

*Caleo*

*WINE MENU*





# RED WINE

## FRANCE

### Château Cavale Bordeaux 2019 1000฿

A classic, approachable red blend from Bordeaux's right bank, typically Merlot-dominant. Expect notes of dark plum, black cherry, and a hint of earthy tobacco.

**Pairs With:** Roasted chicken, grilled meats, mushroom dishes.

### Château Malbec Bordeaux 2019 1000฿

A unique Bordeaux showcasing the Malbec grape, which originated in the region. Offers a firmer, more structured profile than its Argentine counterparts.

**Pairs With:** Steak au poivre, hard cheeses.

### Château Gravei-Renaissance 2018 1000฿

Likely from the Graves region, known for gravelly soils. This wine balances ripe fruit flavors with mineral and earthy notes.

**Pairs With:** Herb-crusted lamb, charcuterie, roasted vegetables.

### Château Latour Camblanes 2017 1500฿

A well-regarded Bordeaux Supérieur. With some age, this wine should show developed notes of cedar, leather, and ripe blackcurrant.

**Pairs With:** Beef stew, prime rib, aged cheddar.

### Château Le Coteau 2018 1600฿

A robust and rustic red, likely from the Languedoc or a similar region. Full-bodied with dark fruit and herbal garrigue notes.

**Pairs With:** Cassoulet, sausages, grilled red meats.

### Château Tour Prignac 2019 945฿

A value-driven, easy-drinking Bordeaux or similar blend. Friendly and fruit-forward, perfect for casual dining.

**Pairs With:** Burgers, pasta with red sauce, pizza.

### Maison Castle Merlot 2022 185/700฿

A soft, smooth, and juicy Merlot with flavors of plum and red berries. Very approachable and versatile.

**Pairs With:** Roast turkey, meatloaf, vegetarian pasta.

### Maison Castle Cabernet Sauvignon 2022 185/700฿

A classic Cabernet with notes of blackcurrant, green bell pepper, and a touch of oak. Structured yet balanced.

**Pairs With:** Steak, grilled mushrooms, beef.

### Maison Castle Grenache 2022 210/800฿

A fruity and spicy Grenache, offering red berry flavors, a hint of white pepper, and a smooth finish.

**Pairs With:** Barbecue, tapas.

## ITALY

### Pasoua Passimento Veneto Rosso 2020 1000฿

A "Passimento" wine made from partially dried grapes, lending a rich, concentrated, and slightly sweet profile with low tannins.

**Pairs With:** Braised short ribs, blue cheese, dark chocolate.

### Amarone della Valpolicella 2019 1050฿

A powerful, full-bodied, and dry wine made from dried grapes. Complex flavors of raisin, cherry liqueur, and chocolate.

**Pairs With:** Strong aged cheeses, wild game, rich stews. Best sipped and savored.

### Neroperso Appassimento 2019 900฿

A southern Italian "Appassimento" style wine, deep and intense with flavors of baked black fruits, spice, and a velvety texture.

**Pairs With:** Lamb chops, aged hard cheeses, hearty pasta dishes.

### Pasqua Chianti (1925) 2020 220/750฿

A classic Sangiovese-based Chianti, bright with acidity and flavors of tart cherry, fresh herbs, and earthy notes.

**Pairs With:** Tomato-based pasta, pizza, herb-roasted pork.

### Vitis Nostra Primitivo Puglia 2022 160/600฿

Primitivo (Zinfandel's cousin) is known for its jammy, brambly fruit flavors, high alcohol, and spice. A bold, sun-soaked wine.

**Pairs With:** BBQ ribs, spicy sausages, grilled meats.

### Lignum Vitis Frappato Shiraz 2020 700฿

A unique Sicilian blend. Frappato adds red fruit and floral lightness, while Shiraz provides dark fruit and structure.

**Pairs With:** Charcuterie, roasted chicken, grilled fish.

### Vitis Nostra Nero d'Avola Sicilia 2022 180/700฿

Sicily's flagship red. Robust and fruity with notes of black cherry, plum, and Mediterranean herbs.

**Pairs With:** Pasta alla Norma, grilled eggplant, roasted meats.

## PORTUGAL

### Esteva Douro 2021 180/650฿

A dry red wine from Portugal's Douro Valley. Dense and dark with rich fruit flavors and firm tannins, made from classic Douro grape varieties.

**Pairs With:** Hearty stews, grilled steaks, strong-flavored cheeses







## ARGENTINA

### 1865 Pinot Noir 2021 700฿

An elegant and fruity Pinot Noir from a high-altitude region. Offers red cherry, strawberry, and subtle earthy notes.  
**Pairs With:** Grilled salmon, duck breast, mushroom risotto.

