

MASTI  
*Indian Bar Restaurant*



#### Allergenic Ingredients

Kindly notify us if you have any dietary restrictions, such as food allergies, in tolerances, or sensitivities, so that we may offer you the requisite information and assist you in selecting suitable menu options.

1.Celery 2.Gluten 3.Crustaceans 4.Eggs 5.Fish 6.Lupin 7.Dairy  
8.Molluscs 9.Mustard 10.Nuts 11.Peanuts 12.Sesame 13.Soy 14.Sulfites

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All prices are inclusive of V.A.T.



RELISH THE TASTE OF INDIA

## STARTERS

<b>TOMATO CORIANDER SHORBA</b> (7)	€8.00
Tomato based thin soup, flavoured with fresh coriander and ginger.	
<b>CHICKEN AND SWEETCORN SOUP</b> (2,4)	€10.00
Chicken based unpassed soup cooked with sweetcorn, egg white and medium spices.	
<b>PAPADOMS</b>	€5.00
Homemade thin lentil made bread fried, with mango chutney, mint yogurt and spicy mayo.	
<b>MASALA POPADUM</b>	€6.00
Black gram flour spiced thin snack, served with chopped onion tomato.	
<b>CHEESE CHILI PAPADUM</b> (7)	€6.00
Thin fried lentil based crisp, topped with cheese, chili, onion and spices.	
<b>GARDEN SALAD</b> (10, 14)	€7.00
Mixed lettuce, raw beetroot, cherry tomatoes, cucumbers and pomegranate seeds with honey and balsamic dressing.	
<b>VEGETABLE SAMOSA</b> (2,7)	€8.00
Crispy homemade pastry filled with potatoes and green peas, tossed in the spice mix.	
<b>MUMBAI STYLE SAMOSA CHAAT</b> (2,7)	€10.00
Vegetable Samosa, homemade sweet tangy sauce, sweet yoghurt and spice mix.	
<b>GOLGAPPE</b> (7)	€10.00
Hollow, crispy-fried puffed ball, filled with potato, chickpeas, spices, flavours, tamarind water, mint water and masala guava.	
<b>KEEMA SAMOSA</b> (2, 7)	€12.00
Crispy homemade pastry filled with minced lamb and green peas tossed in the spice mix.	
<b>AALOO TIKKI CHAAT</b> (2, 7)	€10.00
Deep fried potato patty stuffed with cashew and raisin, topped with chickpea mix and home made sauces.	
<b>MIXED VEGETABLE PAKORA</b> (2)	€8.00
Potatoes, aubergine, cauliflower, onions and spice mix battered in gram flour and deep fried.	
<b>ONION BHAJI</b> (2)	€8.00
Freshly sliced onions fried in spice mixed gram flour batter.	
<b>CHILI PANEER</b> (7)	€12.00
Crispy cottage cheese, onions and peppers, tossed in homemade chilli sauce.	

## STARTERS

<b>CHILI CHICKEN</b> (4)	<b>€12.00</b>
Crispy chicken strips, onions and peppers, tossed in homemade chili sauce.	
<b>LEMON CHICKEN 65</b> (4)	<b>€12.00</b>
Deep fried marinated chicken, twisted in lemon pepper sauce.	
<b>CHICKEN PAKORA</b> (2, 4)	<b>€12.00</b>
Deep fried marinated chicken, buttered in gram flour and whole spices.	
<b>KEEMA TACOS</b> (2)	<b>€12.00</b>
Minced lamb and salad, layered in a taco. Served with homemade dips.	
<b>FISH PAKORA</b> (2)	<b>€12.00</b>
Marinated fish, dipped in gram flour, spice mix and fried.	
<b>PRAWN KURKURI</b> (2)	<b>€16.00</b>
Marinated prawn, battered in gram flour, semolina, spices and fried.	

