



NAVARONE WINE LIST



LINDOS MEMORIES

RESORT & SPA



MEMBER OF MITSIS PREMIUM COLLECTION

WHITE WINES

GREEK VINEYARDS 150ML GLASS / BOTTLE

CAVIROS WHITE - 6€ / 27€

THEBES - MOSCHOFILERO

Intense floral aromas, citrus zest, lychee and rose petals.
Rich and fruity on the palate, with a long aromatic aftertaste.
Excellent with seafood, shellfish, white meat, green salads, pasta
with white sauce, cheese.

SANTORINI FAMILIA, PDO SANTORINI HATZIDAKIS WINERY- 74€

SANTORINI - ASSYRTIKO

Bright yellow color with lemon and white flowers nose. Smooth and aerial on the palate with a gentle and refreshing acidity on the finish and long aftertaste. Matches well with shellfish and fish plates in general, green salads, asparagus white sauce meats and cheeses. Bottling: Unfiltered

OVILOS VIVLIA CHORA - 72€

KAVALA - 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 it's refreshing acidity. Perfect with large grilled fish, seafood risotto, sushi & duck.

i SEXY, HETERO WINES - 46€

CRETA - THRAPSATHIRI, VILANA

Light yellow color with green highlights on the edge.
With the aromas of lemon thyme, chives and mango, the variety of Thrapsathiri reaches the freshness of a cold climate Sauvignon Blanc.
Good companion with risotto, fish & seafood, light Greek kitchen

VIVLIA CHORA WHITE - 46€

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.

BLACK PROVATO NICO LAZARIDI - 42€

KAVALA - SAUVIGNON BLANC, SEMILLON

Light yellow color with greenish highlights. A distinctive nose that pleasantly combines the fresh aromas of the Sauvignon Blanc and Semillon varieties.
Characteristic aromas of citrus, blackcurrant and ripe melon. Particular structure with crisp acidity and aromatic aftertaste. Excellent with seafood, lean white meats, green salads with light dressings, Mediterranean oils and pasta with distinctive sauces.

PSARADES LYRARAKI - 42€

CRETE - DAFNI

Characteristic herbal character with a refreshing mouthfeel and intense aromatic aftertaste against a citrus background.

It pairs wonderfully with traditional Greek dishes, grass pies, grilled vegetables, risotto.

ROYA NOPERA - 39€

SAMOS- MUSCAT BLANC À PETITS GRAINS

Delicate mouth with perfect balance and muscat character.

Light refined sweetness and refreshing acidity that emphasize fruits and flowers.

Pairs well with fresh salads, pasta with seafood or white cheese.

SAVVATIANO AOTON - 38€

ATTIKA- SAVVATIANO

Complex nose with aromas of citron and lime but also floral notes such as honeysuckle and lemon blossoms dominate. In the mouth, it has medium to full body, moderate acidity and an oily texture. Delicious with pork and grilled sea bream.

MONOGRAPH, GAIA - 34€

NEMEA - ASYRTIKO

Beautiful wine, with cool acidities and strong fruit aromas. Aromas of citrus and others, more tropical and exuberant with a character completely different and lighter than that of the Santorini parents.

FABRICA WHITE SYROS WINERY - 33€

SYROS- KOUDOURA MONEMVASIA

Fresh red and black fruit aromas with scents of sweet spices.

Red fruit palate with a touch of vanilla aromas, light - velvet tannins and a fruity.

Enjoy it with seafood pasta, fried fish, or chicken dishes.

DOMAINE ZACHARIOUDAKIS CODEX - 32€

CRETE BIO - VILLANA, MALVAZIA DI CANDIA

Bright yellow color, with aromas of ripe fruit, complex flavor, quite elegant with a long aromatic finish.

Enjoy it with fish, poultry and pasta with light sauces.

MALAGOUZIA MPOUGIOURIS ESTATE - 31€

CENTRAL GREECE- MALAGOUZIA

Bright lemon color and impressive aromas citrus fruits and chamomile.

Oily mouth with medium body and crisp acidity.

Excellent with sushi, seafood and stuffed tomatoes.

OREINOS HELIOS SEMELI WHITE - 31€

NEMEA- SAUVIGNON BLANC, MOSCOFILERO

Light yellow-green color with grey highlights. Intense and ripe on the nose with distinctive aromas of lemon, melon and rose petals.

Accompanies fish, pasta with seafood, sushi, poultry and white meat.

KYR-YIANNI PARANGA WHITE - 29€

AMYNTAION FLORINA - RODITIS, MALAGOUZIA

Fresh, with notes of lemon, citrus zest and spring flowers on the nose, on the palate it shows crispness and a beautiful, round finish. Can be enjoyed on its own as an aperitif, or paired to salads, fresh cheeses and fish.

