

Allergens & Notices

Dear Guests,

The foregoing preparations may contain traces of allergenic products, you are kindly requested to inform us in any case of allergy.

Αγαπητοί Επισκέπτες,

Θα σας παρακαλούσαμε να ενημερώσετε ένα μέλος του προσωπικού εάν έχετε αλλεργία σε κάποιο τρόφιμο ή ποτό, πριν παραγγείλετε.



No milk
Χωρίς γάλα



Gluten
Γλουτένη



Eggs
Αυγά



Crustacean
Οστρακοειδή



Fish
Ψάρι



Nuts
Ξηρούς καρπούς



Peanuts
Φιστίκια



Sesame
Σουσάμι



Garlic
Σκόρδο



Onion
Κρεμμύδι



Contains milk
Περιέχει γάλα



Mustard
Μουστάρδα



Soy
Σόγια



Molluscs
Μαλάκια



Hot
Καυτερό



Lupins
Λούπινα



Celery
Σέλινο



Local dish
Τοπικό πιάτο



Diet
Διαίτης



Sulfur dioxide & sulfite
Διοξείδιο του θείου
& νιτρώδες νάτριο



Vegan
Ολική χορτοφαγία



Vegetarian
Χορτοφαγικό



ALL ITEMS ON THIS MENU
ARE INCLUDED IN ALL INCLUSIVE

Barra de Ensaladas Mexican / Mexican Garden Salad Bar

Μεξικάνικες Επιλογές απο Σαλάτες

€

Create your perfect Salad

15.00 ^{A/I}

with tantalizing ingredients from hand-picked garden greens, crunchy toppings, herbed croutons & homemade dressings.

Δημιουργήστε την τέλεια σαλάτα με υλικά που μαζεύονται στο κήπο μας και προσφέρονται στο μπουφέ μας για απόλυτη φρεσκάδα, προκλητικό άρωμα και απίστευτη γεύση.

Gustos Mexicanos / Mexican Tastes

Μεξικάνικες Γεύσεις

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Fajita Envolvura with Garden Vegetables



16.00 ^{A/I}

Toasted flour tortilla with seared bell peppers, Spanish onions & cheddar cheese.

Ψημένη τортίγια με λαχανικά, πιπεριές, Ισπανικά κρεμμύδια και τυρί τσένταρ.

Fajita Envolvura with Chicken Strips



18.00 ^{A/I}

Toasted flour tortilla with chicken seared bell peppers, Spanish onions & cheddar cheese.

Ψημένη τортίγια, με κοτόπουλο, πιπεριές, Ισπανικά κρεμμύδια και τυρί τσένταρ.

Quaseditillas Mexicanas with Vegetables



16.00 ^{A/I}

Toasted folded flour tortilla with seared bell peppers, Spanish onions & cheddar cheese.

Ψημένη κεσαντίγια με λαχανικά, πιπεριές, Ισπανικά κρεμμύδια & τυρί τσένταρ.

Quaseditillas Mexicanas with Chicken Strips



18.00 ^{A/I}

Toasted folded flour tortilla with chicken, seared bell peppers, Spanish Onions, & cheddar cheese.

Ψημένη κεσαντίγια με κοτόπουλο,, πιπεριές, Ισπανικά κρεμμύδια & τυρί τσένταρ.

All the above dishes are served with the following dips : Guacamole sauce, Sour Cream and Pico de Gallo.

Όλα τα άνωθι ορεκτικά σερβίρονται με :

Σάλτσα γουακαμόλε, δροσερή ξινόκρεμα, & παραδοσιακή Μεξικάνικη σάλτσα «Pico de Gallo»

Gustos Mexicanos / Mexican Tastes

Μεξικάνικες Γεύσεις

€

Noquear Tacos with Garden Vegetables

18.00 

Corn tacos ^{3 pcs} with cheddar cheese, shredded lettuce, red kidney beans & sweet corn, served with sour cream & guacamole.

