

WINE LIST



# Allergens

All alcoholic beverages contains **sulphates**, other known allergens are display beside the drinks description, thus if you suffer from allergies please inform our Bars Manager and we will be more than glad to assist you.

Alle alkoholischen Getränke enthalten **Sulfate**. Bekannte Allergene werden neben der Getränkebeschreibung angezeigt. Wenn Sie unter Allergien leiden informieren Sie bitte unseren Barchef und wir werden Ihnen gerne behilflich sein.



SULFUR DIOXIDE & SULFITE



MILK



DIET



VEGETARIAN



VEGAN



GLUTEN



HOT



SESAME



SOY



NUTS



PEANUTS

All Taxes included in above prices

## LOCAL CRETAN & GREEK WINES

### WHITE WINES

75cl

**VYNOS** € 19.00

*Produced by Pnevmatikakis Winery from Chania region  
Variety: Vidiano  
Recommended with: Seasonal Salads, Seafood, Selfish, Chicken & Pork*

**AMELLITI** € 20.00

*Produced by Pnevmatikakis Winery from Chania region  
Variety: Assyrtiko  
Recommended with Seafood, Fish dishes, Greek-style dishes & Cheese*

**SOHORO** € 32.00

*Produced by Maragakis Winery from Heraklion region  
Variety: Chardonnay, Vidiano  
Recommended with grilled Chicken, Seafood, creamy Pasta dishes, roasted vegetables*

**GERTO (BIO)** € 28.00

*Produced by Toplou Monastery Vineyards from Lasithi region.  
Variety: Thrapsathiri  
Recommended with Seafood, Salads, Pasta & Spicy dishes*

**PRINOS** € 25.00

*Produced by Diamantakis Winery from Chania region  
Variety: Malvasia - Chardonnay  
Recommended with Seafood, Poultry, Salads & Fruits*

**2 FARAGGIA** € 23.00

*Produced by Miliarakis Estate from Heraklion region  
Variety: Vilana, Malvasia  
Recommended with Fish dishes, Seafood, Pasta & Salads*

**FRAGKOSPITO (BIO)** € 31.00

*Produced by Gavalas Estate from Heraklion region  
Variety: Malvasia, Muscat Spinas  
Recommended with Fresh Salads, Fish & White Meat*

**HIS QUEEN** € 19.00

*Produced by Klados winery from Rethymno region.  
Variety: Sauvignon Blanc  
Recommended with Seafood, Meat in White Sauce and a Variety of Cheese & Vegetables*

**TREBBIANO** € 16.00

*Produced by Agia Triada Monastery from Chania region  
Variety: Trebbiano  
Recommended with Seafood, light Pasta dishes, Appetizers, Med-style dishes*

**MOSCATO** € 23.00

*Produced by Agia Triada Monastery from Chania region  
Variety: Moscato of Alexandria  
Recommended with Pork Chop, Spinach Pie, Artichoke & Risotto*

## WHITE WINES

18.7cl 37.5cl 75cl

### KARAVAKI RETSINA \_\_\_\_\_ € 15.00

*Produced by Cambas Winery from Attica region*

*Variety: Roditis - Savvatiano*

*Recommended with Saulted Fish, Greek Starters, Fried Squid, Traditional Pies & Local Cheese*

### VIN DE CHANIA \_\_\_\_\_ € 6.00 \_\_\_\_\_ € 9.00 \_\_\_\_\_ € 15.00

*Produced by Pnevmatikakis Winery from Chania region*

*Variety: Vilana, Romeiko*

*Recommended with Salads, Meze & light dishes, Seafood & white Meat*

## ROSE WINES

37.5cl 75cl

### STARLIGHT \_\_\_\_\_ € 17.00

*Produced by Pnevmatikakis Winery from Chania region*

*Variety: Kotsifali, Grenache Rouge*

*Recommended with grilled or roasted Meats, Med-style dishes, semi-hard Cheeses*

### KAPETANISSA DEMI SEC \_\_\_\_\_ € 22.00

*Produced by Amargiotakis Winery from Heraklion region*

*Variety: Moshato of Spina, Liatiko*

*Recommended with Fish, White Meat, Pasta, Seafood & Fruits*

### EFIVOS (BIO) \_\_\_\_\_ € 24.00

*Produced by Gavalas Estate from Heraklion region*

*Variety: Mandilari, Kotsifali*

*Recommended with Appetizers, Soft Cheese & Spaghetti with Light Sauce*

### VIN DE CHANIA \_\_\_\_\_ € 9.00 \_\_\_\_\_ € 15.00

*Produced by Pnevmatikakis Winery from Chania region*

*Variety: Syrah*

*Recommended with Salads, Pasta, Poultry & Seafood*

## RED WINES

75cl

### 2 FARAGGIA \_\_\_\_\_ € 19.00

*Produced by Miliarakis Winery from Heraklion region*

*Variety: Kotsifali, Mandilari, Mourvèdre*

*Recommended with roasted or grilled Meat, Med-style dishes, Tomato-based dishes, hard or aged Cheese*

### PRINOS \_\_\_\_\_ € 19.00

*Produced by Diamantakis Winery from Chania region*

*Variety: Syrah*

*Recommended with Red & White Meat, Pasta with Red Sauce & Hard Cheeses*

### IDAIA GI \_\_\_\_\_ € 26.00

*Produced by Idaia Winery from Heraklion region*

*Variety: Kotsifali - Mandilari*

*Recommended with roasted or grilled Meat, Wine Sauce & strongly flavored Cheeses*

