


Wine & Beverage List

WHITE WINES FROM RHODES

 Pathos , dry, producer: CAIR	0.750lt	29.90€
Varieties: Varieties: Chardonnay, Athiri and Muscat. It releases jasmine and white peach aromas. Recommended dishes: Seafood, fish, white meat and salads		
 Athiri Mountain Slopes , dry, producer: EMERY	0.750lt	27.80€
Variety Athiri: Variety: Athiri. White with golden highlights. Soft, vivacious, with fruity aroma and velvety taste. Recommended dishes: Cheeses with soft taste, white meat, shellfish, seafood and fis		
 Villaré , dry, producer: EMERY	0.750lt	27.80€
Variety: Athiri. White gold fruity wine with melon and caramel aromas. Recommended dishes: Seafood, salads, cold dishes and appetizers.		
 Selections , dry, producer: CAIR	0.750lt	27.80€
Varieties: Malagouzia and Sauvignon Blanc. Recommended dishes: Shrimps, hot and cold seafood platter.		
 Rodos 2400 , dry, producer: CAIR	0.750lt	27.80€
Variety: Athiri. Rich aromas of exotic fruits, apple and peach, combined with an elegant flowery aroma Recommended dishes: Shrimps, lobster and fish.		
 Maestro , semi-dry, producer: CAIR	0.750lt	22.10€
Varieties: Athiri and Muscat. Recommended dishes: Fruit salads and sweet & sour dishes.		
 Maestro , dry, producer: CAIR	0.750lt	22.10€
Varieties: Athiri and Assyrtiko. A white-yellow fruity wine, very rich in aromas. Recommended dishes: Seafood and white meat.		
 Platoni , semi-sweet, producer: CAIR	0.750lt	17.30€
Variety: Athiri. Blonde-yellow color with a balanced flavor and a pleasant aftertaste Recommended dishes: Seafood and white meat.		
 Ilios , dry, producer: CAIR	0.750lt	17.30€
Variety: Athiri. Blonde-yellow color with a balanced flavor and a pleasant aftertaste Recommended dishes: Seafood and white meat.		
 Bottle 0,187lt of Maestro , dry, producer: CAIR	0.187 lt	6.30€
Varieties: Athiri and Assyrtiko		

RETSINA

 Retsina Gold , dry, producer: CAIR	0.750lt	11.60€
Variety: Athiri. Traditional Greek wine. Bright yellow color, a delicate combination of the aromatic freshness of citrus fruits with resin, entrapping the scent of pine in the bottle.		
	0.500lt	8.20€

WHITE WINES FROM THE REST OF GREECE

Perpetuus , dry, producer: Nico Lazaridi, Drama	0.750lt	69.00€ (*)
Variety: Semillon. Yellow gold color, with aromas of white-fleshed fruits and notes of acacia. Full-bodied with a slightly sub-acidic aftertaste. Recommended dishes: Fish with light sauces and white meats.		
Kormilitsa , dry, producer: Tsantali, Mount Athos	0.750lt	63.00€ (*)
Varieties: Assyrtiko and Chardonnay. An organically farmed wine from the unique ecosystem of Mount Athos. Rich aromas of citrus fruits, apricot and white flowers Recommended dishes: Large fish, white meats and summer salads		
Viognier Eclectique , dry, producer: Skouras, Argolida	0.750lt	61.00€ (*)
Variety: Viognier. Golden, straw color with peach and citrus fruit aromas, with an intense aftertaste.		
Sigala Barrel , dry, producer: Sigalas, Santorini	0.750lt	51.00€ (*)
Variety: Assyrtiko. Lemon minerality with smoky notes from the oak barrel. Recommended dishes: Grilled seafood.		
Magic Mountain , dry, producer: Nico Lazaridi, Drama	0.750lt	49.00€ (*)
Variety: Sauvignon Blanc. Limpid yellow gold color, with citrus fruits, melon and papaya aromas. Recommended dishes: Seafood, fat fish and poultry		