## NANZA

<b>TRADITIONAL NAAN BREAD TOPPED WITH CHEESE</b> (2,7)	
AND CHOICE OF SELECTION	
<b>BUTTER CHICKEN NANZA</b>	<b>€12.00</b>
<b>LAMB KEEMA NANZA</b>	<b>€12.00</b>
<b>PANEER TIKKA NANZA</b>	<b>€10.00</b>
<b>MAKHNI MARGHERITA NANZA</b>	<b>€10.00</b>

## TANDOOR & GRILLS

<b>LAMB SEEKH KEBAB</b> (7)	<b>€13.00</b>
Tender minced lamb mixed with spices and cheese, skewered and tandoor oven grilled.	
<b>SHARAABI LAMB</b> (7)	<b>€14.00</b>
Lamb sheekh kebab lightly tossed in rum infused sauce and pepper.	
<b>TANDOORI LAMB CHOPS</b> (9)	<b>€13.00</b>
Marinated lamb chops mixed with spices, skewered and tandoor oven grilled.	
<b>TANDOORI CHICKEN WINGS</b> (7)	<b>€12.00</b>
Garlic infused marinated chicken wings, skewered in tandoor.	
<b>CHICKEN TIKKA WITH AIOLI</b> (7, 9)	<b>€12.00</b>
Marinated chicken thigh, skewered in tandoor, topped with aioli.	
<b>MALAI CHICKEN</b> (7)	<b>€12.00</b>
Marinated chicken thigh, double marinated in cream, cheese and aromatic spices skewered in tandoor.	
<b>CHICKEN SEEKH KEBAB</b> (7, 10)	<b>€12.00</b>
Chicken mince mixed with fresh mix pepper, cheese, cashew paste, marinated in aromatic spices.	
<b>TANDOORI KING PRAWNS TIKKA</b> (7, 9, 14)	<b>€16.00</b>
Prawns marinated in traditional spice mix, skewered in tandoor.	
<b>LEHSUNI SALMON TIKKA</b> (9)	<b>€16.00</b>
Garlic based marinated fresh salmon, finished in oven. Served with mix baby leaf salad.	
<b>TANDOORI SWEET POTATOES</b> (7, 9)	<b>€9.00</b>
Par cooked sweet potato marinated in yoghurt and spices, skewered in tandoor.	
<b>MUSHROOM TIKKA</b> (7, 9)	<b>€9.00</b>
Mushroom stuffed with cottage cheese and spices, marinated in yoghurt.	
<b>PANEER TIKKA SHASHLIK</b> (7, 9)	<b>€9.00</b>
Cottage cheese spiced and marinated in yoghurt, skewered in tandoor.	
<b>MIX GRILLED</b> (7, 9, 14, 10)	<b>€35.00</b>
3pcs lamb seekh kebab, 3pcs chicken seekh kebab, 2pcs chicken tikka, 2ps lamb chops, 2pcs prawn tikka.	

## MAIN COURSE

### LAMB DISHES

<b>LAMB KARAH</b> (4, 7)	€16.00
Lamb chunks, cooked in traditional spices, curried in masala gravy.	
<b>SAAG LAMB</b> (7)	€16.00
Lamb chunks, cooked in spinach and fresh fenugreek leaves with homemade spices.	
<b>KEEMA CURRY</b> (7)	€16.00
Lamb mince, green peas, cooked on slow in aromatic spices.	
<b>ROGAN JOSH</b> (7)	€16.00
Lamb chunks cooked in traditional aromatic spices.	
<b>DALCHA GHOSHT</b> (7)	€16.00
Lamb chunks cooked with split chickpeas in masala gravy.	
<b>MALABARI LAMB</b> (7)	€16.00
Lamb cooked in coconut milk and coastal spices.	

