



# CINQUE WINE & DELI PSIRRI – THE FOUNDERS’ EDITION



FROM OUR HANDS TO YOUR TABLE



## Plates to Pair with Wine

*Founders' Board (Cheese & Charcuterie)*

– Small: €19 / Large: €35

Hand-cut and hand-picked by us, made for sharing – and full of stories.

*Founders' Board (Cheese Only)*

– Small: €20.00 / Large: €38.00



A selection of Greek cheeses from across the country, with Evangelia's chutneys.

*Founders' Board (Charcuterie Only)*

– Small: €18.00 / Large: €33.00



Cured meats from Central Greece & handmade house chutney.



## Small Plates & Deli Selections

*Founders' Bruschetti (Ask Us!) – €9.00*

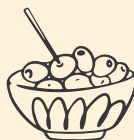
Freshly toasted with whatever we made today. Ask what smells good in the kitchen.

*Founders' Panini (Ask Us!) – €8.00*

Warm sandwich with whatever inspired us today.

*Tzatziki with Cypriot Pita – €7.00*

Evangelia makes it fresh every morning, with traditional yogurt from Central Greece.



## From Our Fridge

Everyday little treats we also keep at home – ask what's available!

*Cow milk yogurt with thyme honey & walnuts – €6.00*

*Cretan cherry tomatoes with feta & carob rusks – €12.00*

*Green salad with chicken & apple – €8.50*



## Market Morning Specials

Each morning we pick what's fresh – and if it inspires us, it becomes a dish!

*Orange with syglino (cured pork) & EVOO – €12.00*

*Green salad with fresh strawberries and goat cheese – €12.00*

*Grilled manouri cheese with fresh strawberries from Ilia – €12.00*

## From Our Home Kitchen

*Yogurt dip with chips – €6.00*

*EVOO from Lesvos with warm pitas – €6.00*



## Something Sweet to End

*Kaimaki Ice Cream with wine syrup – €6.00*

*Spoon Sweet – €5.00*

With fruit from our garden and made by Evangelia's mom. Ask what Yiayia Konstantina sent us this week!



## Founders' Picks

Greg's Pick of the Night

*The One & Only Greg's Platter – €45.00*

Our most personal serving: a two-tiered platter with Greg's favorite cheeses, cured meats, chutneys & sides – just as he would serve them at his own table.

“If I had to serve you just one dish – this would be it.”

Evangelia's Favorite

*Evangelia's Tart – €8.00*

The Favorite of Both

*Our most personal recommendation: a three-tier platter with their favorite cheeses, cold cuts, chutneys & accompaniments – exactly as they would serve them at their own table. – €55.00*

## Just for Tonight

You won't always find these – ask Greg!

*Warm smoked pork steak – €13.00*

*Warm Pork tenderloin with sun-dried tomato & feta – €13.00*

*Warm feta with cherry tomatoes – €11.00*

*Beef pastrami with truffle oil – €12.00*



## Special Tasting Experiences

*Cheese Clock – €50.00*

Eight different Greek cheeses arranged like a clock, each paired with a 40ml pour of wine.

For those who want to explore every hour of flavor.

*Charcuterie Clock – €45.00*

Eight types of Greek cured meats, placed like the hours on a clock, each with a 40ml wine pairing.

Perfect for fans of bold, aged, and smoked delicacies.

*Cinque's Plate Pairing – €50.00 (per person)*

Our signature tasting experience: a curated platter with 5 wines (75ml each).

The full Cinque experience, one bite and sip at a time.

*Cinque's Large Plate Pairing – €95.00 (for 2 people)*

A large wooden board for two, served with 10 glasses of wine (75ml each).

For couples or friends who want to try a bit of everything.

## To Take Home

If you want to take a little Cinque with you...

*Evangelia's chutney jar – €8.00*

*Greg's wine (limited bottling) – €15.50*

*Mini platter for 2 (boxed) – €17.00*

*A bottle “off-list” from the cellar – ask us!*



**We prepare everything ourselves – from the tzatziki Evangelia makes fresh every morning, to the fruit we hand-pick at the local market.**

**Some of our dishes come straight from our home kitchen. Like our favorite combo: homemade tzatziki with crispy potato chips. Simple, honest, Greek.**

