



MICHELANGELO

RESORT&SPA



Wine is  
the only  
artwork  
you can  
drink

Luis Fernando Olaverri

All items marked with the above logo  are part of the All Inclusive Package



Wine produced in Kos island

## WHITE WINES

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**Glass White Wine**

**4.50** 🍷

**Makedonikos Tsantali**  
Roditis, Athiri 375 ml

**8.00**



The vineyard has always been the core of the Tsantali 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.

**Petriessa**  
Sauvignon Blanc 750 ml

**17.00**



An extremely white wine with exquisite floral and fruity aromas from Petriessa Estate, Avlida. A wine full of intensity and interest with aromas of lemon, melon and rose petals. The drying sensation balances perfectly with the crisp acidity. An interesting choice for the lovers of the variety.

Is served perfectly with shellfish, fish, pasta with seafood, poultry, white meats even sushi.

**Erotikos**  
Roditis, Savatiano, Sauvignon Blanc 750 ml

**18.00**



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.

**Hatzimmanouil Dry**  
Malagouzia, Assyrtiko 750 ml

**19.00**



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.



**Dikaioi Oinos**   
Athiri, Assyrtiko 750 ml

**19.00**

Regional wine of Kos. Fresh, distinctive, floral aromas of the varieties and the fermentation. This is the result of marriage Athiri and Assyrtiko varieties. Fresh, cool and delicate taste.  
Is served perfectly with fish or shellfish with white sauce and alternatively plateau with cheese.



**Triantafyllopoulos**   
Malagouzia, Sauvignon Blanc 750 ml

**20.00**

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.



**Kanenas, Tsantali Estate**  
Muscat of Alexandria, Chardonnay 750 ml

**23.00**

Inspired from the Odyssey of Homer, this white wine is awarded in world competitions. The combination of the aromatic Moscato of Alexandria with the international variety of Chardonnay gives the wine a round, elegant, versatile and creamy appearance. Lime green colour and citrus fruit aromas offer a perfect taste to your table.  
Accompanies fish, seafood, white meat, vegetables and cheese.



**Gerovasilou Estate**  
Malagouzia, Assyrtiko 750ml

**29.00**

One of the most popular white wines in the Greek market. Resulting from the marriage of two exceptional Greek varieties, Malagouzia, which is distinguished for its elegant aromaticity, and Assyrtiko, characterized metallic and explosive acidity. Its "nose" is expressive with alternating impressions  
Accompanies seafood, fish, white meat, Mediterranean and Asian cuisine.



**Biblia Chora**  
Sauvignon Blanc, Assyrtiko 750 ml

**32.00**

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

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**Retinitis Nobilis**

**17.00**

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

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**Glass Rose Wine**

**4.50** 🍷



**Makedonikos Tsantali**  
Xinomavro, Moschómavro 375 ml

**8.00**

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.



**Hatziemmanouil**  
Grenache rouge 750 ml

**24.00**

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.



**Kyr - Gianni, Akakies**  
Xinomavro 750 ml

**22.00**

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.



**Kanenas, Tsantali Estate**  
Mavroudi & Syrah 750 ml

**25.00**

The two varieties meet in this elegant label resulting a beautiful rose wine with Vibrant rosé colour. A fragrant bouquet of fresh rose petals, confectionary, strawberry and black pepper notes dominate the nose. An intensely flavoured palate with lovely fruit-forward richness and pleasant acidity leading to a polished, delicious finish.

It served perfectly with white meats, risotto mushrooms and fruit tarts.



**Domaine Costa Lazaridi**  
Merlot 750 ml

**32.00**

«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

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### Glass Red Wine

4.50 



#### **Makedonikos Tsantali** Xinomavro, Merlot 375 ml

8.00

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.



#### **Karidies** Syrah 750 ml

19.00

The local “Skevofilax winery” was created in 2010. The source of this idea was the personal taste and the special love that its creators have for good wine.



#### **Hatziemmanouil** Cabernet Sauvignon, Syrah 750 ml

22.00

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.



#### **Papakonstantinou** Cabernet Sauvignon, Syrah 750 ml

22.00

A local wine from Kos with a special blend of Cabernet Sauvignon and Syrah varieties. Their love and passion for wine brought this result. This combination refers aromas of dried fig, plum, tobacco and vanilla. Its acidity is balanced as it is in full harmony with the rich tannins.  
Fits wonderfully with meat, cheese and cold cuts dishes.