Τάκος καλαμποκιού με λαχανικά, τυρί τσένταρ, μαρούλι, δροσερή ξινόκρεμα, γουακαμόλε κόκκινα φασόλια & καλαμπόκι.

Noquear Tacos with Chicken strips

18.00 

Corn tacos ^{3 pcs} with chicken strips, cheddar cheese, shredded lettuce, red kidney beans & sweet corn, served with sour cream & guacamole.

Τάκος καλαμποκιού με λωρίδες απο κοτόπουλο, τυρί τσένταρ, μαρούλι, δροσερή ξινόκρεμα, γουακαμόλε, κόκκινα φασόλια & καλαμπόκι.

Tacco Shell Chili con Carne

18.00 

Corn tacos ^{3 pcs} with Beef chili con carne, romaine lettuce, sour cream and orange cheddar, served with sour cream & guacamole.

Τάκος καλαμποκιού με πικάντικο βοδινό κιμά «τσίλι κον κάρνε», μαρούλι, δροσερή ξινόκρεμα, γουακαμόλε και τυρί τσένταρ

Salmón Ahumado

18.00 

Cold tortilla with smoked salmon, lettuce, sweet corn, rocket & cream cheese.

Τορτίγια με καπνιστό σολομό, μαρούλι, καλαμπόκι, ρόκα και κρεμώδες τυρί, σερβίρεται κρύο.

All the above dishes are served with the following dips : Guacamole sauce, Sour Cream and Pico de Gallo.

Όλα τα άνωθι ορεκτικά σερβίρονται με :

Σάλτσα γουακαμόλε, δροσερή ξινόκρεμα, & παραδοσιακή Μεξικάνικη σάλτσα «Pico de Gallo»

Hamburguesas y más / Burgers & More...

Μπιφτέκια & άλλα...

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Beef burger ^{250gr}



21.00 ^{A/I}

Homemade grilled beef burger in a brioche bun, served with french fries, salad & chipotle mayonnaise

Add : caramelized onions / bacon / cheddar cheese / fried egg

Σπιτικό βοδινό μπιφτέκι ψημένο με μαεστρία στη σχάρα σε ψωμάκι μπριός, σερβίρετε με πατάτες τηγανητές, σαλάτα και την δική μας συνταγή πικάντικης μαγιονέζας.

Προσθέστε : καραμελωμένα κρεμύδια / μπέικον / τυρί τσένταρ / τηγανητό αυγό

Hamburguesa Vegetariana



17.00 ^{A/I}

Homemade vegetarian burger served in a sesame bun, guacamole, red onions, tomatoes, lettuce, sour cream, salsa fresca, served with spicy wedges potatoes & salad.

Σπιτικό μπιφτέκι λαχανικών σε σουσαμένιο ψωμάκι, σάλτσα γουακαμόλε, κόκκινα κρεμμύδια, ντομάτα, τρυφερά φύλλα μαρουλιού, σάλτσα απο δροσερή ξινόκρεμα, παραδοσιακή Μεξικάνικη σάλτσα "Pico de Gallo", σερβίρεται με πικάντικες πατάτες και σαλάτα.

Volcano Nachos



16.00 ^{A/I}

Corn tortilla chips topped with chili con carne, spicy cheddar cheese sauce, guacamole, cilantro leaves & sour cream.

Τραγανά πατατάκια από τортίγια καλαμποκιού με σάλτσα πικάντικου βοδινό κιμά «τσίλι κον κάρνε», λιωμένο πικάντικο τυρί τσένταρ, σάλτσα γουακαμόλε, φύλλα κόλιανδρου και σάλτσα δροσερής ξινόκρεμας.

Nachos Vegetarianos



14.00 ^{A/I}

Corn tortilla chips topped with spicy cheddar cheese sauce, red kidney beans, Jalapeños, guacamole, cilantro leaves & sour cream.

