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MYCONIAN
NAIA

ROOM SERVICE

Breakfast Room Service Menu

Service hours: 07:00AM - 11:30AM

Continental breakfast €68.00 per room

includes:

- selection of tea varieties, hot chocolate, filter coffee, instant coffee, espresso or cappuccino (hot or cold)
- fresh orange juice
- croissants, cheese and spinach pies, bread
- selection of preserves, honey and butter
- cheeses and cold cuts
- yoghurt, milk, cereals, dried fruits
- seasonal fresh fruits

À la carte choices

Fried eggs (2) - €14.00

Poached eggs (2) - €16.00

3-egg omelette - €18.00

Scrambled eggs - €18.00

Boiled eggs (2) - €12.00

Bacon - €14.00

Sausages - €14.00

Egg white omelette (5 eggs) - €22.00

Rice with vegetables - €15.00

Croissants (butter or chocolate, 4 pcs) - €10.00

Cheese or spinach pies (4 pcs) - €10.00

Fresh fruits - €16.00

Berries - €15.00

Pancakes with Nutella, honey or maple syrup - €15.00

Pancakes with Nutella, honey, maple syrup and berries - €18.00

Yoghurt with honey - €12.00

Yoghurt with honey, fruits and nuts - €15.00

Daytime Room Service Menu

Available from 12:30 PM - 11:30 PM

Appetisers

Tzatziki - €15.00

Served with warm pitta bread

Bruschetta - €25.00

Tomato | feta cheese | fresh basil

Marinated Octopus - €32.00

Octopus | capers | olive oil | vinegar | oregano
| sweet potato taramasalata

Sea Bass Ceviche - €37.00

Sea bass | tomato water | lime | lemon | chilli | coriander

Smoked Salmon - €39.00

Balik-style salmon | avocado | salmon roe | crème fraîche |
lime

Red Mullet Fillets - €38.00

Grilled red mullet | tomato | capers | olive oil | lemon

Beef Carpaccio - €41.00

Beef | citrus dressing | soy | strawberries | mustard

Beef Meatballs - €36.00

Black Angus beef | lemon beef velouté | fresh mint

Salads

Greek Salad - €23.00

Cherry tomatoes | cucumber | onion | peppers | olives | capers | feta cheese | oregano

Grilled squid salad - €25.00

fresh greens | courgette | aubergine | lemon | red pepper

Steamed seasonal greens - €23.00

seasonal vegetables | extra virgin olive oil

Prawn quinoa salad - €28.00

tricolour quinoa | prawns | avocado | cucumber | poppy seeds | lemon

Crisp green salad - €23.00

grilled chicken | cherry tomatoes | green leaves | Parmesan | light mayonnaise dressing

Snacks

Country-style turkey club sandwich - €28.00

turkey | Naxos Gruyère | lettuce | tomato | French fries

Veggie wrap - €23.00

manouri cheese | avocado cream | lettuce | tomato | cole-slaw | served with French fries

Mozzarella pizza - €24.00

mozzarella | tomato sauce

Wild mushroom pizza - €26.00

mixed mushrooms | cream | mozzarella | truffle

Prosciutto pizza - €26.00

prosciutto | rocket | mozzarella | tomato sauce

Main Dishes

Black Angus cheeseburger - €34.00

Black Angus beef patty | cheese | tomato | lettuce | pickles
| French fries

Chicken cheeseburger - €31.00

breaded chicken | tomato | cheese | lettuce | coleslaw |
served with French fries

Black Angus rib eye steak (340 g) - €69.00

served with country-style potatoes

Catch of the day fillet - €52.00

fresh fish fillet | kakavia (Greek fish soup) velouté | cherry
tomatoes | fennel | herbs

Country-style penne - €27.00

penne | chicken | cherry tomatoes | basil pesto | cream

Wild mushroom paccheri - €32.00

mushroom broth | cream | truffle | gorgonzola | herbs

Orzo - €38.00

prawns | mixed vegetables | tomato | herbs

Pappardelle pasta - €31.00

pappardelle | slow-cooked beef ragout | light tomato sauce

Gluten-free mezzi rigatoni - €25.00

tomato sauce | seasonal vegetables | herbs

Desserts

Éclair - €26.00

Ilanka cream | Dulcey montée | raspberry compote
| raspberry tuile | meringue | salted caramel ice cream

