



MYCONIAN
NAIA

L.V.X.SM

Preferred

HOTELS & RESORTS

ROOM SERVICE



Breakfast Room Service Menu

Available from 07:30am to 12:00am

Continental Breakfast €68/Per Room

Choose from various types of tea, hot chocolate, filter coffee, instant coffee – hot or cold, espresso or cappuccino – hot or cold.

Fresh orange juice

Croissants, cheese and spinach pies, bread

Assortment of jams, marmalades, preserved fruits, honey, butter

Cheeses and cold cuts

Yoghurt, milk, cereals, dried fruits

Seasonal fresh fruits





A la carte options

Choose *your breakfast* from the following

Two fried eggs €14

Two poached eggs €16

Three-egg omelette €18

Scrambled eggs €18

Two boiled eggs €12

Bacon €14

Sausages €14

Five-egg white omelette €22

Steamed vegetables €18

Rice with vegetables €15

Four croissants butter/chocolate €10

Four cheese/spinach pies €10

Fruits (watermelon/pineapple/melon) €16

Berries €12

Pancakes nutella/honey/maple syrup €15



Pancakes nutella/honey/syrup berries €18

Yoghurt with honey €12

Yoghurt with honey, fruits and nuts €15



Daytime Room Service Menu

Available from 12:30pm to 11:30pm

Appetisers

Tzatziki

served with pitta bread €19

Taramosalata

traditional Greek fish roe dip served with pitta bread €21

Bruschetta

bruschetta | tomato | feta | basil €27

Salmon

smoked salmon | avocado | crème fraiche | onions |
capers | dill €33

Octopus

marinated octopus | vinegar | capers | spring onions |
oregano €33



Salads

Greek Salad €24

Crisp Green Salad

chicken | cherry tomatoes | fresh green leaves | parmesan | light mayonnaise dressing €24

Cherry Tomato Salad

Cherry tomatoes | capers | fresh onion/ anothotyro cheese €24

Shrimp Salad

shrimps | kinoa salad | avocado | cucumber | lime vinaigrette €29

Snacks

Country-Style Turkey Club Sandwich

turkey | Naxos gruyere cheese | lettuce | tomato served with French fries €28

Mozzarella Pizza

mozzarella | tomato sauce €24

Prosciutto Pizza

prosciutto | fresh mushrooms | mozzarella | tomato sauce €26



Main Dishes

Black Angus Classic Cheeseburger

100% Black Angus beef patty | cheese | tomato | lettuce | pickles served with French fries €34

Mushroom Cheeseburger

grilled mushrooms | tomato | cheese | lettuce | avocado served with French fries €27

Grilled Rib-Eye Steak

served with country-style potatoes €59

Chicken Thigh

marinated and grilled chicken thigh served with French fries €35

Sea bass

sea bass fillet | celeriac purée | vegetables | butter-lemon fish sauce €46

Country-Style Penne Pasta

penne | chicken | cherry tomatoes | basil | pesto | finished with cream €28

Gluten-Free Penne Pasta

tomato sauce | vegetables | herbs €26



Desserts

Orange Pie

yoghurt crémeux | tangerine | grapefruit | orange caramel
| vanilla ice cream €22

Eclair

chocolate crémeux | raspberry jelly | montée Dulcey |
mini meringues | salty caramel ice-cream €22

