Cold Appetizers

Feta Cheese 6.5
Imported zesty goat cheese.

Mixed Olive Plate 5.5
Mixed olives from various regions in Greece.

Cucumber Garlic Yogurt (Tzadziki) 7.5
Yogurt with grated cucumbers, salt, garlic and olive oil. Makes everything taste marvellous.

Garlic Potato Spread (Scordalia) 6.5
If you like the taste of garlic, this garlic/potato spread is a must. Served with beets.

Chilled Eggplant (Melitzanosalata) 8
Eggplant mixed with olive oil, celery, onions, and other delightful spices.

Greek Caviar (Taramosalata) 9
Red Greek caviar. You don't have to be a millionaire to enjoy it.

Chilled Baby Octopus (Oktapodaki) 13.5
Tender baby octopus marinated in vinegar, olive oil and oregano.

Hummus 6.5
A tasty spread made of chickpeas, red peppers, garlic, olive oil, and lemon juice.

Roasted Hot Peppers 7.5

Stuffed Grape Leaves 8.5
Our own medley of prime ground meat, rice and spices, wrapped in grape leaves served with a special house dressing.

Pekilia (Appetizer Combination) 16.5
Tzadziki, Taramosalata, eggplant dip, marinated artichoke hearts, Dolmathakia, peppers, olives and Feta cheese.

Hot Appetizers

Saganaki "Opa!" 8
Greek Kasseri cheese. Wait until you taste what blazing brandy does for it.

Saganaki Loukaneko 8
Uniquely spiced Greek sausage flamed in brandy.

Kalamarakia Tiganita 10
Fried baby squid.

Keftethakia 6
Cocktail sized meatballs spiced with herbs and garlic.

Tiropitakia 8
Feta cheese triangles wrapped in filo

Cheese Stuffed Hot Pepper 8.5
Roasted cheese stuffed peppers

Fried Vegetables with Scordalia, 8.5
A delicious garlic and potato spread. Served with your choice fried eggplant, zucchini or Artichoke

Stuffed Grape Leaves 8.5
Grape leaves stuffed with a mixture of ground meat, rice and spices, and served with lemon or tomato sauce.

Pekilia 16.5
A medley of fried squash, eggplant, artichoke hearts, Keftethakia, Tiropitakia and Dolmathakia served with Scordalia
**CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS. ASK YOUR SERVER ABOUT ITEMS THAT ARE COOKED TO ORDER.”**

**EVEN THOUGH ITEMS ARE LABELED GLUTEN FREE, VEGITARIAN, AND VEGAN PLEASE BE MINDFUL THEY ARE PREPARED IN A KITCHEN THAT HOUSES ALL THESE ITEMS! THANK YOU!**

---

**Soups**

**Lemon Rice 5**
A savory chicken, lemon, egg and rice soup.

**New England Clam Chowder 7**
(Friday Only)

**Chef Soup Of The Day 5**

---

**Salads**

**The Classic Greek 10**
A mixture of salad greens garnished with feta cheese, beets, olives, peppers, tomatoes and cucumbers with our house dressing.

**The Basic Caesar 10**
Romaine hearts, homemade croutons, Parmesan and our own Caesar dressing

**Greek Village Salad 10**
A delicious blend of fresh tomatoes, cucumbers, onions, olives and peppers crowned with feta cheese.

**Athens Spinach Salad 10**
Fresh Spinach with feta cheese, grilled mushrooms, red onion and fresh dill

**Small Greek Salad 6**
(served with dinner only)

*Enjoy the Classic Greek Salad with your choice of topping:*
Dolmathakia $4.00   Gyros $3.00   Octopus  6.00   Chicken $5.00

---

**Vegetarian Greek Specialties**

**Spanakotiropeta 14**
Fresh leaf spinach, imported feta cheese and spices in thin, delicate layers of filo.

**Spanakorizo 7**
Spinach rice baked with onions and tomatoes

**Moussaka 15**
Layered eggplant, potatoes, sautéed onions, seasoned with spices topped with béchamel sauce.

**Vegetarian Trio 16**
Spanakotiropeta, Moussaka and Pastitsio

**Pastitsio 14**
Baked macaroni with spinach, sautéed onions, dill, mint, cheeses, seasoning and topped with Béchamel.

**Stuffed Grape Leafs 15**
Seasoned rice, chickpeas, dill, garlic and mint wrapped in grape leaves with choice of egg-lemon or tomato sauce.

