



ODERA  
TINOS

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AUTOGRAPH COLLECTION®  
HOTELS

# IN ROOM DINING



Should you require ice or any further  
assistance, please call

Room Service 777



# BREAKFAST

(07:00-12:30)

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<b>BREAD BASKET</b>	<b>8€</b>
sourdough bread, marmalade, honey, butter	
<b>CROISSANT BASKET</b>	<b>12€</b>
butter, chocolate, raisin, cinnamon	
<b>CHEESES &amp; COLD CUTS PLATTER</b>	<b>12€</b>
<b>TRADITIONAL PIES</b>	<b>8€</b>
<b>FRESH AVOCADO SLICES</b>	<b>5€</b>
<b>TWO FARM EGGS YOUR WAY</b>	<b>13€</b>
fried, omelette, egg white omelette, scrambled, poached or boiled	
<b>BUILD YOUR OMELETTE or SCRAMBLED EGGS YOUR WAY</b>	<b>16€</b>
(egg-white option available)	
Select up to 4 ingredients: smoked salmon * ham * turkey * bacon tomato * onion * pepper * mushroom * spinach feta cheese * kaseri cheese * cottage cheese * parmesan	
<b>GREEK OMELETTE</b>	<b>16€</b>
with tomato, pepper, onion, olives, feta cheese & oregano	
<b>KAGIANAS</b>	<b>16€</b>
Greek style scrambled eggs with tomato, feta cheese & basil	
<b>CROQUE MADAME</b>	<b>16€</b>
with fried egg, turkey, gouda cheese & béchamel	
<b>AVOCADO ON TOAST</b>	<b>18€</b>
with poached eggs, smashed avocado, baby spinach, local soft cheese, tomato & everything bagel seasoning	
<b>PANCAKES or WAFFLES YOUR WAY</b>	<b>18€</b>
Select up to 3 ingredients: praline * honey * maple syrup banana * strawberry walnuts * biscuit	
<b>MATCHA YOGHURT BOWL</b>	<b>17€</b>
With strawberries granola, chia seeds & coconut flakes	
<b>MIXED BERRIES BOWL</b>	<b>6€</b>
<b>SEASONAL FRUITS PLATTER</b>	<b>18€</b>

# IN ROOM DINING MENU

(12:30-23:00)

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SOURDOUGH BREAD 5€  
marinated olives, extra virgin olive oil per person

## SPREADS

served with “ladopita”, a traditional olive oil pita bread

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SUN-DRIED TOMATO TZATZIKI 14€  
sesame

TARAMOSALATA 16€  
nori

HUMMUS AVOCADO 16€  
pistachio

## SALADS

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TOMATO SALAD 22€  
watermelon, cucumber, pepper, onion, capers, olives, “Souroto” cheese & koulouri bread

LETTUCE SALAD 20€  
spinach, avocado, cucumber, scallion, fresh herbs, yoghurt & crispy pankos

QUINOA SALAD 20€  
chickpeas, tomato, pepper, avocado, mint, parsley & lemon dressing

## STARTERS

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GRILLED OCTOPUS 31€  
Santorini fava bean, squid ink, tomato, olives, onions & oregano

CHICKEN “GYROS” TACOS (4 pcs) 19€  
corn-fed chicken, tomato, onions & smoked tzatziki

CRISPY CHEESE PIE 16€  
honey, truffle & sesame

# PASTA

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SEAFOOD CALAMARATA cod, crab, shrimp, mussels, tomato, caper & chili	44€
CHICKEN RAGOUT ORZO "GIOUVETSI" carrot, zucchini, pepper, mizithra cheese & fresh herbs	28€
TOMATO RIGATONI cherry tomato, sun-dried tomato, olive, caper, & feta cheese, basil	26€

# FROM THE GRILL

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MEAT  
served with seasonal wild greens & tarragon mayonnaise

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BLACK ANGUS STRIPLOIN	44€
IBERICO PORK STEAK	34€
CORN-FED CHICKEN FILLET	30€