Ovilos , dry, producer: Biblia Chora, Pangaio, Kavala Varieties: Semillon and Assyrtiko. An ideal wine with aroma of lemon and honey, for a perfect combination of seafood flavors and pasta.	0.750lt	49.00€ (*)
Alpha Estate , dry, producer: Alpha Estate, Amyndeon Variety: Sauvignon Blanc. Straw-yellow color with aromas of citrus fruits and melon. Vivacious with a strong aftertaste. Recommended dishes: Cheeses, seafood, lobster pasta and fish	0.750lt	45.20€ (*)
Sauvignon Blanc , dry, producer: Domaine Hatzimichalis, Fthioida Variety: Sauvignon Blanc. A bright, white-yellow wine with aromas of green fruits and orange. Recommended dishes: seafood and white salads.	0.750lt	39.50€ (*)
Assyrtiko Argyros , dry, producer: Argyros, Santorini Variety: Assyrtiko. Crystal, clear yellow color with dominant notes of citrus fruits, a full «body», texture kai essence.	0.750lt	39.50€ (*)
Ktima Gerovassiliou , dry, producer: Gerovassiliou, Thessaloniki Varieties: Assyrtiko and Malagouzia. Aromas of peppers, orange and jasmine. Recommended dishes: Fish with strong flavors, seafood and spicy Greek cuisine	0.750lt	38.90€ (*)
Biblia Chora , dry, producer: Ktima Biblia Chora, Pangaio, Kavala Varieties: Assyrtiko and Sauvignon Blanc. An intense, fruity aroma. Recommended dishes: Fish and seafood.	0.750lt	37.80€ (*)
Gewürztraminer Lengua , semi-dry, producer: Avantis, Euboea Variety: Gewürztraminer. A particularly aromatic, rich wine with a strong aftertaste. Recommended dishes: Fruit, light cheeses and salads.	0.750lt	37.80€ (*)
Tesseris Limnes , dry, producer: Kyr-Yianni, Florina Varieties: Chardonnay and Gewürztraminer. A very bright yellow color with green shades. Intense aromas of rose and vanilla. Recommended dishes: Seafood, fish and salads	0.750lt	36.20€ (*)
Thalassitis Gaia , dry, producer: GAIA, Santorini Variety: Assyrtiko. White-yellow wine, with aromas of fruits and honey, and a full, rich flavour. Recommended dishes: Fish, seafood, salmon and sweet & sour flavors	0.750lt	33.60€ (*)
Mantinia Nassiakos , dry, producer: Semeli, Mantinia Variety: Moschofilero. Bright yellow-green color, with aromas of rose and lemon flower Recommended dishes: Fish with strong flavors, seafood and spicy Greek cuisine	0.750lt	32.60€ (*)
Samaropetra Kyr-Yianni , dry, producer: Kyr-Yianni, Florina Varieties: Sauvignon Blanc and Roditis. Straw-yellow color with flowers and peach aromas, fresh and delicate. Recommended dishes: Seafood and pasta.	0.750lt	31.50€ (*)
Chardonnay Hatzimichalis , dry, producer: Hatzimichalis, Atalanti, Fthiotida Variety: Chardonnay. The intense and expressive aromas of yellow fruits alternate with the vibrant notes of citrus fruits. Recommended dishes: seafood, grilled fish, pork with light sauces, poultry and soft cheeses	0.375lt	20.00€
Bottle 0,187lt of Muses Estate 9 , dry, producer: Muses Estate Varieties: Assyrtiko, Trebbiano and Sauvignon Blanc.	0.187lt	6.30€
INTERNATIONAL WHITE WINES		
Chablis Grand Cru - Les Clos , dry, producer: Joseph Drouhin, Burgundy - France Variety: Chardonnay	0,750lt	175.00€ (*)
Chablis Grand Premier Cru , dry, producer: Joseph Drouhin, Burgundy - France Variety: Chardonnay	0,750lt	97.00€ (*)
Cuvée Alexandre , dry, producer: Casa Lapostolle, Casablanca – Chile Variety: Chardonnay	0,750lt	63.00€ (*)
Chablis , dry, producer: Joseph Drouhin, Burgundy - France Variety: Chardonnay	0,750lt	47.00€ (*)
Réserve Mouton Cadet , dry, prod: Baron Philippe de Rothschild, Bordeaux - France Varieties: Semillon, Sauvignon Blanc and Muscadelle	0,750lt	42.00€ (*)
J. Moreau & Fils , dry, producer: J. Moreau, Vallée de la Loire - France Varieties: Chardonnay, Chenin Blanc, Folle Blanche, Ugni Blanc and Colombard	0,750lt	42.00€ (*)



