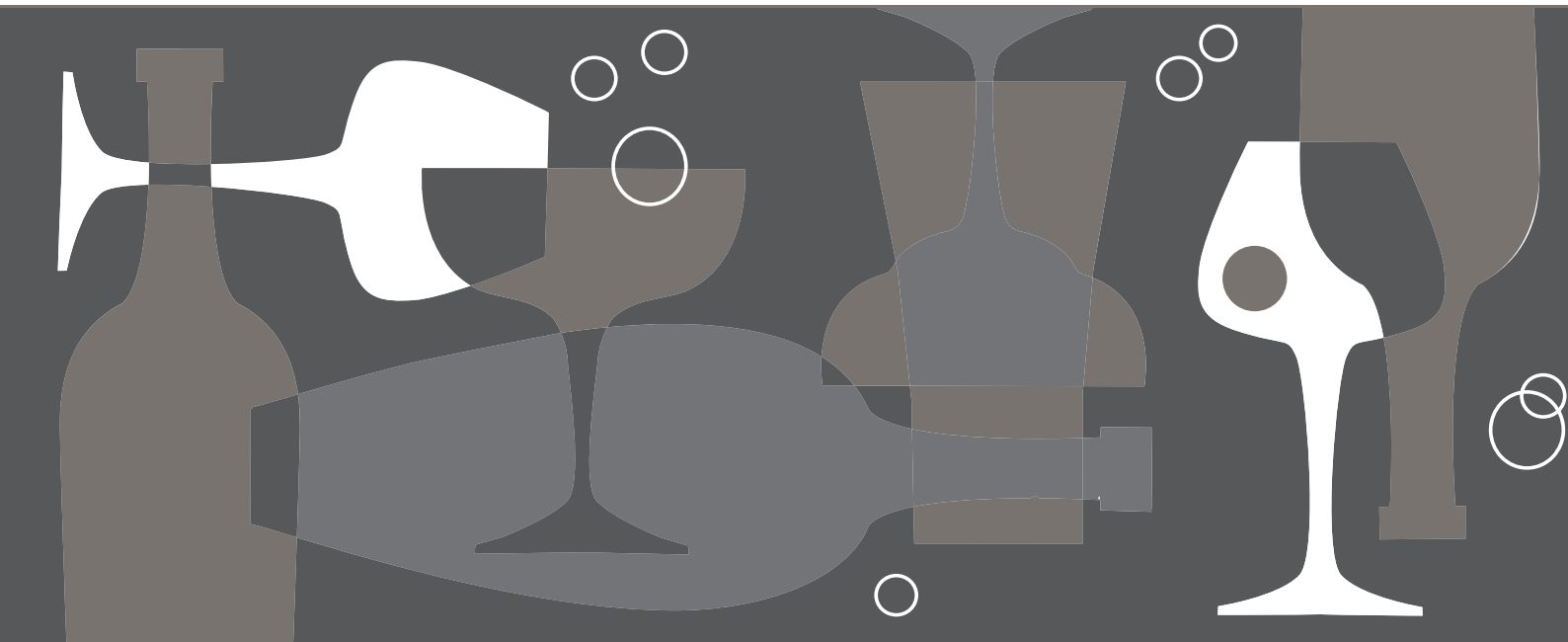




DIMITRA BEACH

HOTEL & SUITES



WINE LIST

WHITE WINES



Glass White Wine 187 ml

5.00

D
AI

Nightingales 750 ml (AI Included, serving by glass)

13.00

AI

A white dry wine from the Savvatiano and Roditis grapes with shiny gold-yellow colour, elegant and intense varietal aromas, fresh and pleasant taste.



Prisma 750 ml (AI Included, serving by glass)

13.00

AI

A white dry wine with aromas of flowers and fruits.



Oreinos Helios

9.00

Grape Variety: Roditis, Moschofilero 375cl

The vineyard has always been the core of the Semeli philosophy. This wine has bright light yellow color with greenish highlights. The taste is typical rich fruit aroma and white flowers with notes of toasted bread at the end. It impresses with its gentle taste, harmony and cool aftertaste.

