramelized chicken with pontiac 'chavits' made with almond milk €18,00
- 'Kavourmas' braised beef from Thraki in sourdough bread – the 'greek street food' €16,00
- Pork rolled in an aeginian pistachio crust, served with BBQ sauce €19,00
- 'Sofrito' beef fillet, a traditional recipe from Corfu €27,00
- Lamb with naxos 'patoudo' stuffed chards, sweet potato, and baked garlic €25,00
- Cod 'bourdeto' in dark olive crust and nori leaves €22,00
- Lobster 'dolma' with artichokes, summer truffle and celeriac €21,00
- 'Kakavia' fish soup with sea urchin roe, mykonian 'xinytyri' cheese and smoked dentex €33,00
- Baked salmon with black garlic miso in a green apple mojito €20,00

PRE DESSERTS

'Lokum' Delight from Syros served with rose ice cream €6,00

Ambrosia and nectar €6,00

DESSERTS

Sifnos honey pie with white truffle and kumquat €7,00

Chocolate mousse with prickly pear, clove and aloe €8,00

Churros filled with rice pudding mousse, white chocolate and forest berries €8,00

MENU VEGETERIAN

STARTERS

Cretan fennel Pies made with traditional Greek yoghurt €8,00

Imam Bayildi with oven baked tomatoes €9,00

Our signature stuffed tomatoes €10,00

'Loukoumades' honey dumplings filled with savory manouri cheese from Thessaly €10,00

SALADS

The Chian €8,00

Spinach, beetroot, quinoa, walnuts and Chios mastic

The Greek Salad €7,50

The Mykonian €10,50

Avocadoes, cucumbers, cherry tomatoes, 'xinytyri' Mykonian cheese

MAIN DISHES

Mushroom Pastitsio €12,00

Bulgur wheat risotto with wild herbs and truffle €12,00

DESSERTS

Ambrosia and Nectar €6,00

'Lokum' Delight from Syros served with rose ice cream €6,00

Oatcake with dates, coconut and cocoa €8,00

CHILDREN'S MENU

MAIN DISHES

Green salad with grilled corn and crispy chicken €7,00

All-beef hamburger on a steamed bun with tomato, lettuce and parmesan cheese €8,00

Crispy chicken burger on a steamed bun with lettuce and mayonnaise €8,00

Spaghetti with meatballs and tomato sauce €8,00

Fish and chips €10,00

DESSERTS

Churros €6,00

Apple pie with ice cream €6,00

WHITE WINES

Light & Fruity

ELECTUS – G. LAFAZANIS WINERY
(P.G.I. Peloponnese – Moschofilero)

Glass (150ml): €5,50

Bottle (750ml): €18,00

KYDONITSA – MONEMVASIA WINERY

(P.G.I. Laconia – Kydonitsa)

Bottle (750ml): €25,00

PLANO MALAGOUZIA – WINE ART ESTATE

(P.G.I. Drama – Malagouzia)

Bottle (750ml): €28,00

STONE HILLS – PALIVOU ESTATE

(P.G.I. Peloponnese – Chardonnay, Malagouzia)

Bottle (750ml): €29,00

Fresh & Crisp

vidiano KLIMA – KARAVITAKIS WINERY

(P.G.I. Crete – Vidiano)

Bottle (750ml): €23,00

Μαντινεία – TROUPIS WINERY

(P.D.O. Peloponnese – Moschofilero)

Bottle (750ml): €24,00

KLEFTES – MARKOU VINEYARDS

(P.G.I. Attica – Savvatiano)

Bottle (750ml): €23,00

SAUVIGNIN BLANC-DOMAINE HARLAFTIS

(P.G.I. Central Greece – Sauvignon Blanc)

Glass (150ml): €6,00

Bottle (750ml): €25,00

CHARDONNAY – adam wines

(P.G.I. Thessaloniki – Chardonnay)

Glass (150ml): €6,50

Bottle (750ml): €27,00

SANTORINI – ARTEMIS KARAMOLEGOS WINERY

(P.D.O. Santorini – Assyrtiko, Athiri, Aidani)

Glass (150ml): €9,00

Bottle (750ml): €41,00

Unique & Balanced

RETSINA – PAPAGIANNAKOS WINERY
(Retsina, Traditional Appellation, Markopoulo – Savvatiano)
Bottle (750ml): €18,00

TEAR OF THE PINE – STELIOS KECHRIS
(Retsina, Traditional Appellation, Macedonia – Assyrtiko)
Bottle (750ml): €40,00

NYKTERI – GAVALAS WINERY
(P.D.O. Santorini – Assyrtiko)
Bottle (750ml): €55,00

Oaked & Creamy

VILANA FUME – MILIARAKIS WINERY
(P.G.I. Crete – Vilana)
Bottle (750ml): €26,00

TESSERIS LIMNES – KIR YANNIS ESTATE
(P.G.I. Florina – Chardonnay, Gewurztraminer)
Bottle (750ml): €35,00

