

V O R I

Our wine list showcases the uniqueness of the Greek terroir, featuring indigenous grapes produced by Greece's most talented winemakers. All our wines are available for you to purchase for home too!

SPARKLING

Karanikas 'Cuvée Rosé' Brut, Xinomavro/Limniona 2022, Macedonia *fresh, fruity & crisp, balanced sweetness & acidity* 13/60 Nat
Chatzivariti 'Migma' Pet Nat, Muscat/Malagouzia/Xinomavro 2022, Macedonia *fresh, fruity, rich with great aroma* 13.5/65 Nat
Karanikas 'Cuvée Prestige' Extra Brut, Assyrtiko/Xinomavro 2017, Macedonia *delicate & balanced, long finish* 75 Bio

ORANGE

Troupis 'Hoof & Lur', Moschofilero 2023, Mantinia *floral, citrusy, with fresh acidity & vibrancy* 14/53 Nat, Unf
Bosinaki 'Aspela', Moschofilero 2022, Mantinia *fresh, medium-bodied, slight tannins, great long finish* 16.5/64 Nat, Unf

ROSÉ

Troupis 100, Moschofilero 2022, Mantinia *intensely floral, rose pedal & ginger notes, balanced acidity* 14/41/53 Nat, Unf
Ousyra Fokiano 2022, Syros *crisp, medium-bodied, lively with a lasting finish* 45/59 Org

WHITE

Kokotos 'Barrel Fermented', Savatiano 2019, Attica *great nose, fruity, mature & full-bodied* 12/30/40
Akriotou 'Orivatis Wild', Old Vines, Savatiano 2019, Attica *great medium body, creamy texture, delicious long finish* 37/48 Unf
Magoutes 'Vieilles Vignes Blanc', Xinomavro 2022, Macedonia *explosive crisp body, balanced elegant acidity & minerality* 39/51
Kontogiannis 'Penteskoufi', Roditis/Savatiano 2022, Corinth *fresh, aromatic, floral with delicious acidity & minerality* 14/41/53 Nat
Gaia 'Wild Ferment' Moschofilero, 2022, Mantinia *delicious buttery texture, intense aromas, deep lasting flavours* 42/55
Ousyra Serifiotiko 2022, Syros *crisp, fresh, fruity with great acidity* 15/44/57 Org
Orealios Gaea 'Truth' Organic Robola 2022, Cephalonia *earthy, minerally, soft to medium acidity, crisp* 16/46/60 Org
Zafeirakis 'Microcosmos', Malagousia, 2022, Thessaly *rich, minerally, great fruit & medium acidity* 17/49/64 Nat
Douloufakis 'Aspros Lagos', Vidiano Barrel, 2023, Crete *rich fruit, delicious buttery texture, beautiful minerality, long finish* 65/85
Estate Argyros 'Cuvee Nykteri', Assyrtiko 2019, Santorini PDO *balanced full body, fresh with high minerality & acidity* 105/136
VSV Pure, Assyrtiko 2020 PDO, Santorini *full & complex body, intense minerality with a great long lasting finish (125ml)* 26/110/140
Oeno Π 'Akulumbo', Assyrtiko 2021, Santorini PDO *full-bodied, intense, with great minerality & salinity (125ml)* 30/125/160 Unf

RED

Oenops 'Apla', Xinomavro/Limniona/Mavroudi 2021, Macedonia *smooth, fresh, fruity & vibrant* 12/30/40
Tsimbidis 'Monemvasios', Agiorgitiko/Mavroudi 2014, Monemvasia *medium-bodied, fruity with a long velvety finish* 38/48
Magoutes Moschomavro 2021, Macedonia *medium-bodied, fruity & smooth, easy drinking* 13.5/39/50 Nat, Unf
Kefallinos Augoustiatis, 2021, Zakynthos *elegant, medium-bodied with balanced acidity & refined tannins* 14.5/45/58 Org, Nat
Muses Estate, Mouhtaros 2022, Thiva *fruity, full-bodied with beautiful silky tannins, great texture & delightful acidity* 49/62
Karanikas 'Old Vines', Xinomavro 2019 PDO, Macedonia *beautifully rich, elegant, lively with well-rounded tannins* 49/64 Bio
Acheon 'Laura Nobile', Mavrodaphne 2019, Aigialia *delicate & elegant body, fine tannins & a delightful long finish* 16.5/51/65 Unf
Kontogiannis 'Mångata', Mavroudi 2022, Corinth *original, full-bodied & refreshing. A pure joy to drink* 17/51/66 Bio & Nat
Gaia Estate Agiorgitiko 2020 PDO, Nemea *smooth and silky, strong full body, gentle spice notes* 75/94 Org
Hatzidakis 'Mavrotragano' 2020, Santorini *deep red fruit aromas, full-bodied, beautiful tannins & minerality with a long finish* 96/125
Foundi 'Naoussaia', Xinomavro 2001, Macedonia *a very rare Xinomavro vintage, earthy & full-bodied, spice & pepper, mild tannins* 158

DESSERT

Gaia Vinsanto, Assyrtiko 2012, Santorini *rich and balanced, with deep notes of honey, fig & caramel (50ml)* 12/80

Nat = Natural, Unf = Unfiltered, Org = Organic, Bio = Biodynamic

Glass/Carafe 500ml/Bottle

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COCKTAILS

Holland Park Fizz *Old Sport Gin, Roots Diktamo liqueur, Chatzivaritis Pet Nat, lemon* 16
Kanella Espressotini *Manifesto aged Tsipouro, Roots Cinnamon liqueur, Catalyst Coffee espresso* 16
Negroni Sour *Ouzo No. 7, Callicounis Amaro Bitter & Vermouth, egg white, orange juice, lemon* 16
Metaxa Spice *Metaxa 7* Brandy, 3Cents ginger beer, tabasco* 16
Vori Old Fashioned *Manifesto aged Tsipouro, Angostura bitters, orange* 16

CRAFT BEERS

Lucky Saint 0.5% 7
Septem Mylos Heretic Lager 7
Septem Friday's Pale Ale 8
Septem 8th Day IPA 9

APERITIFS/DIGESTIFS

Vori Rakomelo 9/16 (50/100ml)
Tsikoudia Manousakis 9/16
Tsipouro 'O'Purist' 9/16
Tsipouro Parparoussis 'Pnevma', Sideritis 9/16
Aged Tsipouro Apostolakis Manifesto 12
Ouzo Tetteris No 7 8.5/15
Mastiha Tetteris 8.5
Brandy Metaxa 12* 14
Old Pulteney 12 Year Old, Caithness 15
Chase Potato Vodka, Herefordshire 11

REFRESHMENTS

Coca Cola / Coke Zero 4 (200ml)
3Cents Sodas 5 (200ml)
Tonic Water | Ginger Beer | Pink Grapefruit
Sparkling Filtered Water 3.5
Fresh Orange Juice | Home-made Lemonade 5

COFFEE, TEA & MORE...

Freddo Espresso 3.5
Freddo Cappuccino 4
Espresso / Double Espresso / Americano / Greek Coffee 3.5
Latte / Cappuccino / Flat White 4
Hot Chocolate 4.5
Mountain Tea / Chamomile 4
English Breakfast / Earl Grey 4

Our coffee is roasted in London by our good friends Catalyst Coffee Roasters, using Brazilian and Colombian coffee beans.

*All spirits are 50ml unless otherwise stated

A discretionary service of 12.5% will be added to your bill, shared among all members of the team.

If you have any food allergy/intolerance, let us know when ordering. We will try to accommodate it, but cannot guarantee it neither can we guarantee the absence of traces of allergens.