Τραγανά πατατάκια από τортίγια καλαμποκιού με πικάντικο λιωμένο τυρί τσένταρ, κόκκινα φασόλια, καυτερές πιπεριές Χαλαπένιος, σάλτσα γουακαμόλε, φύλλα κόλιανδρου και σάλτσα δροσερής ξινόκρεμας.

Beef Salad



18.00 ^{A/I}

Beef strips with mild pepper on a tortilla basket, green leaves, colour peppers & baby corn drizzled with sweet chilli mayonnaise.

Πράσινη σαλάτα σε φωλιά απο τортίγια με ελαφρώς πικάντικες λωρίδες απο βοδινό, πολύχρωμες πιπεριές και καλαμπόκι σερβίρετε με γλυκιά μαγιονέζα και τσίλι.

Platos Principales / Main Courses

Κυρίως Πιάτα

€

Tazón de Pollo y Mango Saludable 20.00

Grilled chicken breast marinated in chilli & mango salsa, served with wild rice & red onions, on a lime & mango, avocado cilantro salsa.

Κοτόπουλο φιλέτο στην σχάρα μαριναρισμένο σε σάλτσα απο κόκκινες πιπεριές και μάνγκο, σερβίρεται με άγριο ρύζι, κόκκινο κρεμμύδι σε δροσιστική σάλτσα απο μάνγκο, μοσχολέμονο, αβοκάντο και κόλιανδρο.

Deep-Fried Breaded Chicken Fillet 20.00

Deep-fried breaded chicken fillet, chilli flakes aroma, served with mixed greens & oven-baked potatoes with skin.

Παναρισμένο τηγανητό κοτόπουλο φιλέτο με νιφάδες τσίλι, σερβίρεται με πράσινη σαλάτα και πατάτες φούρνου.

Alitas de Pollo 17.50

Chicken wings marinated in our homemade BBQ sauce served with wild rice, grilled corn on the cob & salad.

Φτερούγες κοτόπουλου μαριναρισμένες σε σάλτσα μπάρμπεκιου σερβίρεται με άγριο ρύζι, σαλάτα και καλαμπόκι στη σχάρα.

BBQ Pork Belly 21.00

Grilled marinated pork belly with BBQ sauce served with wild rice & raisins coleslaw salad.

Μαριναρισμένη Χοιρινή Πανσέτα στην σχάρα με σάλτσα μπάρμπεκιου σερβίρεται με άγριο ρύζι και σαλάτα κόσλοου με σταφίδες.

Jacket Potatoes with Chilli con Carne 14.00

Slow-cooked whole skin potatoes stuffed with chilli con carne, melted cheddar cheese, accompanied with green leaves & sour cream.

Σιγοψημένες ολόκληρες πατάτες με την φλούδα τους, γεμιστές με την παραδοσιακή σάλτσα πικάντικου κιμά & κόκκινων φασολιών τσίλι κον Κάρνε, λιωμένο τυρί τσένταρ, συνοδεύονται με πράσινη σαλάτα και δροσερή ξινόκρεμα.

Vegetarian Jacket Potatoes 12.00

Slow-cooked whole skin potatoes stuffed with coloured peppers, sweet corn, red kidney Beans & melted cheddar cheese.

Σιγοψημένες ολόκληρες πατάτες με την φλούδα τους, γεμιστές με πολύχρωμες πιπεριές, καλαμπόκι, κόκκινα φασόλια και λιωμένο τυρί τσένταρ.

Platos Principales / Main Courses

Κυρίως Πιάτα

€

Perch Fish

18.00 

Oven-baked fillet of perch with tomatoes, chilli flakes, Jalapeños & green olives, served with Mexican rice.

Σιγοψημένο στο φούρνο φιλέτο σφυρίδας με ντομάτες, τσίλι, πιπεριές «Χαλαπένος» και πράσινες ελιές σερβίρεται με ρύζι.

Calamares Crujientes

18.00 

Golden-fried crispy calamari rings, served with guacamole, tartare sauce, spicy wedges, grilled corn on the cob & salad.

