



ODERA
TINOS

AUTOGRAPH COLLECTION®
HOTELS

IN ROOM DINING



Should you wish Ice or any more
assistance, please call

Room Service 777

BREAKFAST

A la carte (08:00-11:00)

Pastries & Breadbasket

Butter Croissant/ Chocolate Croissant/ Cake/ Cookies/
Selection of Breads/ Local Pies

Cold Cuts & Cheese

Turkey/ Ham/ Prosciutto/ Brezaola/ Salami Milano/ "Louza" Tinian Ham
"Gruyere" Tinian Cheese/ Feta Cheese/ Cottage Cheese/ Metsovone

SIGNATURE DISHES

Omelet	11€
Choose your ingredients Portobello Mushrooms, Peppers, Onion, Tomato, Cottage Cheese, Gruyere Cheese, Feta Cheese, Turkey, Sausages, Bacon	
Egg Whites	13€
With Avocado & Cottage Cheese	
Eggs Benedict	16€
With Smoked Salmon	
Tinos "Frouitalia"	17€
Tinos Sausages, Potatoes and aged Gruyere Cheese from Tinos	

IN ROOM DINING MENU

(12:00-23:00)

SALADS

Greek Salad	18€
Cherry tomatoes, cucumber, pickled red onion, barley rusks, "Souroto" Parian cheese and aged balsamic vinegar	
Caesar Salad Greek-style	16€
With Crispy cured ham, "Thessaloniki" bagel croutons and dressing with Tinos graviera cheese	
Couscous Salad	14€
With grilled vegetables, black raisins, endives and dressing with flower blossom honey and pomegranate vinegar	
Organic Lettuce	14€
Radish, fennel, yellow beetroot, asparagus, almond, cranberries and watermelon-mint sauce	

STARTERS

(12:00-23:00)

Spinach Pie Spring Roll	14€
Spinach, hartwort greens, chervil, mint and creamy Tinos myzithra cheese	
Crispy Tinos Graviera	18€
Crispy Tinos graviera cheese in panko, peach chutney with tomato and mint and roasted cashews	
Organic Chicken "Gyro"	16€
Yogurt with fresh herbs, pickled cucumber, tomato and onion in a crispy tortilla	
Veal Meatballs	20€
Potato cream with leek, oven-baked cherry tomatoes and "Metsovone" smoked cheese	
Club Sandwich	18€
with Sourdough bread, grilled chicken breast, tomato, iceberg lettuce, Parian Kefalotyri cheese, smoked pancetta and tomato marmalade mayo	
Greek Flatbread	18€
Tinos "Graviera" cheese, "Florina" pepper, sun-dried tomatoes, olives, feta and basil pesto	
Vegan Wrap	14€
Crispy beetroots and ginger falafel, grilled eggplant, avocado cream in a tortilla	
*Octopus Carpaccio	21€
"Aegina" pistachios, caper chutney and olive oil with lemon and fennel	
*Grilled Shrimps	30€
Jerusalem artichoke puree, fresh salad with asparagus, mango and grape molasses with truffle dressing	

MAINS

(12:00-23:00)

Organic Chicken Breast	21€
Roasted corn puree, wild rice, avocado with tomato and lime	
Greek Lamb Shank	23€
Smoked eggplant puree with tahini, finely chopped greek salad and yogurt sauce with fresh herbs	
Black Angus Burger	27€
Cheddar cheese, tomato marmalade mayonnaise, tomato, iceberg and onions	
Black Angus Striploin	30€
Buttery potato puree, caramelized shallots, broccolini and herbs pesto	
Fresh Grilled Sea Bass	36€
Celeriac puree, sautéed greens with fennel, and lime sauce with capers	
Fresh Cod	42€
with "Fava" from Schoinoussa, cherry tomatoes, baby potatoes, asparagus and olive caponata with fresh herbs	

LATE NIGHT COLD SNACK (23:00-08:00)

*Please ask us for the daily options

MINERAL/SPARKLING WATER

Perrier Water	0.33lt	5€
Zagori Mineral Water	0.50lt	3€
Zagori Mineral Water	1lt	5€
S. Pellegrino Sparkling Water	0.75lt	6€
Evian	0.75lt	7€

SOFT DRINKS/ REFRESHMENTS

Pepsi Cola/Max	0.25lt	6€
7-Up	0.25lt	6€
HBH	0.25lt	6€
Red Bull	0.25lt	6€
Ginger Beer Three Cents	0.20lt	7€
Pink Grapefruit Soda Three Cents	0.20lt	7€
Ginger Ale Fever Tree	0.20lt	7€
Soda Water Three Cents	0.20lt	7€
Dry Tonic Water Three Cents	0.20lt	7€
Aegean Tonic Three Cents	0.20lt	7€
Ice Tea Lemon Pergamot/Peach		7€