SEAFOOD  
served with seasonal wild greens and caper mayonnaise

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SEA BASS FILLET	41€
TUNA TAGLIATA	32€
SALMON FILLET	30€

# SANDWICHES

served with French fries

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LOBSTER ROLL avocado mayonnaise, celery, chives & lime	37€
CLUB SANDWICH chicken, bacon, cheese, egg salad, tomato & lettuce	20€
PROSCIUTTO FOCACCIA mozzarella, sun dried tomato pesto & rocket	18€
SMOKED SALMON BAGEL cream cheese, cucumber & valerian greens	19€
FALAFEL WRAP tahini mayonnaise, tomato, cucumber, onions & fresh herbs	17€

# BURGERS

served with French fries

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SMASHED BEEF BURGER 27€  
double patty, cheddar & burger sauce

FRIED CHICKEN BURGER 26€  
chicken thigh, cheddar & curry coleslaw

Add: bacon / cornichon / onion / lettuce

# SIDES

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OVEN BAKED MASHED POTATO 14€  
rosemary & garlic

“GREEK” FRENCH FRIES 15€  
grated tomato, feta cheese & oregano

TRUFFLE FRENCH FRIES  
graviera cheese

GRILLED VEGETABLES 14€  
broccoli, carrot, corn & zucchini

# DESSERTS

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CHOCOLATE MOUSSE 16€  
hazelnut, citrus & bitter chocolate sorbet

PAVLOVA 17€  
strawberries, white chocolate, lime, basil & berry sorbet

# ICE CREAM & SORBET

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VANILLA, CHOCOLATE, PISTACHIO, YOGURT 7€  
STRAWBERRY, MANGO, LEMON & BASIL, PINEAPPLE per scoop

SEASONAL FRUITS PLATTER 20€

# KIDS MENU

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TOMATO SALAD tomato, cucumber & feta cheese	12€
PIZZA MARGHERITA tomato & mozzarella	12€
PIZZA HAM & BACON ham, bacon, tomato & mozzarella	14€
NAPOLI PASTA tomato sauce, rigatoni & parmesan	14€
BOLOGNESE PASTA chicken bolognese, rigatoni & parmesan	16€
Mini BURGERS (2pcs) beef patty, cheddar & mayonnaise	14€
CHICKEN NUGGETS French fries or rice	17€
FISH NUGGETS French fries or rice	18€

# LATE NIGHT MENU

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TOMATO SALAD watermelon, cucumber, olive & koulouri bread	22€
QUINOA SALAD chickpeas, tomato, bell peppers, avocado, mint, parsley & lemon dressing	20€
PROSCIUTTO FOCACCIA mozzarella, sun dried tomato pesto & rocket	18€
SMOKED SALMON BAGEL cream cheese, cucumber & valerian greens	19€
FALAFEL WRAP tahini mayonnaise, tomato, cucumber, onions & fresh herbs	17€

# BEVERAGES

## MINERAL / SPARKLING WATER

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S. Pellegrino Sparkling Water 0.25lt	5€
Zagori Mineral Water 0.75lt	6€
Zagori Sparkling Water 0.75lt	7€
Evian Mineral Water 0.75lt	8€
S. Pellegrino Sparkling Water 0.75lt	8€

## SOFT DRINKS / REFRESHMENTS

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Coca-Cola 0.25lt	5€
Coca-Cola Zero 0.25lt	5€
Sprite 0.25lt	5€
Red Bull 0.25lt	6€
Three Cents Ginger Beer 0.20lt	6€
Three Cents Pink Grapefruit Soda 0.20lt	6€
Three Cents Soda Water 0.20lt	6€
Three Cents Pineapple Soda 0.20lt	6€
Three Cents Skinny Cherry Soda 0.20lt	6€
Three Cents Aegean Tonic 0.20lt	6€
Thamma Lemon Green Tea 0.33lt	7€
Thamma Peach Black Tea 0.33lt	7€