Τραγανό τηγανητό καλαμάρι, σερβίρεται με σάλτσα γουακαμόλε & σάλτσα ταρτάρ, πικάντικες πατάτες, καλαμπόκι στη σχάρα και σαλάτα.

Guarniciones / Side Dishes

Συνοδευτικά

Patatas Fritas Con Queso

6.00 

Crispy fries topped with bacon, cheesy sauce, Jalapeños served with sour cream.

Τραγανές τηγανητές πατάτες με μπέικον, σάλτσα απο τυρί και πιπεριές Χαλαπένιος σερβίρονται με δροσερή ξινόκρεμα.

Cuñas de Patatas Picante

6.00 

Golden-fried spicy wedges topped with bacon, cheesy sauce, guacamole and sour cream.

Πικάντικες τηγανητές πατάτες με μπέικον, σάλτσα απο τυρί, και γουακαμόλε σερβίρονται με δροσερή ξινόκρεμα.

Arroz

5.00 

Steamed wild rice.


Ρύζι στον Ατμό.

Posters / Desserts

€

Επιδόρπια

Homemade Selection of Mexican Sweets

8.00 

Δοκιμάστε τις σπιτικές επιλογές μας απο Μεξικάνικα γλυκά.

Ice Cream Selection 3 Scoops

5.00 

Επιλογή άπο Παγωτό 3 μπάλες

Please ask for available flavours.

Παρακαλούμε ρωτήστε για τις διαθέσιμες γεύσεις.

Beverage List

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Draught Beers & Ciders

| | | |
|---|------|-----|
| Carlsberg ^{25 cl} | 3.00 | A/I |
| Keo (Local) ^{25 cl} | 3.00 | A/I |
| Carlsberg Alcohol Free ^{33 cl} (0.0) | 4.00 | A/I |
| Corona ^{33 cl} | 5.00 | |
| Somersby ^{33 cl} | 5.00 | |

Liquers ^{4cl}

| | |
|----------------------------|------|
| Filfar (Orange Liqueur) | 6.50 |
| Limoncello (Lemon Liqueur) | 6.50 |

Eaux de Vie ^{4cl}

| | | |
|-----------------|------|-----|
| Zivania (Local) | 5.00 | A/I |
| Grappa Venetta | 6.50 | |

Digestives ^{4cl}

| | |
|---------------|------|
| Jägermeister | 6.50 |
| Fernet Branca | 6.50 |

Soft Drinks ^{25cl}

| | | |
|---|------|-----|
| Pepsi | 3.50 | A/I |
| Diet Pepsi | 3.50 | A/I |
| 7Up | 3.50 | A/I |
| Diet 7Up | 3.50 | A/I |
| Ivi Orange | 3.50 | A/I |
| Soda Water | 3.50 | A/I |
| Ice Tea | 3.50 | A/I |
| <i>Lemon or Peach</i> | | |
| Juices | 3.50 | A/I |
| <i>Orange, Apple, Pineapple, Cranberry, Peach, Tomato</i> | | |

Water

| | | |
|---|------|-----|
| Acqua Panna Imported Still Water 50cl | 3.00 | |
| Zagori Imported Still Water 100 cl | 3.50 | |
| Acqua Panna Imported Still Water 100cl | 4.50 | |
| Souroti Imported Sparkling Water 25cl | 3.00 | A/I |
| S. Pellegrino Imported Sparkling Water 75cl | 4.50 | |

Hot Beverages

| | | |
|-----------------|------|-----|
| Instant Coffee | 4.00 | A/I |
| Filter Coffee | 5.00 | A/I |
| Espresso | 3.50 | A/I |
| Double Espresso | 4.50 | A/I |
| Americano | 4.50 | A/I |
| Cappuccino | 5.00 | A/I |

WINE LIST

A toast to you!

We invite you to explore
and enjoy our wine selection.