### CHICKEN DISHES

<b>DELHI 6 BUTTER CHICKEN</b> (7, 10)	€15.00
Skewered marinated chicken thighs, smooth butter tomato gravy cooked in aromatic spices.	
<b>KARAH</b> CHICKEN (4, 7)	€14.00
Chicken thigh cooked in masala gravy tossed with sliced onions and mix peppers.	
<b>METHI CHICKEN</b> (4, 7)	€14.00
Chicken thigh cooked in curry sauce along with fenugreek leaves.	
<b>CHICKEN KORMA</b> (7, 10)	€15.00
Chicken dumplings cooked in yoghurt, onion and almond base gravy.	
<b>KASHMIRI CHASHNI TIKKA</b> (7)	€14.00
Skewered chicken cooked in garlic and creamy tomato gravy.	
<b>CHICKEN TIKKA MASALA</b> (7, 10)	€14.00
Skewered chicken pieces tossed with peppers and garlic in butter sauce.	

### SEAFOOD DISHES

<b>GOAN PRAWN CURRY</b> (7, 14)	€16.00
Coconut based sweet tangy gravy topped with tandoori prawns.	
<b>ADITI'S FISH KARAH</b> (7)	€16.00
Tomato based masala gravy, mixed pepper, cooked with Aditi's style, tossed with fried fish.	
<b>ACHARI FISH JALFREZ</b> (14)	€16.00
Fish tossed with mix pepper and spices, cooked in pickled base gravy.	

## VEGETARIAN DISHES

<b>BUTTER PANEER</b> (7, 10)	€12.00
Cottage cheese chunks, smooth butter tomato gravy cooked in aromatic spices.	
<b>PANEER LABABDAR</b> (7)	€12.00
Cottage cheese cooked in chop masala gravy.	
<b>PANEER KORMA</b> (7, 10)	€12.00
Cottage cheese cooked in yoghurt, onion and almond base gravy.	
<b>MIX VEG MASALA</b> (7)	€12.00
Fresh mixed veggies, cottage cheese mixed with almond based butter gravy.	
<b>DOUBLE DAL TADKA</b>	€8.00
Mix lentils cooked in masala gravy, tempered with garlic and spice mix.	
<b>DAL MAKHANI</b> (7)	€10.00
Black lentils simmered for 12 hours, cooked with butter and tomato	
<b>CHANA MASALA</b>	€8.00
Chickpeas cooked in onion tomato based homemade gravy.	
<b>SAAG ALOO</b> (7)	€8.00
Potato rounds, cooked in spinach and fresh fenugreek leaves with homemade spices.	
<b>GUNPOWDER POTATO</b>	€8.00
Potato rounds, tossed in traditional curry and spices.	
<b>ADRABI ALOO GOBHI</b>	€8.00
Potato wedges, cauliflower florets tossed in ginger based tomato gravy.	
<b>OKRA MASALA</b> (7)	€8.00
Okra cooked in chunks of onion tomato in yoghurt base gravy.	
<b>BUTTER GARLIC MUSHROOM</b> (7)	€8.00
Mushroom mixed in garlic, onion, tomato base gravy	

## BIRYANI DISHES

<b>VEGETABLE BIRYANI</b> (7)	€12.00
Cauliflower, green peas, carrot, french beans, mushroom, onions, cooked in biryani masala, tossed in basmati rice.	
<b>LAMB BIRYANI</b> (7)	€14.00
Lamb chunks, onions, cooked in biryani masala, tossed in basmati rice.	
<b>CHICKEN BIRYANI</b> (7)	€13.00
Chicken cooked and layered in rice with aromatic masala base gravy.	



## SIDE DISHES

<b>VEGETABLE RAITA</b> (7)	€5.00
Mildly spiced yoghurt with tomatoes and cucumber.	
<b>PINEAPPLE RAITA</b> (7)	€5.00
Aromatic sweet curd mixed with chunks of pineapple.	
<b>PLAIN YOGURT</b>	€3.00
<b>TRIO OF CHUTNEY</b>	€3.00
Mango, chili, tamarind or mint.	