## COFFEE

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Greek Coffee Single / Double	5€ / 6€
Filter Coffee	5€
Espresso Single / Double	5€ / 6€
Cappuccino Single / Double	6€ / 7€
Freddo Espresso	6€
Freddo Cappuccino	7€
Frappé Iced Coffee	5€
Chocolate Hot / Cold	5€

## TEA SELECTION

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English Breakfast Bio	5€
Earl Grey Bio	5€
Chamomile Bio	5€
Detox Wellness Bio	5€
Aqua Rosa Bio	5€

## JUICES & SMOOTHIES

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Fresh Orange Juice	8€
Fresh Seasonal Mixed Fruit Juice	10€
<b>Chilled Juices</b>	6€
Orange, Peach, Apple, Pineapple & Cranberry	
<b>Odera's Morning Boost Smoothie</b>	12€
Spinach, Green Apple, Cucumber, Mint, Lemon, Thyme Honey & Almond Milk	
<b>Tropical Twist Smoothie</b>	12€
Pineapple, Mango, Orange, Greek Yoghurt & Chia Seeds	
<b>Summer Blast Smoothie</b>	12€
Melon, Strawberry, Mint, Apple & Cranberry	

## BEERS

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Nissos Pilsner 0.33lt	7€
Nymfi Lager 0.33lt	7€
Stella Artois Lager 0,33lt	7€
Mamos Draught 0.40lt	6€
Corona 0.33lt	8€
Fix Anef, Low Alcohol 0.33lt	6€
Blame The Sun Tropic Ale 0.33lt	10€

# SPIRITS

50ml

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## RUM

Flor de Caña 4 Year Old Extra Seco Rum , Nicaragua	13€
Flor de Caña 7 Year Old Gran Reserva Rum , Nicaragua	15€
Chairman's Spiced , Saint Lucia	15€
Appleton Estate 12* Rare Casks , Jamaica	18€
Brugal 1888 Gran Reserva , Dominican Republic	22€
Diplomatico Reserva Exclusiva , Venezuela	18€
Zacapa 23* , Guatemala	22€
Havana Club 7 años	15€
Clement Canne Bleue Rhum Agricole, Martinique	15€
Plantaray PXXO 25TH Anniversary Rhum , Barbados	26€
Ryoma, Japan	24€

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## TEQUILA & MEZCAL

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### BLANCO

Rooster Rojo Blanco	13€
Don Julio Blanco	18€
Patron Silver	18€
Fortaleza Blanco	27€
Casa Dragones Blanco	30€
Clase Azul Plata	40€

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### REPOSADO

Rooster Rojo Reposado	23€
Patron Reposado	19€
Don Julio Reposado	19€
Komos Reposado Rosa	50€
Casa Dragones Mizunara Casks	55€
Clase Azul Reposado	60€

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### ANEJO

Don Julio 1942	60€
Komos Anejo Reserva	60€

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### MEZCAL

Del Maguey Vida	17€
Casamigos Mezcal	17€
Del Maguey Santo Domingo Single Village Mezcal	25€

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### VODKA

Tito's	13€
Absolut Elyx	18€
Finlandia	13€
Ketel One	14€
Belvedere	20€
Grey Goose	18€
Ciroc	18€
Nikka Coffey Vodka	17€
Beluga Gold Line	45€

## **GIN**

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<b>Bleu D'Argent</b>	<b>13€</b>
<b>Beefeater</b>	<b>13€</b>
<b>Fords Gin</b>	<b>13€</b>
<b>Tanqueray 10*</b>	<b>15€</b>
<b>Hendrick's</b>	<b>15€</b>
<b>Monkey 47</b>	<b>17€</b>
<b>Gin Mare</b>	<b>16€</b>
<b>Etsu Original</b>	<b>15€</b>
<b>The Botanist</b>	<b>15€</b>
<b>Ki No Bi</b>	<b>20€</b>
<b>Nikka Coffey Gin</b>	<b>17€</b>
<b>Votanikon</b>	<b>13€</b>
<b>Oyster Fine de Claire</b>	<b>15€</b>