From bold and velvety reds to crisp and refreshing
whites, each glass poured is an invitation to savour
the art and passion of wines.

Cheers to an unforgettable dining
experience at



CHAMPAGNE & SPARKLING WINES BY THE GLASS

All-Inclusive

€

BLANC

Selected House Sparkling Wine. ^{15cl}

6.50



France

Prosecco "Zardetto" Brut DOC. ^{20cl}

11.50

9.50

Italy

Elegant bubbles mingle with floral freshness and aromas of apricots and citrus.

Moët & Chandon Brut. ^{20cl}

37.00

30.00

France

The body of Pinot Noir, the suppleness of Pinot Meunier and the finesse of Chardonnay.

ROSE

Selected House Sparkling Wine. ^{15cl}

6.50



France

CHAMPAGNE & SPARKLING WINES ^{BOTTLE 75CL}

BLANC

Selected House Sparkling Wine.

25.00



A lively fruity inspired sparkling wine.

France

Prosecco "Zardetto" Brut DOC.

39.00

32.00

Italy

Elegant bubbles mingle with floral freshness and aromas of apricots and citrus.

Glera 85% | Pinot Bianco & Chardonnay 15%

Moët & Chandon Brut.

125.00

110.00

France

The body of Pinot Noir, the suppleness of Pinot Meunier and the finesse of Chardonnay.

Pinot Noir 40% | Pinot Meunier 40% | Chardonnay 20%

Ruinart Brut

135.00

120.00

France

A delicate Champagne with aromas of apricots, hazelnuts and fresh almonds.

Pinot Noir 45% | Pinot Meunier 15% | Chardonnay 40%

Dom Perignon

500.00


450.00

France

An aromatic bouquet marked by notes of tropical fruits, for this pioneer Champagne.





Pinot Noir 40% | Pinot Meunier 40% | Chardonnay 20%

CHAMPAGNE & SPARKLING WINES BOTTLE 75CL



| | € | All-Inclusive € |
|---|--------|---|
| ROSE | | |
| Selected House Sparkling Wine France A lively fruity inspired sparkling wine. | 25.00 |  |
| Prosecco "Zardetto" Brut DOC Italy Fruity nose of golden apple, white peach and small berries interplaying with floral notes. Glera 85% Pinot Noir 15% | 39.00 | 32.00 |
| Moët & Chandon Brut France The juicy, persistent intensity of berries with the fleshiness and firmness of peaches. Pinot Noir 40% Pinot Meunier 30% Chardonnay 30% | 140.00 | 125.00 |
| Ruinart Brut France Intense aromas of tropical fruits such as pomegranate, lychee and guava. Pinot Noir 55% Chardonnay 45% | 165.00 | 140.00 |

WINES BY THE GLASS 18.7CL

WHITE

| | | |
|---|------|---|
| Anthea "Loel Winery." Cyprus A combination of indigenous & foreign grape varieties, a light wine with delicate aromas. | 6.00 |  |
| Aphrodite "KEO Winery." Cyprus Classic, crisp, dry white wine with a delicate aroma of fresh cut hay and stone fruits. | 6.00 |  |
| Thisbe Semi-Dry "KEO Winery." Cyprus A fresh palate of apples and grapefruits. | 6.00 |  |
| St. Panteleimon Semi-Sweet "KEO Winery." Cyprus Refreshing with a floral bouquet and a palate of stone fruits and citrus. | 6.00 |  |

