

Sip & Savor

Wine Pairing Dinner Menu

Amuse - Bouche

Beef tartar, chives and black garlic mayo, cured yolk,
pickled shallots, avruga caviar

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Ktima Pavlidis Thema (Rosé) Tempranillo, 2023

Starter

Seftalia prawn, aubergine,
crackling tapioca and lobster sauce

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Ktima Pavlidis Thema, Assyrtiko & Sauvignon Blanc, 2023

Intermediate

Crab-lobster tart, lime ginger sorbet, parsley gazpacho

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Ktima Pavlidis Emphasis, Assyrtiko, 2023

Main

Black cod, carob miso, shrimp 'koupepi',
onion lemongrass foam, spring onion mayo

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Ktima Pavlidis Emphasis, Chardonnay, 2022

Dessert

Walnut pie, salted caramel gelato, cinnamon foam

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Cocktail: *Ktima Pavlidis Thema, Tempranillo, 2023,*
Walnut Bitter, Crème de Cassis, Salted Caramel

€80 per person

HENRY'S



KTIMA PAVLIDIS