It harmoniously accompanies appetizers, fish, seafood, cold meats, white meats, cheese and fruit platters.



Moschofilero Boutari PDO

22.00

Grape Variety: Moschofilero 750 ml

Moschofilero is a pink-skinned, aromatic grape variety grown mainly on Greece's Peloponnese peninsula.

Bright white-yellow colour with tints of green-yellow, a strong varietal aroma of flowers and citrus fruit on the nose and palate, with white rose and orange blossom prevailing. A fresh wine, full and balanced, with a long aftertaste.



Erotikos

21.00

Grape Variety: Roditis, Savatiano, Sauvignon Blanc 750 ml

It is a special wine with light green and yellow colour. It has aromas of exotic fruits and citrus fruits. The attack is initially sweet but then the acidity lasts and defeats the impressions.

Suits perfectly with seafood, grilled fish or in the oven and white meats.



Hatziemmanouil



25.00

Grape Variety: Malagouzia, Assyrtiko 750 ml

Local wine from Kos produced in a family run winery since 1929. This white wine made from Malagouzia and Assyrtiko varieties offer their sensitive aromas to your table. A wine with vivid colour and an aroma of citrus, peach and flowers from the wild. A balance taste and refreshing finish.

It ideally accompanies dishes with fish, white meat and Mediterranean cuisine.

Hatziemmanouil 187 ml

7.00



Piccolo Mondo

22.00

Grape Variety: Moschofilero from Mantinia 750 ml

Semi-sweet White Wine Vibrant, dark yellow color with golden hues. Explosive aromas of grapes, citrus fruit and rose. Rich and rounded in the mouth with brisk acidity accompanied by a sweet aftertaste that cools and refreshes the palate.

Suits well with tarts, risotto, soft cheese and fruit desserts.



Triantafyllopoulos



27.50

Grape Variety: Malagouzia, Sauvignon Blanc 750 ml

A white wine from Kos with a light greenish colour. Delicate aromas of exotic fruits. Fine fruity and fresh, cool, gentle, taste full of flavour.

Suits well with vegetables, tarts, risotto, soft cheese and fruit desserts.

Suits well with vegetables, tarts, risotto, soft cheese and fruit desserts.

**San Gerasimo PDO****29.00****Grape Variety: Robola of Kefalonia 750 ml**

Light colored wine, cool and fresh nose with rejuvenating scents of white flowers, citrus notes, lime zest, tea leaves and tarragon. Medium volume mouthfeel. The grapes intended for this wine come from mountain vineyards, which are still farmed with traditional methods, offering very low yields yet excellent quality.

**Thalassitis PDO****44.50****Grape Variety: Assyrtiko 100% from Santorini 750ml**

Bright yellow colour, with aromas of exotic and citrus fruits, green apple, peach and grapefruit. A refined wine, zesty, with an intense metallic character, a rich body, wonderfully balanced taste and a long and strong aromatic aftertaste. Accompanies seafood, fish, white meat, Mediterranean and Asian cuisine.

**Biblia Chora****36.50****Grape Variety: Sauvignon Blanc, Assyrtiko 750 ml**

Intense aromas of tropical fruit and grapefruit alternate with notes of lemony citrus to stimulate the senses. It has a rich, full-bodied and balanced flavour, with exceptional structure, refreshing acidity and big aromatic finish. It harmoniously accompanies fried or grilled fish, seafood platters, green salads with fresh or dried fruit, grilled vegetables and white cheese platters.

RETSINA

**Retinitis Nobilis****22.00**

A gentle, modern approach to Retsina. Vinified with great care and respect to the history of retsina. A refreshing wine balanced perfectly between pine and grapes, its citrus expression coexisting with its aromatic pine resin on equal terms.

The label Retinitis Nobilis will accompany any typical Greek snack, waking beautiful memories of carefree moments of the past.

ROSE WINES



Glass Rose Wine 187 ML

5.00

AI

3 Nightingales (AI Included, serving by glass)

13.00

AI

A rose dry wine from excellent red grape varieties with shiny rose color, intense varietal aromas, fresh and pleasant taste.