WINES BY THE GLASS 18.7CL

| | € | All-Inclusive € |
|---|------|---|
| WHITE | | |
| Xynisteri "Tsangarides Winery." Cyprus A delightfully crispy and fruity wine, lightly flavoured with apples, apricots and lemons. | 6.50 | 5.50 |
| Sauvignon Blanc "Aes Ambelis." Cyprus A balanced, fresh wine with vibrant acidity & aromas of ripe tropical fruits. | 8.00 | 6.50 |
| Sauvignon Blanc "Lapostolle." Chile Aromas of fresh herbs, cucumbers and pears with floral notes. | 9.00 | 7.50 |
| ROSE | | |
| Anthea Semi-Dry "Loel Winery." Cyprus A combination of indigenous & foreign grape varieties, light with a pleasant after taste. | 6.00 |  |
| Coeur de Lion "KEO Winery." Cyprus A wine with a pleasing bouquet of strawberries, a palate of black cherries and peaches. | 6.00 |  |
| Shiraz Rose "Tsangarides Winery." Cyprus Fragrant palette of ripe strawberries, blackberries and pomegranates. | 6.50 | 5.50 |

WINES BY THE GLASS 18.7CL

All-Inclusive

€

€

RED

Anthea "Loel Winery."

6.00



Cyprus

A combination of indigenous and foreign grape varieties, with a pleasant aroma and well-balanced taste.

Othello "KEO Winery."

6.00



Cyprus

A wine with rich berry-fruit aroma and a soft full palate, made with grapes from the Limassol and Paphos districts.

Tou Pappou "Krasopoulin Winery."

6.00



Cyprus

A full-bodied wine with flower aromas, its acidity and minerality are distinctive in its long finish.

Agios Efrem "Tsangarides Winery."

6.50

5.50

Cyprus

A lightly spiced wine with an aroma of berries.

Merlot "Lapostolle."

9.00





7.50

Chile

Expressive nose of blackberries, thyme & black pepper, ideal with pasta with tomato sauce or spicy dishes.

WHITE WINES ^{75CL}

CYPRUS

| | € | All-Inclusive € |
|--|-------|---|
| <p>Anthea "Loel Winery." A combination of indigenous and foreign grape varieties, light with a delicate aroma.</p> | 24.00 |  |
| <p>Aphrodite "KEO Winery." Classic, crisp, dry white wine with a delicate aroma of freshly cut hay and stone fruits. Xynisteri 100%</p> | 24.00 |  |
| <p>Thisbe Semi-Dry "KEO Winery." A fresh palate of apples and grapefruits. Soultanina 100%</p> | 24.00 |  |
| <p>St. Panteleimon Semi-Sweet "KEO Winery." A combination of indigenous white grape varieties, refreshing with a floral bouquet and a palate of stone fruits and citrus.</p> | 24.00 |  |
| <p>Xynisteri "Tsangarides Winery." A delightfully crispy and fruity wine, lightly flavoured with apples, apricots and lemons. Xynisteri 100%</p> | 26.00 | 21.00 |
| <p>Persefoni Semi-Dry "Kolios Winery." Attractive, bright colour with green reflections, flavoured with exotic fruits hints. Xynisteri 100%</p> | 26.00 | 21.00 |
| <p>Petritis "Kyperounda Winery." A wine with few oak notes that result from its partial maturing in selected oak barrels. Xynisteri 100%</p> | 27.50 | 22.50 |
| <p>Sauvignon Blanc "Aes Ambelis." A balanced, fresh wine with vibrant acidity and aromas of ripe tropical fruits. Sauvignon Blanc 100%</p> | 31.00 | 25.00 |
| <p>Semillon & Sauvignon Blanc "Zambartas Winery." This wine is partly barrel fermented and has an intense and complex aromatic bouquet of blossoms, fruit and sweet spices. Semillon 70% Sauvignon Blanc 30%</p> | 32.00 | 26.00 |

WHITE WINES ^{75CL}

All-Inclusive

€

€

GREECE

Black Sheep "Nico Lazaridi."

Pronounced aromas of lime, lychee, grapefruit, peach and nectarine.

Sauvignon Blanc 60% | Semillon 20% | Vidiano 20%

32.00

26.00

Ovilos "Ktima Biblia Chora."

An outstanding barrel-fermented wine with layers of complexity, spicy fruitiness and long ageing potential.

Assyrtiko 50% | Semillon 50%

75.00

65.00

FRANCE

Chardonnay "Domaine de Bachellery."

