

Room Service

KOIA RESORT

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Available from 08:00 am to 12:00 am – Last order up to 11.00pm
For your order, please call 0.
After you finish your meal, you are kindly requested to call Room service
in order for your tray to be removed
Minimum charge: €8,00 per order

ROOM SERVICE BREAKFAST MENU

Served from 08:00 am to 11:00 am

KOIA Breakfast

Fresh orange or grapefruit juice

Espresso, freddo espresso, cappuccino, freddo cappuccino, filter coffee, instant coffee, instant decaffeinated coffee, hot chocolate, Greek coffee, milk, or tea.
Decaffeinated / Soya, Almond, Oat milk option available

Baker's basket with breakfast rolls, toasted bread, biscuits, cakes, and croissants
Served with butter, marmalade, honey and chocolate spread.

Your choice of cereal. Cornflakes, muesli, with milk or yogurt
Coconut, Almond, Soya, Oat Milk, 3.5% milk, 1.5% milk options available

Hot Plate of Your Choice

A variety of cheese and cold cuts.

Fresh seasonal fruit salad

€ 30.00 per person

Energy Breakfast

Fresh orange or grapefruit juice
Smoothie with banana, strawberry, and honey

Whole wheat bread with tahini and honey

Egg white omelet. Served with whole wheat toasted bread and avocado spread.

Porridge with skimmed milk or almond or soya milk
Coconut, Almond, Soya, Oat Milk, 3.5% milk, 1.5% milk options available

Fresh seasonal fruit salad

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Hot Plate of Your Choice

Greek farm sunny-side up eggs,
or

Hard or soft-boiled farm eggs
or

Fluffy Omelet or eggs white omelet
or

"Strapatsada"
Scrambled eggs with fresh tomato and feta cheese

EGG ACCOMPANIMENTS

Bacon Ham
Sausages Graviera
Gouda Feta
Peppers Mushrooms
Tomatoes Herbs
Spinach Baked beans
Onions Olives

Crêpes with ham and gouda cheese
or

Waffle with chocolate spread or maple syrup and whipped cream
or

"Tiganites" Fluffy pancakes served with Greek honey or chocolate spread
or

Crêpes with chocolate spread, sliced bananas and cookie crumble

GLUTEN FREE

Gluten Free Pancakes with maple syrup

Poached Eggs on Gluten Free toast

Assorted cookies & biscuits (please ask your host)

SANDWICHES AND MORE | ΣΑΝΔWICH ΚΑΙ ΑΛΛΑ

Baguette with tomato, feta cheese, olives, rocket, fresh oregano and olive oil Μπαγκέτα με ντομάτα, φέτα, ελιές, ρόκα, φρέσκια ρίγανη και ελαιόλαδο	€ 12
Bao bun with crispy chicken, spicy mayonnaise, pickled cucumber and coriander Bao bun με τραγανό κοτόπουλο, πικάντικη μαγιονέζα, πίκλα αγγούρι και κόλιανδρο	€ 12
Bao bun with shrimp, avocado, piri piri and cucumber Bao bun με γαρίδα, αβοκάντο, piri piri και αγγούρι	€ 14
Bagel with smoked salmon, cream cheese, tomato and cucumber Bagel με καπνιστό σολομό, τυρί κρέμα, ντομάτα και αγγούρι	€ 14
Pinsa margarita with tomato sauce, mozzarella, cherry tomatoes and baby rocket Pinsa μαργαρίτα με σάλτσα ντομάτας, mozzarella, ντοματίνια και baby ρόκα	€ 14
Pinsa burrata with tomato sauce, buffalo mozzarella, mortadella and pistachios Pinsa burrata με σάλτσα ντομάτας, βουβαλίσια μοτσαρέλα, μορταδέλα και φιστίκι Αιγίνης	€ 14
Club sandwich with chicken, bacon, caseri, tomato and french fries Club sandwich με φιλέτο κοτόπουλο, μπέικον, cheddar, ντομάτα και τηγανιτές πατάτες	€ 18
Veggie club sandwich with grilled vegetables, iceberg, tartar sauce, cheddar, tomato and french fries Veggie club sandwich με ψητά λαχανικά, iceberg, tartar sauce, cheddar, ντομάτα και τηγανιτές πατάτες	€ 14
Black angus burger with bacon, caramelized onion, cheddar, tartar sauce and french fries Black angus burger με μπέικον, καραμελωμένο κρεμμύδι, cheddar, tartar sauce και τηγανιτές πατάτες	€ 16
Veggie burger, tomato, caramelized onion, iceberg and french fries Veggie burger με μπιφτέκι λαχανικών, ντομάτα, καραμελωμένο κρεμμύδι, iceberg και τηγανιτές πατάτες	€ 14
Crispy potatoes with truffle mayonnaise Τραγανές σπαστές πατάτες με μαγιονέζα τρούφας	€ 9