Campagnola, dry, producer: Guiseppe Campagnola, Veneto - Italy 0,750lt 32.60€ (*)
Variety: Pinot Grigio

Torres Natureo, dry, producer: Miguel Torres, Catalonia - Spain 0,750lt 32.60€ (*)
Variety: Muscat (0,5% alcohol)

RHODIAN RED WINES

Zacosta Emery, dry, producer: EMERY 0,750lt 33.60€ (*)
Variety: Amorgiano. Fruity aromas, warm with an intense aftertaste.
Recommended dishes: Red meat, poultry and strong cheeses.

Knights' Cellars, dry, producer: CAIR 0,750lt 32.60€ (*)
Variety: Merlot. Crimson, ruby color. A combination of plum, cherry and sour cherry aromas, velvet tannins in a deep finish
Recommended dishes: Red meat and poultry, pasta and cheeses.

Rodon Cabernet Sauvignon, dry, producer: EMERY 0,750lt 30.50€ (*)
Variety: Cabernet Sauvignon. Deep red color, rich with a full body.
Recommended dishes: Red meat, poultry and strong cheeses.

Pathos, dry, producer: CAIR 0,750lt 29.90€
Varieties: Syrah, Mandilaria and Cabernet Sauvignon. A unique, balanced, round wine with plum aromas, hints of wood and spices.
Recommended dishes: Red meat, poultry and game.

Archontiko, dry, producer: CAIR 0,750lt 29.40€
Varieties: Mandilaria and Cabernet Sauvignon. A velvety taste with aromas of vanilla, spices and plums.
Recommended dishes: Red meat, cheeses and traditional Greek appetizers.

Maestro, dry, producer: CAIR 0,750lt 22.10€
Varieties: Merlot and Mandilaria. A rich, balanced wine with a harmonious aftertaste.
Recommended dishes: Red meat and poultry. 0,375lt 13.10€

Platoni, semisweet, producer: CAIR 0,750lt 17.30€
Variety: Mandilaria. A fresh and sweet drink with fruity aromas.
Recommended dishes: Poultry, cheeses and Asian cuisine.

Chevalier de Rhodes, dry, producer: CAIR 0,750lt 17.40€
Variety: Mandilaria. Deep red color with rich aromas of plum and mastic.
Recommended dishes: Cheeses, red meat and spicy dishes. 0,375lt 10.50€

Bottle 0,187lt of Maestro, dry, producer: CAIR 0,187lt 6.30€
Varieties: Merlot and Mandilaria

RED WINES FROM THE REST OF GREECE

Kormilitsa Gold, dry, producer: Tsantali, Mount Athos 0,750lt 355.00€ (*)
Varieties: Limnio and Cabernet Sauvignon.
Limited number of bottles. An ideal wine from low yield vineyards of Mount Athos.
This wine is offered at ceremonies in Kremlin, Moscow.
Recommended dishes: Red meat and spicy dishes.

Kormilitsa, dry, producer: Tsantali, Mount Athos 0,750lt 120.00€ (*)
Varieties: Limnio and Cabernet Sauvignon.
Elegant, with aromas of forest fruits, spices, vanilla and truje.
Recommended dishes: Red meat, dishes with red sauce and aged cheeses.