Prisma 750ml (AI Included, serving by glass)

13.00

AI

Rich and Fruity wine.



Oreinos Helios

9.00

Grape Variety: Agiorgitiko Nemea 375 ml

This wine has shiny pink pomegranate colour. The acidity balances the flavour's of sweet strawberry and raspberry jam. Characteristically flavour with a strong sense of freshness. Fruity aftertaste.

Combined with fish, seafood, cheeses, olives and fruits.



Hatzimmanouil



25.00

Grape Variety: Grenache rouge 750 ml

From the well-known grape variety Grenache Rouge, comes a rose wine with a bright pink petal colour and an aroma of wild flowers and red fruits. A balanced taste with a somewhat shy character.

Ideal well with Mediterranean cuisine, pasta and fish cooked in red sauce.

Hatzimmanouil 187 ml

7.00

**Kyr - Gianni, Akakies****27.50****Grape Variety: Xinomavro 750 ml**

An example of the beauty of rose wine from North Greece. Xinomavro takes all of the refreshing acidity and richness of forest fruits, strawberries and tomatoes.

It accompanies excellent delicacies of the Mediterranean cuisine and is also a perfect match for meat dishes as well.

**Rose Boutari Sec & Demi-Sec****22.00****Grape Variety: Xinomavro, Syrah, Merlot, Cabernet Sauvignon 750 ml**

Crystal-clear ruby colour. Distinct fruity and floral aromas, dominated by rose and cherry. Balanced, pleasant, rich and complex wine. It stands out due to its freshness and cool palate. Accompanies beautifully Asian cuisine such as sushi, sweet and sour dishes or selections of cured meats and sweet cheeses.

**Domaine Costa Lazaridi****36.50****Grape Variety: Merlot 750 ml**

«Those who love the Provence style, will love this amazing wine from Drama» This comment by top wine writer Simos Georgopoulos.

Exceptionally bright and light colour. Lively nose reminiscent primarily of red fruit like strawberry and cherry, with a hint of lemon verbena and an almost imperceptible presence of spices.

Even though its delicate personality urges to enjoy on its own, it can be paired beautifully with fine cured meats, fish in light red sauce, grilled red mullet, tuna carpaccio, even stuffed vegetables.

RED WINES



Glass Rose Wine 187 ml

5.00

AI

3 Nightingales (AI Included, serving by glass)

13.00

AI

A red dry wine from the Agiorgitiko and Syrah grapes with deep red colour with ripe cherry tones, intense varietal aromas, rich and full taste.



Prisma 750ml (AI Included, serving by glass)

13.00

AI

Soft, plummy, easy drinking red wine



Oreinos Helios

9.50

Grape Variety: Agiorgitiko, Syrah 375 ml

This wine has a strong ruby colour. There are flavours of bright red fruit, mainly berry and plum. In the mouth a medium-bodied, ripe red fruit with soft tannins. Pleasant aftertaste.

It fits perfectly with Greek cuisine such as seafood or meats but also with fruit or sweet platters.



Triantafyllopoulos



29.50

Grape Variety: Syrah 100% 750 ml

Deep almost black color with a tile tint. The grape varietal is revealed with an animal character. The bouquet is expressed by black ripe fruits, with a background of chocolate and toffee. The mouth has a thick, creamy volume from sculpted tannins, with a long flavorful finish..

Accompanied with Red and white meats with red sauces and yellow cheeses.



Hatziemmanouil



25.50

Grape Variety: Cabernet Sauvignon, Syrah 750 ml

Two cosmopolitan grape varieties Cabernet Sauvignon and Syrah which blend harmoniously to give a unique wine with a deep ruby colour. An aroma of black pepper, vanilla, cherry and blackberry marmalade. A balanced taste with a lingering finish.

It harmoniously accompanies red meat and strong flavoured cheese.

