



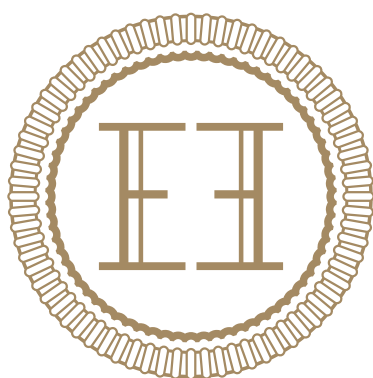
ELECTRA PALACE

• RHODES •



• *Wine Routes of Greece* •





OUR WINE LIST IS A WINE TRIP ALL OVER GREECE!

*We invite you to discover the vineyards,
the terroirs and the grape varieties
-both indigenous and international-
cultivated in Greece.*

Enjoy the diversity and quality of Greek wines.

Special wines and grape mark spirits are at your disposal to accompany your holidays in our hotel at any moment and definitely during your lunch or dinner and even more, before or after them as aperitif or dessert suggestions.



Varieties



Aromas



Food pairing

*Items in gold
are included in the all inclusive package.*

• NORTH GREECE •

Macedonia and Thrace

Glass	Bottle
125ml	750ml

• **Aegli - Tsantali** **2,40€** **9,50€**

White dry table wine from
Agios Pavlos Tsantali Winery at Halkidiki.

🍷 *Elegant aromas of white flowers, thyme and oregano.*

🍴 *Fish, seafood, vegetables and "meze" dishes.*

• **Thema White - Ktima Pavlidis** **29,00€**

White dry wine, PGI Drama.

🍷 *Sauvignon Blanc and Assyrtiko.*

🍷 *Exotic fruit aromas and hints of citron and peach.
Aftertaste finishing with the characteristic crispness
of Assyrtiko.*

🍴 *Seafood and shellfish dishes, pasta with white sauces,
white meats and salads.*

• **Malagouzia - Kitrvs Winery** **30,00€**

White dry wine, PGI Pieria.

🍷 *Malagouzia 100%.*

🍷 *Lemon, citrus and spring blossoms in full bloom
with hints of pineapple, grapefruit and almond.*

🍴 *Seafood, fishes, salads and chicken.*

• **Claudia** **30,00€**

Rose dry wine, PGI Halkidiki.

🍷 *Grenache and Syrah.*

🍷 *Red ripped fruits, framboise and notes of roses.
Full body, fresh with soft tannins.*

🍴 *Mediterranean cuisine, seafood, pasta, salads.*

• **Aegli - Tsantali** **2,40€** **9,50€**




Red dry table wine from
Agios Pavlos Tsantali Winery at Halkidiki.

🍷 *Quince and dry black fruits.*

🍴 *Dishes with red meat and pulses.*

• **Ideodis - Vaeni** **2,50€ 10,00€**




Red dry table wine.

-  *Xinomavro and Mavroudi.*
-  *Ripe red and black fruit flavours, light body, with good structure and balance.*
-  *Red meat and yellow cheeses.*

• **Naoussa Grande Reserve** **18,00€**

Vaeni Naoussa

Red dry wine, PDO Naoussa.

-  *Xinomavro 100%.*
-  *Robust wine characterized by red fruity and spicy aromas, mature tannins and long finish.*
-  *Pasta and meat recipes with tomato sauces, sharp cheeses.*




• **EPIRUS** •

	Glass	Bottle
	125ml	750ml

• **Zitsa Classico** **2,70€ 11,00€**




Zoinos Winery

White dry wine, PDO Zitsa.

-  *Debina 100%.*
-  *Fine, fruity aromas of apple, pear and citrus with rich and round balanced acidity.*
-  *White meat, fishes, seafood, pastas, risotto, salads, filo pastry "pita" stuffed with cheese and vegetables.*




• **Alba di Munte - Katogi Averoff** **34,00€**

White dry wine, PGI Metsovo.

-  *Traminer 100%.*
-  *Strong aromas of white fruit, flowers and spice, with a pleasant acidity and aromatic aftertaste.*
-  *Seafood, green salads, pasta, spicy dishes. Delightful on its own as an aperitif.*

• **Orines Diadromes - Zoinos Winery** **15,00€**

Rose dry table wine.

-  *Vlahiko and Agiorgitiko.*
-  *Red fruits with spicy hints, tannines, ripe taste, acidity and long aftertaste.*
-  *Poultry, fishes, seafood, pasta, risotto, variety of cheeses.*

• **Rose Prive - Domaine Glinavos** **18,00€**

Rose dry wine, PGI Ioannina.