**Hot Vegetarian Platter 15**
Spanakotiropeta, vegetables and roasted potatoes

**A Plate of Our Daily Vegetables 9**
**Greek Specialties**

**Spanakoteropeta 14**
Spinach cheese pie. Fresh leaf spinach, imported feta cheese and spices in thin, delicate filo.

**Moussaka 16**
Thinly sliced and layered eggplant, ground meat seasoned with special spices topped with Béchamel sauce.

**Pastitsio 15.5**
Macaroni mixed with spiced ground meat, grated cheese and topped with Béchamel sauce.

**Greek Trio 18.5**
A combination of Spanakoteropeta, Moussaka and Pastitsio.

**Stuffed Grape Leaves 16**
Grape leaves stuffed with a mixture of ground meat, rice and spices. Choice of lemon or tomato sauce.

**Plato's Platter 36**
Choice of a salad or soup, two lamb chops, Spanakoteropeta, Moussaka, Dolmathes, rice and vegetables.

**Combination Platter 24**
Your choice of lamb, beef or chicken with Spanakoteropeta, Moussaka and Dolmathes served with rice and vegetables. A great introduction to Greek cuisine.

**Gyros 11**
Ground lamb sliced from our rotisserie, served with rice or fries.

**Lamb**

This Greek staple is the icon of 40 years of operation in Greek Town, and the item that brings guests from across the world, to this city. It is simmered in tomato sauce accented with herbs and spices.

**Yuvetsake 20**
Individually baked casserole of tender simmered lamb in tomato sauce with rosa marina and Kasseri cheese.

**Arnaki Macaronatha 20**
Lamb simmered in tomato sauce with Macaronatha

**Arnaki Pilafi 20**
Choice lamb simmered in tomato sauce with herbs and spices, served with rice.

**Arnaki Bouti Psito 20**
Sliced roast leg of lamb, served with choice of rice or potato and vegetable.

**Arnaki Lahanika 20**
Simmered lamb with vegetable of the day and potato.

**Arnaki with Rosa Marina 20**
Lamb simmered in tomato sauce with Rosa marina.

**Lamb Shank 22**
Tender simmered lamb shank in tomato sauce with your choice of rice or potato and vegetable.
CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS. ASK YOUR SERVER ABOUT ITEMS THAT ARE COOKED TO ORDER.

**Seaside**

**Pegasus Shrimp** 21
Jumbo shrimp sautéed in butter with a lemon/garlic flavor, smothered with kasseri cheese, served with rice pilaf.

**Grilled Jumbo Shrimp** 21
Jumbo shrimp. Wait until you taste what shell broiling does for this favourite

**Fried Shrimp** 21
Fried shrimp with a choice of potato or vegetables.

**Broiled Bronzini (Lavraki)** 31
Served with a choice of potato or vegetables.

**Broiled Cod** 17
Served with a choice of potato or vegetables

**Broiled Salmon** 23
Served with a choice of potato or vegetables

**Fried Baby Calamari** 16
Fried squid served with rice or potato and vegetables.

**Fish & Chips** 17
Light and Flaky Cod, Fried and Served with Fries.

**Lake Perch** 19.5
Fresh perch, dipped in creamy yogurt and spiced & coated in a light breading, served with fries and coleslaw.