KATOGEI AVEROFF WHITE - 28€

EPIRUS METSOVO - RODITIS, CHARDONNAY

Harmonious balance and aftertaste.

Accompanies well pasta with white sauces, seafood and poultry.

MANTINIA TSELEPOS ESTATE - 28€

PELOPONNESE - MOSHOFILERO

A wine with freshness and intense acidity. Delicate aromas of great intensity with main characteristics of citrus and lemon.

Excellent with oily dishes rich in herbs, steamed mussels, seafood platter and risotto.

AKRES ESTATE SKOURAS WHITE - 27€

PELOPONNESE - MOSCOFILERO, RODITIS

Bursting with citrus fruit and Jasmin, fresh and crisp.

Goes well with grilled fish or light noodles.

ARMONIA GIS, AVANTIS ESTATE - 27€

STEREA ELLADA - MALAGOUZIA, CHARDONNAY

Aromas of citrus and ripe yellow fruits.

In the mouth the existing acidity enhances the varietal character of citrus fruits.

Excellent with light salads, fresh cheeses, pasta and chicken.

ASPROS LOFOS - 27€

CRETE - VIDIANO

Golden yellow with lemon highlights in the colour.

The first aromas on the nose are of fresh citrus fruits, followed by a yeast aroma, as it has been left for 1 week with fine lees in small stainless steel tanks.

Taste of fresh unripe apricots and lime notes. Pairs beautifully with white meat.

AVANTIS ESTATE WHITE - 27€

EVIA GREECE - VIOGNIER, ASSYRTIKO

Lemon color with green tints and aromas of ripe yellow fruits.

On the palate is dry with a moderate sense of sweetness and refreshing acidity and fruity aftertaste. Combine it with light dishes, along with fresh salads.

APERITOS WHITE CAVEIROS WINERY - 22€

THEBES - ASSYRTIKO, RODITIS, SAVVATIANO

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

INTERNATIONAL VINEYARDS

CHATEAU MOTTE MAUCOURT BLANC - 32€

BORDEUX - SAUVIGNON BLANC

Pleasant and aromatic, with character of tropical fruits, grass notes and beautiful acidity in the mouth. deal combination with seafood and fish dishes.

CAMPAGNOLA VENETO PINOT GRIGIO - 29€

VENETO ITALY - PINOT GRIGIO

This wine offers fine, elegant, clean and intense aromas. On the palate, it is dry with a pleasant green apple aftertaste. Excellent as an aperitif or with appetizers, seafood salads and fish dishes. Perfect with meats and light meals.

Excellent with light meals, salads, poultry, shellfish.

ROSE WINES

GREEK VINEYARDS 150ML GLASS / BOTTLE

CAVIROS ROSE, CAVIROS WINERY - 6€ / 27€

THEBES - MOSCHOFILERO, AGIORGITIKO

Floral aromas of rose petals, citrus fruits, and hints of red fruits, strawberries and cherries. Rich and fruity on the palate, with a long aromatic aftertaste.

Best served at 8-10°C, enjoy it as an aperitif or paired with a cheese plateau, grilled meat, pizza or sushi.

ALPHA ESTATE ROSE - 52€

AMYNTAION FLORINA - XINOMAVRO, SYRAH

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.

ANARCH ROSÉ, HETERO WINES - 48€

DOMOKOS - ASSYRTIKO, XINIMAVRO

Bright salmon, floral nose, with aromas of stone fruit, notes of citrus notes and a sense of minerality.

The mouth is lively and full, slightly tannic with long and herbal aftertaste.

Pairs well with all intense fish and seafood.

ALFEGA ROSE XATZIMICHALI ESTATE - 46€

STEREA ELLADA - GRENACHE ROUGE, SYRAH, MALAGUZIA

Bright rose colour with a particularly extroverted nose, where strawberry and raspberry star like a spoon sweet. Notes of spices and white peach are mixed with the intense presence of rose and hibiscus.

The aromatic palette and mouthfeel are superbly balanced with acidity. It pleasantly accompanies salads with sweet and sour sauces, shrimp and fruit, salmon, Asian cuisine, spicy dishes, dacos and fresh pasta with red sauce.

MYTHIC RIVER, ESTATE GOFAS - 36€

NEMEA - AGIORGITIKO, SYRAH

Pink highlights, aroma of strawberries, watermelon and melon. Perfect balance and a unique expression of freshness and elegance. Fruity taste with spicy acidity and velvety aftertaste.