Galatopita (Greek custard pie - €26.00

hazelnut biscuit | sour cherry | Dulcey chocolate
| caramelised hazelnuts | cinnamon ice cream

Seasonal fresh fruit platter - €25.00

Ice creams and sorbets - €8.00 / scoop

selection of daily flavours

Night Room Service Menu

Available from 11:30 PM - 7:00 AM

Greek salad - €24.00

Country-style turkey club sandwich - €31.00

Mozzarella pizza - €28.00

Penne pasta (tomato sauce) - €19.00

Soup of the day - €18.00

Fresh seasonal fruit platter - €25.00

Selection of ice creams and sorbets - €8.00 / scoop

24-hour Room Service

Coffee

Espresso - €5.50

Double espresso - €7.00

Americano - €7.00

Cappuccino - €7.00

Latte - €7.00

Freddo espresso - €7.00

Freddo cappuccino - €7.00

Frappe (iced coffee) - €6.00

Hot chocolate - €6.00

Greek coffee - €6.00

Filter coffee - €7.00

Tea & herbal infusions - €6.00

Water, Soft Drinks & Cold Beverages

Zagori still water 0.5L - €2.50

Zagori still water 1L - €6.00

Zagori sparkling mineral water 0.330L - €3.50

Soft drinks - €5.50

Ros Solis mixers (*cucumber & tonic, ginger beer, soda water, tonic water, grapefruit soda, bergamot & mandarin soda*) - €6.00

Red Bull - €6.00

Packaged juices - €5.00

Fresh juice - €10.00

Blended fresh fruits - €12.00

Homemade lemonade - €7.00

Beers (330ml)

- Mikonu Sunny Lager - €9.00
- Mikonu Wavy Pilsner - €9.00
- Carib Lager - €9.00
- Craft Free (non-alcoholic) - €8.00

Champagne & Wines

Montagne de Reims - Reims

- Louis Roederer, Cristal Brut, 2009 - €725.00
- Louis Roederer, Cristal Rosé, 2012 - €1,350.00
- Louis Roederer, Brut Rosé - €250.00
- Armand de Brignac, Brut Gold - €650.00
- Armand de Brignac, Rosé - €860.00
- Krug, Grande Cuvée Brut - €660.00
- Krug, Rosé Brut - €860.00
- Jeeper, Grand Assemblage Premier Cru Brut - €120.00
- Piper-Heidsieck, Rare Millésime, 2002 - €540.00
- Piper-Heidsieck, Rare Rosé Brut, 2007 - €830.00
- Billecart-Salmon, Brut Réserve, Blanc de Blancs - €250.00
- Billecart-Salmon, Brut Rosé - €295.00
- Ruinart, Blanc de Blancs Cuvée - €280.00
- Ruinart, Brut Rosé - €295.00
- Pommery, Brut Royal €185.00
- Pommery, Brut Rosé - €190.00
- Pommery, Royal Blue Sky - €220.00
- Veuve Clicquot, Brut €190.00
- Veuve Clicquot, Brut Rosé €200.00