## RICE & BREAD

<b>BASMATI RICE</b>	€5.00
<b>PULAO RICE</b>	€5.00
Basmati rice tossed in turmeric and fresh coriander.	
<b>MUSHROOM PULAO</b>	€6.00
Basmati rice tossed in fresh mushroom chunks.	
<b>PLAIN NAAN</b>	€2.00
<b>GARLIC &amp; BUTTER NAAN</b>	€3.00
<b>CHEESE NAAN</b>	€3.00
<b>CHILLI NAAN</b>	€3.00
<b>CHARCOAL PANEER NAAN</b> (2,7)	€3.50
Charcoal essence based refined flour bread, filled with gouda cheese, cottage cheese and spices.	
<b>KEEMA NAAN BREAD</b> (2)	€5.00
Spiced lamb mince, stuffed in rolled dough.	
<b>MISSI ROTI</b> (2)	€3.00
Gram flour, green chili, fresh coriander, spice mix and fennel seeds.	
<b>SHEERMAL</b> (2, 7, 10)	€5.00
A mix of coconut powder, cream, sugar and raisin stuffed and rolled in dough.	

## DESSERTS

<b>GAJAR KA HALWA</b> (7, 10)	€8.00
Carrots cooked in milk, sugar with aromatic spices, topped with Rabri	
<b>MASTI LEMON CHEESECAKE</b> (2, 7, 14)	€8.00
Fresh lemon zest whipped with mascarpone cheese and sugar.	
<b>CHOCOLATE HAZELNUT SAMOSA</b> (2, 7, 14)	€8.00
Homemade pastry stuffed with chocolate hazelnut.	
<b>GULAB JAMUN</b> (7)	€8.00
Fried dough balls, soaked in flavoured sugar syrup, served warm with ice cream.	



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## THE DRINKS

## SIGNATURE COCKTAILS

<b>MUMBAI SPICE</b>	<b>€10.00</b>
White rum, dark rum, mango puree, chilli, apricot, roasted pineapple, soda.	
<b>INDIAN JOURNEY</b>	<b>€10.00</b>
Vodka vanilla, elderflower syrup, fresh lime juice, one slice chilli pepper.	
<b>MONSOON MELODY</b>	<b>€10.00</b>
Vodka, passion fruit liqueur, passion fruit syrup, fresh lime juice.	
<b>MASTI KARO</b>	<b>€10.00</b>
Rum, malibu, blue curacao syrup, fresh lemon juice, coconut syrup whipped cream.	
<b>NEW IN MUMBAI</b>	<b>€10.00</b>
Rum, Pisang Ambon, green apple syrup, fresh lemon juice, egg white.	
<b>MASTI KALADA</b>	<b>€10.00</b>
Mastiha liqueur, orgeat syrup, coconut syrup, pineapple juice, fresh lemon juice.	

## NON ALCOHOLIC COCKTAILS

<b>BLUE VIRGIN COLADA</b>	<b>€7.00</b>
Pineapple juice, coconut syrup, blue curacao syrup, whipped cream.	
<b>MELANITA</b>	<b>€7.00</b>
Melon syrup, pineapple juice, melon essence.	
<b>GOA SUNRISE</b>	<b>€7.00</b>
Pineapple juice, orange juice, fresh lime juice, grenadine syrup.	
<b>VIRGIN MOJITO</b>	<b>€7.00</b>
White sugar, fresh lime juice, mint leaves, soda water. (Strawberry, Passion fruit or mango puree)	