### Finca Flichman Malbec Roble 2021 700฿

Roble" means lightly oaked. This Malbec is juicy and vibrant with notes of violet, blackberry, and a touch of chocolate from the oak.  
**Pairs With:** Argentine asado, empanadas, hard cheeses.

### Caballero de la Capa Malbec Reserva 2020 1050฿

A Spanish take on Malbec, likely from Castilla. Ripe and fruity with a plush texture and notes of oak from its "Reserva" aging.  
**Pairs With:** Hard cheeses.

## GEORGIA

### Duruji Valley Saperavi Ovevri 2019 1725฿

An authentic "orange wine" where red Saperavi grapes are fermented with their skins in a qvevri (clay vessel). Tannic, complex, with notes of dried fruit, nuts, and spices.

**Pairs With:** Robust foods like grilled meats, spicy stews, and strong cheeses. An adventurous choice.

### Borbalo Mukuzani Dry 300/1020฿

A classic, oak-aged Saperavi from the Mukuzani micro-region. Known for its deep color, firm structure, and notes of black fruit and spice.

**Pairs With:** Grilled beef or stakes.

### Borbalo Saperavi Dry 300/1020฿

The pure expression of the Saperavi grape—full-bodied, robust, with dark berry flavors and a characteristic acidity.

**Pairs With:** Grilled and roasted meats, aged cheeses.

### Borbalo Kindzmarauli 300/1100฿

A semi-sweet red wine from Saperavi. Luscious and fruity with balanced acidity, offering flavors of blackberry and cherry.

**Pairs With:** Spicy Asian cuisine, desserts with dark chocolate or berries, blue cheese.

### Kopisa Alazani Valley 300/1100฿

A light, semi-sweet red blend from the Alazani Valley.

A pleasant, easy-drinking wine.

**Pairs With:** Mild cheeses, fruit desserts, or as a dessert on its own.

### Kopisa Saperavi Dry 300/1100฿

A reliable and accessible dry red made from the Saperavi grape. Fruity and bold.

**Pairs With:** Georgian cuisine, grilled meats.

## SOUTH AFRICA

### KWV-Cathedral Cellar Shiraz 2021 850฿

A premium, full-bodied Shiraz with concentrated dark fruit, black pepper, and well-integrated oak. A classic from a renowned producer.

**Pairs With:** Game meats, oxtail potjie, strong cheeses.

### KWV-Classic Collection Shiraz 2022 175/650฿

An accessible and fruit-forward Shiraz, showcasing ripe berry flavors and a touch of spice. Easy-drinking and reliable.

**Pairs With:** Burgers, pizza, grilled sausages.

### KWV-Classic Collection Merlot 2022 175/650฿

A soft and rounded Merlot with plum and chocolate notes. A smooth, crowd-pleasing red.

**Pairs With:** Roasted vegetables, pasta, chicken dishes.

### Koelenberg Shiraz 2018 170/600฿

A value Shiraz, likely lighter in style with juicy red fruit and a soft, approachable palate.

**Pairs With:** Cold cuts, simple grilled meats, casual fare.

## MOLDOVA

### KVINT Essence 2019 170/650฿

A rich, fortified wine similar to a Port. Intense and sweet with flavors of dried fruit, caramel, and spice.

**Pairs With:** Dark chocolate, strong blue cheese, nuts. Perfect as a digestif.

## TURKEY | NORTH CYPRUS

### Suvla Merlot 2020 245/980฿

From Turkey's Gallipoli peninsula. A medium-bodied Merlot with ripe red fruit, soft tannins, and a clean finish.

**Pairs With:** Mezes, pasta, white meats.

### Vinkara (Atelier) Kalecik Karasi 2019 220/850฿

A elegant and signature Turkish grape. Light to medium-bodied with aromas of red berries, sour cherry, and a silky texture.

**Pairs With:** Mezes, grilled seafood, poultry dishes.

### Etel Novus 2017 1900฿

A premium red blend from Cyprus. Complex and aged, likely showing notes of dark fruit, oak, and earth.

**Pairs With:** Roasted game, gourmet meat dishes.

### Etel Primus 2018 1900฿

Another high-end Cyprus red, structured and powerful, made from local and international grape varieties.

**Pairs With:** Lamb, beef, and hearty casseroles.

### Etel Gilham Red 1500฿

Full bodied and elegant, with aromas of dark berries, ripe plum, gentle spice, and well integrated oak. Smooth tannins and a long, refined finish.

**Pairs With:** Grilled beef and lamb, steak, slow-cooked meats, rich meat stews, aged hard cheeses (such as aged cheddar or parmesan).







