



ODERA
TINOS

AUTOGRAPH COLLECTION®
HOTELS

IN
ROOM
DINING



Should you require ice or any further
assistance, please call

Room Service 777

BREAKFAST

(07:00-12:30)

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

IN ROOM DINING MENU

(12:30-23:00)

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

SPREADS

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

SUN-DRIED TOMATO TZATZIKI 14€
sesame

TARAMOSALATA 16€
nori

HUMMUS AVOCADO 16€
pistachio

SALADS

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

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

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

MEAT
served with seasonal wild greens & tarragon mayonnaise

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

SEAFOOD
served with seasonal wild greens and caper mayonnaise

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

SANDWICHES

served with French fries

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

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

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

Add: bacon / cornichon / onion / lettuce

SIDES

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

CHOCOLATE MOUSSE 16€
hazelnut, citrus & bitter chocolate sorbet

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

ICE CREAM & SORBET

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

SEASONAL FRUITS PLATTER 20€

KIDS MENU

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

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

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

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

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

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

JUICES & SMOOTHIES

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

BEERS

Nissos Pilsner 0.33lt	7€
Nymfi 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

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€

TEQUILA & MEZCAL

BLANCO

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

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€

ANEJO

Don Julio 1942	60€
Komos Anejo Reserva	60€

MEZCAL

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

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

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

WHISKIES FROM AROUND THE WORLD

SCOTCH BLENDED WHISKY

Famous Grouse	13€
Johnnie Walker Black Label 12 Y.	15€
Chivas Regal 12 Y.	16€

SINGLE MALT WHISKY

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

BLENDED MALT WHISKY

Monkey Shoulder	16€
Naked Malt	16€

JAPANESE BLENDED WHISKY

Nikka From The Barrel	20€
Hibiki Harmony	40€

BOURBON, TENNESSEE & RYE

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

IRISH WHISKEY

Jameson Black Barrel	15€
Bushmills	14€

COGNAC & BRANDY

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

LIQUERS

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

Amaro Averna	12€
Fernet Branca	12€
Jägermeister	12€

APERITIFS

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

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

COCKTAILS

THE CLASSICS, REIMAGINED

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

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

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

WINES

BY THE GLASS

CHAMPAGNE | 120ml

Deutz Brut N.V.	22€
Chardonnay, Pinot Noir, Pinot Meunier	France, Ay

SPARKLING WINES | 120ml

Seiradi Vin Mousseux P.F.C.	10€
Monemvasia, Mandilaria	Greece, Paros

Zardetto Prosecco Brut	12€
Glera, Pinot Nero	Italy, Piemonte

Moscato D'Asti Campofero	10€
Moscato Bianco	Italy, Asti Cuneo

WHITE WINES | 150ml

Seiradi P.F.C. Rosé	10€
Monemvasia	Greece, Paros

Hetero Wines-i Sexy	11€
Vilana, Thrapsathiri	Greece, Crete

Delas Frères Viognier	11€
Viognier	France, Rhone

Two Rivers Black Cottage	11€
Sauvignon Blanc	New Zealand

Venetsanos, Nychteri	20€
Assyrtiko	Greece, Santorini

Latypes, Alpha Estate	12€
Malagouzia	Greece, Amyntaio

Ktima Gaia, Wild Ferment	12€
Moschofilero	Greece, Nemea

ROSÉ WINES | 150ml

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

RED WINES | 150ml

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

DESSERT WINES | 75ml

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

CHAMPAGNE & SPARKLING WINE

WHITE | 750ml

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

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

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

GREEK ISLANDS | 750ml

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

CYPRUS | 750ml

Makarounas Boutique Winery

Spourtiko

45€

Cyprus

REST OF GREECE | 750ml

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

Ovilos Vivlia Chora

Assyrtiko, Semillon

145€

Paggai

Latypes, Alpha Estate

Malagouzia

95€

Amyntaio

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

ROSE WINE

GREECE | 750ml

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

INTERNATIONAL | 750ml

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

MAGNUM | 1500ml

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

RED WINE

GREECE | 750ml

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

MAGNUM | 1500ml

Vivlia Chora Estate

Cabernet Sauvignon, Merlot

105€

Paggaio

INTERNATIONAL | 750ml

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



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