Perpetuus Red, dry, producer: Nico Lazaridi, Drama 0,750lt 77.00€ (*)
Varieties: Sangiovese and Cabernet Sauvignon. Intense ruby color. Aromas of small red forest fruits and violet.
It has an intense body, refined with a modest aftertaste
Recommended dishes: Red meat, spicy cheeses and lamb.

Biblia Chora Ovilos, dry, producer: Biblia Chora, Pangaio, Kavala 0,750lt 71.00€ (*)
Variety: Cabernet Sauvignon. It matures in oak barrels for 18 months and gives aromas of plum, cedar and chocolate with intense tannins.
Recommended dishes: Veal fillet and peppery sauces

 : Created with local ingredients with minimum CO2 transport emissions.

For guests on Premium All-inclusive board, items with (*) can be consumed with a discount of 50%

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Alpha Estate, dry, producer: Alpha Estate, Florina 0,750lt 65.00€ (*)
Varieties: Merlot, Syrah and Xinomavro (sour-black). Bright, deep ruby color with violet highlights.
A strong bouquet, with hints of red fruits. Velvety, balanced and full taste, with notes of vanilla, wood and mocha.
Recommended dishes: Red meat and yellow cheeses.

Alpha Estate Pinot Noir, dry, producer: Alpha Estate, Florina 0,750lt 49.00€ (*)
Variety: Pinot Noir. Fermented for 24 months. It has a mineral character, complex aromas of wild cherries and mild spices.
Recommended dishes: Cheese platter.

Ktima Gerovassiliou, dry, producer: Ktima Gerovassiliou, Thessaloniki 0,750lt 49.00€ (*)
Varieties: Merlot, Syrah and Limnio. Rich and fruity, with smoked aromas and a lasting aftertaste.
Recommended dishes: Red meat with red sauces and cheeses.

Syrah Drisbay, dry, producer: Hatzimichalis, Atalanti, Fthiotida 0,750lt 38.80€ (*)
Variety: Syrah. With aromas of currant, plum and spices.
Recommended dishes: Roasted meat, rich sauces and yellow cheeses.

Agiorgitiko, dry, producer: Strofilia, Nemea 0,750lt 34.70€ (*)
Variety: Agiorgitiko. Aromas of ripe red fruits with intense notes of wild cherry and vanilla.
A rich, complex flavor and an exceptionally elegant structure
Recommended dishes: Red meat and red spicy sauces.

Palivou Estate, dry, producer: Palivou Estate, Ancient Nemea, Corinth 0,750lt 34.70€ (*)
Variety: Agiorgitiko. Aromas of ripe fruits and a balanced structure.
Recommended dishes: Red meat and aromatic salads.

Cabernet Sauvignon Hatzimichalis, dry, producer: Hatzimichalis, Atalanti, Fthiotida 0,375lt 23.10€
Variety: Cabernet Sauvignon. Rich aromas of dark fruits and pleasant notes of oak from the barrel.
An excellent combination of power and structure in the mouth.
Recommended dishes: Roasted red meat and cheese platter.

Bottle 0,187lt of Muses Estate 9, dry, producer: Muses Estate 0,187lt 6.30€
Varieties: Cabernet Sauvignon, Merlot and Syrah.

