

# V O R I

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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 & Brut

Paros Farming Community 'Seiradi' Rosé Extra Brut, 2023 *fresh, fruity & crisp, balanced sweetness & acidity* 13/60 Nat  
Chatzivariti 'Migma' Pet Nat, Muscat/Malagouzia/Xinomavro 2022, Macedonia *fresh, fruity, rich with great aroma* 14/65 Nat  
Karanikas 'Cuvée Prestige' Extra Brut, Assyrtiko/Xinomavro 2017, Macedonia *delicate & balanced, long finish* 85 Bio

## Orange

Troupis 'Hoof & Lur', Moshofilero 2023, Mantinia *floral, citrusy, with fresh acidity & vibrancy* 15/55 Nat, Unf  
Garalis 'Terra Ambera', Muscat of Alexandria 2023, Limnos PDO *rich, fruity, with medium acidity & long finish* 16/58 Nat, Unf  
Bosinaki 'Aspela', Moshofilero 2022, Mantinia *fresh, medium-bodied, slight tannins, great long finish* 19.5/73 Nat, Unf

## Rosé

Garalis Retsina, Muscat of Alexandria/Limnio 2023, Limnos PDO *fruity, earthy, fresh and lively* 12.5/33 (500ml) Org  
Ousyra Fokiano 2023, Syros *crisp, medium-bodied, lively with a lasting finish* 41/55 Org  
Troupis 100, Moshofilero 2022, Mantinia *intensely floral, rose pedal & ginger notes, balanced acidity* 16/43/58 Nat, Unf

## White

Garalis Retsina, Muscat of Alexandria 2023, Limnos PDO *light, earthy, refined & refreshing* 11/30 (500ml) Org  
Kokotos 'Barrel Fermented', Savatiano 2019, Attica *great nose, fruity, mature & full-bodied* 12/31/41  
Akriotou 'Orivatis Wild', Old Vines, Savatiano 2021, Attica *great medium body, creamy texture, delicious long finish* 35/46 Unf  
Orealios Gaea 'Truth' Organic Robola 2024, Cephalonia *earthy, minerally, soft to medium acidity, crisp* 14/37/50 Org  
Ousyra Serifiotiko 2023, Syros *crisp, fresh, fruity with great acidity* 15/41/55 Org  
Gaia 'Wild Ferment' Moshofilero, 2022, Mantinia *delicious buttery texture, intense aromas, deep lasting finish* 44/59  
Magoutes 'Vieilles Vignes Blanc', Xinomavro 2024, Macedonia *explosive crisp body, balanced elegant acidity & minerality* 17/44/60  
Zafeirakis 'Microcosmos', Malagousia, 2023, Thessaly *rich, minerally, great fruit & medium acidity* 17.5/47/64 Nat  
Douloufakis 'Aspros Lagos', Vidiano Barrel, 2023, Crete *rich fruit, delicious buttery texture, beautiful minerality, long finish* 59/79  
Estate Argyros 'Cuvée Evdémon', Assyrtiko 2020, Santorini PDO *full body, lovely salinity & minerality, creamy long finish* 85/109  
VSV Pure, Assyrtiko 2020 PDO, Santorini *full & complex body, intense minerality with a great long lasting finish (125ml)* 22/88/110  
Oeno Π 'Akulumbo', Assyrtiko 2021, Santorini PDO *full-bodied, intense, with great minerality & salinity (125ml)* 26/100/135 Unf

## Red

Oenops 'Apla', Xinomavro/Limniona/Mavroudi 2022, Macedonia *smooth, fresh, fruity & vibrant* 12/30/40  
Tsimbidis 'Monemvasios', Agiorgitiko/Mavroudi 2014, Monemvasia *medium-bodied, fruity with a long velvety finish* 38/52  
Karanikas 'Old Vines', Xinomavro 2019 PDO, Macedonia *beautifully rich, elegant, lively with well-rounded tannins* 15.5/42/57 Bio  
Magoutes Moschomavro 2022, Macedonia *medium-bodied, fruity & smooth, easy drinking* 16.5/44/60 Nat, Unf  
Kefallinos Augoustiatis, 2021, Zakynthos *elegant, medium-bodied with balanced acidity & refined tannins* 17/46/62 Org, Nat  
Acheon 'Laura Nobile', Mavrodaphne 2019, Aigialia *delicate & elegant body, fine tannins & a delightful long finish* 17/46/63 Unf  
Troupis 'Route 111', Agiorgitiko/Mavrodaphne 2021, Nemea *lively medium body, delicate silky tannins & refreshing acidity* 18/49/66  
Mouses Estate, Mouhtaros 2022, Thiva *fruity, full-bodied with beautiful silky tannins, great texture and delightful acidity* 50/68  
Douloufakis Grand Reserve 2019, Liatiko, Crete PDO *lovingly aged, great balance of sweetness, acidity, and great tannins* 21/57/78  
Gaia Estate Agiorgitiko 2021 PDO, Nemea *smooth and silky, strong full body, gentle spice notes* 66/88 Org  
Hatzidakis 'Mavrotragano' 2020, Santorini *deep red fruit aromas, full-bodied, beautiful tannins & minerality with a long finish* 75/100  
Magoutes Parcel Selection Xinomavro 2017, Macedonia *refined & elegant with a silky palate and great fruit concentration* 105  
Foundi 'Naoussaia', Xinomavro 2001, Macedonia *a very rare Xinomavro vintage, earthy & full-bodied, spice & pepper, mild tannins* 128

## Sweet

Gaia Vinsanto 8 years, Assyrtiko, Santorini *rich and balanced, with deep notes of honey, fig & caramel (50ml)* 12/80

# V O R I

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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.