



WINE LIST

by the glass

WHITE

<i>Daskalaki Estate, "Sera", Crete PGI, Greece</i> Plyto, Sauvignon Blanc	9 €
<i>Pavlidis Estate, "Emphasis", Macedonia PGI, Greece</i> Assyrtiko Sur Lie	10 €
<i>Semeli Estate, "Thea", Mantinia PDO, Greece</i> Moschofilero	11 €
<i>Domaine Ostertag, "Les Jardins", Alsace AOC, France</i> Riesling	12 €
<i>Villa Maria Estate, "Marlborough", New Zealand</i> Sauvignon Blanc	12 €
<i>Serge Dagueneau, Pouilly-Fumé "Tradition", Loire, France</i> Sauvignon Blanc	13 €
<i>Tokaji Dry, "Mandolás", Oremus, Hungary</i> Furmint Dry	15 €
<i>Hatzidakis Winery, "Familia", Santorini, Thira PDO, Greece</i> Assyrtiko	17 €

ROSÉ

<i>Domaine Skouras, "Peplo", PDO Peloponnese, Greece</i> Syrah Sur Lie, Acacia aged Agiorgitiko, Amphora aged Mavrophilero	11 €
<i>Château Miraval, "Miraval Studio", AOC Côtes de Provence, France</i> Cinsault, Grenache, Rolle, Tibouren	13 €
<i>Château Val Joanis, "Tradition Rosé", AOP Luberon, France</i> Syrah, Grenache	14 €

RED

<i>Domaine Karydas, "Naoussa", PDO Naoussa, Greece</i> Oaked Xinomavro	12 €
<i>Pavlidis Estate, "Emphasis", PGI Drama, Greece</i> Oak aged Syrah	14 €
<i>Parparousis Estate, "Nemea Reserve", PDO Nemea, Greece</i> Oak aged Agiorgitiko	15 €

SPARKLING

<i>Solicello, "Moscatto d'Asti" Frizzante, Piemonte, Italy</i> Muscat à Petit Grains & Moscato Bianco	8 €
<i>Sperone, "Moscatto Spumante Rosé", Piemonte, Italy</i> Moscato Rosato	8 €
<i>Bianca Vigna, "Prosecco" Extra Dry, Conegliano, Valdobbiadene, Italy</i> Glera	9 €
<i>Gosset, "Extra Brut", NV Champagne, France</i> Chardonnay, Pinot Noir, Pinot Meunier	25 €

DESSERT

<i>Hatzidakis Winery, "Vinsanto 16 years old", PDO Santorini, Greece</i> Oak aged Assyrtiko, Aidani	20 €
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GRAPPA & LIMONCELLO

<i>Limoncello di Sorrento da Agricoltura Biologica, Campania, Italy</i>	8 €
<i>Berta, "Valdavi", Piemonte, Italy</i> Moscato	10,5 €
<i>Berta, "Giulia", Piemonte, Italy</i> Chardonnay	10,5 €



BY THE **BOTTLE**

SPARKLING

<i>Sperone, "Moscato Spumante Rosé", Piemonte, Italy</i> Moscato Rosato	38 €
<i>Maximilian I, "Prosecco" DOC Brut, Veneto, Italy</i> Glera	39 €
<i>Solicello, "Moscato d'Asti" Frizzante, Piemonte, Italy</i> Muscat à Petit Grains & Moscato Bianco	44 €
<i>Bianca Vigna, "Prosecco Extra Dry", Conegliano, Valdobbiadene, Italy</i> Glera	45 €
<i>Ceretto, "Moscato d'Asti", Vignaioli di Santo Stefano Bio, Piemonte, Italy</i> Moscato	58 €
<i>Gosset, "Extra Brut", Champagne, France</i> Pinot Meunier, Pinot Noir, Chardonnay	125 €
<i>Louis Roederer, "Brut Premier", Reims, Champagne, France</i> Pinot Noir, Chardonnay, Pinot Meunier	155 €
<i>Billecart-Salmon, "Brut Rosé", Champagne, France</i> Chardonnay, Pinot Noir, Pinot Meunier	220 €
<i>Charles Hiedsieck, "Brut Réserve", Champagne, France</i> Pinot Noir, Pinot Meunier, Chardonnay	220 €
<i>Louis Roederer, "Blanc de Blancs", Reims, Champagne, France</i> Chardonnay Sur Lie	230 €
<i>Louis Roederer, "Cristal", Champagne, France</i> Pinot Noir, Chardonnay	670 €