**Broiled White Fish** 22
Served with your choice of potato and vegetable.

**Beef**

**Tasskabob** 20
Lean sirloin beef simmered in tomato wine sauce. Choice of rice or potato and vegetables.

**Beef Yuvetsake** 20
Individually baked casserole of lean choice beef with rosa marina, crowned with Kasseri cheese.

**Broiled Shish Kebab** 20
Marinated prime eye of beef skewered with onions, green peppers, and served with rice or potato and vegetables.

**Filet Mignon** 35
8 oz. filet of beef served with potatoes and vegetables.

**14oz. New York Strip** 27
Served with potato and vegetables.

**14oz. Ribeye Steak** 30
Served with potato and vegetables.

**Cheese Burger** 10
Served with French Fries, lettuce, and tomato, onion and our specialty sauce.

**Kids** 6
(Children 9 and under)
- Chicken Fingers
- Gyros
- Burger
- Macaronatha

**Sides**

Fries- 3  Pita- 1  Mash Potato- 3  Rice- 3  Seasonal Vegetable- 4
## Chicken

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Roasted Chicken</td>
<td>12.5</td>
</tr>
<tr>
<td>BBQ Roasted Chicken</td>
<td>12.5</td>
</tr>
<tr>
<td>Chicken Gyros</td>
<td>11</td>
</tr>
<tr>
<td>Chicken Lemonato</td>
<td>15.5</td>
</tr>
<tr>
<td>Grilled Chicken Kebob</td>
<td>14.5</td>
</tr>
<tr>
<td>Grilled Chicken Filet</td>
<td>14</td>
</tr>
</tbody>
</table>

## Eggs

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Sausage Omelette</td>
<td>9.5</td>
</tr>
<tr>
<td>Veggie Omelette</td>
<td>9.5</td>
</tr>
</tbody>
</table>

## Pork

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Grilled Pork Chops</td>
<td>13</td>
</tr>
</tbody>
</table>

## Desserts

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Cream caramel</td>
<td>5</td>
</tr>
<tr>
<td>Chocolate mousse</td>
<td>5</td>
</tr>
<tr>
<td>Tiramisu</td>
<td>5</td>
</tr>
<tr>
<td>Cheesecake with Strawberries</td>
<td>5</td>
</tr>
<tr>
<td>Loukoumades</td>
<td>5</td>
</tr>
<tr>
<td>Pagoto (Ice cream)</td>
<td>5</td>
</tr>
<tr>
<td>Baklava</td>
<td>5</td>
</tr>
<tr>
<td>Rizogalo</td>
<td>5</td>
</tr>
</tbody>
</table>

---

24935 Jefferson Ave, Saint Clair Shores, MI
Sunday-Thursday 11-11 pm
Friday and Saturday 11-12 am
Make your Order or Reservation Today!
(586) 772-3200
CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS. ASK YOUR SERVER ABOUT ITEMS THAT ARE COOKED TO ORDER.

“EVEN THOUGH ITEMS ARE LABELED GLUTEN FREE, VEGITARIAN, AND VEGAN PLEASE BE MINDFUL THEY ARE PREPARED IN A KITCHEN THAT HOUSES ALL THESE ITEMS” THANK YOU!

Monday
Soup of Day: Lentil Soup
Vegetables of the Day: Spinach Rice, Green Beans, Roasted Potatoes, Peas
Athenian White Fish 23.5
White fish accented with our Capper and Artichoke lemon sauce. Choice of sides

Tuesday
Soup of Day: Bean Soup
Vegetables of the Day: Spinach Rice, Green Beans, Roasted Potatoes & Peas
Salmon Riganato 24
Broiled in Olive Oil and Oregano, served with house salad, potato or rice, and vegetable.

Wednesday
Soup of Day: Cream of Broccoli
Vegetables of the Day: Spinach Rice, Green Beans, Peas and Roasted Potatoes
Chicken & Rib Platter 19.5
Our Roasted Chicken served alongside BBQ ribs

Thursday
Soup of Day: Split Pea Soup
Vegetables of the Day: Spinach Rice, Green Beans, Peas, Roasted Potatoes & a Mixed Vegetable
Athenian Salmon 25
Salmon Fillet accented with our capper lemon sauce.