IDISMA DRIOS – WINE ART ESTATE
(P.G.I. Drama – Chardonnay)
Bottle (750ml): €36,00

AM, FINE ASSYRTIKO & MALAGOUZIA ANATOLIKOS VINEYARDS
(Varietal Wine Thrace Assyrtiko, Malagouzia)
Bottle (750ml): €40,00

ROBOLA WILD PATHS – GENTILINI
(P.D.O. Kefalonia, Ionian Islands – Robola)
Bottle (750ML): €40,00

VIOGNIER – KTIMA GEROVASSILIOU
(P.G.I. Epanomy – Viognier)
Bottle (750ML): €50,00

RED WINES

Soft & Fruity

EPICUS – G. LAFAZANIS WINERY
(*P.G.I. Peloponnese – Agiorgitiko*)
Glass (150ml): €5,50
Bottle (750ml): €18,00

THE DUCK RED – FILIA GI WINERY
(*P.G.I. Karditsa – Limniona, Merlot, Syrah*)
Bottle (750ml): €22,00

“M” MERLOT – MOUHTARO – SAMARTZIS ESTATE
(*P.G.I. Central Greece – Merlot, Mouhtaro*)
Bottle (750ml): €25,00

ORIVATIS – AKRIOTOU WINES
(*Varietal Wine Chalkida – Pinot Noir*)
Bottle (750ml): €30,00

MADemoiselle – HARITATOS VINEYARD
(*P.G.I. Kefalonia, Ionian Islands – Mavrodafni*)
Bottle (750ml): €32,00

Structured & well-balanced

MERLOT – BOUGIOURIS ESTATE
(*P.G.I. Slopes of Kitharona – Merlot*)
Glass (150ml): €6,00
Bottle (750ml): €24,00

AOUSSA – CHRISOHOOU ESTATE
(*P.D.O. Naoussa – Xinomavro*)
Bottle (750ml): €26,00

CHRISTIANA MALBEC – DOMAINE
HARLAFTIS
(*Varietal Wine Peloponnese – Malbec*)
Bottle (750ml): €29,00

APOCALYPSIS – BARAFKAS WINERY
(*P.D.O. Peloponnese – Agiorgitiko*)

Bottle (750ml): €30,00

Rich & Complex

SYRAH – AVANTIS ESTATE

(P.G.I. Evia – Syrah)

Glass (150ml): €7,00

Bottle (750ml): €30,00

TSAPOURNAKOS – VINEYARD KAMKOUTI

(P.G.I. Velvento – Tsapournakos)

Bottle (750ml): €34,00

MM – DOMAINE SIGALAS

(P.G.I. Cyclades – Mantilaria, Mavrotragano)

Bottle (750ml): €37,00

MV MAVROUDI - ANATOLIKOS VINEYARDS

*(Varietal Wine Thrace – Mavroudi,
Cabernet Sauvignon, Merlot)*

Bottle (750ml): €38,00

MAGIC MOUNTAIN – CHÂTEAU NICO LAZARIDI

(P.G.I. Drama – Cabernet Sauvignon, Cabernet Franc)

Bottle (750ml): €50,00

ROSE WINES

MUSCAT OF TYRNAVOS – DOMAIN MIGAS

(P.G.I. Tyrnavos – Moshato Tyrnavos)

Glass (150ml): €6,00

Bottle (750ml): €20,00

TREIS MAGISSES– BARAFAKAS WINERY

*(Varietal Wine Semi – Sweet, Peloponnese
–Agiorgitioko, Moschofilero, Syrah)*

Bottle (750ml): €25,00

PETALOUDES – DOMAINE HARLAFTIS

(P.G.I. Peloponnese - Syrah)

Bottle (750ml): €24,00

limniona – domainE zafeirakis

(P.G.I. Tyrnavos – Limniona)

Bottle (750ml): €27,00

DESSERT WINES

MUSCAT OF RIO PATRAS – PARPAROUSSIS WINERY
(P.D.O. Achaia – Muscat of Rio Patras)
Glass (60ml): €7,00

Vinsanto – Argyros Estate
(P.D.O. Santorini – Aidani, Assyrtiko, Athiri)
Glass (60ml): €9,00

SPARKLING WINES & CHAMPAGNES

PROSECCO B.N. – BOTTER
(Prosecco DOC Italia – Glera)
Glass (125ml): €7,00
Bottle (750ml): €26,00

Akakies - Kir Yannis Estate
(P.D.O. Amyndeon, Macedonia – Xinomavro)
Bottle (750ml): €31,00

MOET & CHANDON brut Imperial
(Campagne A.C – Chardonnay, Pinot Meunier, Pinot Noir)
Bottle (750ml): €120,00