## CLASSIC COCKTAILS

<b>BLOODY MARY</b> Vodka, tomato juice, fresh lemon juice, tabasco, Worcestershire sauce.	€9.00
<b>BASIL SMASH</b> Gin, fresh lemon juice, sugar syrup, fresh basil.	€9.00
<b>LONDON MULE</b> Gin, fresh lime juice, ginger beer.	€9.00
<b>ESPRESSO MARTINI</b> Vodka, kahlua, sugar syrup, espresso.	€9.00
<b>PINA COLADA</b> Rum, coconut syrup, pineapple juice, cream.	€9.00
<b>AMARETTO SOUR</b> Amaretto, fresh lime juice, sugar syrup, egg white.	€9.00
<b>NEGRONI</b> Gin, Campari, martini rosso.	€9.00
<b>OLD FASHION</b> American whiskey, angostura bitter, crystal sugar.	€9.00
<b>HUGO</b> Elderflower syrup, fresh lime juice, prosecco, mint leaves, soda.	€9.00
<b>APEROL SPRITZ</b> Aperol, prosecco, soda.	€9.00
<b>MARGARITA CLASSIC</b> Tequila, Cointreau, fresh lime juice.	€9.00
<b>FRUIT MARGARITA</b> Tequila, Cointreau (strawberry, melon, mango).	€9.00
<b>FRUIT DAIQUIRI</b> Rum, fresh lime juice with strawberry or melon or mango.	€9.00
<b>MOJITO</b> Rum, crystal sugar, fresh lime, mint, soda.	€9.00

<b>WHISKIES</b>	<b>5cl</b>	<b>35cl</b>	<b>70cl</b>
SCOTCH BLENDED J&B	€7.00	€45.00	€90.00
FAMOUS GROUSE	€7.00	€45.00	€90.00
JOHNNIE WALKER BLACK LABEL	€8.00	€50.00	€100.00
CHIVAS 12 years old	€8.00	€50.00	€100.00

<b>SCOTCH SINGLE MAL</b>	<b>5cl</b>	<b>35cl</b>	<b>70cl</b>
GLENFIDDICH 12 years old	€10.00	€60.00	€120.00
GLENGOYNE 10 years old	€12.00		€140.00
MACALLAN 12 years old -triple cask	€20.00		€210.00
SINGLETON 12 years old	€10.00		
MACALLAN 15 years old	€12.00		

<b>IRISH BLENDED</b>	<b>5cl</b>	<b>70cl</b>
JAMESON	€7.00	€90.00

<b>VODKA</b>	<b>5cl</b>	<b>35cl</b>	<b>70cl</b>
ABSOLUT	€7.00	€45.00	€90.00
SMIRNOFF	€7.00		€90.00
STOLICHNAYA	€7.00	€45.00	€90.00
BELVEDERE	€9.00		€110.00
GREY GOOSE	€9.00		€110.00
BELUGA	€9.00		€110.00

<b>GIN</b>	<b>5cl</b>	<b>70cl</b>
GORDON'S London Dry	€7.00	€90.00
GORDON'S PREMIUM PINK	€7.00	
TANQUERAY	€7.00	€90.00
TANQUERAY 10	€10.00	
GIN MARE	€9.00	
HENDRICK'S	€9.00	€110.00
GREENALL'S	€7.00	€90.00
GREENALL'S PINK	€7.00	
BULLDOG London Dry	€9.00	
BICKENS London Dry	€7.90	

<b>RUM</b>	<b>5cl</b>
BACARDI Carta Blanca	€7.00
BACARDI Carta Negra	€7.00
HAVANA CLUB 3 anos	€7.00
HAVANA CLUB 7 anos	€8.00
SAILOR JERRY spiced	€7.00
DIPLOMATICO RESERVA EXCLUSIVA	€8.00
BUMBU	€8.00
CAPTAIN MORGAN spiced	€7.00
EMINENTE	€14.00

<b>TEQUILA</b>	<b>3cl</b>	<b>5cl</b>	<b>70cl</b>
OLMECA SILVER	€3.50	€7.00	€90.00
OLMECA GOLD	€3.50	€7.00	€90.00
JOSE CUERVO SILVER	€3.50	€7.00	€90.00
JOSE CUERVO GOLD	€3.50	€7.00	€90.00
PATRON SILVER	€5.00	€10.00	€120.00
PATRON REPOSADO	€5.00	€10.00	€120.00
CASAMIGOS Blanco	€7.50	€15.00	
DON JULIO Blanco	€5.50	€11.00	
DON JULIO Reposado	€5.50	€11.00	
DON JULIO Anejo	€6.00	€12.00	

