

BREAKFAST served until 11:00

- **Continental breakfast** 6.50 €
Coffee or tea of your choice, orange juice, assortments of bread & croissant, boiled egg, butter, marmalade & honey
- **Morning welcome** 9.50 €
Coffee or tea of your choice, orange juice, assortments of bread & croissant, butter, marmalade & honey, omelet with ingredients of your choice, variety of fresh fruits

**SNACKS**

- **Toast with ingredients of your choice** 3.50 €
Ham or Turkey, tomato, cheese, served with country style french fries* or green salad
- **Omelet with three eggs** 5.00 €
Served with country style french fries*
- **Greek Omelet** 6.50 €
Tomato, feta cheese, olives, onion, served with country style french fries*
- **Omelet with ingredients of your choice** 7.00 €
Cheese, ham, bacon, sausage, tomato, peppers, mushrooms, feta cheese, onion. Served with country style french fries*
- **Club sandwich with chicken fillet** 8.50 €
Ham, cheese, bacon, egg, lettuce, tomato, mayonnaise, country style french fries*

APPETIZERS

- **Tzatziki** 4.00 €
Yoghurt, cucumber, virgin olive oil and garlic.
- **Spicy Feta cheese baked in the oven** 5.00 €
Pepper, fresh tomatoes, virgin olive oil, & bukovo.
- **Shrimps saganaki** 10.00 €
Tomato cherry, feta cheese, garlic, ouzo

SALADS

- **Greek salad** 7.00 €
Tomato, cucumber, bell pepper, Feta, onions, olives, barley rusks and capers
- **Caprese salad** 7.50 €
Mozzarella cheese, cherry tomatoes, virgin olive oil, basil and croutons
- **Caesar salad** 8.00 €
Iceberg, chicken, bacon, croutons and Caesar's dressing
- Soup of the day** 6.00 €
Ask your waiter

PASTA

- **Spaghetti Neapolitan** 7.00 €
with fresh tomato & basil
- **Tagliatelle Bolognese** 8.00 €
with minced beef, tomato sauce & herbs
- **Spaghetti Carbonara** 8.50 €
with sour cream, bacon, egg & parmezan cheese

PIZZA

- **Margarita** 9.00 €
Mozzarella, parmesan, fresh tomato sauce, basil
- **Greek** 10.00 €
Mozzarella, feta, fresh tomato sauce, pepper, onions, olives, oregano
- **Tiare** 11.00 €
Mozzarella, gouda, smoked bacon, mushroom, fresh tomato sauce, pepper



MAIN

- Stuffed chicken fillet** 10.00 €
 Chicken breast with eggplant, gruyere cheese, aromatic butter accompanied by groats & vegetables
- Pork souvlaki** 9.50 €
 Grilled served with pita bread, tzatziki, tomato, onions & country style fries*
- Cheeseburger** 9.50 €
 Black Angus beef burger, cheese, bacon, tomato, lettuce, served with country style french fries*
- Moussaka** 10.50 €
 with eggplant, potatoes minced beef and fluffy bechamel sauce
- Vegetarian Moussaka** 9.00 €
 with eggplant, zucchini, pepper, minced mushrooms, potato and fluffy bechamel sauce
- Grilled Seabass** 13.50 €
 With potato salad, carrots, asparagus & tomato oil
- Dish of the day** 7.00 €
 Ask your waiter

DESSERTS

- Ice cream (1 scoop)** 2.00 €
 Vanilla, chocolate, caramel, strawberry, pistachio, mango sorbet, strawberry sorbet
- Assorted seasonal fruit platter** 5.00 €
- Dessert of the day** 4.50 €
 Ask your waiter

ALLERGENS GUIDE

 tree nuts	 lupin
 celery	 mollusks
 crustaceans	 mustard
 eggs	 peanuts
 fish	 soya
 gluten	 sulphites
 lactose	 sesame

SOFT DRINKS

- Mineral water 1lt 2.00 €
- Sparkling water 330ml 2.00 €
- Sparkling water 750ml 3.50 €
- Coca Cola, Zero, Soda, Sprite, Tonic 2.50 €
- Lemonade, Orangeade, Ginger Ale /250ml

BEERS & CIDERS

- Alfa 500ml 4.50 €
- Heineken 330ml 4.00 €
- Amstel Black 330ml 4.00 €
- Amstel Free 330ml 4.00 €
- Strongbow Apple 330ml 4.00 €
- Strongbow Red berries 330ml 4.00 €

All products with asterisk (*) are frozen.

Our Chef uses olive oil for our salads and sunflower oil for our fried food.

Person in charge for market inspection: Nikolaos Petrogiannis

Rates include all applicable taxes

Consumer is not obliged to pay if the notice of payment has not been received (receipt or invoice)



WHITE WINES

Epilogi Zois by glass 4.50 €

Epilogi Zois, Inosis winery 16.00 €
Epilogi Zois, Inosis winery .P.G.I. Peloponnese Roditis, Moscato. Green-yellow color with pleasant aromas of citrus and fresh fruits. Vivid, fresh with balanced acidity. Accompanies greatly with poultry and seafood.