Rich & full bodied on the palate with aromas of peach and banana.

Chardonnay 100%

28.00

23.00

Chablis "Louis Jadot."

An iconic Chardonnay, with stony character and fresh acidity.

Chardonnay 100%

65.00

55.00

Sancerre AOP "J. De Villebois."

An intense bouquet and a flavorful palate.

A New World style Sancerre, yet true to its unique terroirs.

Sauvignon Blanc 100%

65.00

55.00

ITALY

Pinot Grigio "S. Osvaldo."

Characteristic aromas of tropical fruits, pears and citrus fruits with a long aftertaste.

Pinot Gris 100%

29.00

24.00

CHILE

Sauvignon Blanc "Lapostolle."

Aromas of fresh herbs, cucumbers and pears with floral notes.

Sauvignon Blanc 100%

33.00

28.00

NEW ZEALAND

Sauvignon Blanc Marlborough "Matua Valley."

Tropical aromas of grilled pineapple, passion fruit and citrus fruits.

Sauvignon Blanc 100%

37.00

30.00



All-Inclusive

€

ROSE WINES ^{75CL}

€

CYPRUS

| | | |
|--|-------|---|
| Coeur de Lion "KEO Winery." A combination of indigenous grape varieties with a pleasing bouquet of strawberries and palate of black cherries and peaches. | 24.00 |  |
| Anthea Semi-Dry "Loel Winery." A combination of indigenous & foreign grape varieties, light with a pleasant aftertaste. | 24.00 |  |
| Shiraz Rose "Tsangarides Winery." Fragrant palette of ripe strawberries, blackberries and pomegranates. Shiraz 100% | 25.00 | 20.50 |
| Eros Maratheftiko "Ezousa Winery." A summer wine with notes of roses, cherries & jasmine. Maratheftiko 100% | 26.00 | 21.00 |
| Rose "Zambartas Winery." Expressive aromas of red fruits, pomegranate and roses. 80% Lefkada 20% Cabernet Franc | 35.00 | 28.50 |
| Valentina Semi-Sweet "Fikardos Winery." A blended semi sweet wine that pairs nicely with food equally sweet or spicy. Mataro 20% Shiraz 20% Cab. Sauvignon 20% Carignan Noir 20% Cab. Franc 20% | 26.00 | 21.00 |

GREECE

| | | |
|---|-------|-------|
| Black Sheep "Nico Lazaridi." Delicate aromas of citrus, botanical notes, strawberry and tomato leaves. Xinomavro 60% Syrah 40% | 33.00 | 27.00 |
|---|-------|-------|

FRANCE

| | | |
|---|-------|-------|
| Caprice de Clementine Les Roses "Chateau les Valentines." A wine with grape varieties from Provence, ideally served with Mediterranean Cuisine. Grenache 50% Cinsault 50% | 42.00 | 34.00 |
| Miraval "Côtes de Provence Rosé." An intense nose, dominated by white flowers, red fruits and notes fresh morello cherries. Grenache 20% Cinsault 20% Syrah 20% Tibouren 20% Rolle 20% | 75.00 | 65.00 |

CHILE

| | | |
|--|-------|-------|
| Le Rosé "Lapostolle." Fresh aromas of red berries, red currant with flowers and white peach at the finish. Cinsault 39% Grenache 32% Syrah 22% Mourvèdre 7% | 34.00 | 28.00 |
|--|-------|-------|

RED WINES ^{75CL}

All-Inclusive

€

€

CYPRUS

Anthea "Loel Winery."

A combination of indigenous & foreign grape varieties, with a pleasant aroma and well-balanced taste.

24.00



Othello "KEO Winery."

A combination of indigenous red grape varieties with a rich berry-fruit aroma and a soft full palate, made from grapes coming from the Limassol and Paphos district.

24.00



Tou Pappou "Krasopoulin Winery."

