



FOOD MENU & EXPERIENCES

Cinque

The Greek wine journey



our story

It was in 2004 when the idea of CINQUE WINE BAR was born during a business trip to Friuli we fell in love with wine. Carried away by that seductive wine experience that had stimulated our five senses in a most profound way, the name CINQUE ("five" in Italian) was a homage to that life-changing event.

Almost a decade later, in 2012, the first CINQUE WINE BAR opened its doors; it was just 7m² at our hometown Lamia in Central Greece. In the meantime, graduating from the American Farm School in Thessaloniki, our son Nikitas' next destination was Athens and the University of West Attica for studying oenology.

So moving to Athens became a family project, almost a year later, in 2015. We found a beautiful place for our new wine bar at Psirri, the celebrated location at the historical center of the capital. Inspired by everything around us -the history, the heritage, the culture, the contemporary urban vibe-, we made the choice to focus solely on Greek wines this time. Of course we kept the name CINQUE as that revelatory Friuli moment was so close to our heart.

Our passion and restless spirit created a second CINQUE in 2017 a WINE & DELI BAR at Voreou street, again in the Athenian center. True to our philosophy, it was all about a cosy, open-hearted, homefeel place for winelovers all over the world.

Our story continued. In 2018 Mykonos embraced our first pop-up CINQUE ISLAND; And what a summer that had been, full of moments and friendships we will always cherish.

In 2021 it was time for yet another CINQUE endeavour: our fourth project, a pop-up wine bar at a beautiful neighborhood in Maroussi, a northern suburb of Athens, opened it's doors. In 2024, we took yet another a big step by expanding through franchising, bringing a brand new CINQUE to Koukaki, led by two passionate winelovers.

19 years since Friuli and three (plus 2 pop-ups) CINQUEs later, we keep dreaming and brainstorming, seeking for new ideas. Currently we are working on introducing CINQUE branded Greek wine from native grapes grown on selected local vineyards that will be available to all our wine bars. After all, that is what we love to do.

Sharing our passion, our curiosity, our knowledge for Greek wine with winelovers from all over the world.

Bringing together people over a glass of Greek wine.

Being the best hosts and co-travelers we could possibly be in this fascinating journey. Offering top quality and a big smile in everything we do. In the most feelgood, generous, unpretentious way - the CINQUE way.

Welcome to Cinque Wine & Deli Bar!

SALADS

GREEN SALAD, CHICKEN FILLET, APPLE, WALNUTS	7.50€
GREEN SALAD, GOAT CHEESE, FIGS, WALNUTS	9.50€
✔ GREEN SALAD, GREEK STYLE VEGAN CHEESE, FIGS, WALNUTS	8.50€
GREEK SALAD, BABY TOMATOES FROM CRETE, FETA, CAROB RUSKS	12.00€

PLATTERS

GREEK CHARCUTERIE & CHEESE PLATTER, HOMEMADE CHUTNEYS	17.00€
GREEK CHARCUTERIE PLATTER, HOMEMADE CHUTNEYS	16.00€
GREEK CHEESES PLATTER, HOMEMADE CHUTNEYS	18.00€
✔ GREEK VEGAN CHEESE PLATTER, HOMEMADE CHUTNEYS	16.00€
GREEK CHARCUTERIE & CHEESES PLATTER, HOMEMADE CHUTNEYS (LARGE)	31.00€
GREEK CHARCUTERIE PLATTER, HOMEMADE CHUTNEYS (LARGE)	29.00€
GREEK CHEESES PLATTER, HOMEMADE CHUTNEYS (LARGE)	33.00€

SPREADS

SMOKED EGGPLANT SALAD, PITA BREAD	7.00€
TZATZIKI, PITA BREAD	6.50€

BRUSCHETTI

🌱	EXTRA VIRGIN OLIVE OIL, GARLIC, OREGANO	4.00€
🌱	TOMATO, OLIVE PASTE, OREGANO	6.00€
	PASTRAMI, MANOURI CHEESE, FIG JAM	8.00€
	GOAT CHEESE, TOMATO CHUTNEY	8.00€
🌱	GREEK STYLE VEGAN CHEESE, TOMATO CHUTNEY	8.00€
🌱	OLIVE PASTE, TOMATO, OREGANO, GREEK STYLE VEGAN CHEESE	8.00€

PANINI

	GOAT CHEESE, STRAWBERRY CHUTNEY, BALSAMIC	7.00€
	CHICKEN, MANOURI CHEESE, LEMON CHUTNEY, HORSE RADISH	7.00€
	BEEF PASTRAMI, KEFALOTIRI CHEESE, TOMATO	7.00€
🌱	GREEK STYLE VEGAN CHEESE, STRAWBERRY CHUTNEY, BALSAMIC	7.00€

WARM CUTS

GREEK SMOKED STEAK, CHEESE, SALAD, EXTRA VIRGIN OLIVE OIL, 2 CHUTNEYS	12.00€
GREEK SMOKED TENDERLOIN, FETA, SUN-DRIED TOMATOES, EXTRA VIRGIN OLIVE OIL, CHUTNEY	12.00€

SEASON'S CHOICE

FRESH OYSTERS	5.00€
* ASK FOR AVAILABILITY	/PCS

GREEK OLIVES

MANAKI VARIETY OLIVES	2.50€
VARIETY OF 3 DIFFERENT OLIVES	5.50€

KID'S MENU

PANINI, REFRESHMENT, TOY	10.00€
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DESSERTS