WHITE *wine*

SANTORINI, GREECE

<i>Santo Wines, "Assyrtiko Grande Reserve" 2017, PDO Santorini</i> Oak aged Assyrtiko	84 €
<i>Hatzidakis Winery, "Familia", PDO Santorini</i> Unoaked Assyrtiko	85 €
<i>Art Space Winery, "Aidani", PGI Cyclades, Santorini</i> Aidani	85 €
<i>Hatzidakis Winery, "Cuvée No 15", PDO Santorini</i> Assyrtiko Sur Lies	88 €
<i>Argyros Estate, "Cuvée Monsignori", PDO Santorini</i> Old Vine single vine Assyrtiko Sur Lie	99 €
<i>Venetsanos Estate, "Nichter", PDO Santorini</i> Oak aged Assyrtiko, Athiri, Aidani	108 €
<i>Karamolegos Winery, "Mysterio/19", PDO Santorini</i> Natural Assyrtiko	110 €
<i>Domaine Sigalas, "Kavalieros", PDO Santorini</i> Single Vineyard Assyrtiko Sur Lie	158 €
<i>Volcanic Slope Vineyards, "Pure Santorini" 2014, PDO Santorini</i> Assyrtiko Sur Lie	160 €
<i>Gaia Wines, "Thalassitis Submerged" 2015, PDO Santorini</i> Old Vine, submerged aging Assyrtiko	395 €





WHITE *wine*

REST OF GREECE

<i>Papaioannou Estate, "Chardonnay", PGI Corinth</i> Unoaked Chardonnay	39 €
<i>Domaine Paterianakis, "Melissinos", PGI Crete</i> Unoaked Thrapsathiri, Sauvignon Blanc	39 €
<i>Diamantakis Wines, "Diamantopetra", PGI Crete</i> Oak aged Vidiano, Assyrtiko	42 €
<i>Avantis Winery, "Lenga", PGI Evia</i> Gewürztraminer Off-Dry	42 €
<i>Daskalaki Estate, "Sera", PGI Crete</i> Plyto, Sauvignon Blanc	44 €
<i>Dougos Estate, "Meth'Imon Acacia", PGI Thessaly</i> Sur Lie Assyrtiko, Sauvignon Blanc	44 €
<i>Pavlidis Estate, "Emphasis", PGI Drama</i> Unoaked Assyrtiko	48 €
<i>Semeli Estate, "Thea", PDO Mantinia</i> Moschofilero	48 €
<i>Lalikos Winery, "Omen", PGI Kavala</i> Oak aged Sauvignon Blanc Sur Lie	55 €
<i>Foivos Winery, "Barcarola", PDO Kefalonia</i> Robola Sur Lie	55 €
<i>Vriniotis Winery, "Assyrtiko Sur Lie", PGI Evia</i> Assyrtiko Sur Lie	58 €
<i>Karavitakis Boutique Winery, "Elia", PGI Crete</i> Vidiano	58 €
<i>Pieria Eratini Estate, "Naked Queen", PGI Macedonia</i> Oak and Acacia aged Chardonnay, Assyrtiko	59 €
<i>Domaine Skouras, "Viognier Éclectique", PGI Argolida</i> Oak aged Viognier	79 €
<i>Anatolikos Vineyards, "Natural Orange Wine", PGI Thrace</i> Amphora aged Assyrtiko, Malagouzia	115 €