SALADS | ΣΑΛΑΤΕΣ

Greek salad, soft feta cheese, organic thyme and caper Χωριάτικη με μαλακή φέτα, θυμάρι και κάπαρη	€ 12
Baby spinach with crispy leaf crust, pomegranate, aromatic herbs, "manouri" cheese with sesame & balsamic vinaigrette Baby σπανάκι με τραγανό φύλλο κρούστας, ρόδι, αρωματικά βότανα, μανούρι με σουσάμι & βινεγκρέτ βαλσάμικο	€ 10
Greek couscous with orange, cucumber, mint, and tomato vinegar dressing Πλιγούρι με πορτοκάλι, αγγούρι, δυόσμο και dressing από ξύδι ντομάτας	€ 10

P A S T A | Ζ Υ Μ Α Ρ Ι Κ Α

Penne with arugula pesto, burrata, bacon and pistachios Πένες με pesto ρόκας, burrata, μπέικον και φιστίκι Αιγίνης	€ 16
Tagliatelle with veal ragout, parmesan cream and aromatic herbs Ταλιατέλες με μοσχαρίσιο ραγού, κρέμα παρμεζάνας και αρωματικά βότανα	€ 14
Traditional local pasta of Kos with tomato sauce and fresh local cheese "Mytzithra" Παραδοσιακή Πάστα της Κω με σάλτσα τομάτας και φρέσκια μυζήθρα	€ 14

M E Z E D E S | Μ Ε Ζ Ε Δ Ε Σ

Katimeria" – Traditional small pies with "krasotiri" local cheese aged in wine and thyme honey Κατιμέρια Παραδοσιακά πιπτάκια με κρασοτύρι και θυμαρίσιο μέλι	€ 12
Fluffy zucchini balls with yogurt and mint Αφράτοι κολοκυθοκεφτέδες με γιαούρτι και δυόσμο	€ 10
Fried calamari with Tarama and lime Καλαμάρι τηγανιτό με ταραμά και μοσχολέμονο	€ 16
Sea bream, aubergine mousse and mixed wild greens Τσιπούρα με μους μελιτζάνας και χόρτα	€ 18
Grilled meatballs with light sauce from Greek cream cheese "ksinogalo" and mint oil Μπιφτεκάκια ψητά με γαλάκτωμα από ξινόγαλο και λάδι δυόσμου	€ 16
Kebab with tomato confit and tandoori yogurt Κεμπάπ με κονφί τομάτας και γιαούρτι με ταντούρι	€ 16

V A R I E T I E S | Π Ο Ι Κ Ι Λ Ι Ε Σ

Cheese platter, graviera, manouri, caseri, anthotyro, blue cheese, krasotyri tomato jam, dried fruit, nuts, breadsticks & bread from our bakery Ποικιλία τυριών, γραβιέρα, μανούρι, κασέρι, ανθότυρο, μπλε τυρί, κρασοτύρι μαρμελάδα τομάτας, αποξηραμένα φρούτα, ξηροί καρποί, κριτσίνια & ψωμί από το αρτοποιείο μας	€ 22
Cold cuts platter, bresaola, prosciutto, salami, mortadella, tomato jam, dried fruit, nuts breadsticks & bread from our bakery Ποικιλία αλλαντικών, μπρεζαόλα, προσούτο, σαλάμι αέρος, μορταδέλα μαρμελάδα τομάτας, αποξηραμένα φρούτα, ξηροί καρποί, κριτσίνια & ψωμί από το αρτοποιείο μας	€ 24
Cold cuts & cheese platter, graviera, manouri, caseri, anthotyro, blue cheese, krasotyri bresaola, prosciutto, salami, mortadella, tomato jam, dried fruit, nuts, breadsticks & bread from our bakery	€ 36
Ποικιλία τυριών & αλλαντικών, γραβιέρα, μανούρι, κασέρι, ανθότυρο, μπλε τυρί, κρασοτύρι, μπρεζαόλα, προσούτο, σαλάμι αέρος, μορταδέλα, μαρμελάδα τομάτας, αποξηραμένα φρούτα, ξηροί καρποί, κριτσίνια & ψωμί από το αρτοποιείο μας	

