



NAVARONE WINE LIST



LINDOS MEMORIES

RESORT & SPA



MEMBER OF MITSIS PREMIUM COLLECTION

WHITE WINES

GREEK VINEYARDS 150ml GLASS / BOTTLE

QUEEN OF HEARTS N. LAZARIDES - 5,25€ / 23€

EASTERN MACEDONIA - SAUVIGNON BLANC, ASSYRTIKO, MOSCHATO ALEXANDREIAS

Dry, refreshing and fruity, pairs well with fish, seafood and pasta.

APERITOS - 23€

PGI THIVA - ASSYRTIKO, RODITIS, SABBATIANO

Dry White with mild taste. Drink it as an aperitive or enjoy it next to fresh fish and light salads.

RODOS 2400 - 25€

PDO RHODES - ATHIRI

Celebrating the 2400 years since the foundation of the city of Rhodes, a wine dry, rich with fine balanced mouth. Suits well with shrimps, crayfish and fish from the charcoal.

ARMONIA GIS ESTATE AVANTIS - 25€

PGI CENTRAL GREECE - MALAGOUZIA, TREBBIANO

Dry, light and fresh mouthfeel, with good, balanced and fruity aftertaste. Pairs well with poultry, cheeses and salads.

AKRES ESTATE SKOURAS - 27€

PGI PELOPONNESE - RODITIS & MOSCHOFILERO

Bursting with citrus fruit and Jasmin, fresh and crisp. Goes well with grilled fish or light noodles.

KATOGEI AVEROF - 25€

PDO DRAMA - RODITIS, CHARDONNAY

Harmonious balance and aftertaste. Accompanies well pasta with white sauces, seafood and poultry.

MANTINIA TSELEPOS - 28€

PDO MANTINIA - MOSCHOFILERO

From carefully selected vineyards, exceptional freshness with crisp and clean finish. Those who love Moscato d' Asti, need to explore this variety.

ALPHA ESTATE SINGLE VINEYARD TURTLES - 30€

PGI FLORINA - MALAGOUZIA

The 'new kid on the block' in the aromatic grape varieties. Round and mellow on the palate, a classy wine with long finish and persistent aromas. Excellent with green salads, pasta, low fat fish, and Greek seafood Meze.

KIR YIANNI SAMAROPETRA - 30€

PGI FLORINA - SAUVIGNON BLANC

Rich mouth with long and aromatic aftertaste. Delicious as an aperitif or with fish, seafood, Asian cuisine, white meat or classic Mediterranean dishes.

KTIMA GEROVASILEIOU - 33€

PGI EPANOMI - MALAGOUZIA & ASSYRTIKO

A pioneering blend of two indigenous grapes. Refined, rich, harmonious, pleasant vitality & lemony finish. Enjoy it with shellfish, white meat with light sauces, pasta dishes, Mediterranean and Asian cuisine.

BIBLIA CHORA - 35€

PGI PANGEON - SAUVIGNON BLANC & ASSYRTIKO

The result of marrying the cosmopolitan and aromatic Sauvignon Blanc varietal with our own expansive Assyrtiko. Excellent with fried or grilled fish, seafood platters and green salads with fresh or dried fruit.

ESTATE ARGYROS - 39€

PDO SANTORINI - ASSYRTIKO

Assyrtiko from its most impressive region and place of origin, giving the full expression of the variety and the volcanic soil and microclimate of Santorini.

Complex wine with strong personality, delicate aromas and minerals.

Full body, lean, balanced and crisp aftertaste. Great with fat fish, poultry, pork and smoked cheeses.

OVILOS - 42€

PGI PANGEON - ASSYRTIKO & SEMILLON

The Semillon's aromatic expression and high ageing ability are complemented by the strength, structure and exceptional acidity the Assyrtiko offers. Its rich complexity is in perfect balance with the wealth of aromas of fruit, honey and nuts, and its refreshing acidity. Perfect with large grilled fish, seafood risotto, sushi & duck.

MUSCAT DE RHODES (dessert wine) - 23€

PDO RHODES - MOSCHATO WHITE & MOSCHATO TRANI

Naturally sweet white wine, with a rich sweet fresh taste and citrus peels & rose aromas. Pairs well with blue cheese, duck and orange dishes or you may enjoy it by itself at the end of a meal.

INTERNATIONAL VINEYARDS

CASA LAPOSTOLLE D' ALAMEL - 28€

CHILE, CENTRAL VALLEY - CHARDONNAY

From Central Valley region, world renowned for the quality of its wines, a fresh wine with good acidity, nice texture & persistent finish.
Good companion for salmon and tuna.

