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2|JUL|2020

MINA'S FAVOURITE HOTELS WEEKLY

#Minaluxuryhotels



1 | DOMES OF ELOUNDA

CRETE, GREECE

The 5-star Domes of Elounda, Autograph Collection offers luxurious accommodation with spa bath overlooking the Unesco-protected island of Spinalonga and its Venetian castle. It has a spa and 4 restaurants serving haute cuisine dishes. Each of the air-conditioned suites is uniquely decorated and has easy access to the private sandy beach. They include a spacious living room with wooden floors and a satellite LCD TV. All suites also have a private pool or open-air hot tub. The 4 restaurants offer casual beachside settings or elegant dining rooms with panoramic sea views. Guests can taste progressive Greek cuisine, seafood, Cretan dishes and Italian cuisine. An Asian restaurant is also available.

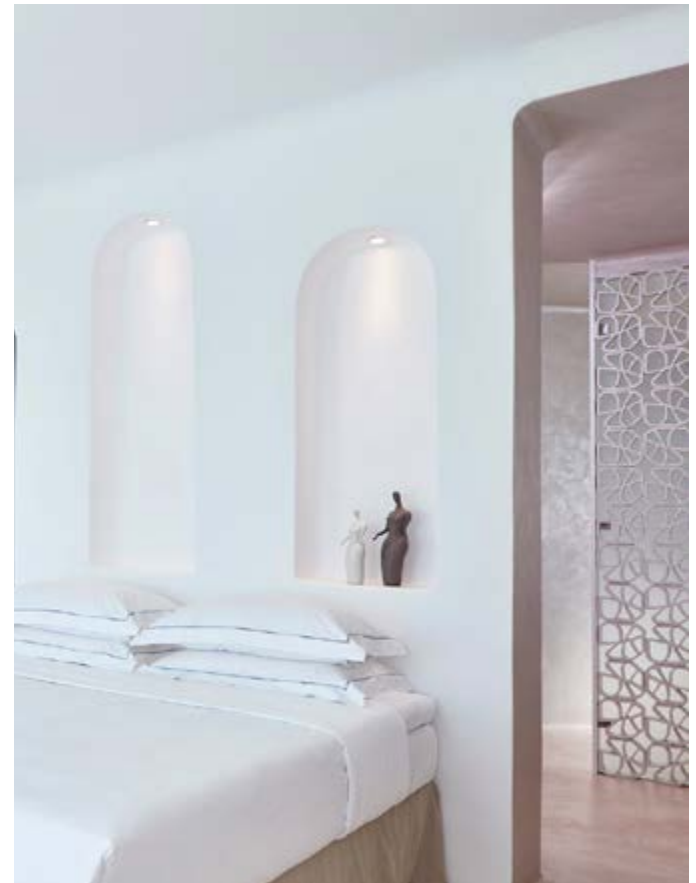


2 | ISTORIA HOTEL

SANTORINI, GREECE

Deriving its name from the Greek word for story, Istorya Hotel invites us to write our own story at the sublime junction where the black sand of Perivolos beach meets the blue waters of the Aegean Sea. Addressed to sophisticated travellers, this 12-suite retreat offers relaxing surroundings designed as a tribute to simplicity and built with Santorini's traditional materials. Dining in Istorya Hotel is a story of its own, each bite of locally sourced vegetables from the hotel's organic garden or freshly caught fish evoking feelings of pleasure. Organic and regionally derived are the therapeutic ingredients also used in the Asian Spa, which provides guests with whole body refreshing treatments in its two treatment rooms.

istoriahotel.gr



3 | THE ASTRA PRIVATE VILLA

SANTORINI, GREECE

Astra Private Villa's location, at approximately 500m from the main Astra Suites complex in Imerovigli, not only makes it intimate and at the same time convenient, but also graces it with unobstructed panoramic views of the caldera. With the interior space and the outdoor living area totalling 320 sq.m., this luxurious villa is perfect for a family or a group of friends, as it can accommodate up to four guests in two generous king sized bedrooms, one of which converts into two twins if needed. Daily breakfast and maid services are provided. Guests can relax by the private swimming pool or at the open-air jetted tub, while massage or Yoga/Pilates private sessions can be arranged on demand.