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Premium platter, country sausage, pancetta with skin, apaki (smoked pork), mini souvlaki with bbq, metsovone, brie, blue cheese, gruyere, bbq sauce, mustard sauce, cheese sauce, breadsticks & bread from our bakery € 42
Ποικιλία Premium, λουκάνικο χωριάτικο, πανσέτα με δέρμα, απάκι, σουβλάκι mini με bbq, μετσοβόνε, brie, μπλε τυρί, γραβιέρα, bbq σάλτσα, σάλτσα μουστάρδας, σάλτσα τυριών, κριτσίνια & ψωμί από το αρτοποιείο μας

Fruit platter, Banana, green apple, pineapple, strawberries, peach, nectarine, red grapes, green grapes, blueberry & bavaroise yoghurt dip € 32
Ποικιλία φρούτων, Μπανάνα, μήλο πράσινο, ανανάς, φράουλες, ροδάκινο, νεκταρίνι, σταφύλι κόκκινο, σταφύλι πράσινο, μύρtila, βατόμουρα & bavaroise γιαουρτιού ντιπ

Ouzo meze platter, pickled octopus, mackerel, anchovy, olives, cherry tomatoes, taramasalata, steamed mussels, pickled cucumber, caper, carob rusks & bread from our bakery € 36
Two glasses of ouzo included.
Ποικιλία ούζου, Χταπόδι ξιδάτο, σκουμπρί, γαύρος ξιδάτος, ελιές, ντοματίνια, ταραμοσαλάτα, μύδια αχνιστά, τουρσί αγγουράκι, κάπαρη, χαρουποπαξιμάδα & ψωμί από το αρτοποιείο μας
Συνοδεύεται από δύο ποτήρια ούζο.

DESSERTS | ΓΛΥΚΑ

Chocolate soufflet with Vanilia ice cream € 12
Σουφλέ σοκολάτας με παγωτό βανίλια

Orange pie with citrus flavored cream and mastic gelato € 12
Πορτοκαλόπιτα με κρέμα αρωματισμένη με εσπεριδοειδή και παγωτό μαστίχας

Bavaroise Yogurt with apricot, basil and apricot carrot ginger sorbet € 10
Bavaroise γιαούρτι με βερίκοκο, βασιλικό και σορμπέ βερίκοκο καρότο τζίντζερ

WATER

Natural Mineral Water	€ 5.00 / 1000ml	€ 3.00 / 500ml
Sparkling Water	€ 5.00 / 750ml	€ 3.00 / 330ml

REFRESHMENTS

Coca Cola (Original, Light, Zero) / Lemonade / Orangeade / Sprite / Soda / Tonic / Ginger Ale € 4.00 / 330 bottle

BEERS

Mamos Pilsner Beer	€ 10.00
Volkan Blonde pilsener	€ 10.00
Alfa	€ 10.00
Heineken	€ 10.00

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Mythos	€ 10.00
Murph's Stout beer	€ 12.00
McFarland Red Ale beer	€ 12.00
Corona Caribbean Lager	€ 10.00
Mythos Radler	€ 8.00
Non-Alcoholic Beer Χωρίς Αλκοόλ	€ 8.00
Small National Breweries	€ 8.00

WEISS BEERS

Erdinger Weiss Bier 500 ml	€ 8.00
Franziskaner Hefe Weissbier 500 ml	€ 8.00

DRAFT BEERS

Mamos Pilsner Draft Beer	300 ml	€ 8.00
Mamos Pilsner Draft Beer	400 ml	€ 10.00

CIDERS

Strongbow Red Berries	€ 8.00
Strongbow Gold	€ 8.00
Milokleftis	€ 8.00

CLASSIC COCKTAILS

Vodka Classics

€ 12.00

Cosmopolitan

(Vodka, triple sec, cranberry juice, fresh freshly squeezed lime juice
Βότκα, triple sec, χυμός cranberry, φρεσκοστυμμένος χυμός μωσχολέμονο)

Espresso Martini

(Vodka, espresso, Flor de Cana Espresso, syrup
Βότκα, εσπρέσο, Flor de Cana Espresso, σιρόπι)

Bloody Mary

(Vodka, tomato juice, lemon juice, tabasco, Worcestershire sauce, salt, pepper
Βότκα, χυμός ντομάτας, χυμός λεμόνι, ταμπάσκο, Worcestershire sauce, αλάτι, πιπέρι)