## **WHISKIES FROM AROUND THE WORLD**

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### **SCOTCH BLENDED WHISKY**

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<b>Famous Grouse</b>	<b>13€</b>
<b>Johnnie Walker Black Label 12 Y.</b>	<b>15€</b>
<b>Chivas Regal 12 Y.</b>	<b>16€</b>

### **SINGLE MALT WHISKY**

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<b>Glenrothes 12 Y.</b>	<b>20€</b>
<b>Macallan 12 Y. Double Cask , Highlands</b>	<b>25€</b>
<b>Lagavulin 16 Y. , Islay</b>	<b>26€</b>
<b>Kavalan Triple Sherry Cask , Taiwan</b>	<b>24€</b>

### **BLENDED MALT WHISKY**

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<b>Monkey Shoulder</b>	<b>16€</b>
<b>Naked Malt</b>	<b>16€</b>

### **JAPANESE BLENDED WHISKY**

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<b>Nikka From The Barrel</b>	<b>20€</b>
<b>Hibiki Harmony</b>	<b>40€</b>

### **BOURBON, TENNESSEE & RYE**

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<b>Evan Williams , Bourbon</b>	<b>15€</b>
<b>Woodford Reserve , Bourbon</b>	<b>17€</b>
<b>Woodford Reserve , Rye</b>	<b>17€</b>
<b>Jack Daniel's Single Barrel , Tennessee</b>	<b>20€</b>

### **IRISH WHISKEY**

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<b>Jameson Black Barrel</b>	<b>15€</b>
<b>Bushmills</b>	<b>14€</b>

## COGNAC & BRANDY

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Hennessy V.S.	15€
Metaxa Private Reserve	25€
Pisco Barsol Acholado	15€

## LIQUERS

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Bailey's	12€
Limoncello Luxardo	12€
Skinos Mastiha	12€
Kahlua	12€
Sambuca Ramazzotti	12€
Amaretto Disaronno	12€
Drambuie	14€
Italicus	14€
St. Germain	14€
Dry Curacao Orange Liqueur	12€

## DIGESTIFS

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Amaro Averna	12€
Fernet Branca	12€
Jägermeister	12€

## APERITIFS

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Campari	12€
Aperol	12€
Cocchi Storico Di Torino Vermouth	13€
Cocchi Extra Dry Vermouth	13€
Punt E Mes	12€
Otto's Athens Vermouth	12€
Tío Pepe Fino Sherry	12€
Amontillado Sherry Lustau	12€

## GREEK APERITIFS

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Ouzo Varvagianni Blue	10€
Opurist Tsipouro	14€
Aged Tsipouro Dark Cave	18€
Angel Tears	14€

# COCKTAILS

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## THE CLASSICS, REIMAGINED

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**House Negroni** 19€

Negroni infused with Honeycomb and Spices, Thyme, Lemon

**Porn Star** 19€

Vodka, Coconut Rum, Mezcal, Passion Fruit, Mustard, Moscato Wine, Pink Grapefruit, Lime

**Odera's Spritz** 18€

Prosecco, Sherry, Mango, Lychee, Pink Pepper  
(With Champagne +8€)

**Zombie** 20€

Odera's Rum Blend, Homemade Falernum Liqueur, Pineapple, Banana, Lime, Bitters

**Spicy Margarita** 18€

Tequila Blanco and Mezcal, Homemade Avocado Jam, Melon, Red Jalapeños, Spicy Salty Rim