Hatziemmanouil 187 ml

7.00

**Kir-Gianni Paragka****25.50****Grape Variety:** Merlot, Syrah, Xinomavro 750 ml

The charming aromas of red forest-fruits and cherry are enhanced with fine notes of rose petals. The palate shows balance, a round mouthfeel, soft tannins and a long, aromatic aftertaste. Light and spicy with refreshing acidity and mild tannins.

Suits well with pasta, vegetarian dishes and barbeque delights.

**Château Julia****38.00****Grape Variety:** Merlot 750 ml

The cosmopolitan Merlot from the Estate's vineyards reveals the more robust side of its character with the solid, deep red colour. Enchanting alternation of impressions. Redcurrant, cherry jam, mint chocolate and cedar are only some of the identifiable aromas.. The theoretically high alcohol is balanced by the acidity and expressed mainly as sweetness and volume. Long finish with notes of chocolate.

It fits wonderfully with red meats grilled or cooked, roast poultry and soft crusty cheese plates.

**Biblia Chora****37.00****Grape Variety:** Cabernet Sauvignon, Merlot 750 ml

The estate red was created from the Cabernet Sauvignon and Merlot varieties. It has a deep purple colour that is almost blackish-red. Its nose brings out aromas of red fruit (gooseberries) and herbs mingled with notes of vanilla, cedar and milk chocolate.

Combined with red meats, barbecued meat or oven roasts, rolled pork, sausages, deli meats and soft cheeses.

**Earth and Sky (Gi kai Ouranos)****44.50****Grape Variety:** Xinomavro 750 ml

A Naoussa producer who shifts the balance in the game creates a Xinomavro wine with fruit depth and ripe tannins. Earth and Sky has a taste of red fruits with emphasis on strawberry, rose and light vegetation in the background. It is loved worldwide thanks to the bright red fruits that flood the nose and mouth. It accompanies beef steak, stew rabbit and lamb in the oven.

ORGANIC WINES



Domain Petra Marinou BIO White



29.50

Grape Variety: Chardonnay 750 ml

Local wine from Kos with a bright golden – green colour. Rich aromas of tropical fruits and notes of honey against a vanilla backdrop.
It goes well with grilled oil fish, salmon and white meats.



Lango Domain Petra Marinou BIO Rose



24.00

Grape Variety: Syrah 750 ml

Local organic wine from Kos with a bright rose colour. It has a taste of red fruits, herbals with a refreshing and delicate tannings.
It harmoniously accompanies desserts and fruits.



Domain Petra Marinou BIO Red



26.50

Grape Variety: Syrah 750ml

It's an organic wine from Kos with a deep red colour.
A complex bouquet of ripe fruits like berries, plums and sour cherries, harmoniously blended with aroma of sweet spices, bitter chocolate and vanilla.
Is perfect served with meat and yellow cheese.



Repanis Etsate EPANIS ESTATE BIO Red

28.50

Grape Variety: Agiorgitiko Nemea 750 ml

The dark purple colour with violet reflections retains all its intensity. The nose is dominated by an intense bouquet of cherries and plums followed by scents of chocolate, smoke and vanilla. Generous in the mouth, with good balanced and lively tannins contributing to a velvety structure. Long and fruity aftertaste, with a light touch of oak.

Fits wonderfully with meat cooked in spicy sauce and yellow cheese.

DESSERT WINES



Samos Vin Doux

23.00

White, sweet

Grape Variety Muscat from Samos island 750 ml

It belongs to the category of Vin's de Liqueurs and it's the most popular wine of Samos. Samos Vin Doux is a sweet wine with light golden colour and the nose is dominated by apricot jam and ripe melon.

It is served before a meal as an aperitif or in quiet afternoon breaks with fruit, cheese, nuts. Wine accompanies best light sweets as apple pie, lemon pie or fruit tarts.



Mavrodaphne of Patras

24.00

Red, sweet

Grape Variety Mavrodaphne 100% 750 ml

Ageing at least 3-5 years in oak barrels

Dark amber colour with brown hues and an aromatic intensity of a sweet fruit bouquet with distinct presence of figs.

