



ODERA  
TINOS

AUTOGRAPH COLLECTION®  
HOTELS

# IN ROOM DINING



Room Service  
777

If you need ice, please call 777.

# BREAKFAST

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

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## 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

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

# IN ROOM DINING MENU

(12:00-23:00)

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## SALADS

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

# STARTERS

(12:00-23:00)

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

# MAINS

(12:00-23:00)

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<b>Organic Chicken Breast</b>	<b>21€</b>
Roasted corn puree, wild rice, avocado with tomato and lime	
<b>Greek Lamb Shank</b>	<b>23€</b>
Smoked eggplant puree with tahini, finely chopped greek salad and yogurt sauce with fresh herbs	
<b>Black Angus Burger</b>	<b>27€</b>
Brioche, crispy Lefkada salami, basil pesto mayo, "Mastelo" Chios cheese and tomato	
<b>Black Angus Striploin</b>	<b>30€</b>
Buttery potato puree, caramelized shallots, broccolini and herbs pesto	
<b>Fresh Grilled Sea Bass</b>	<b>36€</b>
Celeriac puree, sautéed greens with fennel, and lime sauce with capers	
<b>Fresh Cod</b>	<b>42€</b>
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

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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

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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

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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

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

# JUICES & SMOOTHIES

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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

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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

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

# NO AND LOW

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<b>No Negroni</b>	12€
No gin, No Vermouth, No Bitter	
<b>Low Negroni</b>	14€
Gin, No Vermouth, No Bitter 0	
<b>No G&amp;T</b>	12€
No Gin, Tonic Water, Lavender	
<b>No Sour</b>	12€
No Gin, Egg White, Lemon	



# CLASSIC COCKTAILS

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

# SPRITZ SELECTION

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

\*Ask us for any other cocktail preferences.

# CHAMPAGNES

750ml

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## WHITE

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

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## ROSÉ

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

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## SPARKLING WINES

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

# WHITE WINES

750ml

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## GREEK ISLANDS

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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 Savatiano	40€

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## CYPRUS

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Makarounas Boutique Winery Spourtiko, Cyprus Spourtiko	45€
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<b>CENTRAL GREECE, THESALLY &amp; MACEDONIA</b>	<b>750ml</b>
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€
<b>INTERNATIONAL WINES</b>	
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

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## GREECE

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

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## INTERNATIONAL WINES

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

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## MAGNUM ROSE WINES

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1500ml

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

# RED WINES

750ml

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## GREECE

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T-Oinos Clos Stegasta, Tinos Pinot Noir, Mavrotragano	220€
Seiradi P.F.C. Red, Paros Mandilaria	40€
Seiradi Red Cuvee Topos, Paros Mandilaria	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€

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## INTERNATIONAL

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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€

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## MAGNUM RED WINES

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1500ml

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

50ml

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## RUM

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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€

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## TEQUILA & MEZCAL

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### 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

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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

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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

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Johnie Black Blended Scotch	17.00€
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## MALT WHISKY

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

## BOURBON, TENNESSEE & RYE

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

## IRISH WHISKEY

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Jameson Black Barrel Irish Single Malt	17.00€
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## BLENDED JAPANESE

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Nikka from the barrel Blended Japanese	22.00€
Hibiki Japanese Harmony	

## COGNAC & BRANDY

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



## LIQUEURS

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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

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Amaro Averna	14.00€
Fernet Branca	14.00€
Jagermeister	14.00€

## APERITIFS

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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

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Ouzo Varvagianni Blue	11.00€
Opurist Tsipouro	20.00€

## GRAPPA

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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.

Responsible for the market control: Loukas Kalamovrakas



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HOTELS