



A N H Y D R O U S

MENU



ANHYDROUS WINE TASTINGS

Anhydrous Experience (4 wines of 35ml)

15.00 € / person

Wine tasting of 4 wines from Santorini. An introduction to Santorini's wines.

Santorini Experience (6 wines of 35ml)

30.00 € / person

Wine tasting of 6 wines. A complete canvas of our wines.

Assyrtiko Lovers Experience (6 wines of 35ml)

40.00 € / person

A unique Assyrtiko vertical wine tasting, to discover Assyrtiko's ageing potential

Avantis Experience (6 wines of 35ml)

25.00 € / person

Wine tasting of 6 wines from our family's winery in Central Greece

FOOD & WINE

Cheese Lovers (7 wines of 35ml + 7 cheese)

29.00 € / person

Cheese & wine pairing (with selected Aegean greek cheese)

Meze (4 wines)

50.00 € / person

A food 'meze' menu of four dishes paired ideally with 4 Santorini wines

Winemaker's Signature (6 premium wines)

90.00 € / person

A food & wine pairing of 6 premium dishes, selected by our Winemaker

Cooking Class (1 ½ hour)

70.00 € / person

During the cooking class you will learn how to master the traditional Greek cuisine.
A hands on experience guided by our Chef

All the wine tastings are accompanied by the greek *ka-lo-so-ri-sma* "welcome dip" & breadsticks

Vat 24 % is included

ANHYDROUS
A concept Winery in Fira.

#ANHYDROUS #ANHYDROUS WINERY

info@anhydrouswinery.com

www.anhydrouswinery.com



KTHMA
ABANTIS
AVANTIS ESTATE

WHITE WINES

By the Glass

Bottle

SANTORINI

Santorini Anhydrous | Assyrtiko | Athiri | Aidani

8,20 €

41,00 €

Afoura Anhydrous | Assyrtiko

10,00 €

50,00 €

Icon | Assyrtiko

16,00 €

80,00 €

OLD VINTAGES

Dolphins 2019 | Assyrtiko | Athiri | Aidani

8,80 €

44,00 €

Afoura 2018 | Assyrtiko

14,40 €

72,00 €

Afoura 2017 | Assyrtiko

16,00 €

80,00 €

EVIA

Avantis Historia | Assyrtiko | Viognier

2,80 €

14,00 €

Avantis Estate Malagousia | Malagousia

4,00 €

20,00 €

Avantis Estate Sauvignon Blanc | Sauvignon blanc

4,40 €

22,00 €

Lenga | Gewurtztraminer

4,00 €

20,00 €

Blessed Time | Viognier

5,60 €

28,00 €

ROSE WINES

SANTORINI

Grace | Mandilaria | Aidani

5,60 €

28,00 €

EVIA

Avantis Estate Rose | Syrah

2,80 €

14,00 €

Lenga Pink | Gewurtztraminer | Mavrokoudoura

4,00 €

20,00 €

RED WINES

SANTORINI

Saint Nikolas | Mavrotragano | Mandilaria

9,60 €

48,00 €

EVIA

Avantis Estate Syrah | Syrah

4,20 €

21,00 €

Blessed time | Syrah -Viognier

8,40 €

42,00 €

Collection | Syrah

13,00 €

65,00 €

DESSERT WINES

EVIA

Islander | Assyrtiko | Muscat

7,20 €

36,00 €

Princess | Syrah

7,20 €

36,00 €

MAGNUM BOTTLES

Santorini | PDO Santorini | Assyrtiko | Athiri | Aidani

80,00 €

Grace | Rose Dry Wine | Mandilaria | Aidani

48,00 €

Saint Nikolas | Red dry Wine

80,00 €

Avantis Estate Syrah | Red dry Wine

44,00 €

Blessed Time | Red Dry Wine

64,00 €

Prices include the legal VAT



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Authentic Greek food by Giannis Baxevanis

To cool down...

Island salad with tomato sea salt, capers, feta cheese matured in barrel, marjoram, carob rusks, onion, parsley, season greens and extra virgin olive oil

12 €

To get started...

Grandmother Eleni's traditional fried pita breads

traditional fried pita breads, breaded fried cheese with fried olives and row tomato sauce with capers and lemon crumb **"Our grandmother's delicious taste"**

11 €

Tomato fritters with feta cheese snow and dried olives **"The traditionals"**

11 €

Grilled Sardines with carob bread, herbs and fish roe salad **"Greece on a plate that our chef highlights"**

Tip: It matches perfectly with the Santorini

12 €

Lentil's vegetarian meatballs in a thin pita bread with avocado tabouleh, mint aroma and Greek yogurt **"A specialty for vegetarians"**

12 €

Vine leaf Dolma with caramelized dried fruit, Greek yogurt and pomegranate juice **"An other version of dolma"**

12 €

Santorinian Fava with sun-dried octopus and aromatic salad **"As Santorinian as it can be"**

Tip: A glass of Afoura is a must

14 €

Feta donut with spicy salad and Florina red pepper sorbet **"An explosion of flavours. Warm vs cold"**
Accompany this plate with our rose wine – Grace

14 €

Fish marinated and scorched with fresh lemony lentil salad, savory and kritamo **"Sea breeze and acidity as the Santorinian wines"**

Tip: Open an Icon – it is the best partner

19 €



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Authentic Greek food by Giannis Baxevanis

Continue with a Main course...