Exis ,Manolesakis Estate 18.00 €
P.G.I. Drama North - east Macedonia. Malagouzia 60%, Assyrtiko 40%. Light yellow-green color, fruity character with hints of orange blossom, aromas of melon, peach, orange, pineapple and apricot. Accompanies salads, pasta with seafood, grilled fish and chicken, fruits and yellow cheeses.

Savatiano, Mylonas Micro Winery 20.00 €
P.G.I. Attica Savatiano 100%. Ancient indigenous variety of Athens. Shiny lemon color, rich aromatic bouquet with light acidity. Accompanies exceptionally the Mediterranean cuisine.

Aidani, Chatzidaki estate 26.00 €
P.G.I. Santorini Aidani 100%. Distinctive variety from the Cyclades Island. Golden color with citrus, tropical fruits and mineral aromatic notes. Vivid, yet balanced with long aftertaste. A wonderful combination with seafood and poultry meat.

GENNIMA PSICHIS ,Manolesakis estate 36.00 €
P.G.I. Drama North - east Macedonia Sauvignon Blanc 70%, Assyrtiko 30%. Flavors of citrus fruit, melon, mango, pineapple. It has a full-bodied taste, balanced acidity with an aromatic potential and fresh aftertaste. Accompanies salads, grilled vegetables, pasta with cheese or seafood, fish, white meat by white dressings.

ROSE WINES

14-18h by glass 5.00 €

14-18h, Gaia Estate, Nemea 20.00 €
P.G.I. Peloponnese. Aghiorghitiko. Deep rose color with a cherry and black currant pallet. Beautiful acidity and subtly tannins. Try it with fresh salads, pasta and cold dishes.

ANASTASIA Manolesakis estate 28.00 €

Semi-sweet Rose
P.G.I. Drama, North - east Macedonia. Cabernet Sauvignon 80%, Moschomavro 20%. Ruby color, rich aromas of cherry, strawberry and rose, passion fruits and notes of flowers. Rich, fresh and cool in the mouth with "crisp" acidity and intense aftertaste. **FOOD PAIRING** Appetizers, green salad with honey sauce, cheese pie, salty cake, fried vegetables, fruit salads, dried fruits, nuts, chocolate mousse, desserts with white chocolate, yogurt with fruits.

RED WINES

Epilogi Zois by glass 4.50 €

Epilogi Zois, Inosis winery 17.00 €
P.G.I. Peloponnese Aghiorghitiko. Fresh Greek variety from Nemea. Shiny red color, buttery aromas and red fruits aftertaste. Enjoy it, with cheeses, red meat or without food at all...

EXIS Manolesakis estate 19.00 €
P.G.I. Drama, North - east Macedonia. Moschomavro 60%, Limnio 40%. Ruby color of medium intensity with aromas of gooseberry, cherry and plum. It has a pleasant and balanced taste with good acidity, smooth tannins and elegant aftertaste. It matches greatly with roast beef with tomato sauce, various appetizers and cured cheeses.

LimNeon , Porto Carras Estate 22.00 €
P.D.O. Slopes of Meliton Limnio 100%. A variety mentioned by Aristotle, makes this fine ruby colored, with aromas of forest fruits, leather and. Smooth feel in the mouth with sweet and tender tannins who accompany it till its finish. A fine companion for Mediterranean cuisine.

INIMA, Katogi Averof 26.00 €
P.D.O. Goumenissa Negoska 100%. A mountainous variety with very low production, which has as a result this deep red wine with notes of forest fruits. Very soft tannins and beautiful long aftertaste. It matches greatly with red meat, fish and cheeses.

GENNIMA PSICHIS ,Manolesakis estate 37.00 €
P.G.I. Drama North - east Macedonia Cabernet Sauvignon 60%, Merlot 30%, Limnio 10%. Deep red color with aromas of gooseberry, wild cherry and plum. Rich taste with a balanced acidity with aromas of vanilla and butter. Red and white meat in red dressings. It is also served with hard cheeses, such as cheddar and gruyere.





ATHENS
TIARE
HOTEL

WINE LIST

DESSERT WINES & SPIRITS

Samos Vin Doux By glass 6.00 €

Samos Vin Doux, EOS SAMOS 22.00 €

P.D.O. Samos 100% white Samos Muscat. Considered as one of the most balanced sweet wines in the world. Golden honey color with exceptional taste and aromatic notes of white flesh summer fruits, apricot jam, melon and caramel. As a classic dessert wine, you can enjoy it before or after food. As an aperitif or as a companion to desserts, ice cream, fruits and cheeses

Tsipouro (50 ml) ,Tsilili 4.00 €

'Dark Cave' Aged Tsipouro (50ml),Tsilili 7.00 €

The R/S prices are charged 10% for the total price of the order.

Person in charge for market inspection : Nikolaos Petrogiannis.

All taxes are included.