COFFEE & TEA

Greek Coffee Single/Double	6€/7€
Filter Coffee	6€
Espresso Single/Double	6€/7€
Cappuccino Single/Double	7€/8€
Freddo Espresso	7€
Freddo Cappuccino	8€
Frappé Iced Coffee	6€
Chocolate Hot/Cold	6€

TEA SELECTION

English Breakfast	6€
Earl Grey	6€
Chamomile	6€
Verbena	6€
Peppermint	6€
Green Angel Bio	6€

JUICES & SMOOTHIES

Fresh Orange Juice	9€
Fresh Seasonal Mixed Fruits Juice	12€
Chilled Juices	7€
Orange, Peach, Apple, Pineapple, Cranberry	
Morning Boost Smoothie	14€
Avocado, Honey Syrup, Cucumber Juice, Almond Milk, Coconut	
Tropical Breeze Smoothie	14€
Pineapple, Banana, Yoghurt, Coconut, Chia Seeds	
Summer Blast	14€
Melon, Strawberry, Mint, Apple, Cranberry	

BEERS

Nissos Pilsner	0.33lt	8€
Stella Artois Lager	0.33lt	8€
Mamos Draught Beer	0.4lt	7€
Corona	0.33lt	9€
Fix Anef, Low Alcohol	0.33lt	7€
Lola IPA	0.33lt	10€

APOLLO SIGNATURE COCKTAILS

Nothin' but the Vibes	18€
Rum, Espresso, Mandarin, Lemon Verbena, Ginger, Tonka	
His Highness Negroni	31€
Cognac, Aged Aperitif, Aged Vermouth, Palo Santo, Grapes	
As Dirty as it Gets	19€
Gin2, Dry Vermouth, Bitters, Pickled Onions	
LLL - Looks Like Love	18€
Aperitif2, Vanilla, Passion Fruit, Bubbles	
Nothing to Hide	17€
Sherry, Falernum, Orgeat, Guava, Citrus Fruits	
The Elephant in the Room	19€
Vodka, Somethin' Smoky, Melon, Citrus, Ginger, Bubbles	
Nebula	16€
Tsipouro, Raspberry, Afterdinner Secret Ingredient, Bubbles	

NO AND LOW

No Negroni	12€
No gin, No Vermouth, No Bitter	
Low Negroni	14€
Gin, No Vermouth, No Bitter 0	
No G&T	12€
No Gin, Tonic Water, Lavender	
No Sour	12€
No Gin, Egg White, Lemon	

CLASSIC COCKTAILS

Mojito	17€
Rum, Lime Juice, Mint, Sugar, Soda	
Daiquiri	17€
Rum, Lime Juice, Sugar	
Margarita	17€
Tequila, Lime Juice, Orange Liqueur	
Porn Star Martini	17€
Vodka, Passion Fruit Liqueur, Passion Fruit, Vanilla Syrup, Lime Juice	
Cosmopolitan	17€
Vodka, Orange Liqueur, Cranberry Juice, Lime Juice	
Pina Colada	17€
Rum, Coconut, Pineapple, Milk	
Negroni	17€
Gin, Sweet Red Vermouth, Campari	
Paloma	17€
Tequila, Lime Juice, Pink Grapefruit Soda	
Old Fashioned	17€
Whiskey Bourbon, Sugar, Bitters	
Dry Martini	17€
Gin, Vermouth	

SPRITZ SELECTION

Aperol Spritz	14€
Aperol, Soda, Prosecco	
Campari Spritz	14€
Campari, Soda, Prosecco	
Hugo Spritz	14€
Elderflower Liqueur, Lime Juice, Mint, Prosecco	
Odera Spritz	14€
Bergamot Liqueur, Mango, Elderflower, Prosecco	

*Ask us for any other cocktail preferences.

CHAMPAGNES

750ml

WHITE

Deutz - Deutz Brut N.V. Chardonnay, Pinot Noir, Pinot Meunier	140€
Taitinger Brut Reserve Chardonnay, Pinot Noir, Pinot Meunier	160€
Dom Perignon Chardonnay, Pinot Noir	480€
Louis Roederer Cristal Brut Chardonnay, Pinot Noir	780€

ROSÉ

Deutz - Deutz Brut N.V. Rose Chardonnay, Pinot Noir, Pinot Meunier	190€
Laurent Perrier Rose Chardonnay, Pinot Noir	290€
Dom Perignon Rose Chardonnay, Pinot Noir	950€

SPARKLING WINES

Karanika Cuvee Speciale, Amyntaio Xinomavro	50€
Seiradi Vin Mousseux P.F.C. Monemvasia, Mandilaria	48€
Zardetto - Prosecco Extra Dry Rose, Piemonte Glera, Pinot Nero	40€
Moscato D'Asti Campofero, Asti Cuveo Italy Moscato Bianco	40€