Seasonal Fresh Fruit Platter €25

Ice-Creams and Sorbets

- selection of flavours €8 per scoop



Night Room Service Menu

Available from 11:30pm - 07:00am

Greek Salad €24

Country-Style Turkey Club Sandwich

turkey | Naxos gruyere cheese | lettuce | tomato served
with French fries €31

Mozzarella Pizza

mozzarella | tomato sauce €28

Penne Pasta

tomato sauce €19

Soup of the Day €18

Seasonal Fresh Fruit Platter €25

Ice-Creams and Sorbets

- selection of flavours €8 per scoop



Water, Soft Drinks & Cold Beverages

- Avaton Natural Mineral Water 0,75Lt €9
- Avaton Natural Mineral Water - Carbonated 0,75Lt €9
- Avaton Natural Mineral Water- Carbonated 0.375Lt €6
- Zagori Natural Mineral Water - Still 0.5Lt €2.50
- Zagori Natural Mineral Water - Still 1Lt €5
- Zagori Natural Mineral Water - Sparkling 0.75Lt €5.50
- Zagori Natural Mineral Water - Sparkling 0.33Lt €4
- Acqua Panna Natural Mineral Water 1Lt €7
- S. Pellegrino Sparkling Natural Mineral Water 0.25Lt €4
- S. Pellegrino Sparkling Natural Mineral Water 0.75Lt €7
- Soft Drinks €5
- Oz (Pink Grapefruit Soda, Cannabis Passion, Yuzu Cucumber) €5
- London Essence Premium Mixers (Indian Tonic, Pink Grapefruit Soda, Soda Water, Ginger Beer, Ginger Ale) €6
- Juices €4
- Fresh Juice €10
- Blended Fresh Fruits €12
- Homemade Lemonade €7



Open from 8:00am to 2:00pm

Coffee

- Espresso €5
- Double Espresso €6
- Cappuccino €6
- Freddo Espresso €6
- Freddo Cappuccino €6
- Frappe (Iced Coffee) €5
- Hot Chocolate €5
- Greek Coffee €5
- Filter Coffee €5
- Tea & Herbal Infusions €5



Beers (330 ml)

- Carib Lager €8
- Mikonu Sunny Lager €8,5
- Mikonu Wavy Pilsner €8,5
- Estrella Damm Inedit Lager 0,75Lt €25
- Craft Free Alcohol €8



Cocktails

The Classics

Margarita €16

Don Julio Blanco | Orange Liqueur | Fresh Lime Juice | Black Salt

Cosmopolitan €16

Ketel One | Orange Liqueur | Fresh Lime Juice | Cranberry Juice

Manhattan €16

Bulleit Rye | Sweet Red Vermouth | Aromatic Bitters

Caipirinha €16

Cachaça | Lime | Sugar

Daiquirí €16

Pampero Especial | Fresh Lime Juice | Sugar Syrup

Old Fashioned €16

Bulleit Bourbon | Aromatic Bitters | Sugar

Mojito €16

Pampero Blanco | Fresh Spearmint Leaves | Fresh Lime Juice | Sugar Syrup | Soda Water

Dry Martini €16

Tanqueray No. Ten | Spray Dry Vermouth | Green Olive





Negroni €16

Tanqueray No. Ten | Sweet Red Vermouth | Campari

Espresso Martini €16

Ketel One | Kahlua | Sugar Syrup | Espresso

Bloody Mary €16

Ketel One | Lemon Juice | Tomato Juice | Worcester Sauce |
Horseradish | Black Salt | Pinch of Salt & Pepper | Tabasco

Whiskey Sour €16

Bulleit Bourbon | Fresh Lemon Juice | Sugar Syrup | Aromatic
Bitters | Egg White | Lemon Peel

Pina Colada €16

Pampero Especial | Coconut Cream | Fresh Pineapple

Mai Tai €16

Pampero Especial | Orange Liqueur | Sugar Syrup | Fresh Lime
Juice | Orgeat Syrup



The Signature Cocktails

Myconian Spritz €18

G' Vine Gin | Tsikoudia 35N Muscat of Spina | Mastiha Skinos |
Blue Curacao | Grapefruit & Rosemary Tonic Water

Chora €20

Metaxa 12 Stars | Mango | Banana | Lemon Juice | Ginger Syrup |
Ginger Beer

JMKstar €22

Beluga Noble Vodka | Vanilla Syrup | Lemon & Lime Juice | Passion
Fruit | Co2

Baos €25

The Botanist Gin | Lemon Juice | Green Apple Liqueur | Skinos Mastiha
Spirit | Bergamot Bitters | Foam

