

Zambartas Wines Dinner

It is with great pleasure that we will host our first Food & Wine Dinner on the 15th of May 2019,. During this dinner, we will pair dishes from our menu with Zambartas Wines.

Zambartas Wines, is a family boutique winery based in Agios Amvrosios Village in the wine region of Limassol. Founded in 2006, it has gain reputation for its high quality wines made from local and international varieties.

Marcos Zambartas, owner and head winemaker will be present to introduce his wines. At the same time Maria Th. Massoura, wine specialist at Vassos Eliades Ltd will guide us through food and wine pairing.

1st course

Home made fresh Salmon and prawn ravioli served on fresh wilted spinach.
Paired with Zambartas Semillon – Sauvignon Blanc 2018

2st course

“Pissourkotiki” salad served in a pitta basket with Pissouri halloumi cheese on top.
Paired with: Zambartas Xynisteri 2018

Main course

Option 1

Roast Salmon with crispy skin, with lemon zest and fennel seeds served with seasonal roasted vegetables.
Paired with: Zambartas Rose 2018

Option 2

Slow roast pork belly with crackling accompanied by a Commandaria sauce and homemade apple sauce-sticks of crispy crackling to top it off.
Paired with: Zambartas Shiraz-Lefkada 2017

Dessert

A medley of crème brulée, sticky toffee pudding, raspberry cheesecake and chocolate fudge cake

Paired with: Zambartas Commandaria 2011 –
Barrel sample since it is not released yet!



Vassos Eliades Ltd

Price: €45
Limited Availability.
Please call us at 25221972 to book and
state your preferred main course.