INTERNATIONAL RED WINES

Chateau d'Issan, dry, producer: Chateau d'Issan, Margaux – France 0.750lt 374.00€ (*)
Varieties: Cabernet Sauvignon and Merlot

Nuits Saint George, dry, producer: Joseph Drouhin, Burgundy- France 0.750lt 130.00€ (*)
Variety: Pinot Noir


Bava Barolo, dry, producer: Bava, Piemonte - Italy 0.750lt 120.00€ (*)
Variety: Nebbiolo


Clos de Los Siete 2010, dry, producer: Michel Rolland, Mendoza- Argentina 0.750lt 67.00€ (*)
Varieties: Malbec, Cabernet Sauvignon, Merlot and Syrah

Castellare - Chianti Classico, dry, producer: Castellare di Castellina, Tuscany - Italy 0.750lt 53.00€ (*)
Variety: Sangiovese

Woodbridge, dry, producer: Robert Mondav, California - USA 0.750lt 34.70€ (*)
Variety: Cabernet Sauvignon

RHODIAN ROSÉ WINES

 **Grand Rosé**, dry, producer: EMERY 0.750lt 30.00€ (*)
Variety: Amorgiano. Bright, ruby color with violet highlights and a fruity aroma.
Recommended dishes: Seafood and white meat.

 **Maestro**, semi-dry, producer: CAIR 0.750lt 21.10€
Varieties: Mandilaria and Muscat . With strawberry and cherry aromas. A sweet drink with an intense aftertaste.
Recommended dishes: Meat and spicy dishes.

 **Maestro**, dry, producer: CAIR 0.750lt 21.10€
Varieties: Mandilaria and Athiri . A wine with an intense pomegranate aroma.
Recommended dishes: Pasta and white meat

ROSÉ WINES FROM THE REST OF GREECE

Biblia Chora , dry, producer: Ktima Biblia Chora, Pangaio, Kavala Variety: Syrah. Cherry and berries aroma. Recommended dishes: Seafood, pasta and red light sauces.	0,750lt	37.80€ (*)
Rosé Nico Lazaridi , semi-dry, producer: Nico Lazaridi, Drama Varieties: Cabernet Franc and Grenache Rouge. Clear, rosé color. Ripe red fruit aromas with hints of rose. Light structure and persistent aftertaste. . Recommended dishes: Seafood, cheese assortments and appetizers.	0,750lt	36.80€ (*)
Vissinokipos , dry, producer: Palivou Estate, Ancient Nemea, Corinth Varieties: Agiorgitiko and Syrah. Shiny pomegranate color, almost crimson with shades of blue. Intense and clear aromas of sour cherry, cherry and strawberry. Recommended dishes: Fish, white meat and meat cooked with many spices.	0,750lt	34.70€ (*)
Averoff , semi-dry, producer: Katogi, Amyndeon, Naoussa Variety: Xinomavro (sour-black). Intense rosé color with aromas of red fruits, flowers and jasmine. Recommended dishes: White meat, pasta, light read sauces and Chinese cuisine.	0,750lt	27.80€ (*)
Bottle 0,187lt Ktima Boutari , semi-dry, producer: Boutari Variety: Xinomavro (sour-black), Syrah, Cabernet Sauvignon and Merlot.	0,187lt	6.30€
Bottle 0,187lt Muses Estate 9 , dry, producer: Muses Estate Varieties: Syrah and Mouchtaro.	0,187lt	6.30€

INTERNATIONAL ROSÉ WINES

Bandol , dry, producer: Domaine OTT, Provence - France Varieties: Grenache, Cinsault and Mourvedre	0,750lt	105.00€ (*)
Cabernet d' Anjou , semi-dry, producer: Chateau Langlois, Vallée de la Loire-France Variety: Cabernet Franc	0,750lt	36.80€ (*)
Fortant de France , dry, producer: Skalli Family Wines, Languedoc - France Variety: Merlot	0,750lt	32.60€ (*)

DESSERT WINES

Vinsanto , white, sweet, producer: Hatzidakis, Santorini Varieties: Aidani and Assyrtiko	0,375 lt	69.00€ (*)
Malvasia Rosétta , rosé, sweet, producer: Roberto Bava, Piemonte - Italy Variety: Malvasia. Fresh, light and aromatic. It can be consumed before or after a meal. Recommended dishes: Finger food, desserts and ice cream.	0,750lt	51.00€ (*)
Floralis Moscatel Oro , white, sweet, producer: Miguel Torres, Catalonia - Spain Variety: Muscat. Aromatic, strong, with a rich taste and a sweet finish	0,500lt	42.00€ (*)
Muscat de Rhodes , white, sweet, producer: CAIR, Rhodes Varieties: Muscat White and Muscat di Trani. Aromatic, strong and rich with a sweet finish	0,750lt	20.00€
Amandia , red, sweet, producer: CAIR, Rhodes Variety: Mandilaria	0,750lt	17.90€