WHITE *wine*

INTERNATIONAL VINEYARDS

<i>La Tunella, "Pinot Grigio", DOC Colli Orientali Del Friuli, Italy</i> Oak aged Pinot Grigio	52 €
<i>Domaine Ostertag, "Les Jardins", AOC Alsace, France</i> Riesling Sur Lie	59 €
<i>Villa Maria, "Sauvignon Blanc Reserve", South Island, New Zealand</i> Sauvignon Blanc	60 €
<i>Serge Dagueneau Pouilly-Fumé, "Tradition", AOC Pouilly-Fumé, France</i> Unoaked Sauvignon Blanc	65 €
<i>Robert Weil, "Riesling Tradition", Prädikatswein Rheingau, Germany</i> Demi sec Riesling	72 €
<i>Pio Cesare, "Gavi", DOCG Gavi, Italy</i> Cortese	72 €
<i>Tokaji Dry, "Mandolás", Oremus, Hungary</i> Furmint Dry	74 €
<i>Henschke Vineyards, "Tilly's vineyard", Barossa Valley, South Australia</i> Chardonnay, Sémillon, Sauvignon Blanc	74 €
<i>Palacios/Remondo, "Placet Valtomelloso", DOCa Rioja, Spain</i> Oak aged Viura	78 €
<i>Denis Dubourdieu, "Clos Floridène", AOC Graves, Bordeaux, France</i> Sauvignon Blanc, Sémillon	89 €
<i>Domaine François Mikulski, "Bourgogne", AOC Bourgogne, France</i> Oak aged Chardonnay	89 €
<i>Alphonse Mellot, "La Moussière", AOC Sancerre, France</i> Oak fermentation Sauvignon Blanc	92 €
<i>Livio Felluga, "Illivio", DOC Colli Orientali Del Friuli, Italy</i> Pinot Bianco, Chardonnay, Picolit	98 €
<i>Domaine Des Héritiers du Comte Lafon, "Viré-Clessé", AOC Viré-Clessé, France</i> Oak aged Chardonnay	99 €

WHITE *wine*

INTERNATIONAL VINEYARDS

<i>Château Fuissé, "Tête de Cuvée", AOC Pouilly-Fuissé, France</i> Oak aged Chardonnay	99 €
<i>Sandhi Wines, "Santa Rita Hills Chardonnay", AVA Santa Rita Hills, USA</i> Chardonnay	118 €
<i>Quintarelli Giuseppe, "Bianco Secco", IGT Veneto, Italy</i> Garganega, Trebbiano Toscano, Sauvignon Blanc, Chardonnay, Saorin oak aged	120 €
<i>Weingut Bründlmayer, "Grüner Veltliner Alte Reben Kamptal Reserve", DAC Kamptal, Austria</i> Grüner Veltliner	128 €
<i>Yalumba, "The Virgilius", Eden Valley, South Australia</i> Viognier	132 €
<i>Domaine William Fèvre, "Vaillons", AOC Chablis Premier Cru, France</i> Oak aged Chardonnay	158 €
<i>Domaine Pegau, "Cuvée Reservée Blanc", AOC Châteauneuf-du-Pape, France</i> Unoaked Clairette, Grenache Blanc	160 €
<i>Domaine William Fèvre, "Bougros", AOC Chablis Grand Cru, France</i> Oak aged Chardonnay	190 €
<i>Yves Cuilleron, "Vernon", AOC Condrieu, France</i> Sur Lie, barrique aged Viognier	260 €
<i>The Sadie Family, "Palladius", Wine of Origin, Swartland, South Africa</i> Amphora aged Chenin Blanc, Grenache Blanc, Clairette Blanche, Viognier, Roussanne, Sémillon, Palomino	260 €
<i>Domaine Jean Chartron, "Puligny-Montrachet Vieilles Vignes", AOC Puligny-Montrachet, France</i> Oak aged Chardonnay	275 €
<i>Eisele Vineyard, "Sauvignon Blanc", Napa Valley AVA, USA</i> Unoaked Sauvignon Blanc	350 €
<i>Domaine Jean Chartron, Chevalier-Montrachet Grand Cru, "Clos Des Chevaliers", AOC Chevalier-Montrachet Grand Cru, France</i> Oak aged Chardonnay	920 €

ROSÉ wine

<i>Château Margüi, "Rosé" 2020, AOP Coteaux Varois en Provence, France</i> Black Grenache, Cinsault, Cabernet Sauvignon, Syrah	100 €
<i>Ieropoulos Family Winery, "Rosé Saint-Georges", PGI Peloponnese, Greece</i> Unoaked Agiorgitiko	38 €
<i>Strofilia Estate, "Oditis", PGI Peloponnese, Greece</i> Partial Acacia aged Agiorgitiko	42 €
<i>Pavlidis Estate, "Thema", PGI Macedonia, Greece</i> Tempranillo	42 €
<i>Domaine Skouras, "Peplo", PDO Peloponnese, Greece</i> Syrah Sur Lie, Acacia aged Agiorgitiko, Amphora aged Mavrophilero	54 €
<i>Hatzidakis Winery, "Rosette", PGI Cyclades, Greece</i> Unoaked Mandilaria	76 €
<i>Domaine de l'Île, "Rosé", AOC Côtes de Provence, France</i> Grenache Noir, Syrah, Mourvèdre, Cinsault	85 €
<i>Château Miraval, "Miraval", AOC Côtes de Provence, France</i> Cinsault, Grenache, Syrah	95 €
<i>Rumors, Côtes de Provence, Provence, France</i>	129 €