Greek 75 €18

G' Vine | Lemon Juice | Blue Curacao | Greek Sparkling Wine | Orange
Bitters | Edible Flowers

Margarita Picante €20

Cenote Reposado Tequila | Infused Ginger | Spicy Liqueur | Lime Juice
| Black Salt

Pantheon €25

Zacapa 23-year-old Rum | Zacapa XO Rum | Vanilla Syrup | Passion Fruit
| Lime Juice | Grenadine



Armonia €18

Tsikoudia 35N Muscat of Spina | Raspberry | Lemon Juice | Egg white |
Edible Flowers

Memento Mori €20

The Botanist Gin | Cucumber Syrup | Lemon Juice | Bergamot Bitters |
Smoked Olive | Rosemary

Fantasia €22

Beluga Noble | Lemon & Lime Juice | Strawberry | Raspberry | Pink
Grapefruit Soda | Egg White | Cherry & Vanilla Bitters

Healthy & Detox

Green Juice €12

Spinach | Green Apple | Cucumber | Lemon Juice | Celery

Tropical Smoothie €12

Coconut Milk | Strawberry | Pineapple | Honey

Citrus Juice €12

Pink Grapefruit | Orange | Lime | Lemon | Honey

Homemade Lemonade €7

Our Traditional Recipe



Aperitifs

- Ouzo €9
- Tsipouro €9
- Tsikoudia 35N Muscat of Spina €12
- Skinos Mastiha €12
- Axia Mastiha Spirit €11
- Martini Bianco €11
- Martini Rosso €11
- Crodino Biondo Aperitivo Non-Alcohol €11
- Aperol €12
- Campari €12
- Belsazar Vermouth Red €12
- Belsazar Vermouth White €12
- Vermouth Veroni by Kir-Yianni Dry €12
- Vermouth Veroni by Kir-Yianni Rosso €12
- Antica Formula €14

Digestifs

- Jägermeister €10
 - Fernet Branca €10
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Liqueurs

- Baileys €11
- Kahlua €11
- Amaretto Disaronno €12
- Amaro Averna €11
- Amaro Di Angostura €12
- Sambuca €11
- Drambuie €11
- Grand Marnier Rouge €14
- Frangelico €12
- Limoncello €11

Cognacs & Brandies

- Hennessy V.S €16
- Hennessy X.O €41
- Courvoisier V.S.O.P €17
- Remy Martin V.S.O.P €17
- Metaxa 5* €10
- Metaxa 7* €13
- Metaxa 12* €14
- Metaxa Grande Fine €15
- Metaxa Private Reserve €17
- Metaxa Angels Treasure €22



Gin

Bombay Sapphire €14

- Tanqueray €14
- Sipsmith €14
- Beefeater €14
- Broker's €14

Premium Gins

- Roku Gin €18
- G' Vine €16
- Tanqueray No. Ten €16
- The Botanist €16
- Gin Mare Capri €18
- Monkey 47 €20
- Hendrick's €16
- Mataroa €16
- Mataroa Pink €16
- Broker's Pink €16
- Gin Raw €18€



Rum

- Bacardi Bianco €14
- Pampero Bianco €14
- Pampero Especial €14
- Angostura Reserva €14
- Angostura 7 Years €14
- Captain Morgan €14
- Sailor Jerry €14

Premium Rums

- Havana Club Anejo 7 €16
- Pampero Aniversario €16
- Zacapa 23 €22
- El Dorado 15 €22
- Zacapa X.O €25
- Angostura 1919 €18
- Angostura 1824 €25
- Mount Gay X.O. €22
- Mount Gay Black Barrel €16



Tequilas/Mezcal

- Ocho Blanco €14
- Ocho Reposado €14
- Mezcal San Cosme €14

Premium Tequilas/Mezcal

- Cenote Blanco €16
- Cenote Reposado €16
- Cenote Anejo €18
- Patron Silver €16
- Patron Reposado €16
- Patron Anejo €18
- Don Julio Reposado €16
- Don Julio Anejo €18
- Don Julio 1942 €34
- Clase Azul Plata €34
- Clase Azul Reposado €42
- Casamigos Blanco €18
- Casamigos Reposado €18
- Casamigos Anejo €22
- Casamigos Mezcal €26
- Curado Espadin Blanco €18