Mavrodaphne wine is ideal as an aperitif, with nuts, dried fruit, but also as a dessert wine, excellently accompanying fruit, yellow cheese, ice creams, creams, pastries and even chocolate.

INTERNATIONAL WINES

WHITE WINES



Pinot Grigio Canti

25.00

Grape Variety: Pinot Grigio 750 ml

Canti is a delicate and sophisticated prosecco spumante from the banks of Lake Garda in the Veneto region. It is produced by one of the leading family owned wineries in Italy renowned for its superb quality wines. Canti Pinot Grigio wine has an intense straw yellow with greenish reflections.

ROSE WINES



Whispering Angel

54.00

Grape Variety: Grenache, Mourvedre,
Syrah Chateau d' Esclans, France 750 ml

Bright light pink colour. It is fresh with a beautiful aromatic character of mango, grapefruit and wild flowers. It brings out a fresh fruity aromatic palette reminiscent of peach and strawberry. A strong acidity with a delicious aftertaste. It suits well with vegetables, fish, seafood appetizers, risotto, meat and cheese platters.

Whispering Angel is a rose wine that will impress you

RED WINES



Gran Coronas

36.00

Grape Variety: Cabernet Sauvignon and Tempranillo 750 ml

Dark cherry red color with garnet highlights. Intensely fruity (blueberries, cassis) with delicate spicy (black pepper) and balsamic notes. A balanced and nicely structured palate with ripe tannins well rounded by aging in excellent oak. Perfect with meat or cheese.

SPARKLING WINES



Bottega has a history of four centuries in the world of wine and grappa. The research for superior quality grapes, from the best Italian production areas, and the careful work of oenologists create refined wines with a great personality.

Bottega Gold 200 ml

14.00

Bottega Gold 750 ml

51.50

CHAMPAGNES



The legendary Moët & Chandon is celebrating 270 years as the world's most loved champagne. Not everyone knows this, but the rich flavour and colour of champagne results from combining three different types of grapes : Pinot Noir, Pinot Meunier and Chardonnay.

Each grape varietal contributes its own special qualities to the uniquely delectable pleasure of Moët & Chandon Champagnes.

Moët Chandon Brut 200 ml

45.00

Moët Chandon Brut 750 ml

140.00

Moët Chandon Ice 750 ml

170.00



Dom Pérignon is vintage champagne only. Each vintage is a creation, singular and unique, that expresses both the character of the year, and the character of Dom Pérignon. The opening bouquet is complex and luminous, a mingling of white flowers, citrus and stone fruit. The overall effect is enhanced by the freshness of aniseed and crushed mint. The final aromas offered by the wine are starting to show spicy, woody and roasted notes.

Dom Pérignon 750 ml

300.00

BEERS

Draught Beer 300 ml	4.00	AI
Mythos 330 ml	4.50	
Heineken 330 ml	5.00	
Bud 330 ml	5.00	
Corona 355 ml	6.00	
Fix Dark 330 ml	5.00	
Erdinger Weiss 330 ml	6.00	
Amstel Free 330 ml	4.00	

SOFT DRINKS / WATERS

Mineral Water 1 lt	3.00	
Sparkling Water 1 lt	4.00	
Sparkling Water 330 ml	4.00	
San Pellegrino 250 ml	5.50	
Soft drink by the Glass	4.00	AI
Coca Cola, Light, Zero 250 ml	4.00	
Fanta Orange 250 ml	4.00	
Fanta Lemon 250 ml	4.00	
Sprite 250 ml	4.00	
Tonic Water 250 ml	4.00	
Soda Water 250 ml	4.00	

JUICES

Orange Juice	4.00	AI
Apple Juice	4.00	AI

ICE TEAS

Lemon Flavour	4.00	AI
Peach Flavour	4.00	AI

AI. All items indicated with **AI** are part of all-inclusive package
Alle Artikel angegeben mit **AI** sind Teil der All-inclusive-Paket
Tous les éléments indiqués par **AI** font partie du forfait tout compris

Rates are in €

The prices include all Taxes.



Wine produced in Kos island

