

October Menu

Most Ingredients from the Permaculture in Maroni.
Olive Oil "To Pervoli" from local bio production in Maroni

1st course

**Avocado with walnut oil, Orange & lemon Vinaigrette
(vegan)**

or (depending on the fresh ingredients)

Baba Ganoush & Humus

2nd course

**Pasta alla Norma original Sicily Style
with fresh made Tagghiarini & eggplants from the Permaculture
(Also possible with vegan Pasta)**

16€

or

Fish Moussaka from fish of the day with herbs of the region

24€

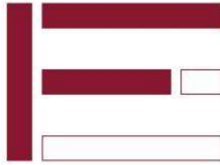
or

**Marinated Dorade (sea bream) on Mangold nest
with lemon broth and candied lemons**

36€

3rd course

Prickly Pear Sorbet (vegan)



How to make a reservation:

We are a private Club Member location and we only serve on reservation and for members. For a reservation please proceed as follows:

Step 1:

Please call for reservation: 99 / 67 34 53 if we have available tables

Step 2:

Then after the reservation become basic Filotimo member
(all member fees will be deducted from your invoice later)

<https://www.patreon.com/paxation>

Thanks to all who support us!

Wine of the month:

white

Semillon-Sauvignon

Semillon-Sauvignon > Winery > 30€

Wine by glas:

White:

Vasilikon Xynisteri > 4,5€ (bottle > 18€)

Alina Vouni Panayia > 5€ (bottle > 19€)

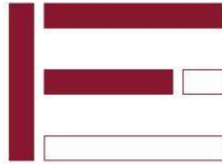
Aerides Xynisteri > 5€ (bottle > 19€)

Red:

Maratheftiko > Saint Foitos > 4,5€ (bottle > 18€)

Rose

Minthy > Makarounas Winery > 5,5€ (bottle > 24€)



Wines from the collection **EDITION FINESSE**

Xynisteri

Vasilikon Xynisteri > 18€
Alina Vouni Panayia > 19€
Aerides > 19€

(Blue Wine)

Linus Xynisteri Mediterranean blue > 24€

Promara

Tsiakkas > Promara > 36€

Vouni Panayia > Promara > 36€

Vasilissa

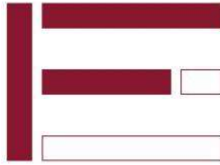
Vasilissa 2019 > Makarounas Winery > 36€

Vasilissa 2019 > Vouni Panayia > Microvinification > 42€

Rose

Makarounas Winery > Minthy > 24€
Magnum Bottle > 45€

Ekfraseis Winery > Μυρωδιά from the Madari Hills Collection
from Mavro grapes (80%) in a Cuvée with Grenache (20%) > 29€



Red

Mavro

Ραψωδία 2019 from the Madari Hills Collection > Ekfraseis Winery > 36€

Pinot Noir

Red wine > Δέλεαρ from the Madari Hills Collection > 60€

Maratheftiko

Ayios Foitos 2017 > 18€

Makarounas Winery 2018 > sales start spring 2022 > 49€

Zambartas Maratheftiko 2016 > 60€

Zambartas Maratheftiko 2015 > 76€

Zambartas Maratheftiko 2014 > 84€ *

Zambartas Maratheftiko 2013 > 96€

Zambartas Maratheftiko 2012 > 108€ *

Tsiakkas Vamvakadia / Maratheftiko 2017 > 48€

Tsiakkas Vamvakadia / Maratheftiko 2016 > 60€

Tsiakkas Vamvakadia / Maratheftiko 2015 > 76€

Tsiakkas Vamvakadia / Maratheftiko 2014 > 84€**

Tsiakkas Vamvakadia / Maratheftiko 2013 > 96€**

* only few bottles left

**only one bottle left

Commandaria 10 years aged > 10€ per glas