Vodka

- Stolichnaya €14
- Ketel One €14
- Tito's €14

Premium Vodkas

- Belvedere €18
- Beluga Noble €18
- Ciroc €18
- Stolichnaya Elit €18
- Beluga Gold €32
- Crystal Head €22
- Grey Goose €18
- Chopin Wheat €18



Scotch Whiskey

- Johnnie Walker Red Label €12
- Ballantine's €12
- Haig €12
- Famous Grouse €12

Premium Whiskies

- Johnnie Walker Black Label €14
- Johnnie Walker Gold Label €18
- Johnnie Walker Blue Label €35
- Chivas Regal 12 €14
- Dimple 15 €18



Malt Whiskies

- Glenfiddich 12 €16
- Talisker 10 €18
- Oban 14 €18
- Lagavulin 16 €20
- Cardhu 12 €18
- Macallan 12 €25

Irish Whiskey

- Roe & Co €14
- Tullamore Dew €14
- Jameson €14
- Bushmills €14
- Bushmills Black Bush €16
- Bushmills 10 Single Malt €18



American & Canadian Whiskey

- Canadian Club €12
- Bulleit Bourbon €14
- Bulleit Rye €14
- Woodford Reserve €14
- Maker's Mark €14
- Jack Daniels €14
- Buffalo Trace €14

Japanese Whiskey

- Nikka From The Barrel €24
- Nika Coffey Grain €22
- Hibiki Suntory Japanese Harmony €42



Champagne

Montagne De Reims, Reims

Billecart-Salmon Brut Blanc de Blancs €190

Billecart-Salmon Brut Rosé €295

Ruinart Blanc de Blancs Cuvée €280

Ruinart Brut Rosé €295

Pommery Brut Royal €160

Pommery Brut Rosé €170

Taittinger Brut Reserve €160

Veuve Clicquot Brut €180

Veuve Clicquot Brut Rosé €190

Jeeper Grand Assemblage Brut Premier Cru €120

Vallée de la Marne, Épernay

Dom Pérignon Brut, 2012 €580

Dom Pérignon Brut Magnum €1200

Dom Pérignon Brut Rosé €900

Moët & Chandon Brut Imperial €180

Moët & Chandon Ice Imperial Demi-Sec €180

Moët & Chandon Brut Rosé Imperial €180

Moët & Chandon Brut Imperial Magnum €390



Moët & Chandon Brut Rosé Imperial Magnum €400

Duval-Leroy Femme De Champagne, 2002 €460

Duval-Leroy Blanc de Blancs Grand Cru €170

Duval-Leroy Brut Reserve €170



Sparkling Wine

Greece

Paranga, Brut White, Kir-Yianni Estate €55

Akakies, Brut Rosé, Kir Yianni Estate €55

Italy

Prosecco

Belstar Spumante Brut D.O.C €70



Wine By the Glass

White Wine (150ml)

Greece

Palpo, Chardonnay, Kir-Yianni Estate €15

This single vineyard wine shows complex citrus and white flower brioche, toasted bread and vanilla, while the rich aromatic character and the well-structured body make up a powerful wine with a serious ageing potential. Round with dense body and flavor intensity.

Samaropetra, Sauvignon Blanc, Kir-Yanni Estate €12

The nose is dominated by aromas of kiwi, passion fruit and citrus, typical of a green Sauvignon Blanc with a refreshing character. On the palate blossom of flowers adds structure and crispness, supporting the intense flavors and leading to a lingering, lip-smacking aftertaste.

Terra Nera, Assyrtiko, Artemis Karamolegos Winery €14

Light lemon color. Aromatic on the nose, with citrus fruits lime and lemon as well as peach, mango and citrus notes. The mouth is rich with pleasant acidity, as there are aromas of citrus, lemon blossoms.