**Basil Smash** 18€

Gin, Pisco, Green Apple, Basil, Herbs, Bubbles

**Garibaldi** 18€

Campari, Aperol, Strawberry, Geranium, Orange, Grapefruit, Lime

**Whisky Highball** 19€

Blended Malt Whisky, Elderflower Liqueur, Chamomile, Homemade Pear Soda

**Dirty Martini** 20€

Gin, Mushroom, Strawberry, Sherry

## NON-ALCOHOLIC

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**Herbal Gimlet** 16€

Non-Alcoholic Raspberry Gin, Dragon Phoenix Jasmine Tea, Sage, Pepper, Lime

**Naked Margarita** 15€

Non-Alcoholic Tequila, Homemade Non-Alcoholic Orange Liqueur, Lime, Salt

**Paloma Zero** 15€

Non-Alcoholic Tequila, Lime, Passion Fruit, Pink Grapefruit Soda, Salt

## CLASSIC COCKTAILS

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<b>Margarita</b> Blanco Tequila, Orange Liqueur, Lime, Salt	17€
<b>Negroni</b> Gin, Red Vermouth Blend, Campari	17€
<b>Aperol Spritz</b> Aperol, Prosecco, Soda Water	15€
<b>Paloma</b> Tequila Blanco, Grapefruit Soda, Lime, Salt	15€
<b>Sours</b> Vodka or Pisco or Whiskey, Lemon, Sugar, Vegan Foam Agent, Bitters	17€
<b>Bloody Mary</b> Vodka, Tomato Juice, Lemon, Odera's Spicy Blend	18€
<b>Dry Martini</b> Vodka or Gin, Dry Vermouth, Lemon Peel or Olives	18€
<b>Mai Tai</b> Odera's Rum Blend, Orgeat, Dry Curacao, Lime, Bitters	18€
<b>Daiquiri</b> Rum, Lime, Simple Syrup	15€
<b>Mojito</b> Rum, Sugar, Lime, Mint, Soda Water	15€

# WINES

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## BY THE GLASS

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### CHAMPAGNE | 120ml

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<b>Deutz Brut N.V.</b>	<b>22€</b>
Chardonnay, Pinot Noir, Pinot Meunier	France, Ay

### SPARKLING WINES | 120ml

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<b>Seiradi Vin Mousseux P.F.C.</b>	<b>10€</b>
Monemvasia, Mandilaria	Greece, Paros

<b>Zardetto Prosecco Brut</b>	<b>12€</b>
Glera, Pinot Nero	Italy, Piemonte

<b>Moscato D'Asti Campofero</b>	<b>10€</b>
Moscato Bianco	Italy, Asti Cuneo

### WHITE WINES | 150ml

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<b>Seiradi P.F.C. Rosé</b>	<b>10€</b>
Monemvasia	Greece, Paros

<b>Hetero Wines-i Sexy</b>	<b>11€</b>
Vilana, Thrapsathiri	Greece, Crete

<b>Delas Frères Viognier</b>	<b>11€</b>
Viognier	France, Rhone

<b>Two Rivers Black Cottage</b>	<b>11€</b>
Sauvignon Blanc	New Zealand

<b>Venetsanos, Nychteri</b>	<b>20€</b>
Assyrtiko	Greece, Santorini

<b>Latypes, Alpha Estate</b>	<b>12€</b>
Malagouzia	Greece, Amyntaio

<b>Ktima Gaia, Wild Ferment</b>	<b>12€</b>
Moschofilero	Greece, Nemea

## ROSÉ WINES | 150ml

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<b>Seiradi P.F.C. Rosé</b> Monemvasia, Mandilaria	<b>10€</b> Greece, Paros
<b>Oenops Apla</b> Xinomavro, Limniona, Mavroudi	<b>11€</b> Greece, Drama
<b>Domaine Ott By Ott,</b> Cinsault, Grenache, Syrah	<b>13€</b> France, Provence

## RED WINES | 150ml

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<b>Seiradi P.F.C. Red</b> Mandilaria	<b>10€</b> Greece, Paros
<b>Vivlia Chora Estate</b> Cabernet Sauvignon, Merlot	<b>12€</b> Greece, Macedonia
<b>Joseph Drouhin Rully</b> Pinot Noir	<b>18€</b> France, Burgundy
<b>Ramnista Kyr Yianni</b> Xinomavro	<b>15€</b> Greece, Naousa