Caipirovka

(Vodka, lime wedges, brown sugar
Βότκα, φέτες μωσχολέμονο, καστανή ζάχαρη)

Gin Classics

€ 12.00

Gin Fizz

(Gin, lemon juice, syrup, soda water
Τζιν, χυμός λεμόνι, σιρόπι, σόδα)

Dry Martini

(Gin, Dolin, extra dry vermouth, orange bitters
Τζιν, Dolin, βερμούτ, bitters πορτοκαλιού)

Aviation

(Gin, Maraschino liqueur, violette syrup, lemon juice
Τζιν, λικέρ Maraschino, σιρόπι βιολέτας, χυμός λεμόνι)

Bees Knees

(Gin, lemon juice, honey syrup, fresh orange juice
Τζιν, χυμός λεμόνι, σιρόπι μελιού, φρέσκος χυμός πορτοκάλι)

Rum Classics

€ 12.00

Mojito

(Rum Flor de Cana 4, lime wedges, white sugar, mint leaves, soda
Ρούμι Flor de Cana 4, φέτες μοσχολέμονο, λευκή ζάχαρη, φύλλα δυόσμου, σόδα)

Mai Tai

(Gold Aged Rum Flor de Cana 7, Rum, Monin triple sec, orgeat syrup, freshly squeezed lime juice
Ρούμι παλαιωμένο, Flor de Cana 7, ρούμι, Monin triple sec, σιρόπι σουμάδας, φρεσκοσπημένος χυμός μοσχολέμονο)

Daiquiri

(Rum Flor de Cana 4, freshly squeezed lime juice, syrup, or fruit of your choice
Ρούμι Flor de Cana 4, φρεσκοστυμμένος χυμός μοσχολέμονο, σιρόπι ή επιλογή φρούτων)

Zombie

(Gold Rum Flor de Cana 7, Black velvet falernum, grapefruit juice, freshly squeezed lime juice, passion fruit, grenadine syrup
Παλαιωμένο ρούμι Flor de Cana 7, μαύρο velvet falernum, χυμός γκρέιπφρουτ, χυμός μοσχολέμονο, φρούτα του πάθους, σιρόπι γρεναδίνης)

Pina Colada

(Rum Flor de Cana 4, Malibu, coconut, pineapple juice, freshly squeezed lime juice
Ρούμι Flor de Cana 4, Malibu, καρύδα, χυμός ανανά, φρέσκος χυμός μοσχολέμονο)

Tequila Classics

€ 12.00

Margarita

(Tequila, Monin triple sec, freshly squeezed lime juice | Τεκίλα, Monin triple sec, φρεσκοσπημένος χυμός μοσχολέμονο)

Paloma

(Tequila, freshly squeezed lime juice, pink grapefruit soda | Τεκίλα, φρεσκοσπημένος χυμός μοσχολέμονο, ροζ γκρέιπφρουτ σόδα)

SIGNATURE COCKTAILS

Mint Daiquiri

€ 12.00

Rum Flor de Cana 4, Monin triple sec, freshly squeezed lime juice and mint leaves
Ρούμι Flor de Cana 4, Monin triple sec, φρεσκοσπημένος χυμός μοσχολέμονο και φύλλα δυόσμου

Rosemary Mojito

€ 12.00

Rum Flor de Cana 4, rosemary, syrup, freshly squeezed lime juice, soda
Ρούμι Flor de Cana 4, δεντρολίβανο, σιρόπι, φρεσκοσπημένος χυμός μοσχολέμονο, σόδα

Pomegranate Mojito

€ 14.00

Rum Flor de Cana 4, pomegranate juice, soda, pomegranate, mint leaves
Ρούμι Flor de Cana 4, χυμός ρόδι, σόδα, ρόδι, φύλλα δυόσμου

Pink Grapefruit & Thyme Paloma

€ 16.00

Tequila, pink grapefruit soda & freshly squeezed lime juice, grapefruit-thyme-chili, syrup
Τεκίλα, ροζ γκρέιπφρουτ σόδα & φρεσκοσπημένος χυμός μοσχολέμονο, γκρέιπφρουτ-θυμάρι-τσίλι, σιρόπι

Herb Gardener

€ 18.00

Tequila, freshly squeezed lime juice, syrup, aromatic bitters, sage, rosemary, coriander and mint
Τεκίλα, φρέσκος χυμός μοσχολέμονο, σιρόπι, αρωματικά bitters, φασκόμηλο, δεντρολίβανο, κόλιανδρος και δυόσμος

