


CONTINENTAL PALACE HOTEL

MAIN RESTAURANT

DRINKS MENU


JUICES AND SODAS



Orange/Pineapple/ Cranberry/ Mixed Juice	3,80
Coca Cola bottle 250 ml	3,50
Coca Cola Zero/Light 330 ml	3,50
Orangade/Lemonade/Sour Cherry/Bitter Lemon/ Tonic	3,50
Soda Water	3,00
Pink Grapefruit Soda	3,50
Mineral Water 1 lt	1,70
Spakling Water 500 ml	3,50


BEERS

Heineken bt 500 ml	5,40
Mythos bt 500 ml	5,50
Fischer bt 330 ml	5,00



Erdinger Weiss 330 ml	6,30
Sol bt 330 ml	6,00
Fix Dark 330 ml	6,00
Amstel Radler 330 ml	4,50
Fix Alcohol free 330 ml	4,50

APERITIVES



Ouzo Babatzim 200 ml	13,00
Ouzo by the glass 50 ml	4,80
Tsipouro Tirnavos 200 ml	10,00
Tsipouro by the glass 50ml	4,50

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WHITE WINES

5 Senses , Lantides, Muscat, Moschofilero.	20,00
5 Senses , Lantides, Chardonnay	20,00
Dama Coupa, Lazarides, Trebbiano, Asyrtiko, Muscat	22,50
Petra Mare, Local Assyrtiko, Sauvignon Blanc	35,00
Retsina Traditional Malamatina, 500 ml	7,00
White House Wine by glass	4,50
White House Wine, Carafe 500 ml	9,30

ROSE WINES

Terre Grec , Tsililis, Muscat, Syrah	20,00
Hatziemmannouil, Grenache Rouge	28,00
Avarino, Roditis, Grenache Rouge, Fileri	20,00
Rose House Wine by the glass	4,50
Rose House Wine , Carafe 500 ml	9,30

RED WINES

5 Senses , Lantides, Merlot	20,00
Rigas Coupa, Lazarides, Cabernet, Merlot	22,50
Karydies, Skeyofylax, Local Syrah	32,00

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RED WINES

Red House Wine by the glass	4,50
Red House Wine, Carafe 500 ml	9,30

SPARKLING & CHAMPAGNE

Sant' Orsola Prosecco Extra Dry	20,00
Bottega Amanti Prosecco	25,00
Champagne Pierre Mignon Grande Reserve Brut	85,00
Prosecco by the glass	5,00

Recommendation :

White wines can be paired with a variety of foods such as fish and seafoods light dishes of poultry and pork , Mediterranean salads, soft cheese, grilled vegetables, and all vegetarian options.

Rose wines can be paired with light salads, pasta and rice, mild chicken dishes, Mediterranean meze and tapas , amouse bouchee, shellfish and fish dishes.

Red wines can be paired with tomato based pasta, grilled meats and mushrooms, beef stews, aged cheese, savory items, earthy flavors in general. **Sparkling wine and champagne** are the game changers. They may open and be served all the way to the end of a festive meal or a simple one. Ladies favorite drink.

The absolute recommendation is that the best pairing is the one you enjoy most.

IMPORTANT NOTE : For Allergies or Intolerances, you may have, please inform your waiter, so we can accommodate your need and insure a safe and enjoyable meal.

Prices include all taxes and services.

Our Maitre d'Hotel is always at your disposal. Do not hesitate to contact him.

Enjoy your meal