## DESSERT WINES | 75ml

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<b>Omega Alpha</b> Asyrtiko, Aidani, Athiri	<b>13€</b> Greece, Santorini
<b>Venetsanos, Vinsanto</b> Asyrtiko, Aidani, Athiri	<b>23€</b> Greece, Santorini
<b>Ktima Argyros Vinsanto, First release</b> Vinsanto	<b>24€</b> Greece, Santorini
<b>Hetszolo Tokaji Aszu 5 Puttonyos, 2013</b> Furmint	<b>24€</b> Hungary
<b>NIGL Grüner Veltliner Eiswein</b> Gruner Veltliner	<b>22€</b> Austria, Kremstal
<b>Ramos Pinto Ruby Port</b> Tinta Barroca, Touriga Franca	<b>10€</b> Portugal, Duro Valley

## CHAMPAGNE & SPARKLING WINE

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### WHITE | 750ml

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**Deutz Brut N.V.** 140€  
Chardonnay, Pinot Noir, Pinot Meunier France, Ay

**Moët & Chandon** 170€  
Chardonnay, Pinot Noir, Pinot Meunier France, Eperna

**Taittinger Brut Reserve** 170€  
Chardonnay, Pinot Noir, Pinot Meunier France, Reims

**Dom Pérignon** 480€  
Chardonnay, Pinot Noir France, Champagne

**Louis Roederer Cristal Brut** 780€  
Chardonnay, Pinot Noir France, Ay

**Krug Brut** 610€  
Chardonnay, Pinot Noir, Pinot Meunier France, Ay

### ROSE | 750ml

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**Deutz Brut N.V. Rosé** 190€  
Chardonnay, Pinot Noir, Pinot Meunier France, Ay

**Laurent Perrier Rose** 310€  
Pinot Noir France, Reims

**Dom Pérignon Rosé** 950€  
Chardonnay, Pinot Noir France, Champagne

### SPARKLING WINE | 750ml

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**Zardetto Prosecco Brut** 40€  
Glera, Pinot Nero Italy, Piemonte

**Moscato D'Asti Campofero** 40€  
Moscato Bianco Italy, Asti Cuneo

**Seiradi Vin Mousseux P.F.C.** 50€  
Monemvasia, Mandilaria Greece, Paros

**Milia Riza Azarda, Blanc De Noir** 55€  
Agiorgitiko Greece, Nemea

## WHITE WINE

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### GREEK ISLANDS | 750ml

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<b>Seiradi P.F.C.</b> Monemvasia	<b>45€</b> Paros
<b>Seiradi Cuvee Topos</b> Monemvasia	<b>55€</b> Paros
<b>Volacus</b> Malagouzia	<b>55€</b> Tinos
<b>Vino Di Sasso, Sklavos</b> Robola	<b>55€</b> Kefallonia
<b>Hetero Wines-i Sexy</b> Vilana, Thrapsathiri	<b>50€</b> Crete
<b>Silva Daskalakis Voroinos</b> Vidiano	<b>45€</b> Crete
<b>Venetsanos</b> Nychteri, Assyrtiko	<b>80€</b> Santorini
<b>Hatzidakis Aidani</b> Aidani	<b>80€</b> Santorini
<b>Vassaltis Gramina</b> Assyrtiko	<b>150€</b> Santorini
<b>Argyros Monsiniori</b> Assyrtiko	<b>125€</b> Santorini
<b>Mikra Thira Terrasea</b> Assyrtiko	<b>130€</b> Santorini
<b>Ekho White</b> Potamissi	<b>65€</b> Naxos
<b>White Vaptistis Winery</b> Asyrtiko, Monemvasia	<b>55€</b> Tinos
<b>T-Oinos Clos Stegasta</b> Assyrtiko	<b>230€</b> Tinos