Friday
Soup of Day: Clam Chowder
Vegetables of the Day: Spinach Rice, Green Beans, Roasted Potatoes & a Mixed Vegetable
Athenian White Fish 23.5
White fish accented with our capper, artichoke lemon sauce
Stir Fry 19
A dish of sauteed vegetables, and rice with zesty Asian sauce. your choice of Chicken or Shrimp.

Saturday
Soup of Day: Hearty Vegetable
Vegetables of the Day: Stewed Okra, Spinach Rice, Green Beans, Roasted Potatoes, Peas
Athenian Perch 22.5
Fresh Lake Perch fish accented with our capper, artichoke lemon sauce
The Pegasus Surf and Turf 31
A portion of our roasted lamb rack, accompanied by grilled shrimp. Your choice of Rice or potato and vegetable.

Sunday
Soup of Day: Chicken Noodle Soup
Vegetables of the Day: Spinach Rice, Green Beans, Roasted Potatoes & a Mixed Vegetable
Athenian Perch 22.5
Fresh Lake Perch accented with our capper, artichoke lemon sauce
Arni tis Scaras 19
Pieces of Lamb (bone in) Charbroiled, served with choice of (2) sides
(Greek Tip: Medium Well for best flavor)
**SPARKLING WINES**

<table>
<thead>
<tr>
<th>Name</th>
<th>Style</th>
<th>Origin</th>
<th>Split/Glass</th>
<th>Bottle</th>
</tr>
</thead>
<tbody>
<tr>
<td>Martini Rossi Asti Spumante</td>
<td>Sparkling</td>
<td>Piedmont</td>
<td>(187ml/Split)</td>
<td>8.</td>
</tr>
<tr>
<td>Cantine Maschio Sparkling Prosecco</td>
<td>Sparkling</td>
<td>Piedmont</td>
<td>(187ml/Split)</td>
<td>7.</td>
</tr>
<tr>
<td>Chandon Brut Rosé</td>
<td>Sparkling</td>
<td>Australia</td>
<td>(187ml/Split)</td>
<td>11.</td>
</tr>
<tr>
<td>Veuve Cliquot ‘Yellow Label’ Brut Champagne</td>
<td>Champagne</td>
<td>France</td>
<td>(187ml/Split)</td>
<td>19. 90.</td>
</tr>
<tr>
<td>Veuve Cliquot Brut Rosé Champagne</td>
<td>Champagne</td>
<td>France</td>
<td>(187ml/Split)</td>
<td>115.</td>
</tr>
<tr>
<td>Cuvee Dom Pérignon, Brut Champagne</td>
<td>Champagne</td>
<td>France</td>
<td>(187ml/Split)</td>
<td>195.</td>
</tr>
</tbody>
</table>

**GREEK WHITES BY THE GLASS**

<table>
<thead>
<tr>
<th>Name</th>
<th>Style</th>
<th>Region</th>
<th>Glass</th>
<th>Bottle</th>
</tr>
</thead>
<tbody>
<tr>
<td>Kourtaki RETSINA</td>
<td>White</td>
<td>Attica</td>
<td>6.</td>
<td>24.</td>
</tr>
<tr>
<td>Boutari MOSCHOFILERO</td>
<td>White</td>
<td>Mantinia</td>
<td>10.</td>
<td>40.</td>
</tr>
<tr>
<td>Harlaftis CHARDONNAY</td>
<td>White</td>
<td>Drama</td>
<td>12.</td>
<td>47.</td>
</tr>
<tr>
<td>Patraki Roditis Rosé</td>
<td>White</td>
<td>Attica</td>
<td>8.</td>
<td>32.</td>
</tr>
<tr>
<td>Patraki ‘Santa Marina’ WHITE BLEND</td>
<td>White</td>
<td>Peloponnese</td>
<td>7.</td>
<td>28.</td>
</tr>
<tr>
<td>‘Keo Saint Panteleimon WHITE BLEND</td>
<td>White</td>
<td>Cyprus</td>
<td>9.</td>
<td>36.</td>
</tr>
</tbody>
</table>