Vallée de la Marne - Épernay

Dom Pérignon, Brut, 2012 - €580.00

Dom Pérignon, Brut Rosé - €900.00

Moët & Chandon, Brut Impérial - €195.00

Moët & Chandon, Demi-Sec Ice Impérial - €195.00

Moët & Chandon, Brut Rosé Impérial - €200.00

Vallée de la Marne - Aÿ

Deutz, Brut Classic - €185.00

Deutz, Rosé Brut - €200.00

Vallée de la Marne - Tours-sur-Marne

Laurent-Perrier, Brut - €190.00

Laurent-Perrier, Cuvée Rosé Brut - €260.00

Sparkling Wine

Greece

Paranga, Brut White, Kir-Yianni - €65.00

Akakies, Sparkling Rosé, Kir-Yiann - €65.00

Italy

Prosecco

Belstar Spumante Brut DOC - €80.00

By the Glass

White Wines

Greece

Palpo, Chardonnay, Kir-Yianni - €15.00

Samaropetra, Sauvignon Blanc, Kir-Yianni Estate - €14.00

Rosé Wines

Greece

Saint Modesto, grenache, agiorgitiko,

Barafakas Estate - €13.00

Red Wines

Greece

Paranga, Xinomavro, Kir-Yianni Estate - €12.00

Available from 08:00 AM to 02:00 PM

Healthy & Detox

Green juice - €12.00

spinach | green apple | cucumber | lemon juice | celery

Tropical smoothie - €12.00

coconut milk | strawberry | pineapple | honey

Citrus juice - €12.00

pink grapefruit | orange | lime | lemon | honey

Homemade lemonade - €7.00

our traditional recipe

Cocktails & Drinks

Margarita - €17.00

Don Julio blanco tequila | orange liqueur | lime | black salt

Mojito - €17.00

Pampero blanco rum | mint | lime | sugar syrup
| soda water

Negroni - €17.00

Tanqueray No. Ten gin | red vermouth | Campari

Myconian Spritz - €20.00

G'Vine gin | rosé sparkling wine | Otto's Athens vermouth
| mastiha liqueur

JMKstar - €22.00

Beluga Noble vodka | vanilla | lemon | lime | passion fruit
| CO₂

Margarita Picante - €22.00

Cenote reposado tequila infused with ginger
| chilli-agave liqueur | lime | black salt

Chora - €20.00

Metaxa 12 | mango | banana | lemon | ginger beer

Aperitifs

Ouzo - €10.00

Tsipouro - €10.00

Skinos mastiha - €13.00

Martini Bianco - €12.00

Martini Rosso - €12.00

Crodino Biondo (non-alcoholic) - €11.00

Aperol - €13.00

Campari - €13.00

Liqueurs

Baileys - €12.00

Kahlua - €12.00

Amaretto Disaronno - €13.00

Gins

Bombay Sapphire - €15.00

Tanqueray - €15.00

Sipsmith - €15.00

Beefeater - €15.00

Broker's - €15.00

Rums

Bacardi Bianco - €15.00

Pampero Bianco - €15.00

Pampero Especial - €15.00

Angostura Reserva - €15.00

Angostura 7 Years - €15.00

Captain Morgan - €15.00

Tequilas & Mezcal

Ocho Blanco - €15.00

Ocho Reposado - €15.00

Mezcal San Cosme - €15.00

Premium tequilas & mezcal

Cenote Blanco - €17.00

Cenote Reposado - €17.00

Cenote Añejo - €19.00

Patrón Silver - €17.00

Patrón Reposado - €17.00

Patrón Añejo - €19.00

Don Julio Reposado - €19.00

Don Julio Añejo - €19.00

Don Julio 1942 - €35.00

Clase Azul Plata - €35.00

Clase Azul Reposado - €43.00

Casamigos Blanco - €19.00

Casamigos Reposado - €19.00

Casamigos Añejo - €23.00

Casamigos Mezcal - €27.00

Curado Espadín Blanco - €19.00

Vodkas

Stoli - €15.00

Ketel One - €15.00

Tito's - €15.00

Premium vodkas

Beluga Noble - €18.00

Beluga Gold Line - €32.00

Ciroc - €18.00

Stoli Elit - €18.00

Crystal Head - €22.00

Belvedere - €18.00

Grey Goose - €18.00

Whiskeys

Premium scotch

GlenAllachie 8 - €16.00

Johnnie Walker Black Label - €16.00

Single malts

Talisker 10 - €19.00

Oban 14 - €19.00

Lagavulin 16 - €21.00

Macallan 12 - €26.00

Irish whiskeys

Tullamore Dew - €15.00

Jameson - €15.00

Bushmills - €15.00

American & Canadian whiskeys

Canadian Club - €13.00

Bulleit Bourbon - €15.00

Bulleit Rye - €15.00

Woodford Reserve - €15.00

Maker's Mark - €15.00

Jack Daniel's - €15.00

Japanese whiskeys

Nikka From the Barrel - €25.00

Nikka Coffey Grain - €25.00

For the benefit of our guests,
we offer a guide to typical alcohol levels:

Alcohol by Volume (ABV)

Champagne 12%-13%

White Wine 11%-14%

Red Wine 12%-15%

*Wishing you a rewarding journey
through the wine list.*

Salute!



Hennessy



Dom Pérignon

ABSOLUT ELYX



OFFICIAL PARTNERS 2026

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