CYPRUS | 750ml

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**Makarounas Boutique Winery**

Spourtiko

**45€**

Cyprus

REST OF GREECE | 750ml

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**Ktima Gaia, Wild Ferment**

Moschofilero

**50€**

Nemea

**Oenops**

Vidiano

**50€**

Drama

**Viognier Cuvee Larsinos Skouras**

Viognier

**50€**

Nemea

**Ktima Katsarou**

Chardonnay

**65€**

Krania

**F by Foivos Papastratis**

Assyrtiko Moschato

**50€**

Evoia

**Melodos , Konstantinopoulos**

Sauvignon Blanc

**40€**

Amyntaio

**Latypes, Alpha Estate**

Malagouzia

**55€**

Amyntaio

**Neratzi Asprouda of Serres**

Asprouda

**70€**

Serres

**Terre de Zeus Navitas**

Malagouzia

**60 €**

Litohoro

**Ovilos Vivlia Chora**

Assyrtiko, Semillon

**80€**

Paggai

MAGNUM | 1500ml

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**Ovilos Vivlia Chora**

Assyrtiko, Semillon

**145€**

Paggai

**Latypes, Alpha Estate**

Malagouzia

**95€**

Amyntaio

<b>Delas Frères Viognier</b> Viognier	<b>40€</b> France, Rhone
<b>Condrieu, Guigal</b> Viognier	<b>160 €</b> France, Rhone
<b>Two Rivers Black Cottage</b> Sauvignon Blanc	<b>45€</b> New Zealand
<b>Torbreck</b> Viognier	<b>110€</b> Australia, Barossa Valley
<b>Pascal Jolivet Sancerre Blanc</b> Sauvignon Blanc	<b>100€</b> France, Loire
<b>La Tunella</b> Pinot Grigio	<b>60€</b> Italy, Friuli - Venezia Giulia
<b>Capannelle Chardonnay</b> Chardonnay	<b>120€</b> Italy, Toscana
<b>Riesling Reserve, Trimbach</b> Riesling	<b>90€</b> France, Alsace
<b>La Scolca, Gavi dei Gavi</b> Cortese	<b>110€</b> Italy, Piemonte
<b>Joseph Drouhin, Chablis Grand Cru Vaudesir</b> Chardonnay	<b>240€</b> France, Burgundy
<b>Kongsgaard</b> Chardonnay	<b>320€</b> U.S.A., Napa Valley
<b>Chablis Grand Regnard</b> Chardonnay	<b>120€</b> France, Burgundy
<b>Joseph Drouhin, Puligny Montrachet 1er Cru Folatières</b> Chardonnay	<b>290€</b> France, Burgundy
<b>Vincent Dancer Chassagne Montrachet Morgeot</b> Chardonnay	<b>380€</b> France, Burgundy
<b>Pierre Girardin Meursault 1er Cru Perrieres</b> Meursault	<b>680€</b> France, Burgundy
<b>Vincent Dancer Chevalier Montrachet</b> Chardonnay	<b>1550€</b> France, Burgundy

## ROSE WINE

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### GREECE | 750ml

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<b>Seiradi P.F.C.</b> Monemvasia, Mandilaria	<b>45€</b> Paros
<b>Volacus Rozaki</b> Rozaki	<b>55€</b> Tinos
<b>Oenops Apla</b> Xinomavro, Limniona, Mavroudi	<b>45€</b> Drama
<b>Altana Vaptistis Winery</b> Mavrothiriko	<b>65€</b> Tinos
<b>Idylle D' Achinos , Latour Melas</b> Grenach, Syrah, Agiorgitiko	<b>55€</b> Fthiotida

