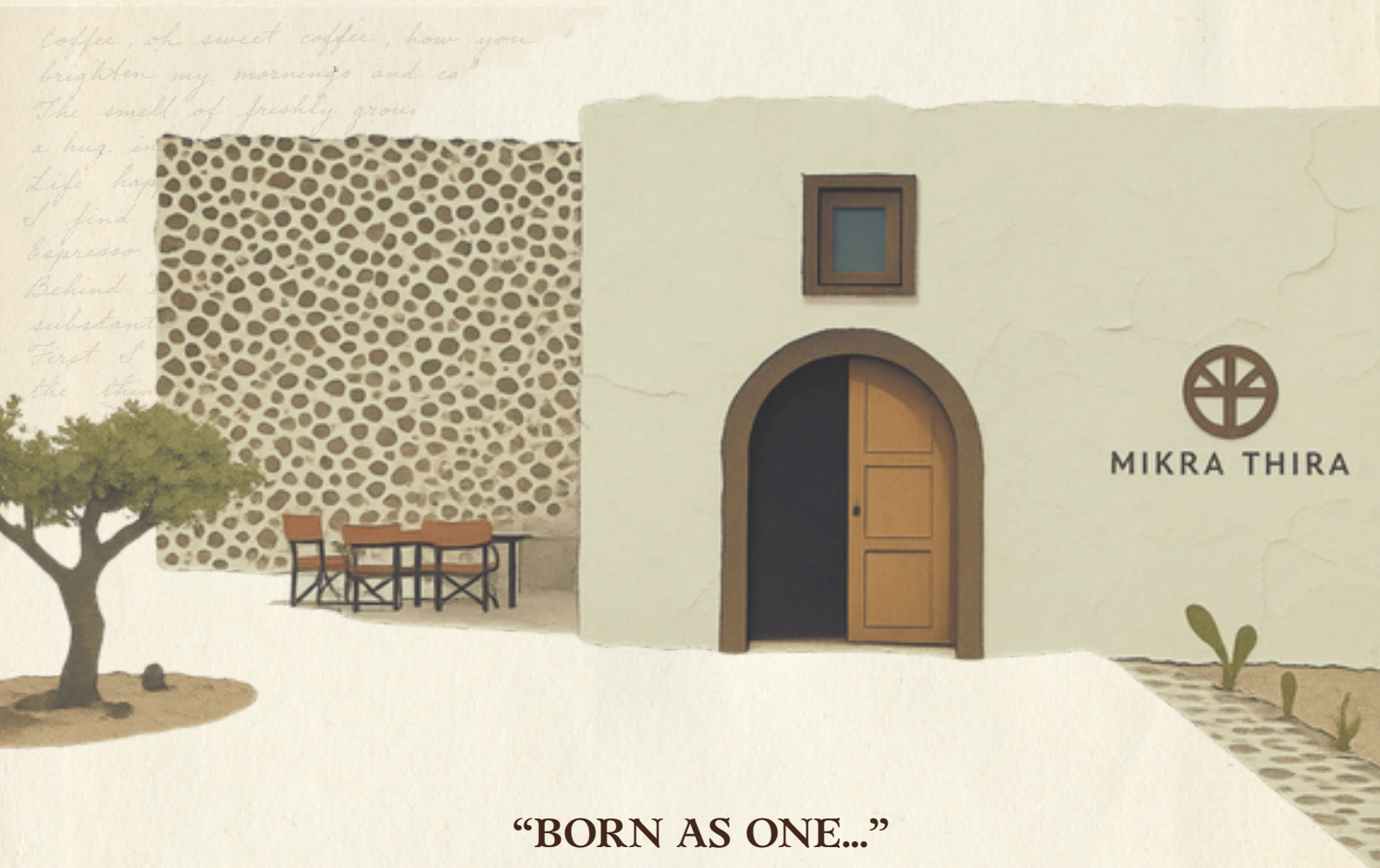




Food & Wine Tasting Menu



“BORN AS ONE...”

Santorini & Thirassia Reunited Through Wine



“Born As One...”
Separated by the sea. Reunited through wine.
One Volcano, two islands, one soul.

RIZES welcomes MIKRA THIRA Winery from Thirassia for an evening dedicated to the shared volcanic heritage of Santorini and Thirassia. A specially created menu is paired with indigenous varieties and expressive wines born from the same ancient soil.

Warm welcome from the bar...

“SAME ROOTS” 16€

Mandilaria MIKRA THIRA, Metaxa 7*, Orange Bitters, Gingerbeer, Orange

A vibrant expression of shared Greek roots, balancing Mandilaria's bold character with aged Metaxa, spicy ginger and bright orange.

Step I

“ARTOS”

Sourdough Bread, “Peldes” Tomato Paste, Extra Virgin Olive Oil, Oregano & Sea Salt

An opening gesture of warmth, simplicity and authentic Greek hospitality.

Step II

“SKOUMPRI”

Semi Cured Smoked Mackerel, Green Chilli Sauce, Tomato Heart, Olives

The savoury richness of mackerel meets the depth and volcanic character of Nykteri.

Wine Pairing

NYKTERI - PDO Santorini

Assyrtiko, Athiri, Aidani - MIKRA THIRA

Step III

OCTOPUS

Grilled Tentacles, “Fava” Split Pea Puree, Pickled Onion, Caper

The Aegean character of octopus meets a distinctive 100% Assyrtiko, born exclusively from the volcanic vineyards of Thirassia.

Wine Pairing

TERRASEA - PDO Santorini

100% Assyrtiko (Thirassia Vineyards) - MIKRA THIRA

Step IV - The Main Course Choice

CHICKEN "TRAHANAS"

Charcoal Chicken Tenders, Sweet "Trahanas", Sun-Dried Tomato, Harissa, Barrel "Feta" Mousse

The comforting richness of chicken trahanas meets Mandilaria's bold structure and naturally high tannins, creating a deep and expressive pairing.

Wine Pairing

MANDILARIA - PGI Cyclades

100% Mandilaria - MIKRA THIRA

OR

"SHRIMP ORZO"

Bisque Sauce, Confit Tomatoes, Bottarga Powder, Ouzo, Orzo Pasta

The delicate sweetness of shrimp is lifted by the freshness and mineral precision of Santorini Assyrtiko.

Wine Pairing

SANTORINI - PDO Santorini

100% Assyrtiko - MIKRA THIRA

Step V - "Close With A Smile"

CHOCO SOUR CHERRY - "SOKOLATA"

Bitter Chocolate Sphere, Vinsanto Sauce, Spoon Sweet Cherries, "Kaimaki" Ice Cream

Chocolate concludes the journey alongside the sun-dried fruit, richness and enduring sweetness of Vinsanto.

Wine Pairing

VINSANTO - PDO Santorini

Assyrtiko, Aidani - MIKRA THIRA

Price 90€ Per Person

(Vegan options are available - ask our waiters)



Saturday, 3rd of October 2026



Executive Chef: Alexandros Makropoulos
Head Chef: Maria Sylla
Sommelier: Apostolos Maras
Cocktails Mixologist: Marios Popa

*...a
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this ante
toss allusion
sentimental
- you offend descent
...
the time when pages, cups of the
the whispers in the wind, stories untold,
my fading memories, lost archives.*