KYR-YIANNI AKAKIES ROSE - 32€

AMYNTAION FLORINA - XINOMAVRO

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

OREINOS HELIOS SEMELI ROSE - 31€

NEMEA- AGIORGITIKO

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

PIXIE ROSE SEMI-DRY - 31€

ATTIKA - AGIORGITIKO, MOSCHATO

Silky tannins and crisp acidity call for a light chilling and some paste a la Norma with fresh tuna.

AVANTIS AMYGDALIES - 30€

STEREA ELLADA - SYRAH, GRENACHE ROUGE

Lovely rose-purple shade with pink iridescence. Spicy yet fresh from the pomegranate, cherry and strawberry and a touch of tannins on your palate. Harmoniously structured acidity and a long aftertaste. Combines with traditional Greek cuisine

ASPROS LOFOS - 26€

HERAKLION - MANDILARI

Coral roses and raspberry in flavor, light and pleasant with cool acidity and soft tannins

APERITOS ROSE CAVEIROS WINERY - 22€

THEBES - GRENACHE ROUGE, MERLOT, CABERNET

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

RED WINES

GREEK VINEYARDS 150ML GLASS / BOTTLE

CAVIROS RED, CAVIROS WINERY - 6€ / 27€

THEBE - AGIORGITIKO, MERLOT

Deep red cherry colour with dense aromas of black forest fruit, sweet spices and chocolate. Ripe and full mouth feel with smooth tannins and dried fruit and blackcurrant aftertaste. Excellent with roast lamb, barbeque roasted meats, spicy cheese plateau.

OVILOS VIVLIA CHORA - 84€

KAVALA - CABERNET SAUVIGNON

Intense purple color that matures for 18 months in new French oak barrels. Complex and clean aroma of ripe red fruits of caramel, cedar, chocolate with notes of spices and nuts. Exuberant and intense flavour with a rich body, good structure, characteristic presence of tannins that give it a long aftertaste and great ageing potential. Excellent with aged yellow cheeses, roast beef with baked potatoes, beef fillet with mushrooms .

DRIOPI CLASSIC NEMEA - 48€

NEMEA - AGIORGITIKO

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

KTIMA A CHELONES - 48€

AMYNTAIO - SYRAH

Bright, deep ruby red colour with violet highlights. Intense and complex bouquet, earthy, with notes of red fruit, dried plum and pepper. Taste is generous, velvety, round, balanced, full-bodied, with notes of vanilla, wood and mocha. Rich red meats, grilled or with rich, sweet or spicy sauces

MEGA SPILEO CUVÉE III RED - 42€

ACHAIA - CABERNET SAUVIGNON, AGIORGITIKO, MAVRODAFNE

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

ORIVATIS AKRIOTOU - 40€

AIGIALIA - PINOT NOIR

Bright ruby color with cool aromas of red fruit with plum and cherry. Moderate volume body, with subtle fruity flavors being supported by soft tannins and balanced acidity. Pair it with pasta with light red sauces, grilled red meat, a juicy moussaka or enjoy it on its own.

IDAIA GI KOTSIFALI MANDILARI - 34€

CRETA - KOTSIFALI, MANDILARI

Dark red color, rich taste of vanilla, prune, coffee and tones chocolate,
the after taste is long and leaves a fruit sensation.
Accompanies red meat and strongly flavored chesses.

KYR-YIANNI PARANGA RED - 33€

NAOUSSA- 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.

KATOGEI AVEROF - 32€

METSOVO - CABERNET SAUVIGNON, MERLOT

Complex clear red colour, with rich and attractive highlights. The nose combines red
fruit aromas with spice and leather notes. A wine with great balance and a soft, full-
bodied mouthfeel, leaving a long, enjoyable aftertaste. It accompanies stewed meats,
pasta with red sauces, cold meats.

PETALI LIATIKO - 32€

CRETA- LIATIKO

Liatiko's character cannot be hidden! Ripe cherries, strawberries, plums
and sour cherries blend in with some spicy notes will intoxicate you.
Goes well with tuna fillet or with a slow roasted meat.

MAISTROS RED - 27€

BOEOTIA - MERLOT

Modest fruity wine with a deep red color with notes of plum and ripe red berries.
Velvety rich taste with medium acidity and soft tannins.
Excellent with Meat and pasta with tomato sauce and grilled red meat filets.

APERITOS RED CAVEIROS WINERY - 22€

THEBES - AGIORGITIKO

Aromas of forest fruits, herbs and sweet spices.
Fruity mouth feel, full bodied with velvety tannins and long aftertaste.
Excellent with mediterranean dishes with red meat, grills, pasta
with red sauce and spicy cheese plateau.