# WHITE WINES

## ITALY

### Vitis Nostra Soave 2021 160/600฿

A classic, crisp white wine made from the Garganega grape. Light-bodied with notes of lemon, almond, and a hint of white peach.  
**Pairs With:** Seafood salads, light pasta dishes, grilled vegetables

### Vitis Nostra Pinot Grigio 2021 700฿

A clean, dry, and refreshing Pinot Grigio with flavors of green apple, pear, and citrus.  
**Pairs With:** Light seafood, sushi, summer salads

### Pasqua Pinot Grigio 2022 185/900฿

A straightforward and zesty Pinot Grigio, known for its crisp minerality and easy-drinking style.  
**Pairs With:** Appetizers, grilled white fish, poultry

### Pasqua Passimento Bianco 2021 190/750฿

A distinctive white wine made from partially dried grapes using the Passimento technique. Rich, aromatic, and slightly sweet with notes of apricot and honey.  
**Pairs With:** Spicy Asian cuisine, blue cheese, fruit-based desserts

## FRANCE

### Château de L'Hyernière 2021 750฿

A classic, crisp white wine made from the Garganega grape. Light-bodied with notes of lemon, almond, and a hint of white peach.  
**Pairs With:** Oysters, mussels, grilled fish, goat cheese

### Maison Castle Sauvignon Blanc 2022 195/750฿

A crisp and vibrant Sauvignon Blanc from the south of France, showing zesty grapefruit, grassy notes, and tropical fruit aromas.  
**Pairs With:** Goat cheese salad, grilled asparagus, seafood

### Maison Castle Muscat 2022 195/750฿

An aromatic Muscat, off-dry to sweet, with expressive notes of orange blossom, lychee, and peach.  
**Pairs With:** Spicy dishes, fruit desserts, soft cheeses

### Maison Castle Chardonnay 2022 175/650฿

A versatile, likely unoaked Chardonnay. Clean and smooth with apple and citrus flavors.  
**Pairs With:** Roast chicken, creamy pasta, grilled shrimp

## SOUTH AFRICA

### Roodeberg 2021 155/620฿

A well-known South African blend. When produced as a white style, it offers a rich, full-bodied profile with tropical and stone fruit notes.  
**Pairs With:** Braaied (BBQ) fish, spicy chicken, rich appetizers

### 9 Lives Fierce 750฿

A bold, contemporary South African white blend, expressive and full of character, with possible oak influence.  
**Pairs With:** Barbecue, bold cheeses, flavorful salads

## PORTUGAL

### Planaito Douro Reserva 2020 185/700฿

A structured white wine from Portugal's Douro Valley, made from local grape varieties. Shows weight, balance, and stone fruit flavors.  
**Pairs With:** Grilled sardines, cod dishes, roasted pork

## GEORGIA

### Borbalo Rkatsiteli Qvevri 1275฿

An amber wine made from Rkatsiteli grapes fermented with skins in traditional qvevri clay vessels. Tannic and complex with notes of dried apricot, tea leaves, and nuts.  
**Pairs With:** Grilled meats, spicy stews, aged cheeses

### Borbalo Mtsvane Qvevri 1275฿

classic Georgian qvevri wine from the Mtsvane grape, more floral and delicate, with a structured and savory palate.  
**Pairs With:** Hearty vegetable dishes, roast chicken

### Kopisa Alazani Valley 1100฿

A light, semi-sweet white blend from the Alazani Valley. Aromatic, smooth, and easy to drink.  
**Pairs With:** Mild cheeses, fresh fruit, or as an aperitif

### Kopisa Mtsvane 1275฿

A dry white wine highlighting the floral and stone-fruit character of the Mtsvane grape in a modern style.  
**Pairs With:** Grilled fish, vegetable casseroles, chicken

### Kopisa Kisi 1100฿

Made from the prized Kisi grape. An elegant, full-bodied white with peach, pear, and subtle honey notes.  
**Pairs With:** Rich fish dishes, creamy sauces, roasted vegetables.

### Chateau Kvetera – Noble Collection Signature 1770฿

A premium modern Georgian white, offering balance, complexity, and refined expression of local grape varieties.  
**Pairs With:** Gourmet seafood, sophisticated poultry dishes

### Chateau Kvetera – Noble Collection Reserve 1770฿

The top-tier wine of the producer, often aged, showcasing the full potential of Georgian white grapes.  
**Pairs With:** Fine dining courses, lobster, truffle dishes

## TURKEY | NORTH CYPRUS

### Etel Gilliam White 2021 1500฿

A premium white blend with a complex, aromatic, and well-balanced profile.  
**Pairs With:** Refined seafood dishes, cream-based pasta, roasted poultry







# ROSÉ WINES

## ITALY

### **Pasqua 11 Minutes Rosé 2022** 1150฿

Named for its brief skin contact. A pale, dry, and elegant rosé with notes of strawberry, citrus, and delicate floral hints.