Fried cod stew with a fine agioli "An Anhydrous Santorini is the best company"	24 €
Black Tagliatelle the Greek way with mussels, tomato confit, avgotaraho -the greek caviar and lemon zest "A true Greek summer"	28 €
Fish of the day with herbs and egg-lemon sauce "For fish lovers" It craves for a Santorini	25 €
Chicken marinated in tomato pulp, sliced as gyros with grilled tomato, pepper, pita bread and tzatziki made from the best Greek yogurt "Fine tastes full of flavour"	18 €
The Moussaka that I love with minced lamb and beef meat, juicy eggplant and crispy béchamel "The most delicious moussaka" Tip: A bottle of Saint Nikolas is just perfect	20 €
Veal steak diaphragm with spices of the east with baby potatoes, lemon and scalded spinach "Gastronomic excellence" Tip: Have a glass of Collection - it will make your day	32 €

We want you sweetened...

"Anhydrous" Chocolate mousse with greek coffee, chocolate and vinsanto sorbet When Vinsanto met Greek coffee	14 €
Baxevanis's famous Baklava with crispy pastry sheets without syrup, dried fruit and ice cream Signature Baxevani's baklava	12 €

Ask our Sommeliers to suggest you the ideal wine

Executive Chef: **Giannis Baxevanis** (multi awarded Greek Chef)

Responsible by the Law: Evangelos Beltzenitis



ANHYDROUS

Cooking Class

During the cooking class you will learn how to master the traditional Greek cuisine. A hands on experience guided by our Chef while you enjoy a glass of white wine.

The cooking class will introduce you to the secrets of local gastronomy.

Through a hands-on and fun experience you will easily learn how to cook traditional Greek dishes, like the famous Santorinian fava and tomato fritters, by our chef's guidance.

At the end you will enjoy the dishes you cooked, along with the Anhydrous' wines.

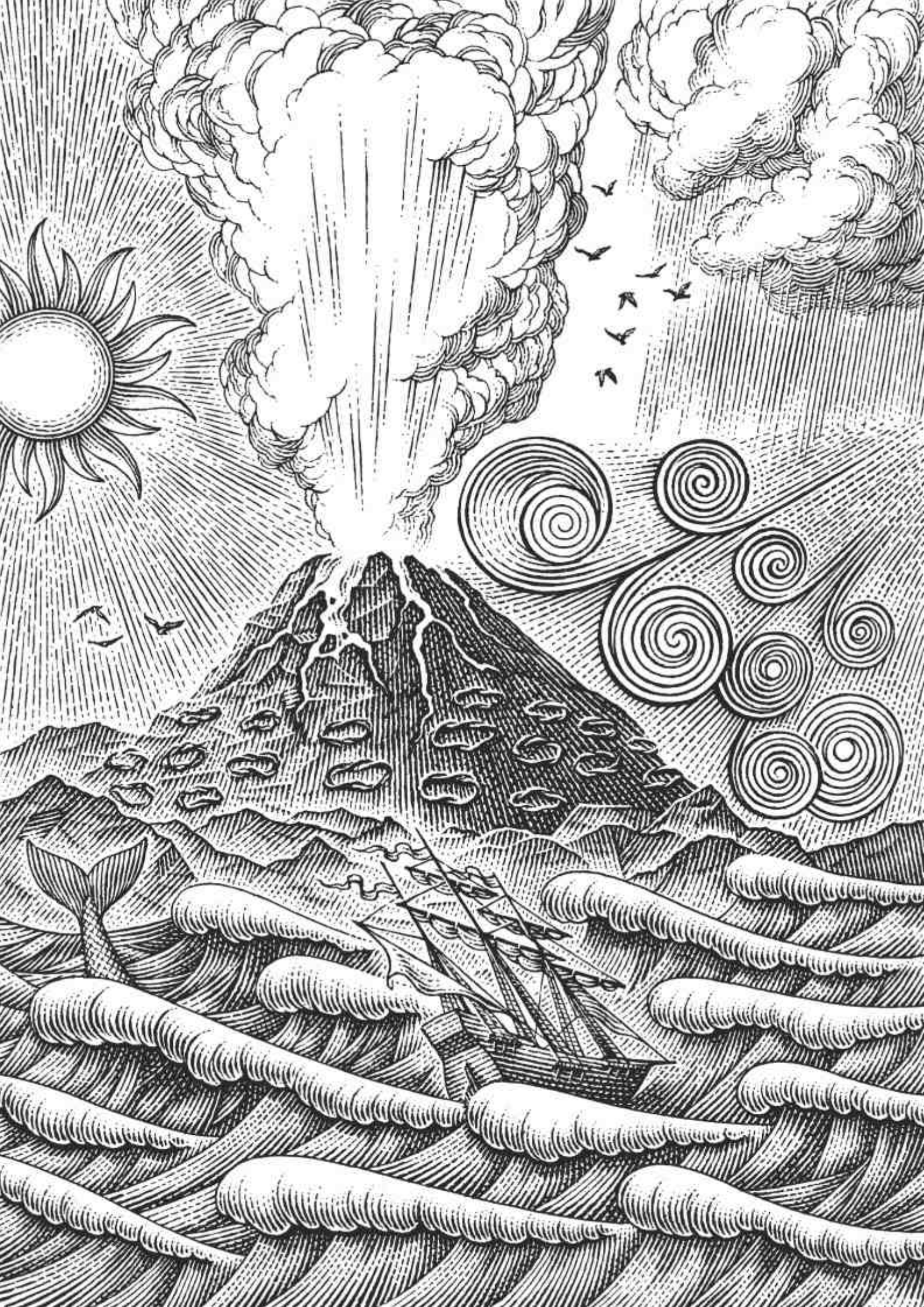
The dishes

Santorinian Salad

Tomato Fritters

Fava

Minoan pork stew in a wine sauce





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www.anhydrouswinery.com