INTERNATIONAL VINEYARDS

CHATEAU MOTTE MAUCOURT ROUGE - 43€

BORDEAUX - MERLOT, CABERNET SAUVIGNON

Red wine with deep ruby color. Intense aromas of red fruits (cherry, raspberry) in combination with wood notes and aromas of spices. In the mouth round and with gentle tannins. Ideal combination with red meat.

FORTANT RED - 32€

FRANCE, LANGUEDOC - CABERNET SAUVIGNON

Deep purple-red color and characterized by notes of blackberry with wonderful flavors of freshly cut black fruits.

SPARKLING WINES

125ML GLASS / BOTTLE

NUA PROSECCO - 7€ / 32€

This pale-yellow sparkling is elegant and crisp, with a fruity bouquet of citrus and tropical fruits. The palate is mellow and textured and shows an amazing harmony between all aspects of the wine.

CORDON NEGRO FREIXENET, CAVA - 38€

Lemon color, with an intense creamy texture. Pure Mediterranean, fruity aromas of melon and nectarine. Soft palate, with a fruity taste and a long aftertaste.

GANCIA PROSECCO BRUT - 38€

Straw yellow with greenish reflections and persistent perlage. Its aroma is intense and persistent, reminiscent of a Golden apple and acacia flowers. It tastes fresh, and soft, with a stable balance, and has a fruity finish.

KYR- YIANNI AKAKIES ROSE SPARKLING - 38€

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.

BOHEME ROSE DEMI SEC CAIR - 32€

Bright rose color. On the nose a plethora of fresh aromas such as cherry, strawberry, forest fruits and rose. The palate is pleasant, with volume and intense bubbles that highlight the refreshing acidity, which is ideally balanced by the subtle sweetness. The finish is long and fruity.

MOS MOSCATO DOUX - 32€

A bright transparent white-yellow color with green highlights. Essence of aromas of rose, citrus, with light hints of white flowers. Sweet in the mouth full of delicate refreshing bubbles with an intense grape flavor, rose and citrus. Refreshing acidity and a particularly long floral aftertaste.

CAIR BRUT - 30€

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

CHAMPAGNES

LAURENT PERRIER CUVÉE ROSE - 260€

A precise nose of extraordinary freshness and a wide range of red fruits. On the palate, it offers the sensation of plunging into a basket of freshly picked red berries. Its aromatic depth makes it ideal for pairing with marinated raw fish, grilled prawns, exotic dishes.

MOËT CHANTON ICE IMPERIAL CUVÉE - 140€

Moët Ice Imperial cuvée was created specifically to be served on ice. An impressively rich bouquet gradually reveals aromas of stone fruits and tropical fruits. These are underlined by light notes of ripe fruit and spices.

MOËT CHANTON ROSE IMPERIAL - 140€

Rosé Impérial is a spontaneous, radiant, romantic expression of the Moët & Chandon style, a style distinguished by its bright fruitiness, its seductive palate and its elegant maturity.

VEUVE CLICQUOT BRUT - 140€

A beautiful white Champagne, the bottle of which stands out from afar because of its distinctive orange label. Intense lemony aromas and a strong effervescence characterize a Champagne that demands respect, but at the same time quenches the thirst in a delightful way.

MOËT CHANTON BRUT IMPERIAL - 120€

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.

TAITTINGER BRUT RESERVE - 95€

Expressive nose with aromas of green fruits, biscuit and white flowers. In the mouth it is lively, generous and crisp, leading to an endless journey of pleasure.

BEERS & CIDERS

MYTHOS - 4€
Greek Lager 330ml

CRAFT - 4€
non alcohol 330ml

BUDWEISER - 5€
Lager 330ml

CORONA - 5€
Lager 330ml

LEFFE BRUNE - 6€
Belgian Ale 330ml

KOPPARBERG - 6€
mixed fruits Cider 500ml

KOPPARBERG - 6€
strawberry & lime Cider 500ml

FRANZISKANER HEFE - 6,50€
Weissbier 500ml

APERITIFS & DIGESTIVES

OUZO 50ml - 5€

DUBONNET 50ml - 7€

LIMONCELLO 50ml - 7€

FERNET BRANCA 50ml - 7€

GRAPPA 50ml - 7€

MASTIC 50ml - 7€

NON ALCOHOL REFRESHMENTS

SOFT DRINKS - 3,70€

ICE TEA - 3,70€

MINERAL WATER 1lt - 3,50€

SPARKLING WATER 1lt - 3,90€

PERRIER SPARKLING 330ml - 3,50€

JUICES - 4€

FRESH ORANGE JUICE - 5€

EAT | ENJOY | LOVE