<b>COGNAC</b>	<b>5cl</b>
HENESSY VSOP	€9.00
MARTELL VS	€9.00

<b>LIQUEUR , BITTER, APERITIF, VERMOUTH.</b>	<b>3cl</b>	<b>5cl</b>	<b>20cl</b>
COINTREAU	€3.50	€7.00	
DRAMBUIE	€4.00	€8.00	
MALIBU	€3.50	€7.00	
BAILEYS	€3.50	€7.00	
KAHLUA	€3.50	€7.00	
FRANGELICO	€3.50	€7.00	
GRAND MARNIER	€4.00	€8.00	
AMARETTO DISARONNO	€3.50	€7.00	
CAMPARI	€3.50	€7.00	
APEROL	€3.50	€7.00	
JAGERMEISTER	€3.50	€7.00	
SKINOS MASTIHA	€3.50	€7.00	
MARTINI EXTRA DRY	€3.50	€7.00	
MARTINI BIANCO	€3.50	€7.00	
MARTINI ROSSO	€3.50	€7.00	
OUZO PLOMARI	€3.50	€7.00	€15.00
OUZO 12	€3.50	€7.00	€15.00
ZIVANIA	€3.50		€15.00

## **B E E R S**

### **DRAUGHT**

LEON Half Pint	€4.50
LEON Pint	€5.50

### **BOTTLE**

KINGFISHER 33 CL	€5.00
COBRA 33 CL	€5.00
KEO 33 CL	€5.00
CARLSBERG 33 CL	€5.00
TSAKRI Craft Lager 33 CL	€6.00
HEINEKEN 33 CL	€6.00
GUINNESS 44 CL	€7.00
SOL 33 CL	€5.50
HEINEKEN 0% 33 CL	€5.00
CARLSBERG 0% 33 CL	€5.00

## **C O L D B E V E R A G E S**

SOFT DRINKS 25CL	€3.50
ICE TEA 33 CL (Peach,Lemon)	€3.50
JUICES 33 CL	€3.00
PINK GRAPEFRUIT SODA	€3.50
GINGER BEER	€3.50
SODA WATER	€3.50
TONIC WATER	€3.50
MINERAL WATER 75CL	€3.50
SPARKLING WATER 25 cl	€3.00
SPARKLING WATER 75 cl	€5.00

## THE WINE LIST

### WHITE WINES

75 cl

AES AMBELIS - XYNISTERI	CYPRUS	€22.00
AES AMBELIS - MOROKANELLA	CYPRUS	€28.00
TSANGARIDES AGIOS EFREM - CABERNET SAUVIGNON / MATARO / SYRAH	CYPRUS	€22.00
KYPEROUNDA WINERY PETRITIS - XYNISTERI	CYPRUS	€25.00
KYPEROUNDA WINERY EPOS - CHARDONNAY	CYPRUS	€38.00
TSELEPOS MANTINIA - MOSCHOFILERO	GREECE	€27.00
DOMAINE C.LAZARIDES AMETHYSTOS SAUVIGNON BLANC / ASSYRTIKO	GREECE	€30.00
DOMAINE C. LAZARIDES - MALAGOUSIA	GREECE	€34.00
ALPHA ESTATE - MALAGOUZIA	GREECE	€35.00
KTIMA PAVLIDE THEMA - ASIRTIKO SAUVIGNON BLANC	GREECE	€36.00
LA VIELLE FERME - BOURBOULENC / GRENACHE BLANC	FRANCE	€25.00
POUILLY FUME - SAUVIGNON BLANC	FRANCE	€38.00
CHABLIS - CHARDONNAY	FRANCE	€52.00
SERENA - PINOT GRIGIO	ITALY	€25.00
IL POGGIONE - VERMENTINO / CHARDONNAY	ITALY	€28.00
KAMASUTRA - SAUVIGNON BLANC	INDIA	€24.00