CHAMPAGNE - SPARKLING WINES

Crystal Brut , white, dry, producer: Louis Roederer, Champagne, France Varieties: Chardonnay and Pinot Noir	0.750lt	590.00€ (*)
Dom Perignon Brut , white, dry, producer: Dom Perignon, Champagne, France Varieties: Chardonnay and Pinot Noir	0.750lt	390.00€ (*)
Bollinger , rosé, dry, producer: Bollinger, Champagne, France Varieties: Pinot Noir, Pinot Meunier and Chardonnay	0.750lt	210.00€ (*)

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Moët & Chandon , rosé, dry, producer: Moët & Chandon, Champagne, France Varieties: Pinot Noir, Pinot Meunier and Chardonnay	0,750lt	160.00€ (*)
Bollinger Special Cuvée , white, dry, producer: Bollinger, Champagne, France Varieties: Pinot Noir, Pinot Meunier and Chardonnay	0,750lt	155.00€ (*)
L. Roederer Brut Premier , white, dry, producer: L. Roederee, Champagne, France Varieties: Pinot Noir, Pinot Meunier and Chardonnay	0,750lt	148.00€ (*)
Veuve Clicquot Ponsardin , white, dry, producer: V. Clicquot, Champagne, France Varieties: Pinot Noir, Pinot Meunier και Chardonnay	0,750lt	138.00€ (*)
Moët & Chandon Imperial , white, dry, producer: Moët & Chandon, Champagne, France Varieties: Pinot Noir, Pinot Meunier and Chardonnay	0,750lt	125.00€ (*)
 CAIR SILK , rosé, semi-dry, producer: CAIR, Rhodes Variety: Chardonnay, Mandilaria and Muscat di Trani	0,750lt	39.90€ (*)
 CAIR Brut , white, semi-dry or dry, producer: CAIR, Rhodes Variety: Athiri	0,750lt	39.90€ (*)
	0,200lt	13.70€
 CAIR Demi Sec , λευκός ημίξηρος, παραγωγός: ΚΑΪΡ, Ρόδος Ποικιλία: Αθήρι	0,750lt	39.90€ (*)
	0,200lt	13.70€
Prosecco	0,200lt	12.60€
BEERS		
Franziskaner Weissbier (white beer)	0,500lt	6.80€
Beck's	0,500lt	5.70€
Beck's	0,275lt	4.10€
Heineken Premium Local	0,500lt	5.40€
Heineken Premium Local	0,330lt	4.70€
Mythos	0,500lt	4.70€
Mythos	0,330lt	3.30€
Non Alcoholic Beer	0,330lt	4.20€
GREEK DRINKS		
Idoniko Tsipouro	0,200lt	10.50€
Ouzo Barbayanni (green label)	0,200lt	10.50€
Ouzo Barbayanni (blue label)	0,200lt	10.50€
Ouzo of Plomari	0,200lt	9.50€
 Ouzo (glass) Kapetanios		3.50€
 Tsipouro (glass) Angira		3.50€
 Souma of Rhodes (glass)		3.00€
REFRESHMENTS		
 Soft drinks		3.00€
 Ice tea		3.50€
Various standard juices		3.80€
Fresh Orange Juice		7.00€
Table Water	1,000lt	2.70€
Greek sparkling water	0,330lt	3.30€
Greek sparkling water	1,000lt	5.30€
Perrier	0,330lt	4.50€
Red Bull	0,250lt	4.50€