🍇 *Syrah and Vlahiko.*

👄 *Fresh, with rich flavors of red fruits, wild strawberries, pomegranate and raspberries, spicy character with a discrete presence of tannins.*

🍴 *Spaghetti dishes, smoked eel, small or big fishes, seafood, scallops, clams, caviar, sushi, game, poultry, grilled or with sauce.*

• **Red Velvet - Domaine Glinavos** **20,00€**

Red dry table wine.

🍇 *Vlahiko, Bekari and Agiorgitiko.*

👄 *Aromas of red fruit and nicely integrated oak. It has a long finish with hints of liquorice.*

🍴 *Red, white, game, poultry, grilled or with sauce, cheeses and appetizers*

• **Rossiu di Munte Pinot Noir** **45,00€**

Katogi Averoff

Red dry varietal wine.

🍇 *Pinot Noir 100%.*

👄 *Fruity varietal character with earthy notes, spice and rose along with crisp acidity.*

🍴 *Ideal with specialty meat and game.*



• THESSALY & CENTRAL GREECE •

Glass	Bottle
125ml	750ml

• **Askitikos - Tsililis** **15,00€**

White dry blend wine.

 *Sauvignon Blanc, Chardonnay and Assyrtiko.*

 *Fresh fruity aromas of lemon, mango and pineapple with fine herbals.*


 *Seafood, fish and white meat.*


• **Avantis Estate White** **21,00€**

Avantis Estate

White dry wine, PGI Evia.

 *Viognier and Assyrtiko.*


 *Aromas of pear and melon, minerality and refreshing acidity. Fruity aftertaste with of white peach and apricot.*


 *Seafood, mixed salads with vegetables and fruits, fresh cheeses.*

• **Limniona Syrah - Ktima Theopetra** **24,00€**

Rose dry wine.

 *Limniona and Syrah.*


 *Fruity aromas of strawberry and raspberry, sweet aromas of blackcurrant jam, caramel and vanilla with herbal minty finish.*

 *Pasta with tomato sauce, pizza, fruit salads and desserts with chocolate and red fruits.*

• **Syrah - Avantis Estate** **29,00€**

Red dry wine, PGI Evia.

 *Syrah 100%.*

 *Bouquet of spices, pepper, cinnamon and tobacco aromas, strong sense of black fruit taste, jam baked fruit and vanilla.*

 *Meat with rich red sauce, spicy sausages.*



— • PELOPONNESE & IONIAN ISLANDS • —

Glass	Bottle
125ml	750ml

• **Mono - Tsantali** **12,00€**

White dry wine, PGI Peloponnese.

 *Moschofilero 100%.*


 *Delicate fruity and flowery flavors with crispy acidity and refreshing finish with elegant spicy hints.*

 *Fresh and roasted vegetables, starches, fish, seafood, white meat, cheeses, fruits, sweets.*

• **Robola - Gentilini** **31,00€**

White dry wine, PDO Robola of Cephalonia.

 *Robola 100%.*

 *Mineral and citrus characteristics with an orange blossom nose and long finish.*

 *Perfect partner for seafood and oysters.*

• **Marmarias - Tselepos** **35,00€**

White dry wine, PGI Arcadia.

 *Chardonnay 100%.*

 *Toasty aromas of oak mingle with citrus fruits and melon.*

 *Excellent pairing with smoked and cooked on charcoal food.*

• **Kokkinomylos - Tselepos** **48,00€**

Red dry wine, PGI Arcadia.

 *Merlot 100%.*

 *Aromas of ripe red fruits with a delicate presence of vanilla and chocolate.*

 *Roasted pork, beef fillet with mushrooms, aged cheeses.*



• AEGEAN ISLANDS - CRETE •

	Glass	Bottle
	125ml	750ml

• **D'Amboise - Emery** **2,50€ 10,00€**

White dry wine.

 Athiri 100%.

 Pale with golden highlights.

Fruity aroma that is delicate and appealing.


 Poultry, pasta with white sauce.

• **Vin De Crete - Alexakis Wines** **2,60€ 10,50€**

White dry varietal wine.

 Vilana 100%.

 Fresh and balanced ideal summer wine with lemon, apricot, peach and pear aromas and hints of lokum at the end.

 Enjoy any time, as an aperitif or pairing with starters and white meat dishes, salads and fruits.

• **Dexameni No.4 - Emery** **23,00€**

White dry wine.

 Athiri, Malagouzia and Sauvignon blanc.

 Fruity aroma with a ripe stone cherry aftertaste.

 White meat, pasta with red & white sauce, fish.