RED wine

GREECE

<i>Domaine Skouras, "Synoro", PGI Peloponnese</i> Oak aged Cabernet Franc, Merlot, Agiorgitiko	78 €
<i>Averof, "Rossiu Di Munte", PGI Epirus</i> Oaked Vlahiko	79 €
<i>Domaine Karydas, "Naoussa", PDO Macedonia</i> Oaked Xinomavro	59 €
<i>Domaine Pavlidis, "Emphasis", PGI Macedonia</i> Oaked Syrah	69 €
<i>Pieria Eratini, "Efhes Eratines", PGI Thessaly</i> Cabernet Sauvignon, Syrah, Xinomavro	48 €
<i>Lalikos Estate, "Signal", PGI Macedonia</i> Syrah, Viogner	62 €
<i>Dougos Estate, "Meth'Imon" Late Harvest, PGI Thessaly</i> Organic Limniona, Syrah	165 €
<i>Anatolikos Vineyards, "Fine M", PGI Thrace</i> Organic Mavroudi	85 €
<i>Hatzidakis Winery, "Mavrotragano", Santorini, Cyclades</i> Oaked Mavrotragano	119 €
<i>Karanikas Estate, "Limniona", PGI Macedonia</i> Limniona	68 €
<i>Aivalis Estate, "Deux Dieux", PGI Peloponnese</i> Syrah, Agiorgitiko	88 €
<i>Parparousis Estate, "Reserve", PDO Nemea</i> Oaked Agiorgitiko	76 €
<i>Gerovasiliou Estate, "Syrah", PGI Macedonia</i> Syrah	64 €
<i>Arlekinon Chora, "Arhegonos Grand Cuvée", Thessaly</i> Organic Limniona	118 €
<i>Oenops Nature, "XRaw", PGI Macedonia</i> Natural Xinomavro	44 €

RED *wine*

FRANCE

BORDEAUX

Château Lafleur, "JP Moueix" 2006, Pomerol 1950 €
Cabernet Franc, Merlot

Château Bélair-Monange 2008, Saint-Émilion 580 €
Cabernet Franc, Merlot

Château Pichon, "Comtesse de Lalande", Pauillac 610 €
Cabernet Sauvignon, Merlot, Cabernet Franc, Petit Verdot

BURGUNDY

Le Forge de Tart, "Morey St-Denis 1er Cru" 2018 580 €
Pinot Noir

Séraphin, "Gevrey-Chambertin" 2018 220 €
Pinot Noir

RHÔNE

Yves Cuilleron, "Bassenon", Côte-Rôtie 178 €
Syrah, Viogner

ITALY

Pio Cesare, "Barolo", Piedmont 210 €
Nebbiolo

Ceretto, "Barbaresco", Piedmont 155 €
Nebbiolo

Casanova di Neri, "Brunello di Montalcino", Tuscany 152 €
Sangiovese Grosso

Roberto Mazzi & Figli, "Amarone della Valpolicella", Veneto 154 €
Corvina, Rondinella, Negrara

RED *wine*

SPAIN

<i>López de Heredia, "Viña Tondonia", Rioja</i> Tempranillo, Garnacha Tinta	119 €
<i>Palacios / Descendientes, "Bierzo Moncerbal", Leon</i> Cabernet Franc, Merlot	310 €
<i>Gratallops, "Vinícola Priorat", Catalonia</i> Garnacha Tinta, Samsó	160 €

USA

<i>Ridge Vineyards, "Lytton Springs", California</i> Zinfandel, Carignane, Petite Sirah	160 €
<i>Eisele Vineyards, "Cabernet Sauvignon", Napa Valley, California</i> Cabernet Sauvignon	1250 €

SOUTH AFRICA

<i>Sadie Family, "Columella", Swartland</i> Shiraz, Mourvèdre	295 €
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AUSTRALIA

<i>Henschke, "Keyneton Estate", Barossa</i> Shiraz, Cabernet, Malbec	159 €
<i>Yalumba Estate, "The Signature", Barossa</i> Cabernet Sauvignon, Shiraz	159 €

NEW ZEALAND

<i>Villa Maria, "Organic", Marlborough</i> Pinot Noir	68 €
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ARGENTINA

<i>Altos Las Hormigas, "Malbec Reserve", Mendoza</i> Malbec	84 €
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DESSERT WINES