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Champagne smash Prosecco or sparkling wine of your choice, plums, thyme, lemon juice, syrup Prosecco ή αφρώδες κρασί της επιλογής σας, δαμάσκηνα, θυμάρι, χυμός λεμόνι, σιρόπι	€ 16.00
Basil Vodka Basil infused Vodka, watermelon juice, lemon juice, syrup Αρωματισμένη βότκα με βασιλικό, χυμός καρπουζιού, χυμός λεμόνι, σιρόπι	€ 14.00
Rosemary's Baby Vodka, pink grapefruit juice, rosemary, maple syrup Βότκα, χυμός ροζ γκρέιπφρουτ, σιρόπι σφενδάμου, δεντρολίβανο	€ 14.00
Lavender Wedd Dry London Denim, Prosecco, lavender syrup, fresh lemon juice Dry London Denim, Prosecco, σιρόπι λεβάντας, φρέσκος χυμός λεμόνι	€ 18.00
Cocktail with Fig, Thyme & Gin Gin, thyme, figs, thyme syrup, lemon juice, soda Τζιν, θυμάρι, σύκα, σιρόπι θυμαριού, χυμός λεμόνι, σόδα	€ 16.00
Gin Rosemary Fizz Gin, rosemary syrup, cardamom pods, grapefruit juice, prosecco, rosemary, grapefruit peel Τζιν, σιρόπι δεντρολίβανου, κάρδαμο, χυμός γκρέιπφρουτ, prosecco, δεντρολίβανο, φλούδα, γκρέιπφρουτ	€ 14.00
Chamomile Sour Chamomile infusion Scotch, lemon juice, syrup, fee foam bitter Αρωματισμένο ουίσκι με χαμομήλι, χυμός λεμόνι, σιρόπι, bitter αφρού	€ 14.00
Passion Sage Bourbon, sage, passion fruit syrup, freshly squeezed lime juice, soda Bourbon, φασκόμηλο, σιρόπι φρούτα του πάθους, φρεσκοστυμμένος χυμός μοσχολέμονο, σόδα	€ 16.00
Western Summer Bourbon, peach liqueur, ginger syrup, maple syrup, lemon juice Bourbon, λικέρ ροδάκινο, σιρόπι τζίντζερ, σιρόπι σφενδάμου, χυμός λεμόνι	€ 14.00

DRINKS

R U M S

Regular Flor de Cana 4, Diplomatico, Grand Reserva, Bacardi, Havana Club	€ 10.00 Glass (50ml)	€ 120.00 Bottle
Premium (Pampero Especial, Havana Maestro, Don Papa Centenario 18, Ron Zacapa 23, Diplomatico Rezerva)	€ 14.00 Glass (50ml)	€ 160.00 Bottle

G I N

Regular Navy Blue, Gordons, Beefeater, Tanqueray	€ 10.00 Glass (50ml)	€ 120.00 Bottle
Premium (Bombay Sapphire, Hendrick's, Monkey 47, Nikka Coffey gin, Heymans, Votanikon, Mataroa)	€ 14.00 Glass (50ml)	€ 160.00 Bottle

V O D K A

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Regular		
Absolut, Stolichnaya, Smirnoff, Finlandia, Standard Rusky	€ 10.00 Glass (50ml)	€ 120.00 Bottle
Premium		
(Belvedere, Grey Goose, Ciroc, Nikka Coffey Vodka, Stolichnaya Elit, Beluga)	€ 14.00 Glass (50ml)	€ 160.00 Bottle
Luxury Brands (Crystal Head, Roberto Cavalli)	€ 14.00 Glass (50ml)	€ 180.00 Bottle

TEQUILA

Regular		
Jose Cuervo, Don Julio, Olmeca, Sierra	€ 10.00 Glass (50ml)	€ 120.00 Bottle
Premium		
(Don Julio Anejo, Jose Cuervo Black, Don Julio Reposado, Mescal Espadin, Patron Reposado, Patron Anejo)	€ 14.00 Glass (50ml)	€ 160.00 Bottle