**WHITE/DRY ROSÉ BY THE GLASS**

<table>
<thead>
<tr>
<th>Name</th>
<th>Style</th>
<th>Region</th>
<th>Glass</th>
<th>Bottle</th>
</tr>
</thead>
<tbody>
<tr>
<td>Montevina PINOT GRIGIO</td>
<td>Dry White</td>
<td>Amador County, California</td>
<td>7.</td>
<td>28.</td>
</tr>
<tr>
<td>Santa Margherita PINOT GRIGIO</td>
<td>Dry White</td>
<td>Alto Adige, Italy</td>
<td>14.</td>
<td>56.</td>
</tr>
<tr>
<td>Rodney Strong ‘Charlotte’s Home’ Sauvignon Blanc</td>
<td>Dry White</td>
<td>California</td>
<td>7.</td>
<td>28.</td>
</tr>
<tr>
<td>Whitehaven SAUVIGNON BLANC</td>
<td>Dry White</td>
<td>Marlborough, New Zealand</td>
<td>10.</td>
<td>40.</td>
</tr>
<tr>
<td>Decoy by Duckhorn CHARDONNAY</td>
<td>White</td>
<td>Sonoma, California</td>
<td>10.</td>
<td>40.</td>
</tr>
<tr>
<td>Jordan CHARDONNAY</td>
<td>White</td>
<td>Russian River Valley, California</td>
<td>15.</td>
<td>60.</td>
</tr>
<tr>
<td>A by Acacia Rosé</td>
<td>White</td>
<td>California</td>
<td>8.</td>
<td>32.</td>
</tr>
<tr>
<td>Conundrum WHITE BLEND</td>
<td>White</td>
<td>California</td>
<td>9.</td>
<td>36.</td>
</tr>
<tr>
<td>Chateau Grand Traverse ‘Semi-Dry’ RIESLING</td>
<td>Sweet White</td>
<td>OMP, Michigan</td>
<td>9.</td>
<td>36.</td>
</tr>
<tr>
<td>Terra d’Oro MOSCATO</td>
<td>Sweet White</td>
<td>California</td>
<td>7.</td>
<td>28.</td>
</tr>
<tr>
<td>Montevina WHITE ZINFANDEL</td>
<td>White</td>
<td>California</td>
<td>6.</td>
<td>24.</td>
</tr>
</tbody>
</table>
## GREEK REDS BY THE GLASS

<table>
<thead>
<tr>
<th>Number</th>
<th>Wine Name</th>
<th>Type</th>
<th>Location</th>
<th>Glass</th>
<th>Bottle</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>172</td>
<td>Koulos DRY RED, Nemea</td>
<td>Red</td>
<td>Patras</td>
<td>9.</td>
<td>36.</td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>173</td>
<td>Domaine Skouras Saint George AGHIORGHITIKO, Nemea</td>
<td>Red</td>
<td>Patras</td>
<td>11.</td>
<td>44.</td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>177</td>
<td>Patraiki Santa Marina RED BLEND, Patras</td>
<td>Red Blend</td>
<td>Patras</td>
<td>7.</td>
<td>28.</td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>176</td>
<td>Patraiki MAVRODAPHNE, Patras</td>
<td>Red</td>
<td>Patras</td>
<td>7.</td>
<td>28.</td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>178</td>
<td>Keo ‘Othello’ RED BLEND, Cyprus</td>
<td>Red Blend</td>
<td>Patras</td>
<td></td>
<td>40.</td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