• **Kariki - Alexakis Wines** **14,00€**

White dry wine, PGI Crete.

 Assyrtiko and Athiri.


 Crispy and fresh with exceptional acidity, grapefruit and white roses.

 Fish, seafood, salads, pasta with white sauce, cheeses.

• **Assyrtiko - Santo Wines** **33,00€**

White dry wine, PDO Santorini.

 Assyrtiko 100%.

 A vibrant aromatic cocktail of sea-breeze freshness and citrus fruits, peach with honeyed undertones, brightly acidic with a textural mineral smokiness and a food-begging finish.

 Roasted vegetables, starches, fish, seafood, white meat, cheeses and fruits.

• **D'Amboise - Emery** **2,50€ 10,00€**

Red dry wine.

 *Amorgiano 100%.*

 *Reddish-purple with vermillion highlights.*

Complex and intense nose, with hints of oak complementing the characteristic varietal aroma.

 *Meat with red rich sauce, smoked meats.*

• **Mavrathiri - Emery** **26,00€**

Red dry wine, PDO Rhodes.

 *Mavrathiri 100%.*

 *Ruby color, nose with aromas of dried cherries and rose petals.*

 *Red meat, strong cheeses, fruits such as gooseberries and plums.*

• **Vin De Crete - Alexakis Wines** **2,60€ 10,50€**

Rose dry varietal wine.

 *Kotsifali 100%.*

 *Fresh with small red fruits aromas and quite nice acidity.*


 *Ideal partner for mediterranean and Chinese food.*

• **Kotsifali Syrah - Alexakis Wines** **30,00€**

Red dry wine, PGI Crete.

 *Kotsifali and Syrah.*

 *Aromas with ripe red fruit, cinnamon, vanilla, green pepper, tea, wet leaves and smoked ham.*

 *Red meat with spicy bbq sauces, charcoal sausages, red beef, yellow ripe cheeses.*

• **D'Amboise - Emery** **2,50€ 10,00€**

Rose dry wine.

 *Amorgiano and Syrah.*

 *Deep rose color with bright pink highlights. Cherry, strawberry and blackberry aromas.*

 *White meat, cold cuts.*



• BUBBLES & SPARKLES •

Bottle
750ml

• **Cair Demi Sec - Cair Rhodes** **25,00€**

Natural sparkling semi dry white wine.

 Athiri 100%.

 Fruity with distinctive hints of peach, toast and honey.

 Very cozy for your aperitif or with sweets like fruit tarts.

• **Paranga Sparkling - Kir-Yianni** **27,00€**

White dry sparkling wine from selected vineyards of the Amyndeon PDO area.

 Chardonnay, Xinomavro and Moschato.


 Aromas of apricot and peach combined with floral notes make up a complex aromatic character.


 Aperitif finger food or with fruity and creamy desserts.

• **Santo Sparkling - Santo Wines** **49,50€**

Sparkling brut white wine, Méthode Traditionnelle.

 Assyrtiko 100%.


 White-peach notes, honey and hints of honeycomb. Round and balanced on the palate, with refreshing acidity that provides freshness and pleasant character, leading towards a long finish.

 Ideal pairing for delicate white fish and sushi-based dishes, chicken with creamy sauces and mature yellow cheeses.

• **Aurelia - Zoinos Winery** **25,00€**

Rosé semi-dry sparkling wine, PGI Epirus.

 Debina, Vlahiko and Bekari.

 Fresh aromas of red fruits such as cherry and strawberry and freshly mushrooms, spicy in mouth and bubbles with a youthful character.

 White and red meats, fishes, seafood, shellfish, pasta, risotto and desserts.




• GRAPE SPIRITS •


Glass	Bottle
125ml	750ml

• **Kanenas – Tsantali (200ml)** **12,00€**

An elegant “tsipouro”, a grape marc brandy with natural flavor.

 *Malagouzia 100%.*


 *Aromas of citrus, lemon and tangerine with notes of violet and sage and an oily feel full flavor of dried apricot and lavender. Long and elegant aftertaste with peppery hints.*

 *Excellent both as an aperitif and dessert, but also with any kind of Greek traditional “meze” and summer cuisine dishes.*

• **Zita – Zoinos Wines** **3,00€ 26,00€**

Grape mark “tsipouro” made through double distillation.

 *Debina 100%.*

 *An “eau de vie” spirit with rich aromatic character of citrus, apple, pear and quince.*


 *Fishes, seafood, cheese and vegetable pies.*

• **Aged Epirotiko - Zoinos Wines** **5,00€ 39,00€**

Grape mark “tsipouro” made through double distillation of the “Soul of Debina”. The distillate is aged in oak barrels for at least one year.