WHISKY

Scotch Blended Whisky		
Regular		
Johnny Walker Red label, Dewars, Cutty Shark, Jameson	€ 10.00 Glass (50ml)	€ 120.00 Bottle
Special		
(Dimple, Chivas, Nika from the Barrel, Oban)	€ 14.00 Glass (50ml)	€ 180.00 Bottle
Single Malt Whisky		
Cardhu, Talisker, Lagavulin, Glenfiddich 12	€ 14.00 Glass (50ml)	€ 180.00 Bottle
Premium		
Lagavulin 16 Year	€ 30.00 Glass (50ml)	€ 364.00 Bottle
Johnnie Walker Blue Label	€ 62.00 Glass (50ml)	€ 780.00 Bottle
Nikka Taketsuru,	€ 20.00 Glass (50ml)	€ 250.00 Bottle
Bourbon-Kentucky-Tennessee		
Jack Daniel's, Bulleit Bourbon, Southern, Comfort	€ 12.00 Glass (50ml)	€ 160.00 Bottle

COGNAC-BRANDY

Metaxa 5*	€ 10.00 Glass (50ml)	€ 120.00 Bottle
Metaxa 7*	€ 12.00 Glass (50ml)	€ 160.00 Bottle
Metaxa 12*, Hennessy V.S.O.P.,		
Remy Martin V.S.O.P., Courvoisier XO	€ 14.00 Glass (50ml)	€ 180.00 Bottle

DIGESTIVES & DISTILED

Jägermeister, Fernet-Branca, Dark Cave Aged Tsipouro, Puro, Mastiha, Drambuie, Disaronno, Limoncello, Grappa, "Tsilili" Distillate, "Babatzim" Distillate	€ 8.00 Glass (30ml)
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White Wines / bottle & glass

Akrani White

Winery: Estate Akrani / Region: Kos Island / Variety: **Athiri, Assyrtiko**

€ 32.00 Bottle € 10.00 glass

Mikri Kivotos

Winery: Lantides Estate / Region: Nemea Peloponnese / Variety: **Assyrtiko, Malagouzia**

€ 36.00 Bottle € 10.00 glass

Ergo

Winery: Lantides Estate / Region: Nemea Peloponnese / Variety: **Sauvignon Blanc**

€ 40.00 Bottle € 12.00 glass

Petra Chardonnay

Winery: Petra Marinou / Region: Kos Island / Variety: **Chardonnay**

€ 42.00 Bottle € 12.00 glass

Rose Wines / bottle & glass

SBM

Winery: Estate Akrani / Region: Kos Island / Variety: **Sauvignon Blanc**

€ 38.00 Bottle € 12.00 glass

Hatziemmanouil

Winery: Hatziemmanouil Estate / Region: Kos / Variety: **Grenache Rouge**

€ 34.00 Bottle € 10.00 glass

Red Wines / bottle & glass

Hatziemmanouil Estate Red

Winery: Hatziemmanouil Estate / Region: Kos Island / Variety: **Cabernet Sauvignon, Syrah**

€ 36.00 Bottle € 10.00 glass

Petra Marinou Syrah

Winery: Petra Marinou Estate / Region: Kos Island / Variety: **Syrah**

€ 36.00 Bottle € 12.00 glass

Papakonstantinou Estate Merlot

Winery: Papakonstantinou Estate / Region: Kos Island / Variety: **Merlot**

€ 46.00 Bottle € 12.00 glass

Grand Reserve

Winery: Boutaris / Region: Macedonia / Variety: **Xinomavro**

€ 58.00 Bottle € 16.00 glass

Sparkling Wines

Prosecco Brilla White

Winery: Prosecco di Treviso / Region: Veneto Italy / Variety: **Glera**

€ 44.00 Bottle € 12.00 glass

Prosecco Brilla Rose

Winery: Prosecco di Treviso / Region: Veneto Italy / Variety: **Glera, Pinot Noir**

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€ 46.00 Bottle € 14.00 glass

Prosecco di Gancia

Winery: Prosecco di Treviso / Region: Veneto Italy / Variety: **Prosecco**
€ 37.00 Bottle

Bottega Spa Petalo Sweet

Winery: Prosecco di Treviso / Region: Veneto Italy / Variety: **Moscato Bianco**
€ 37.00 Bottle

Bottega Venetian Gold

Winery: Prosecco di Treviso / Region: Veneto Italy / Variety: **Prosecco**
€ 62.00 Bottle

Bottega Manzoni Moscato

Rose Gold – Ice

Winery: Prosecco di Treviso / Region: Veneto Italy / Variety: **Moscato Bianco**
€ 68.00

I Love Prosecco

Winery: I Heart Winery / Region: Veneto Italy / Variety: **Glera, Pinot Noir**
€ 50.00

Champagnes

Veuve Clicquot N.V. Brut

Winery: Veuve Clique Ponsardin House / Region: France / Variety: **Chardonnay, Pinot Meunier, Pinot Noir**
€ 210.00 Bottle