PINOT GRIGIO CAMPAGNOLLA - 28€

ITALY, VENETO - PINOT GRIGIO

Excellent as aperitif, elegant, clean & pleasant green apple aftertaste.

SPY VALLEY - 42€

NEW ZEALAND, MALBOROUGH - SAUVIGNON BLANC

From its surrogate motherland, New Zealand and its flagship region Malborough producing of the best Sauvignon Blanc in the world.
A delicious wine with intense flavors. Full, ripe and rich, with powerful fruit flavors, fine structure and mouthwatering finish.
Pairs perfectly with seafood and salads.

RED WINES

GREEK VINEYARDS 150ml GLASS / BOTTLE

KING OF HEARTS - 5.50€ / 26€

EASTERN MACEDONIA - CABERNET SAUVIGNON, MERLOT

Dry, elegant and pleasant with light hints of red fruits, light spices and a delicate pleasant finish. Pairs well with Red meat and lamb.

SEMELI ORINOS HELIOS - 23€

PGI PELOPONNESE - SYRAH, AGIORGITIKO

One easy drinking daily wine, with hints of spice and red fruits.
Can pair well with richer seafood dishes and cheese pairings.

PARANGA KIR YIANNI - 27€

PGI MACEDONIA - MERLOT, XINOMAVRO, SYRAH

Very aromatic with expressive character of red fruits and spicy notes. Rich, light and refreshing, is easy to drink and pairs well with pasta, vegetarian dishes and barbeque delights.

ARCHONTIKO - 26€

RHODES - AVGOUSTIATIS, MANTILARIA

Round balanced mouth, pairs well with lamb and red meat in red sauces.

NEMEA TSELEPOS - 29€

PDO NEMEA - AGIORGITIKO

From Nemea, very famous for Agiorgitiko grapes, a marvelous and refined balance of spice aromas, dark berries and some smoke.
Similar to a Merlot with a bit more spice!

MEGA SPILEO CUVÉE III - 31€

ACHAIA - CABERNET SAUVIGNON, AGIORGITIKO, MAVRODAFNE

Complicated, elegant mouth, with tight tannins
A robust wine that goes well with meat cooked in rich sauces.

ALPHA ESTATE SINGLE VINEYARD - 33€

PGI FLORINA - SYRAH

A beautiful fruit silky and ripe Syrah. Generous, full bodied, robust with a velvety taste. Pairs well with red meat and well matured smooth cheeses.

AMETHYSTOS LAZARIDI - 36€

PGI DRAMA - CABERNET SAUVIGNON, MERLOT, AGIORGITIKO

Warm and full, unrolling its richness and noble tannins.
Fruity aromas and spices return in the aftertaste. Ideal companion for red meats, big fond of lamb, but also great joy with red sauce beef cassoulet or soft mature cheese like brie and camembert.

KIR YIANNI DYO ELIES - 36€

PGI IMATHIA - SYRAH, MERLOT, XINOMAVRO

From selected blocks of Naousa vineyards, showing rich character of vanilla, caramel and smoky notes. Rich structure on the mouth and a lipsmacking freshness creating lingering and spicy finish. Just gorgeous!

Pairs well with meats with bold aromatic taste.

BIBLIA CHORA OVILOS - 52€

PGI PANGEON - CABERNET SAUVIGNON

A marvelous wine with long aging process, full bodied, rich flavors and impressive structure, artful balance and long finish. Pairs excellent with steaks, red meats with fruits sauces, big poultry like duck and turkey.

AMANDIA - 23€

RHODES - MANDILARIA

Naturally sweet red wine, pleasantly sweet and fresh.
Goes well with strawberry & chocolate cakes or cold by itself at the end of a meal.

INTERNATIONAL VINEYARDS

RACCOLTO NERO D'AVOLA ORGANIC - 31€

ITALY, I.G.T TERRE SICILIANE - NERO D' AVOLA, CABERNET SAUVIGNON

Typical red of southern Italy, warm with aromatic richness and exuberant structure in the mouth. A food wine that pairs well with roast or cooked red meat.

CHATEAU MOTTE MAUCOURT BORDEAUX - 35€

FRANCE, BORDEAUX SUPÉRIEUR ROUGE AOC - MERLOT, CABERNET SAUVIGNON

A rich wine that is all about fruits and acidity and goes well with red meats.

SANGRE DE TORO MIGUEL TORRES - 33€

SPAIN, CARINENA, GARNACHA

From Catalunya, a flavorful wine rich in tannins.
Goes well with Beef, pastas, veal and poultry dishes.