 *Debina 100%.*

 *Rich dense aroma of apple, pear and quince. A velvety mouthfeel framed by vanilla and citrus aromas.*

 *The perfect answer to “whiskey lovers”! Drink it on its own or by adding some ice, with dry unsalted nuts, chocolate ganache or a fine cigar.*




• GREECE TRADITIONAL •


Glass	Bottle
125ml	750ml

• **Retsina Gold - Cair Rhodes** **2,50€** **10,00€**

“Traditional designation” Greek white dry resin-ated wine.


 *Athiri 100%.*


 *Pine tree aromas, pine cones and needles, with discrete hints of mastic and dry nuts.*


 *The ideal pairing for traditional Greek “meze” dishes such as tzatziki, Greek salad, dolmadakia (stuffed grape leaves), eggplant salad, fried little fishes and seafood, but most, with the famous Greek feta cheese!*

• **Ouzo - Tsantali** **4,00€**

Distilled anise classic Greek traditional aperitif.

 *When water or ice is added, the crystal clear color gives its place to a rich, milky-white color without losing any of the aromas and flavors.*

 *Star anise, anise seeds, linden blossoms, coriander, cardamom, angelica roots.*

 *Ouzo can accompany a tantalizing array of appetizers -“meze” in Greece, such as seafood dishes, fresh tomato, black olives, sea fennel, spicy peppers, flavorful and spicy cheeses and of course feta cheese, panfried meat balls, Greek eggplant salad, “taramosalata”, spicy cheese salad, spicy sausage and pastirma.*



• SWEET WINES •

Glass	Bottle
125ml	750ml

• **Ideodis - Vaeni Naoussa** **2,40€** **9,50€**

White semisweet table wine.

 *Xinomavro and Roditis.*


 *Reveals ripe pine apple, fruit passion, apricot and mango, with a good balance.*

 *Aperitif, mild cheeses and desserts.*

• **Mavrodaphne - Tsantali** **3,00€** **14,00€**

Red liqueur wine, PDO Mavrodaphne of Patras.

 *Mavrodaphne 100%.*

 *Rich, dried fruit flavors aromas of raisins and plums, with good acidity that balances this sweet wine.*


 *Variety of dry nuts, chocolate tartes and cakes. Try it also as an aperitif or dessert wine with some ice cubes*


• **Samos Anthemis** **3,50€** **18,60€**

UWC Samos (50cl)

Sweet wine, aged 5 years in oak barrels, PDO Samos.

 *White Samos Muscat, a small-berried variety, considered the noblest clone of the large family of Muscats.*

 *Tertiary aromas of aging combined uniquely with dried fruits, tobacco and chocolate.*

 *Perfectly matched with haute confiserie creations, traditional oven sweets, sweets with dried nuts, fruit tarts, foie gras with sweet quince or fig, handmade ice cream or aged yellow cheeses. On its own, after the end of a dinner, it delightfully accompanies a light cigar.*



Τιμές σε € συμπεριλαμβανομένων όλων
των νομίμων επιβαρύνσεων.

Το κατάστημα υποχρεούται στην έκδοση διπλότυπων
αποδείξεων θεωρημένων από τη Δ.Ο.Υ.

Ο καταναλωτής δεν έχει υποχρέωση να πληρώσει
εάν δεν λάβει το νόμιμο παραστατικό
(Απόδειξη - Τιμολόγιο).

Θα θέλαμε να σας ενημερώσουμε ότι κάποια από
τα προϊόντα μπορεί να περιέχουν ξηρούς καρπούς
ή άλλα κοινά αλλεργιογόνα. Αν έχετε κάποια
ευαισθησία παρακαλώ απευθυνθείτε στο προσωπικό
μας, το οποίο θα χαρεί να σας βοηθήσει.

Η επιχείρηση εκδίδει δελτία παραγγελίας από
Ε.Α.Φ.Δ.Σ.Σ. με σήμανση όπως ορίζεται Από τις
διατάξεις του Κ.Φ.Α.Σ. και υποχρεωτικά ακολουθεί η
έκδοση απόδειξης λιανικής πώλησης ή τιμολογίου,
όταν ο καταναλωτής ζητήσει λογαριασμό.

Το κατάστημα υποχρεούται να διαθέτει έντυπα
δελτία, σε ειδική θήκη δίπλα στην έξοδο, για τη
διατύπωση οποιασδήποτε διαμαρτυρίας.



ELECTRA

• HOTELS & RESORTS •



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