### BY GLASS

AES AMBELIS - XYNISTERI	CYPRUS	€6.00
KYPEROUNDA WINERY PETRITIS - XYNISTERI	CYPRUS	€7.00
LA VIELLE FERME - BOURBOULENC / GRENACHE BLANC	FRANCE	€7.00
SERENA - PINOT GRIGIO	ITALY	€7.00
IL POGGIONE - VERMENTINO / CHARDONNAY	ITALY	€7.00
KAMASUTRA - SAUVIGNON BLANC	INDIA	€7.00



RED WINES

		75 cl
AES AMBELIS ERYTHROS - MARATHEFTIKO / SHIRAZ / GRENACHE	CYPRUS	€20.00
AES AMBELIS EKTOR - SHIRAZ	CYPRUS	€25.00
KYPEROUNDA WINERY ALMA - MARATHEFTIKO	CYPRUS	€29.00
KTIMA PAVLIDES THEMA - AGIORGITIKO / SYRAH	GREECE	€36.00
DOMAINE C.LAZARIDES CHATEAU JULIA - MERLOT	GREECE	€38.00
LA VIELLE FERME - GARIGNAN / CINSAULT / GRENACHE / SYRAH	FRANCE	€25.00
IL POGGIONE - MERLOT	ITALY	€28.00
TRAPICHE BROQUEL - MALBEC	ARGENTINA	€35.00
KAMASUTRA - SHIRAZ	INDIA	€24.00
KAMASUTRA - CARPENET SAUVIGNON	INDIA	€24.00

BY GLASS

AES AMBELIS ERYTHROS - MARATHEFTIKO / SHIRAZ / GRENACHE	CYPRUS	€6.00
KYPEROUNDA WINERY ALMA - MARATHEFTIKO	CYPRUS	€7.00
LA VIELLE FERME - GARIGNAN / CINSAULT / GRENACHE / SYRAH	FRANCE	€7.00
KAMASUTRA - CARPENET SAUVIGNON	INDIA	€7.00

## ROSE WINES

75 cl

AES AMBELIS - LEFKADA / MARATHEFTIKO	CYPRUS	€22.00
AES AMBELIS NYMFES - MARATHEFTIKO	CYPRUS	€30.00
KYPEROUNDA WINERY AKTI - LEFKADA / MAVRO	CYPRUS	€30.00
DOMAINE C.LAZARIDES - MERLOT / AGIORGITIKO / GRENACHE	GREECE	€36.00
MIRAVAL COTES DE PROVANCE CINSAULT / GRENACHE / ROLLE / SYRAH	FRANCE	€53.00
WHISPERING ANGEL - GRENACHE / CINSAULT / VERMENTINO	FRANCE	€50.00
LA VIELLE FERME - CINSAULT / GRENACHE	FRANCE	€25.00
BOTTEGA - PINOT GRIGIO	ITALY	€25.00

## BY GLASS

AES AMBELIS - MARATHEFTIKO / SHIRAZ	CYPRUS	€6.00
LA VIELLE FERME - CINSAULT / GRENACHE	FRANCE	€7.00
BOTTEGA - PINOT GRIGIO	ITALY	€7.00

## CHAMPAGNE & SPARKLING WINES

20cl

75cl

BOTTEGA PROSECCO DOC	€9.00	€30.00
BOTTEGA ROSE	€9.00 <del>€10.00</del>	€30.00
BOTTEGA PETALO AMORE MOSCATO	€9.00	€30.00
BIANCO NERO		€28.00
MOËT & CHANDON BRUT	€30.00	€110.00
MOËT & CHANDON ROSE		€120.00
MOET & CHANDON ICE		€130.00





ΑΗΣ ΑΜΠΕΛΗΣ

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