Veuve Clicquot N.V. Rose Brut

Winery: Veuve Clique Ponsardin House / Region: France / Variety: **Chardonnay, Pinot Meunier, Pinot Noir**
€ 205.00 Bottle

Moët Chandon N.V. Brut Imperial

Winery: Moët Chandon / Region: France / Variety: **Chardonnay, Pinot Meunier, Pinot Noir**
€ 168.00 Bottle € 32.00 glass

Moët Chandon N.V. Ice Imperial

Winery: Moët Chandon / Region: France / Variety: **Chardonnay, Pinot Meunier, Pinot Noir**
€ 244.00 Bottle

Moët Chandon N.V. Brut Imperial Rose

Winery: Moët Chandon / Region: France / Variety: **Chardonnay, Pinot Meunier, Pinot Noir**
€ 162.00 Bottle

Laurent Perrier La Cuvée Brut

Winery: Laurent Perrier / Region: France / Variety: **Chardonnay, Pinot Meunier, Pinot Noir**
€ 162.00 Bottle

Room Service

KOIA RESORT

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Laurent Perrier La Cuvée Rose Brut

Winery: Laurent Perrier / Region: France / Variety: Chardonnay, Pinot Meunier, Pinot Noir
€ 320.00 Bottle

Bollinger N.V. Special Cuvee

Winery: Bollinger / Region: France / Variety: Chardonnay, Pinot Meunier, Pinot Noir
€ 200.00 Bottle

Bollinger PN TX17 Blanc de Noirs Extra Brut

Winery: Bollinger / Region: France / Variety: Pinot Noir
€ 300.00 Bottle

Dom Perignon Cuvee Brut

Winery: Dom Perignon / Region: France / Variety: Chardonnay - Pinot Noir
€ 1180.00 Bottle

Armand de Brignac Brut Gold

Winery: Armand de Brignac / Region: France / Variety: Chardonnay, Pinot Meunier, Pinot Noir
€ 960.00 Bottle

Louis Roederer Crystal Brut

Winery: Louis Roederer / Region: France / Variety: Chardonnay, Pinot Meunier, Pinot Noir
€ 820.00 Bottle

€ 110

Floating Breakfast - Classic

Variety of freshly baked breads,
accompanied by butter and margarine & local marmalades

Variety of cold cuts & local cheeses

Platter of local cuts
(Bacon, national selection of sausages)

Variety of pastries

Bran or Corn Flakes with milk of your choice
Coconut, Almond, Soya, Oat Milk, 3.5% milk, 1.5% milk options available

Selection of freshly cooked eggs of your choice
(Hard or soft -boiled, Omelet, sunny-side up or scrambled)

Variety of seasonal fresh fruits

Freshly brewed coffee of your choice
(Filter coffee, espresso, freddo espresso, cappuccino, freddo cappuccino,
latte, iced instant coffee (Frappe), instant coffee)
Decaffeinated / Coconut, Almond, Soya, Oat Milk, 3.5% milk, 1.5% milk options available

€ 150.00

Floating Breakfast - Premium

Variety of freshly baked breads,
accompanied by butter and margarine & local marmalades

Variety of cold cuts & local cheeses

Platter of local cuts
(Bacon, national selection of sausages)

Variety of pastries

Bran or Corn Flakes with milk of your choice
Coconut, Almond, Soya, Oat Milk, 3.5% milk, 1.5% milk options available

Selection of freshly cooked eggs of your choice
(Hard or soft -boiled, Omelet, sunny-side up or scrambled)

Variety of seasonal fresh fruits

Freshly brewed coffee of your choice
(Filter coffee, espresso, freddo espresso, cappuccino, freddo cappuccino,
latte, iced instant coffee (Frappe), instant coffee)
Decaffeinated / Coconut, Almond, Soya, Oat Milk, 3.5% milk, 1.5% milk options available

Greek yoghurt with Healthy Seeds of your Choice – Dried Fruits
(Cia, pumpkin seeds, linseeds – Raisins, cranberry, pineapple, apricot)

Pancakes with topping of your choice
(Tahini spread, Hazelnut, Praline, Maple syrup, Thyme Honey)

Strawberries with whipped cream

Fresh orange juice & daily detox smoothy

€ 200.00

Floating Breakfast - Deluxe

Variety of freshly baked breads,
accompanied by butter and margarine & local marmalades

Variety of cold cuts & local cheeses

Platter of local cuts
(Bacon, national selection of sausages)