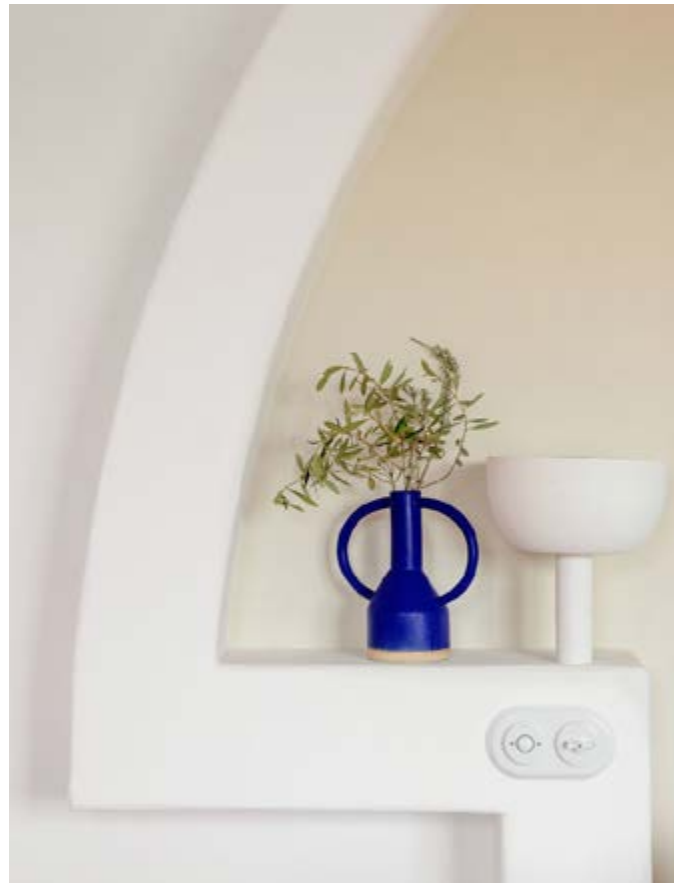


4 | PALAZZO DANIELE

PUGLIA, ITALY

Located in the village of Gagliano del Capo in Puglia where the Adriatic's rocky coastline meets the sandy beaches of the Ionian Sea, the 150-year-old Palazzo Daniele, with just 9 suites, feels more like a private residence, though in terms of comforts and details it's on the level of just about any high-end hotel. The spaces are minimalist compositions where contemporary Italian design pieces contrast with the patina of the palazzo's well-aged walls and tiles. Common spaces include a distinctive black-bottomed swimming pool with a summertime tapas bar, as well as a courtyard, an orangerie, and the old Kaffeehaus, now a private dining venue for two. The main culinary event, however, is in Palazzo Daniele's kitchen, which serves robust yet elevated Puglian fare and can be booked for cooking classes with a little notice.

palazzodaniele.com



5 | MENORCA EXPERIMENTAL

MENORCA, SPAIN

Menorca Experimental is nestled in a green and peaceful atmosphere in Menorca Island, the least developed island of the Balearic archipelago. Former 19th century finca, in the spirit of an artist's holiday home, the property encourages festivity as well as reflection and serenity. Designer Dorothée Meilichzon has preserved the original features and golden Marés stone, while adding her playful, art-deco-inspired details. The finca's 43 rooms include nine private villas, each with their own dipping pools, allowing guests to choose between the cordial shared experience of the main house, or the possibility of more intimate seclusion. The restaurant's menu focuses on fresh, seasonal produce from the hotel's vegetable garden, and the beach is just 15 minutes away down a rock-strewn path.

menorcaexperimental.com



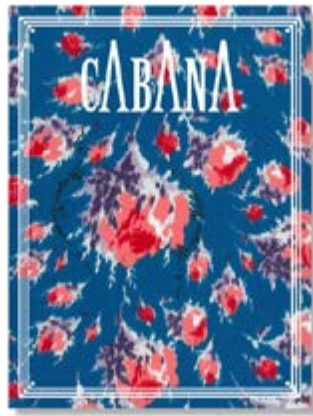
MINA'S SUITCASE

In this column, Mina shares a curated collection of her favourite products from around the world for women and men. The collection includes not only new brands, but also older gems by designers, which have remained unaltered over time.

FOR HER



ZEBRA PRINT LIPSTICK
CAROLINA HERRERA



MAGAZINE N13
CABANA



KYKLOS BASKET
THEMIS Z



SUNBURST BEACH TOWER
SUN OF THE BEACH



ESPADRILLE
TORY BURCH



EARRINGS
KATERINA MAKRIYIANNI

FOR HIM



BEARD OIL
TOM FORD



SWIM SHORTS
FRESCOBOL CARIOCA



HAT
TUSCANY FEDORA



IN GREECE WITH MINA

instastories from #Santorini

Arriving in Santorini is always awe-inspiring. The stunning, wild beauty of the caldera, the unique view of the Aegean Sea, the settlements on the edge of the rock, settlements, the celebrated sunset, the traditional Cycladic architecture at its best, the refined living options, all making this one of the most popular destinations worldwide, and rightly so. The local gastronomy has a powerful personality, thanks to the variety of products of the island, from the dried tomato and the white eggplant to its fava and, of course, the quality local wines that accompany each unique moment. Fira, Oia, Imerovigli compete in beauty and the beaches of the island, such as Kokkini and Perissa, with red and black sand respectively, have their own charming character.

PHOTOS BY MINA BAGIOTA





MEET THE CHEF

Dimitris Katrivesis

His desire to discover different flavours and ingredients of the world and to create a global style of cooking without borders, led Dimitris Katrivesis to travel, right after his first studies in Athens, to the Canary Islands. He continued his studies in Paris and worked in some of the best restaurants in the world in London, Barcelona, Tokyo and Tenerife. In 2014, he returned to Athens to present the Nikkei cuisine, while, simultaneously, developing gastronomic projects in Toulon, Paris and Monte Carlo. He is currently the owner of two Peruvian pop-up restaurants, La Pantera Negra and Mistura, and the corporate executive chef of Drakoulis Dry and Raw.

THAMA restaurant

This summer, the well-known chef chose Tinos as the ideal setting to create his new restaurant, THAMA, which will be opening in the beginning of July. There, guests will be able to relax and experience moments of pleasure. They will enjoy a menu with unique aromas and embark on a delicious journey, where culinary traditions are given a contemporary touch. The use of open fire to prepare meals dominates the menu, while the focus is on fresh fish brought daily by local fishermen and seasonal local products that are produced with respect to nature. The main purpose is to maintain the purity and authenticity of Greek cuisine. This is a new approach, which combines the refined products of Tinos with modern culinary art. THAMA is located by the sea, at an impressive location just a short distance from the port, on Stavrou Kionon Avenue, and will be operating from midday.



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THE SOCIAL COMMUNITY of Minaluxuryhotels

Total followers: just under 40.000

The followers of Minaluxuryhotels are of a high educational and income level (average income 50,000 euros/annum) of which a high percentage of followers are male patrons (55% executives and entrepreneurs) aged 25-55 (the greater percentage is of 35-44 year-olds) from the following countries: Greece, England, America, France, Spain, Germany, Switzerland, Sweden etc.

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