WHITE WINES

750ml

GREEK ISLANDS

Volacus, Tinos Malagouzia	50€
T- Oinos Clos Stegasta, Tinos Assyrtiko	180€
Vaptistis Lefko, Tinos Assyrtiko, Monemvasia	55€
Seiradi P.F.C., Paros Monemvasia	45€
Seiradi Cuvee Topos, Paros Monemvasia	55€
Mikra Thira Terrasea, Santorini Assyrtiko	120€
Hatzidakis Aidani, Santorini Aidani	70€
Artemis Karamolegos Mystirio, Santorini Assyrtiko	80€
Sarris Roboa, Kefallonia Robola	40€
Hetero Wines-i Sexy, Crete Vilana, Thrapsathiri	40€
Manousakis Nostos Muscat of Spinas, Crete Spinas Muscat	45€
Silosa Triantafylli Estate, Karystos Evoia Savvatiano	40€
White Vaptistis Winery, Tinos Asyrtiko, Monemvasia	50€
T-Oinos Clos Stegasta, Tinos Assyrtiko	210€

CYPRUS

Makarounas Boutique Winery Spourtiko, Cyprus Spourtiko	45€
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CENTRAL GREECE, THESALLY & MACEDONIA	750ml
Oenops Vidiano, Drama Vidiano	45€
Nikos Lazaridis Magiko Vouno, Drama Sauvignon Blanc	50€
Gerovassiliou Estate, Epanomi Macedonia Chardonnay	50€
Ktima Mitravela White on Grey, Peloponnese Moschofilero	40€
Neratzi Asprouda of Serres, Serres Asprouda	70€
Alpha Estate Malagouzia, Florina Macedonia Malagouzia	50€
Thema Pavlidis, Drama Sauvignon Blanc	45€
Ovilos Vivlia Chora, Paggeo Macedonia Assyrtiko, Semillon	90€
Viognier Cuvee Larsinos Skouras, Peloponnese Viognier	45€
INTERNATIONAL WINES	
Drouhin Vaudon Chablis, Bourgogne Chablis Chardonnay	90€
Pascal Jolivet Sancerre Blanc, Loire France Sauvignon Blanc	90€
Delas Frères Viognier, Rhone France Viognier	40€
Capannelle Chardonnay, Toscana Italy Chardonnay	130€
J.J. Prum, Bernkasteler Badstube Kabinett, Mosel Germany Riesling	120€
Pinot Grigio Santa Margherita, Alto Adige Italy Pinot Grigio	45€
Two Rivers Black Cottage, New Zealand Sauvignon Blanc	45€

ROSE WINES

750ml

GREECE

Volacus Rozaki, Tinos Rozaki	55€
Seiradi P.F.C., Paros Monemvasia, Mandilaria	45€
Oenops Apla, Drama Xinomavro, Limniona, Mavroudi	45€
Euphoria Markou Vineyards, Attica Syrah, Agiorgitiko, Asyrtiko	45€
Altana Vaptistis Winery, Tinos Mavrothiriko	55€
Silphium La Tour Melas, Greece Grenache Noir, Monemvasia, Fokiano	110€
Delear Semeli, Nemea Syrah, Grenache Rouge	45€

INTERNATIONAL WINES

Domaine Ott By Ott, Provence France Cinsault, Grenache, Syrah	75€
Domaine Ott Chateau Romassan Bandol, Provence France Mourvedre, Cinsault, Grenache	120€
Petale De Rose Chateau La Tour De L'Eveque, Provence France Cabernet Sauvignon, Cinsault, Grenache Blanc, Mourvedre, Rolle, Semillon, Syrah, Ugni Blanc	65€

MAGNUM ROSE WINES

1500ml

Domaine Ott By Ott, Provence France Cinsault, Grenache, Syrah	130€
Silphium La Tour Melas, Greece Grenache Noir, Monemvasia, Fokiano	190€

RED WINES

750ml

GREECE

Seiradi P.F.C. Red, Paros Mandilaria	40€
Seiradi Red Cuvee Topos, Paros Mandilaria, Monemvasia	55€
Hetero Wines Anarch Cuvee Takumi, Fthiotida Cabernet Sauvignon, Xinomavro	70€
Oenops Limniona, Drama Limniona	55€
Vivlia Chora Estate, Paggeo Macedonia Cabernet Sauvignon, Merlot	55€
Palivou Estate Agiorgitiko, Nemea Pelopponese Agiorgitiko	55€
Xinomavro Karyda, Naousa Xinomavro	60€
T-Oinos Clos Stegasta, Tinos Mavrotragano	220€