## RED WINES

18.7cl

37.5cl

75cl

### SOHORO \_\_\_\_\_ € 32.00

*Produced by Maragakis Winery from Heraklion region*

*Variety: Syrah, Cabernet Sauvignon*

*Recommended with grilled or roasted red Meat, Tomato-based dishes & Cheese*

### EGOMION \_\_\_\_\_ € 18.00

*Produced by Pnevmatikakis Winery from Chania region*

*Variety: Cabernet Sauvignon*

*Recommended with Sausages & Red Meat, Tomato-based dishes, Cheese & dark Chocolate*

### HER KING \_\_\_\_\_ € 26.00

*Produced by Klados Winery from Rethymno region*

*Variety: Cabernet Sauvignon, Liatiko*

*Recommended with Red Meat, Med-style dishes & a wide variety of Cheese*

### PETALI \_\_\_\_\_ € 22.00

*Produced by Diamantakis Winery from Heraklion region*

*Variety: Liatiko*

*Recommended with Med-style dishes, grilled Meat, spicy dishes & Cheese*

### CABERNET SAUVIGNON \_\_\_\_\_ € 19.00

*Produced by Agia Triada Monastery from Chania region.*

*Variety: Cabernet Sauvignon*

*Recommended with Red Meat, Pheasant, Roasted Lamb & spicy cheeses*

### ROMEIKO \_\_\_\_\_ € 17.00

*Produced by Mavres Estate from Chania Region*

*Variety: Romeiko*

*Recommended with Roasted red meats, slow cooked lamb*

### DOURAKIS RIZITIS \_\_\_\_\_ € 16.00

*Produced by Dourakis Winery from Chania region*

*Variety: Grenache rouge, Merlot*

*Recommended with Pasta, Red Meat, Pheasant, Sausages & Rich Cheeses*

### MAVRES MERLOT \_\_\_\_\_ € 19.00

*Produced by Mavres Estate from Chania Region*

*Variety: Merlot*

*Recommended with red Meat dishes, Rissoto & Pasta & Yellow Cheeses*

### VIN DE CHANIA \_\_\_\_\_ € 6.00 \_\_\_\_\_ € 9.00 \_\_\_\_\_ € 15.00

*Produced by Pnevmatikakis Winery from Chania region*

*Variety: Cabernet Sauvignon - Syrah*

*Recommended with Red Meats, Spicy Sauces & Yellow Cheese*

## DESSERT WINES BY THE GLASS

75cl

### MAVRODAPHNE RED \_\_\_\_\_ € 6.00

*Character: Aromatic powerful, rich with a sweet oak finish*

*Recommended with Sweets & fruits*

### SAMOS WHITE \_\_\_\_\_ € 6.00

*Produced by Samos ERA*

*Variety: Muscat of Samos*

*Recommended with Sweets, salty cheeses & fruits*

All Taxes included in above prices

## SPARKLING WINE

75cl

**PROSECCO DIVIGI BIO** € 29.00

*Produced by Botter Winery from Italy  
Variety: Prosecco*

**AMALIA (BRUT)** € 33.00

*Produced by Tselepos Estate from Greece  
Variety: Moschofilero*

**AKAKIES ROSE (BRUT)** € 32.00

*Produced by Kir-Yianni Estate from Greece  
Variety: Xinomavro*

## CHAMPAGNE

20cl

75cl

**MOET & CHANDON (BRUT)** € 25.00 € 120.00

*Produced by Moet & Chandon from France  
Variety: Chardonnay, Pinot Meunier, Pinot Noir*

**MOET & CHANDON ROSE (BRUT)** € 150.00

*Produced by Moet & Chandon from France  
Variety: Chardonnay, Pinot Meunier, Pinot Noir*

**Dom Perignon, Non-Vintage** € 340.00

*Produced by Dom Perignon from France  
Variety: Chardonnay, Pinot Noir*

## BEERS

**DRAUGHT** € 4.00

**MYTHOS 330ml** € 4.00

**AMSTEL 330ml** € 4.00

**HEINEKEN 330ml** € 4.00

**ALCOHOL FREE 330ml** € 5.00

**CORONA 330ml** € 5.50

**LEFFE 330ml** € 5.50

**ERDINGER 330ml** € 6.50

## REFRESHMENTS & SOFT DRINKS

MINERAL WATER 0.5lt	€ 1.00
MINERAL WATER 1.5lt	€ 1.50
LOCAL SPARKLING WATER 0.33lt	€ 2.50
SAN PELLEGRINO 0.25lt	€ 4.00
SAN PELLEGRINO 0.75lt	€ 4.50
FRESH ORANGE JUICE	€ 4.00
FRESH FRUIT JUICE	€ 5.00
SOFT DRINKS 250ml	€ 3.00

## COFFEES & TEAS

ESPRESSO	€ 2.50
DOUBLE ESPRESSO	€ 3.00
CAPPUCCINO	€ 3.00
FILTER COFFEE	€ 2.50
INSTANT COFFEE	€ 2.50
DECAFFEINATED INSTANT COFFEE	€ 3.50
GREEK COFFEE	€ 2.50
DOUBLE GREEK COFFEE	€ 3.00
HOT CHOCOLATE	€ 3.50
TEA (Variety of Flavours)	€ 2.80
FREDDO ESPRESSO	€ 3.50
FREDDO CAPPUCCINO	€ 3.70
ICED COFFEE (Frappe)	€ 3.50
ICED TEA	€ 3.00



ATLANTICA  
HOTELS & RESORTS