**Kir-Gianni Paragka**  
Merlot, Syrah, Xinomavro 750 ml

**22.00**

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.



**Pavlidi Estate, Thema**  
Syrah, Agiorgitiko 750 ml

**31.00**

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.



**Château Julia**  
Merlot 750 ml

**33.00**

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**  
Cabernet Sauvignon, Merlot 750 ml

**32.00**

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)**  
**Xinomavro 750 ml**

**39.00**

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

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**Domain Petra Marinou BIO White**



**Chardonnay 750 ml**

**22.00**

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**



**Syrah 750 ml**

**21.00**

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**



**Syrah 750ml**

**22.00**

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.

## DESSERT WINES

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**Samos Vin Doux**  
Muscat from Samos island 750 ml

**19.00**

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.



**Eveli**  
Muscat Alexandria's from Sabanis Winery 750 ml

**18.00**

An intense Muscat aroma. A complex aromatic combination of honey and apricot ably complemented by hints of vanilla and smoke, which a quick rest in the barrel imparts. A velvety taste with a sweet palate that is in sheer harmony with the wine's low acidity.

Eveli is the best accompaniment to chocolate sweets, red fruit tarts as well as strong flavoured cheese.

## INTERNATIONAL WINES

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### WHITE WINES



**Little James Basket**  
Sauvignon Blanc, Viognier from France 750 ml

**21.00**

Sauvignon Blanc brings acidity to the mix, while Viognier delivers attractive notes of fruit and flowers. The blend of the two varieties leads to a fragrant and fresh wine with aromas and flavours of peach, fennel, apricots, grapefruit, lychee and mango.

Enjoy the Little James Basket Blanc with crisp and fruity flavours like green salads, ceviche and grilled fish.



**Villa Antinori Bianco**

**25.00**

Trebbiano, Malvasia, Chardonnay from Italy 750 ml

Straw yellow in colour with greenish highlights. The wine is elegant and delicate in its aromas, which recall fresh fruit, lemon, oranges, and grapefruit. The flavours are balanced, with good length and a savoury finish and aftertaste. Enjoy it perfectly with salads.

## ROSE WINES



**Whispering Angel**

**40.00**

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



**Woodbridge**

**28.00**

By Robert Mondavi, Zinfandel California 750 ml

In 1979 Robert Mondavi founded Woodbridge Winery near his childhood home of Lodi, California to craft fine wines for everyday enjoyment. Zinfandel is full of personality, with aromas of dark berries and black pepper. Juicy flavors of blackberry and plum. Vanilla and toast flavors add life to this full-bodied wine that finishes with soft, velvety tannins.

Zin's smooth and layered flavors pair beautifully with grilled salmon, grilled chicken, lamb kebobs, or chicken rubbed with peppery spices.

## SPARKLING WINES

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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**

**10.00**

**Bottega Gold 750 ml**

**45.00**

## CHAMPAGNES

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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**

**35.00**

**Moët Chandon Brut 750 ml**

**110.00**

**Moët Chandon Ice 750 ml**

**130.00**



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**

**230.00**

## BEERS

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Draught Beer 300 ml	3.50	
Draught Beer 500 ml	5.50	
Mythos 330 ml	4.00	
Heineken 330 ml	4.50	
Bud 330 ml	4.00	
Corona 355 ml	4.50	
Fix Dark 330 ml	4.50	
Erdinger Weiss 330 ml	4.50	
Amstel Free 330 ml	3.00	

## SOFT DRINKS / WATERS

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Mineral Water 1 lt	2.20	
Sparkling Water 1 lt	3.00	
Sparkling Water 330 ml	4.00	
San Pellegrino 250 ml	5.00	
Soft drink by the Glass	3.50	
Coca Cola, Light, Zero 250 ml	3.50	
Fanta Orange 250 ml	3.50	
Fanta Lemon 250 ml	3.50	
Sprite 250 ml	3.50	
Tonic Water 250 ml	3.50	
Soda Water 250 ml	3.50	

## JUICES

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Orange Juice	3.50	
Apple Juice	3.50	
Peach Juice	3.50	

## ICE TEAS

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Lemon Flavour	3.50	
Peach Flavour	3.50	