## REDS BY THE GLASS

<table>
<thead>
<tr>
<th>Number</th>
<th>Wine Name</th>
<th>Type</th>
<th>Location</th>
<th>Glass</th>
<th>Bottle</th>
</tr>
</thead>
<tbody>
<tr>
<td>220</td>
<td>Deloach PINOT NOIR, California</td>
<td>Red</td>
<td>California</td>
<td>7.</td>
<td>28.</td>
</tr>
<tr>
<td>221</td>
<td>Meiomi PINOT NOIR, California</td>
<td>Red</td>
<td>California</td>
<td>11.</td>
<td>44.</td>
</tr>
<tr>
<td>230</td>
<td>Dona Paula ‘Estate’ MALBEC, Mendoza, Argentina</td>
<td>Red</td>
<td>Mendoza</td>
<td>8.</td>
<td>32.</td>
</tr>
<tr>
<td>240</td>
<td>Concannon MERLOT, Central Coast, California</td>
<td>Red</td>
<td>California</td>
<td>7.</td>
<td>28.</td>
</tr>
<tr>
<td>241</td>
<td>Alexander Valley MERLOT, Alexander Valley, California</td>
<td>Red</td>
<td>California</td>
<td>10.</td>
<td>38.</td>
</tr>
<tr>
<td>260</td>
<td>Yalumba ‘Y Series’ SHIRAZ, South Australia</td>
<td>Red</td>
<td>South Australia</td>
<td>8.</td>
<td>30.</td>
</tr>
<tr>
<td>250</td>
<td>Concannon CABERNET SAUVIGNON, Central Coast, California</td>
<td>Red</td>
<td>California</td>
<td>7.</td>
<td>26.</td>
</tr>
<tr>
<td>251</td>
<td>Louis Martini CABERNET SAUVIGNON, California</td>
<td>Red</td>
<td>California</td>
<td>9.</td>
<td>34.</td>
</tr>
<tr>
<td>252</td>
<td>Decoy by Duckhorn CABERNET SAUVIGNON, Sonoma, California</td>
<td>Red</td>
<td>California</td>
<td>12.</td>
<td>46.</td>
</tr>
<tr>
<td>252</td>
<td>Rodney Strong CABERNET SAUVIGNON, Alexander Valley, California</td>
<td>Red</td>
<td>California</td>
<td>15.</td>
<td>55.</td>
</tr>
<tr>
<td>253</td>
<td>Quilt by Caymus CABERNET SAUVIGNON, Napa Valley, California</td>
<td>Red</td>
<td>California</td>
<td>17.</td>
<td>66.</td>
</tr>
</tbody>
</table>

## BY THE BOTTLE WHITES

<table>
<thead>
<tr>
<th>Number</th>
<th>Wine Name</th>
<th>Type</th>
<th>Location</th>
<th>Glass</th>
<th>Bottle</th>
</tr>
</thead>
<tbody>
<tr>
<td>172</td>
<td>Koulos RHODITIS, Patras, Greece</td>
<td>White</td>
<td>Patras</td>
<td>31.</td>
<td></td>
</tr>
<tr>
<td>174</td>
<td>Celani Family CHARDONNAY, Napa Valley, California</td>
<td>White</td>
<td>California</td>
<td>85.</td>
<td></td>
</tr>
</tbody>
</table>

## BY THE BOTTLE REDS

<table>
<thead>
<tr>
<th>Number</th>
<th>Wine Name</th>
<th>Type</th>
<th>Location</th>
<th>Glass</th>
<th>Bottle</th>
</tr>
</thead>
<tbody>
<tr>
<td>231</td>
<td>The Prisoner, RED BLEND, Napa Valley, California</td>
<td>Red</td>
<td>California</td>
<td>90.</td>
<td></td>
</tr>
<tr>
<td>181</td>
<td>Skouras ‘Megas Oenos’ AGHIORGHITIKO/CABERNET SAUVIGNON, Greece</td>
<td>Red</td>
<td>Greece</td>
<td>55.</td>
<td></td>
</tr>
<tr>
<td>255</td>
<td>Caymus CABERNET SAUVIGNON, Napa Valley, California (1 Liter)</td>
<td>Red</td>
<td>California</td>
<td>145.</td>
<td></td>
</tr>
</tbody>
</table>

Emmolo Merlot 85