ROSE WINES

GREEK VINEYARDS 150ml GLASS / BOTTLE

SEMELI ORINOS HELIOS - 5.50€ / 24€

PGI PELOPONNESE - AGIORGITIKO

Aromas of small forest fruits and strawberry, long aftertaste with hints of milk chocolate. Pairs well with sushi, red fish and pasta dishes.

PARANGA FLOWERS KYR YIANNI - 26€

PGI AMYNDEON - MERLOT, SYRAH

A Semi Dry, party pleaser rose wine, with intense fruity mouth and a long pleasant sweet aftertaste, perfect for summer.

APERITOS ROSE - 23€

THIVA - GRENACHE ROUGE, MERLOT, CABERNET

An easy drinking, light wine with rose aromas.
Accompanies well pasta, salads, fruits and chicken.

KIR YIANNI AKAKIES - 28€

PDO AMYNDEON - XINOMAVRO

Aromas of strawberry and forests fruits to seduce you to its pungent intensity and a lingering fruity aftertaste. Great on its own as an aperitif or matched perfectly with roasted chicken, salmon or tuna dishes and Mediterranean or Asian cuisine.

14-18h GAIA WINERY - 28€

NEMEA - AGIORGITIKO

A medium bodied fresh rose with some minerality and notes of cherries.
Pairs with Asian Cuisine and white meat.

ALPHA ESTATE ROSE - 42€

PDO AMYNDEON - XINOMAVRO

Bright rose color. Fruity nose with rich expression of rose petals and strawberries. Well balanced mouth, quite full, fat but balanced.
Well paired with local cuisine & pastas as well as with Exotic cuisines.

SPARKLING WINES

125ml GLASS / BOTTLE

CAIR BRUT - 29€

PDO RHODES - ATHIRI

Rich thin bubbles, very balanced mouth with the right doses of fruit and acidity.
Try it with Greek appetizers, finger food & delicate seafood flavors.

TOSTI PROSECCO DOC - 5.75€ / 32€

ITALY, VENETO

Gently sparkling, crisp off-dry that boasts fresh fruity flavors
complemented by swirl of mineral. The perfect aperitif.

KIR YIANNI AKAKIES ROSE SPARKLING - 36€

PDO AMYNDEON - XINOMAVRO

An abundance of bubbles, showcasing a smart balance between acidity
and sugars. Unique and delicious! Great before or after meal and pairs
well with Mediterranean and spicy Asian dishes.

CHIMERA - 46€

RHODES - CHARDONNAY, ATHIRI, ASSYRTIKO, MALAGOUZIA SPARKLING WITH SAFFRON

Traditional champenoise method with the addition of Krokus Kozanis.
Extraordinary nose, complexity of aromas, creamy mouth, seductive
slim bubbles and a strong aftertaste.

MOET & CHANDON - 110€

FRANCE, CHAMPANGE

House flagship from the biggest Champagne brand in the world.
Deep & complex nose to start with, a round body & harmonious fruity
flavors, bursting notes of toasted hazelnuts, buttery shortbread & touch
of pepper to spice things up a wee bit!

DOM PERIGNON - 240€

FRANCE, CHAMPANGE

Vintage Champagne at its best! Stone fruits and woody, vanilla,
slightly brioche-like on the nose. On the palate the fruit is majestic,
ripe and profound with wine's power being remarkably restrained
to indulge you in various sensations!

BEERS AND CIDERS

MYTHOS - 4€

Greek lager 330ml

BUDWEISER - 4€

lager 330ml

BUDWEISER - 4€

non alcohol 330ml

CORONA - 5€

lager 330ml

FRANZISKANER HEFE - 6,25€

weissbier 500ml

LEFFE - 6€

Belgian ale 330ml

WARSTEINER - 5€

German pilsner 330ml

KOPPARBERG - 5,50€

mixed fruits cider 500ml

KOPPARBERG - 5,50€

strawberry lime cider 500ml

APERITIFS AND DIGESTIVES

DUBONNET 50ml - 5€

LIMONCELLO 50ml - 5€

FERNET BRANCA 50ml - 6€

GRAPPA 50ml - 5,50€

MASTIC 50ml - 5€

NON ALCOHOL REFRESHMENTS

SOFT DRINKS - 3,70€

330ml

ICE TEA - 3,70€

330ml

MINERAL WATER - 3,50€

1 lt

SPARKLING WATER - 3,90€

1 lt

PERRIER SPARKLING - 3,50€

330ml

JUICES - 3,50€

FRESH ORANGE JUICE - 4,90€

EAT | ENJOY | LOVE