INTERNATIONAL

Joseph Drouhin Rully, Burgundy France Pinot Noir	100€
G D'Estournel, Bordeaux France Merlot	100€
Sottimano Basarin, Piemonte Italy Nebbiolo	90€
Le Macchiole Bolgheri, Toscana Italy Merlot, Cab Franc, Cab Sauvignon, Syrah	90€
Artadi Vinas de Gain Tinto, Rioja Laguardia Spain Tempranillo	100€

MAGNUM RED WINES

1500ml

Vivlia Chora Estate, Paggeo Macedonia Cabernet Sauvignon, Merlot	100€
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SPIRITS

50ml

RUM

Havana Club Anejo 3 Anos	14.00€
Bacardi Carta Blanca	14.00€
Cachaca Leblon	14.00€
Havana 7*	16.00€
Sailor Jerry Spiced Rum	16.00€
Chairmans Spiced	16.00€
Plantation OFTD	18.00€
Appleton Estate 12* Rare Casks	20.00€
Brugal 1888 Gran Reserva	24.00€
Diplomatico Reserva Exclusiva	20.00€
Zacapa 23* 2	24.00€
Zacapa XO	38.00€

TEQUILA & MEZCAL

BLANCO

El Jimador Blanco	14.00€
Patron Silver	20.00€
Don Julio Blanco	20.00€
Fortaleza Blanco	28.00€
Clase Azul Plata	43.00€

REPOSADO

El Jimador Reposado	14.00€
Don Julio Reposado	20.00€
Clase Azul Reposado	58.00€

ANEJO

Don Julio 1942	58.00€
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MEZCAL

Verde Momento Mezcal	17.00€
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VODKA

Finlandia	14.00€
Absolut	14.00€
Ketel One	16.00€
Tito's	16.00€
Belvedere	20.00€
Grey Goose	20.00€
Ciroc	20.00€
Crystal Head	22.00€
Beluga	22.00€

GIN

Beefeater	14.00€
Tanqueray	14.00€
Tanqueray 10*	16.00€
Mataroa	16.00€
Hendricks	16.00€
Monkey 47	17.00€
Gin Mare	17.00€
G'vine Floraison	17.00€
Etsu Original	17.00€
The Botanist	17.00€

SCOTCH BLENDED WHISKY

Johnie Black Blended Scotch	17.00€
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MALT WHISKY

Lagavullin 16*	28.00€
Ardberg 10 Single Malt	24.00€
Macallan 12*	26.00€
Kilchoman Mahir Bay	22.00€

BOURBON, TENNESSEE & RYE

Bulleit Bourbon	16.00€
Jack Daniel's Single Barrel	22.00€
Bulleit Rye	17.00€

IRISH WHISKEY

Jameson Black Barrel Irish Single Malt	17.00€
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BLENDED JAPANESE

Nikka from the barrel Blended Japanese Hibiki Japanese Harmony	22.00€
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COGNAC & BRANDY

Hennessy V.S.	17.00€
Pisco Barsol	14.00€
Metaxa Private Reserve	27.00€

LIQUEURS

Bailey's	14.00€
Limoncello Luxardo	14.00€
Skinos Mastiha	14.00€
Kahlua	14.00€
Sambuca Molinary	14.00€
Amaretto Disaronno	14.00€
Drambuie	16.00€

BITTERS

Amaro Averna	14.00€
Fernet Branca	14.00€
Jagermeister	14.00€

APERITIFS

Noilly Prat	14.00€
Martini Bianco	14.00€
Carpano Antica Formula	20.00€
Campari	14.00€
Aperol	14.00€
Punt E Mes	14.00€
Cocchi Americano Rosa	14.00€
Cocchi Americano Bianco	14.00€
Cocchi Barolo Chinato	14.00€

GREEK DISTILLED SPIRITS

Ouzo Varvagianni Blue	11.00€
Opurist Tsipouro	20.00€

GRAPPA

Sassicaia Jacopo Poli	27.00€
Valdani di Moscato Berta	20.00€

Our Chef uses olive oil for our salads and maize oil for our fried items.

*Refers to frozen items.

Consumption of alcoholic beverages by persons under 17 years old is not permitted.

All taxes are included. Consumer is not obliged to pay if the notice of payment has not been received (receipt-invoice). The establishment is obliged to have printed forms available in a special location near the exit, for the registration of complaints. Food on this menu may contain traces of nuts and gluten.

“Odera Tinos Autograph Collection” makes every effort to comply with the dietary requirements of our guests. Please ask our associates for further clarifications. We welcome inquiries from customers that wish to know whether any dishes contain ingredients. Please inform us of any allergy or special dietary requirements that we should be aware of, when preparing your menu request.

Market Inspection Representative: Ioannis Liakopoulos



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