Variety of pastries

Bran or Corn Flakes with milk of your choice
Coconut, Almond, Soya, Oat Milk, 3.5% milk, 1.5% milk options available

Selection of freshly cooked eggs of your choice
(Hard or soft -boiled, Omelet, sunny-side up or scrambled)

Variety of seasonal fresh fruits

Freshly brewed coffee of your choice
(Filter coffee, espresso, freddo espresso, cappuccino, freddo cappuccino,
latte, instant coffee (Frappe), instant coffee)
Decaffeinated / Coconut, Almond, Soya, Oat Milk, 3.5% milk, 1.5% milk options available

Greek yoghurt with Healthy Seeds of your Choice – Dried Fruits
(Cia, pumpkin seeds, linseeds – Raisins, cranberry, pineapple, apricot)

Pancakes with topping of your choice
(Tahini spread, Hazelnut, Praline, Maple syrup, Thyme Honey)

Strawberries with whipped cream

Fresh orange juice & daily detox smoothy

A bottle of Miraval Rose Wine

300.00

Floating Breakfast - Imperial

Variety of freshly baked breads,
accompanied by butter and margarine & local marmalades

Variety of cold cuts & local cheeses

Platter of local cuts
(Bacon, national selection of sausages)

Variety of pastries

Bran or Corn Flakes with milk of your choice
Coconut, Almond, Soya, Oat Milk, 3.5% milk, 1.5% milk options available

Selection of freshly cooked eggs of your choice
(Hard or soft -boiled, Omelet, sunny-side up or scrambled)

Variety of seasonal fresh fruits

Freshly brewed coffee of your choice
(Filter coffee, espresso, freddo espresso, cappuccino, freddo cappuccino,
latte, instant coffee (Frappe), instant coffee)
Decaffeinated / Coconut, Almond, Soya, Oat Milk, 3.5% milk, 1.5% milk options available

Greek yoghurt with Healthy Seeds of your Choice – Dried Fruits
(Cia, pumpkin seeds, linseeds – Raisins, cranberry, pineapple, apricot)

Pancakes with topping of your choice
(Tahini spread, Hazelnut, Praline, Marple syrup, Thyme Honey)

Strawberries with whipped cream

Fresh orange juice & daily detox smoothy
A bottle of Moët et Chandon Rose

Service and Taxes are included in the prices.

Please inform our service staff for any food allergies. The above dishes may contain freshly frozen ingredients.

All dishes are prepared with extra virgin olive oil and finest quality sunflower oil for any fried meals.

The hotel reserves the right to alter prices, operating hours and days of the restaurant without prior notice.

The establishment is obliged to have a printed form available in a special location near the exit for the registration of any complaints.

CONSUMER IS NOT OBLIGED TO PAY IF THE NOTICE OF PAYMENT HAS NOT BEEN RECEIVED (RECEIPT - INVOICE)

Αγορανομικά υπεύθυνος: Έψιμος Χρήστος

Οι τιμές συμπεριλαμβάνουν όλες τις νόμιμες επιβαρύνσεις.

Για οποιαδήποτε αλλεργία παρακαλώ απευθυνθείτε στον σερβιτόρο μας.

Στις ανωτέρω παρασκευές ενδέχεται να χρησιμοποιηθούν και φρεσκοκατεψυγμένες πρώτες ύλες.

Σε όλες τις παρασκευές μας χρησιμοποιείται έξτρα παρθένο ελαιόλαδο και αρίστης ποιότητας ηλιέλαιο για τηγανητά εδέσματα.

Το ξενοδοχείο διατηρεί το δικαίωμα αλλαγής των τιμών, του ωραρίου και των ημερών λειτουργίας του εστιατορίου χωρίς προηγούμενη ειδοποίηση.

Η επιχείρηση είναι υποχρεωμένη να διαθέτει έντυπα δελτία σε ένα ειδικό χώρο κοντά στην έξοδο για την καταγραφή τυχόν παραπόνων.

Ο ΚΑΤΑΝΑΛΩΤΗΣ ΔΕΝ ΕΧΕΙ ΥΠΟΧΡΕΩΣΗ ΝΑ ΠΛΗΡΩΣΕΙ ΑΝ ΔΕ ΛΑΒΕΙ ΤΟ ΝΟΜΙΜΟ ΠΑΡΑΣΤΑΤΙΚΟ (ΑΠΟΔΕΙΞΗ - ΤΙΜΟΛΟΓΙΟ)

Commercially responsible: Epsimos Christos