Rose Wine (150ml)

Greece

Lenga, Mavrokoudoura/Gewurztraminer, Avantis Estate €11

ale salmon color with delicate aromas of pink roses, sweet grape and hints of citrus fruits. The palate is dry with moderate sense of sweetness, aromas of red small sour fruits, red pepper, spicy character and medium acidity. Pleasant and long after taste.

By.Ott, Grenache/ Cinsault/ Mourvedre/Syrah, Domaine Ott, Provence €14

Pale and alluring in its crystal-clear pink hue, with subtle orange undertones. The delicate nose offers fruity notes of white peach and apricot, intertwined with hints of passion fruit and mango. On the palate, it reveals a full, fresh, and crisp taste, accentuated by echoes of the fruity aroma, heightened by citrus zest and sweet spices.



Red Wine (150ml)

Greece

Xinomavro, Paranga, Kir-Yanni Estate €12

An aromatic complex wine which combines powerfully fresh fruits and notes of rose. On the palate, gentle tannins and round mouth feel, with distinctive sense of the oak barrel.



Champagne & Sparkling Wine By the Glass

Jeeper Grand Assemblage Premier Cru Brut €25

Pommery Brut Rosé €35

Greece

Paranga, Brut White, Kir-Yianni Estate €12

Akakies, Brut Rosé, Kir-Yianni Estate €12

Truffle Hunter Leda, Moscato d'Asti DOCG, Bosio Winery €12



White Wine

Greece

Palpo, Chardonnay, Kir-Yianni Estate €70

This single vineyard wine shows complex citrus and white flower brioche, toasted bread and vanilla, while the rich aromatic character and the well-structured body make up a powerful wine with a serious ageing potential. Round with dense body and flavor intensity.

Samaropetra, Sauvignon Blanc, Kir-Yanni Estate €55

The nose is dominated by aromas of kiwi, passion fruit and citrus, typical of a green Sauvignon Blanc with a refreshing character. On the palate, blossom of flowers adds structure and crispness, supporting the intense flavors and leading to a lingering, lip-smacking aftertaste.

Terra Nera, Assyrtiko, Artemis Karamolegos Winery €70

Light lemon color. On the nose, aromatic, with citrus fruits, lime and lemon, as well as peach, mango and citrus notes. On the mouth, rich with pleasant acidity, as there are aromas of citrus, and lemon blossoms.



France

Chablis, Chardonnay, Domaine Gilles and Nathalie Fèvre €125

Fresh and fruity, with aromas of peach and pear complemented by citrus notes, and already showing promising development.



Rosé Wine

Greece

Lenga, Mavrokoudoura/Gewurztraminer, Avantis Estate €55

The wine displays a pale salmon color, accompanied by delicate aromas of pink roses, sweet grapes, and subtle hints of citrus fruits.

On the palate, it presents a dry profile with a moderate sense of sweetness, revealing notes of red small sour fruits, red pepper, and a spicy character, all balanced by medium acidity. It concludes with a pleasant and lingering aftertaste.

France

By.Ott, Grenache/ Cinsault/ Mourvedre/Syrah, Domaine Ott, Provence €65

Pale and alluring in its crystal-clear pink hue, with subtle orange undertones. The delicate nose offers fruity notes of white peach and apricot, intertwined with hints of passion fruit and mango. On the palate, it reveals a full, fresh, and crisp taste, accentuated by echoes of the fruity aroma, heightened by citrus zest and sweet spices. .



Red Wine

Greece

Macedonia

Paranga, Xinomavro, Kir-Yianni Estate €60

A wine of aromatic complexity, seamlessly blending intensely fresh fruits with delicate notes of rose. On the palate, it offers gentle tannins and a round mouthfeel, accompanied by a distinctive oak barrel presence.



Wishing you a wonderful wine discovery,

Salute!

For the benefit of our guests, a guideline
of the alcoholic strengths of all beverages is as follows:

Alcohol by Volume

Champagne 12%-13%

White Wine 11%-14%

Red Wine 12%-15%





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