<i>Efhes Eratines, "Late Harvest", Thessaly, Greece</i> Malagouzia	52 €
<i>Anatolikos Vineyards, "Pollios Oenos", Thrace, Greece</i> Mavroudi, Assyrtiko	99 €
<i>Hatzidakis Winery, "Vinsanto 16 years oaked", Santorini, Greece</i> Assyrtiko, Athiri, Aidani	99 €
<i>Argyros Estate, "Vinsanto 12 years oaked", Santorini, Greece</i> Assyrtiko, Athiri, Aidani	180 €
<i>Parparousis Estate, "Moscatto Riou Patron", Peloponnesse, Greece</i> Muscat à Petits Grains	46 €
<i>Château Suduiraut, "Sauternes" 2018, France</i> Sémillon, Sauvignon Blanc, Muscadelle	280 €
<i>Tokaji Oremus, "6 Puttonyos", Hungary</i> Furmint	295 €
<i>Taylor's Tawny, "Port 10 years old", Portugal</i> Tinta Roriz, Tinta Barroca	94 €
<i>Yalumba Estate, "Antique Muscat", Australia</i> Muscat Blanc	79 €
<i>Henriques & Henriques, "Madeira 10 years old", Portugal</i> Malvasia	74 €

GRAPPA & LIMONCELLO

<i>Limoncello di Sorrento da Agricoltura Biologica, Campania, Italy</i>	56 €
<i>Berta, "Valdavi", Piemonte, Italy</i> Moscato	138 €
<i>Berta, "Giulia", Piemonte, Italy</i> Chardonnay	138 €

Διατίθεται λίστα με τα επίσημα αναγνωρισμένα αλλεργιογόνα τρόφιμα. The EU Food Allergen list is available to all guests.
Φ.Π.Α. συμπεριλαμβάνεται στις τιμές. V.A.T. is included in prices.

Ο καταναλωτής δεν έχει υποχρέωση να πληρώσει εάν δεν λάβει το νόμιμο παραστατικό στοιχείο (απόδειξη-τιμολόγιο).
Consumer is not obliged to pay if the notice of payment has not been received (receipt - invoice).

Το κατάστημα υποχρεούται στην έκδοση αναλυτικών αποδείξεων μηχανής, θεωρημένων από τη Δ.Ο.Υ.
The restaurant / bar is legally required to issue official receipts, certified by the relevant tax office.

Το κατάστημα υποχρεούται να διαθέτει έντυπα δελτία σε ειδική θέση δίπλα στην έξοδο για την διατύπωση οποιασδήποτε διαμαρτυρίας.

The restaurant / bar is legally required to present complaint/comment forms in a special box next to the exit.

Απαγορεύεται η κατανάλωση οινοπνευματωδών ποτών από άτομα κάτω των 18 ετών.
Persons under 18 years of age are prohibited from consuming alcoholic beverages.

Τα εδέσματα με την ένδειξη* είναι κατεψυγμένα. Dishes marked with* have been frozen.

Το λάδι που χρησιμοποιείται στις σαλάτες είναι ελαιόλαδο. The oil used on salads is olive oil.

Για το τηγάνισμα των προϊόντων χρησιμοποιείται ηλιέλαιο. Sunflower seed oil is used for frying.

Στην χωριάτικη σαλάτα περιέχεται τυρί Φέτα Π.Ο.Π. Greek salad contains Feta cheese P.D.O.

Αγορανομικός υπεύθυνος: Διευθυντής Ξενοδοχείου.

Responsible for implementation of statutory regulations: Hotel Manager.

Επεξηγήσεις Συντομογραφιών

Π.Ο.Π.: Προστατευόμενη Ονομασία Προέλευσης, αντίστοιχη ένδειξη των Ο.Π.Α.Π. (Οίνοι Ονομασίας Προέλευσης, Ανωτέρας Ποιότητας) & Ο.Π.Ε. (Ονομασίας Προέλευσης Ελεγχόμενη) - P.D.O. Protected Designation of Origin.

Π.Γ.Ε.: Προστατευόμενη Γεωγραφική Ένδειξη, (αντίστοιχη ένδειξη των Τοπικών Οίνων) / P.G.I. Protected Geographical Indication.

BIO/Organic: Οίνοι από σταφύλια πιστοποιημένης βιολογικής καλλιέργειας.

Τα κρασιά περιέχουν θειώδη. Wines contain sulfites.




KĀLESMA
MYKONOS