### INTERNATIONAL | 750ml

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<b>Whispering Angel, Chateau D' Esclans</b> Cinsault, Grenache, Mourverde, Rolle, Syrah	<b>80€</b> France, Provence
<b>Domaine Ott By Ott</b> Cinsault, Grenache, Syrah	<b>75€</b> France, Provence
<b>Domaine Ott Chateau Romassan, Bandol</b> Mourvèdre, Cinsault, Grenache	<b>120€</b> France, Provence
<b>Domaine Ott, Etoile</b> Mourvèdre, Cinsault, Grenache	<b>300€</b> France, Provence

### MAGNUM | 1500ml

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<b>Domaine Ott Chateau Romassan, Bandol</b> Mourvèdre, Cinsault, Grenache	<b>200€</b> France, Provence
<b>Domaine Ott By Ott</b> Cinsault, Grenache, Syrah	<b>130€</b> France, Provence

## RED WINE

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GREECE | 750ml

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<b>Seiradi P.F.C. Red</b> Mandilaria	<b>40€</b> Paros
<b>Seiradi Red Cuvee Topos</b> Mandilaria, Monemvasia	<b>58€</b> Paros
<b>Oenops Limniona</b> Limniona	<b>55€</b> Drama
<b>Ktima Gaias</b> Nemea	<b>80€</b> Nemea
<b>Vivlia Chora Estate</b> Cabernet Sauvignon, Merlot	<b>55€</b> Paggaio
<b>Skouras, Megas Oinos</b> Agiorgitiko, Cabernet Merlot	<b>70€</b> Nemea
<b>X Bin 001 – Kokkinos</b> Xinomavro	<b>50€</b> Naousa
<b>Ramnista Kir-Yianni</b> Xinomavro	<b>70€</b> Naousa
<b>Lacules Estate</b> Merlot	<b>160€</b> Koroni
<b>Hetero Wines Anarch Cuvee Takumi</b> Cabernet Sauvignon, Xinomavro	<b>65€</b> Fthiotida
<b>Avantis Agios Hronos</b> Syrah - Viognier	<b>75€</b> Afrati
<b>Vassaltis Mavrotragano</b> Mavrotragano	<b>115€</b> Santorini
<b>T-Oinos Clos Stegasta</b> Mavrotragano	<b>230€</b> Tinos

## MAGNUM | 1500ml

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### **Vivlia Chora Estate**

Cabernet Sauvignon, Merlot

**105€**

Paggaio

## INTERNATIONAL | 750ml

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### **Joseph Drouhin Rully**

Pinot Noir

**100€**

France, Bourgundy

### **Le Macchiole Bolgheri**

Merlot, Cabernet Franc, Cabernet Sauvignon, Syrah

**90€**

Italy, Toscana

### **Marques des Caceres, Grand Reserva**

Tempranillo

**100€**

Spain, Rioja

### **Chianti Classico Riserva Capannelle**

Sangiovese

**140€**

Italy, Toscana

### **Catena Zapata**

Malbec

**65€**

Argentina

### **Blason D'Issan**

Cabernet Sauvignon, Merlot

**140€**

France, Bordeaux

### **Sottimano Basarin**

Nebbiolo

**170€**

Italy, Piemonte

### **Château Giscours**

Cabernet Sauvignon, Merlot

**240€**

France, Bordeaux

### **Joseph Drouhin Chambolle Musigny**

Pinot Noir

**240€**

France, Bourgundy

### **Chateau Mondo Grand Cru Saint-Émilion, 2021**

Merlot, Cabernet Sauvignon, Syrah

**150€**

France, Bordeaux

### **Chateau d'Issan**

Cabernet Sauvignon, Merlot

**300€**

France, Bordeaux

### **Tignanello**

Sangiovese

**420€**

Italy, Toscana

### **Masseto**

Merlot

**1350€**

Italy, Toscana

### **Château Margaux**

Cabernet Sauvignon, Merlot

**1900€**

France, Bordeaux



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AUTOGRAPH COLLECTION®  
HOTELS

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

\*Refers to frozen items.

Consumption of alcoholic beverages by persons under 18 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