HOMEMADE CHOCOLATE KORMOS	6.00€
GREEK CHEESECAKE, SOUR CHERRY SPOON SWEET	6.00€
WINE ICE CREAM	6.00€
GREEK YOGURT PARFAIT, SPOON SWEET	6.00€
TRADITIONAL SOUR CHERRY SPOON SWEET	4.00€

DISHES WITH FRESH FRUIT

* ASK FOR AVAILABILITY

SIGLINO (PORK), ORANGE, EVOO	9.00€
CHICKEN FILLET, MELON, WHITE BALSAMIC CREAM	9.00€
GREEK CHORIZO, MELON, SEEDS, EVOO	9.00€
APAKI (PORK), PEACH, EVOO	9.00€
WATERMELON, FETA, EVOO	9.00€
FRESH FIGS , GOAT CHEESE, BALSAMIC VINEGAR	9.00€

COLD CUTS

GREEK BEEF PASTRAMI, TRUFFLE OIL	9.00€
GREEK TRUFFLE SALAMI	9.00€
GREEK PORCHETTA, EXTRA VIRGIN OLIVE OIL	9.00€
GREEK TURKEY FILLET ROAST, EXTRA VIRGIN OLIVE OIL	9.00€
GREEK MORTADELLA, DRIED FIGS, AIGINA'S PISTACHIO, EXTRA VIRGIN OLIVE OIL	9.00€
GREEK BEEF NOIX, BALSAMIC VINEGAR, EXTRA VIRGIN OLIVE OIL	9.00€

EXTRA VIRGIN OLIVE OIL

ORGANIC EXTRA VIRGIN OLIVE OIL FROM OLYMPIA

7.00€

IN PELOPONNESE, PRODUCED FROM THE KORONEIKI VARIETY. HAS A VIVID GOLDEN GREEN COLOR, BALANCED FLORAL AROMAS AND HERBAL FLAVOR AS WELL AS A MILD PEPPERY FINISH.

EXTRA VIRGIN OLIVE OIL FROM LESVOS ISLAND

5.00€

IT IS TYPICAL OF LESBOS AND MAINLY PRODUCED FROM THE KOLOVI VARIETY, WHICH ENDOWS IT WITH ITS STRONG, FRUITY CHARACTER. ITS BLEND HOWEVER, INCLUDES ALSO THE VARIETIES OF ADRAMYTIANI AND SOME LATHOLIA. THE FIRST ON GRANTS IT AROMA AND RICH TEXTURE AND THE SECOND ONE IT'S MILD, SLIGHTLY SEMI-SWEET AND BALANCED FLAVOUR. COMBINED ALL TOGETHER, THEY CREATE A REFINED EXTRA VIRGIN OLIVE OIL DEFINED BY A GOLDEN-GREEN BRIGHT COLOUR AND FULL-BODIED FLAVOUR.

EXTRA VIRGIN OLIVE OIL FROM MAKRI

8.00€

CENTURIES-OLD OLIVE GROVE WITH AN IDEAL MICROCLIMATE. ELAIOLADO MAKRI PDO IS EXTRACTED EXCLUSIVELY BY MECHANICAL MEANS FROM THE FRUITS OF THE INDIGENOUS MAKRI OLIVE OF THE SPECIES OLEA EUROPEA, WHICH IS CULTIVATED IN THE DESIGNATED ZONE OF ALEXANDROUPOLIS, FROM THE VILLAGE OF MAKRI

EXTRA VIRGIN OLIVE OIL FROM SOLIGEIA

6.50€

SOLIGEIA IS AN EXTRA VIRGIN OLIVE OIL WHICH IS LOW IN ACIDITY, RICH IN NUTRIENTS AND ANTIOXIDANTS. IT IS PRODUCED FROM THE VARIETIES 'MANAKI' AND 'KORONEIKI' WHICH ARE CULTIVATED WITH NATURAL METHODS IN SOLIGEIA OF CORINTH.

EXTRA VIRGIN OLIVE OIL COMBO

16.00€

4 EXTRA VIRGIN OLIVE OILS FROM DIFFERENT PARTS OF GREECE, CHICKEN FILLET ROAST, ROAST TURKEY, BREAD, FETA, BABY TOMATOES AND OLIVES.

CINQUE COCKTAILS

CHAMPAGNE COCKTAIL	8.00€
ANGOSTURA BITTERS, BLACK SUGAR, SPARKLING GREEK WINE	
SAMOS SPRITZER	8.00€
SAMOS VIN DOUX, SODA, LEMON, PEPPERMINT	
WHITE WINE SPRITZER	8.00€
FRAGRANT WHITE WINE, SODA, ORANGE	
MASTIQUE COCKTAIL	9.00€
CINQUE'S MASTIQUE LIQUEUR, LEMONADE, SPARKLING WINE, LIME, PEPPERMINT	
MANDARIN COCKTAIL	9.00€
CINQUE'S MANDARIN LIQUEUR, SPARKLING WINE, LIME	
LIMONCELLO COCKTAIL	9.00€
CINQUE'S LEMON LIQUEUR, SPARKLING WINE, LEMON	