A wine from local "Mavro" grapes, with a full body and flower aromas. Its acidity and minerality are distinctive in its long finish.

Mavro 100%

24.00



Agios Efrem "Tsangarides Winery."

A lightly spiced wine with aromas of berries.

Cabernet Sauvignon 40% | Mataro 40% | Shiraz 20%

25.00

20.50

Saint Fotios "Kolios Winery."

The local grape Maratheftiko with smooth, velvet taste and soft tannins.

Maratheftiko 100%

26.00

21.00

Andesitis "Kyperounda Winery."

A blended wine with aromas of red fruits and spices which pairs well with spicy pasta, red meats and semi-hard cheeses.

Cabernet Sauvignon 30% | Grenache 20% | Lefkada 10% | Shiraz 40%

28.00

23.00

Omiros "Aes Ambelis Winery."

The indigenous grape Maratheftiko with a silky character & aromas of figs & walnuts.

Maratheftiko 100%

34.00

28.00

Shiraz & Merlot "Kolios Winery."

A 12-month aged wine with aromas of vanilla, tobacco and spices.

Shiraz 50% | Merlot 50%

34.00

28.00

Psila Klimata "Kyperounda Winery."

An oaked Cabernet Sauvignon in barrels for 12 months, rich and full bodied.

Cabernet Sauvignon 100%

38.00

31.00

RED WINES ^{75CL}

€ All-Inclusive
€

GREECE

Black Sheep "Nico Lazaridi."

Intense aromas of mature red fruits, plum and hints of pepper.

Syrah 60% | Merlot 40%

35.00

28.50

Ovilos "Ktima Biblia Chora."

A wine with aromas of gooseberries, herbs vanilla and cedar.

Cabernet Sauvignon 100%

87.00

77.00

FRANCE

Bourgogne "Château de Dracy Albert Bichot."

A medium-bodied wine with plump fruitiness and silky texture.

Pinot Noir 100%

55.00

46.00

ITALY

Valpolicella DOC Superiore "Zenato." ^{½ Bottle}

On the nose, it delivers delicate hints of almond and violet.

Corvina Veronese 85% | Rondinella 10% | Corvinone 5%

22.00

19.50

Montepulciano d' Abruzzo DOC "Velenosi."

Fresh with currants, strawberries and raspberry hints.

Montepulciano d' Abruzzo 100%

28.00

23.00

Valpolicella DOC Superiore "Zenato."

On the nose, it delivers delicate hints of almond and violet.

Corvina Veronese 85% | Rondinella 10% | Corvinone 5%

38.00

32.00

Chianti Classico "Castello di Gabbiano" D.O.C.G Tuscany.

A Sangiovese based wine with aromas of violets and cherries.

Sangiovese 100%

40.00

33.00

Barbaresco "Marrone."

A wine from Piedmont with characteristic nose of red fruits and dark spices.

Nebbiolo 100%

85.00

75.00

ARGENTINA

Malbec Reserva "Bodega Norton."

Aromas of ripped black fruits, notes of violets & tobacco.

Malbec 100%

48.00

40.00

All-Inclusive
€

RED WINES ^{75CL}

€

CHILE

Merlot "Lapostolle."

Expressive nose of blackberries, thyme & black pepper.

Merlot 100%

35.00

29.00

NEW ZEALAND

Pinot Noir "Marlborough Matua Valley."

Bright and energetic to taste with aromas of sweet cherries and strawberries.

Pinot Noir 100%

41.00

33.00

DESSERT WINES ^{7CL}


Commandaria "St John's Keo Winery."

A dessert wine as rich as its history, with notes of honey, herbs, vanilla and spices.


6.00



All prices are inclusive of service charges & V.A.T

Prices marked with  are part of the All-Inclusive package.

Οι τιμές συμπεριλαμβάνουν όλες τις νόμιμες επιβαρύνσεις.

Τιμές σημασμένες με  συμπεριλαμβάνονται στο All-Inclusive πακέτο.