**Pairs With:** Light pasta, seafood, summer salads

### **Vitis Nostra Chiaretto di Bardolino 2021** 170/600฿

A classic Italian rosé from Lake Garda. Made like a light red wine, offering a savory, crisp, and refreshing profile with red berry flavors.

**Pairs With:** Antipasti, grilled fish, pizza

### **Pasqua Rosato 2022** 170/600฿

A vibrant and fruity Italian rosé with fresh acidity and flavors of cherry and raspberry.

**Pairs With:** Picnics, grilled vegetables, light cheeses

## FRANCE

### **Maison Castle Merlot Rosé 2022** 190/700฿

A French rosé made from Merlot grapes, soft and round with notes of ripe strawberries and cream.

**Pairs With:** Charcuterie, quiche, grilled chicken

## GEORGIA

### **Kopisa Rosé** 1100฿

A dry Georgian rosé, likely made from Saperavi or other red grapes, offering bold red fruit flavors and a refreshing finish.

**Pairs With:** Georgian salads, grilled meats, spicy snacks

### **Kopisa Amber** 1100฿

A skin-contact “amber” style wine, more savory and structured than a classic rosé, with dried fruit and herbal notes.

**Pairs With:** Spicy cuisine, rich cheeses, adventurous pairings

### **Chateau Kvetera – Noble Collection Traditional** 1770฿

A premium Georgian rosé, crafted in a traditional or qvevri-influenced style, offering depth and complexity.

**Pairs With:** Sophisticated starters, smoked fish, fusion cuisine

### **Kopisa Rosé Semi Sweet** 1100฿

A fruity, approachable off-dry rosé with balanced sweetness and freshness.

**Pairs With:** Spicy food, fruit-based desserts, mild cheeses

### **Kopisa Rosé Semi Dry** 1100฿

Slightly drier than the semi-sweet version, with a gentle touch of residual sugar and a refreshing finish.

**Pairs With:** Asian cuisine, barbecue sauces, picnic fare

## Portugal

### **Mateus** 700 ฿

Light-bodied, fresh, and slightly off-dry with delicate strawberry, raspberry, and floral notes. Crisp acidity and a soft, refreshing finish.

**Pairs With:** Salads, seafood, grilled chicken, light pasta dishes, sushi, spicy foods, and soft cheeses.



# SPARKLING WINES

## ITALY

### Canti Prosecco C.21 1250฿

A crisp and fruity Prosecco with lively bubbles and notes of green apple and pear. Light and celebratory.

**Pairs With:** Aperitivo, light canapés, fresh fruit

### Trevigiana 800฿

A fresh and aromatic Prosecco from the Treviso area, the heart of Prosecco production

**Pairs With:** Prosciutto, fried appetizers, seafood

### Maschio 700฿

A well-known Prosecco brand offering a balanced and consistent sparkling wine with floral and citrus notes.

**Pairs With:** Brunch dishes, light pastries, soft cheeses

### Pasqua Prosecco 900฿

A reliable and fruity Prosecco from a leading Italian producer. Dry, fresh, and ideal for everyday celebrations.

**Pairs With:** Light appetizers, fruit, brunch dishes

### Botter Prosecco 900฿

A widely exported Prosecco with fine bubbles and flavors of apple and citrus blossom.

**Pairs With:** Fried seafood, vegetable tempura, light appetizers

### Martini Asti 900฿

A sweet, fully sparkling Moscato d'Asti with intense aromas of peach, grape, and orange blossom.

**Pairs With:** Desserts, fresh berries, or enjoyed alone

### Asti Secco 900฿

A dry style of Asti, offering the aromatic character of Moscato without sweetness.

**Pairs With:** Spicy food, fruit salads, palate cleansing

### Filipetti Asti 750฿

A sweet, low-alcohol Asti Spumante—aromatic, frothy, and refreshing.

**Pairs With:** Wedding cake, fruit tarts, creamy desserts

### Ritmo 1000฿

A lively Prosecco with a rhythmic fizz and classic apple and pear flavors.

**Pairs With:** Aperitivo, light finger foods, fresh fruit

## FRANCE

### Moët & Chandon 5500฿

The world's most iconic Champagne house. The non-vintage Brut Impérial offers a refined balance of fruitiness, elegance, and lively bubbles.

**Pairs With:** Celebrations, caviar, smoked salmon, or enjoyed on its own

## RUSSIA

### Abrau-Durso 1300฿

Russia's most renowned traditional-method sparkling wine from the Black Sea coast, featuring fine bubbles and subtle toasty notes.

**Pairs With:** Caviar, smoked fish, or as a celebratory drink

## TURKEY

### Yavsasin 800฿

A Turkish-produced sparkling wine in the Prosecco style. Light, fizzy, and festive.

**Pairs With:** Turkish mezes, fried foods, celebrations.









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