

Savor, Wander, Belong: Discover the Essence of Paros at Andronis Minois Hotel

by Martin Ramirez on October 10, 2025 in Travels,



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On the enchanting Greek island of Paros is Andronis Minois, a charming Cycladic boutique hotel overlooking a breathtaking stretch of the Aegean Sea.

Reflecting Andronis's reputation for sophisticated elegance, a modern twist on classic Greek cuisine, and exceptional service, [Andronis Minois](#) blends the well-known brand with its own unique style and standards, offering a fresh perspective that represents both Andronis and Paros. In this immersive love letter to Paros, Andronis Minois stands out as a distinctive villa fostering togetherness, tranquility, and exploration.



Pool at Andronis Minois. Photo Martin Ramirez

A Tapestry of Cycladic Beauty

Where a distinct raw charm of natural minimalism is found on sister property [Andronis Arcadia](#), Andronis Minois takes a slightly more intricate approach. There are more refined elements, such as polished copper and terracotta lattices, along with blue and white tilework, evoking a classically Greek essence. All these bold and metallic elements pop against a clean façade of whitewashed cubic houses, weathered rock walkways, wooden pillars, and lively greenspace that feels very much in line with the Andronis brand.



Winding pathways at Andronis Minois. Photo Martin Ramirez

The result is a picturesque setting of winding pathways through beautifully designed exteriors that feels natural and authentic, and not too polished or staged, like it's placed without the intent of use. Instead, it's quite the opposite. [At Andronis Minois](#), it feels like home. Elevated yet cozy, open yet private, refined but still raw. With olive trees and blooming flowers at every corner and walkway, and palm trees overlooking the pool with the Aegean Sea in the background, there's a photo opportunity around every corner.



Overlooking Olvo Restaurant. Photo: Martin Ramirez

Along with each photo opportunity comes a moment to pause and listen, taking in all the elements that create a holistic sensory experience at Andronis Minois. From the sounds of wind gusts and waves crashing on the nearby cape to the cool touch of island breeze on the skin and the savory aromas coming from the kitchen at Olvo Restaurant, there are blissful touchpoints with every step, inviting you to stop and bask in the moment.

Luxury Cycladic Suites with Aegean Sea Views



Andronis Minois Suite. Photo courtesy Andronis Minois

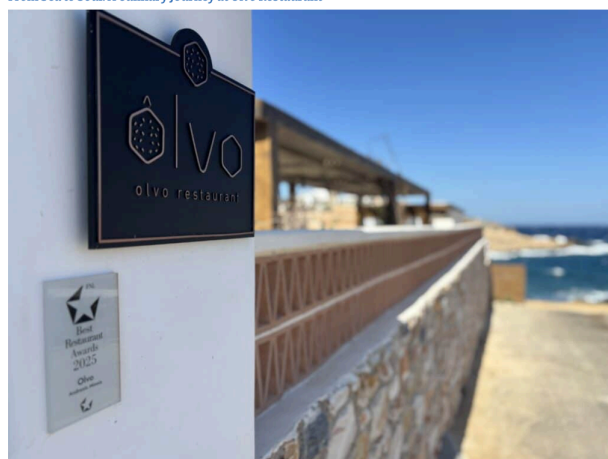
The [suites](#) at Andronis Minois continue to reflect the refined features found throughout the property, such as terracotta lattices, intricate tilework, and copper elements, which elevate each space while anchoring it in its Cycladic identity. With options overlooking the pool, garden areas, or the Aegean Sea, each suite offers a unique view that emphasizes the natural beauty of Paros and the [thoughtful design of Andronis Minois](#).



Pool and sea view. Photo: Martin Ramirez

I found that walking into my pool-view suite was like stepping into a charming seaside apartment. There was a sense of peaceful energy and luxurious design that flowed from the entrance to the bathroom vanity and out to the balcony, where the Aegean Sea stretched endlessly into view. With waves crashing nearby and the soft glow of the pool radiating peacefully, a soothing atmosphere filled each night, until the bright Mediterranean sun and blue sea brought a refreshing awakening each morning.

From Sea to Soul: A Culinary Journey at Olvo Restaurant



Olvo Restaurant. Photo: Martin Ramirez

[Olvo Restaurant](#), Andronis Minoi's premier on-site restaurant, celebrates the cuisine of the Cycladic islands with a menu featuring local ingredients, expertly elevated and beautifully plated to complement the stunning, sweeping views of the Aegean Sea. Dining here was a delight for all the senses, as each dish was further enhanced by the dimming sky transitioning from a fiery red to a deep black night, leaving only the intimate lighting of Olvo's outdoor terrace and Andronis Minoi's muted white buildings in the background.



Smoked Eel. Photo Martin Ramirez.

The food was captivating. I distinctly remember the Grilled Octopus, slow-cooked and tender, and topped with baked fennel and salsa cruda for a light balance. Another favorite of mine was the Smoked Eel, a tagliolini pasta topped with eel that was both smoky and refreshing, leveraging the subtle tartness of the lemon butter to balance the smoke. Additionally, the buttery-rich ribeye was perfectly cooked and accompanied by fragrant green tahini and yogurt, adding a burst of freshness.



Roasted cauliflower. Photo Martin Ramirez.

There's something for vegetarians and vegans too, as Olvo offers plenty of options that are still savory and widely appreciated as the fish and meat choices. The cauliflower is slow-cooked to a meat-like tenderness, bold, and pairs well with the tangy pesto. The artichoke from Tinos is marinated for days in olive oil and lemon juice, then baked, almost resembling chicken in color and texture, and can be enjoyed as a main or starter.



Greek bougatsa. Photo: North Ramirez

For a sweet finish, the Greek Bougatsa is a table-friendly dessert that crunches with each forkful. The chocolate sauce and dried raspberries give texture to an already flaky indulgence, delighting your senses both visually and audibly. The Pistachio Profiterole is another treat that's not to be missed, as it's sweet, crunchy, cold, and plentiful.



Breakfast buffet at Andronis Minois. Photo courtesy Andronis Minois

Friendly Faces and Island Places: The Andronis Way of Care

There's a certain level of service that comes along with the Andronis name. As I walked into the lobby, I was welcomed as if I were family. At breakfast and dinner, they remembered my name, where I was from, and my favorite cocktail. As many of them are not from the island, they told me about their homes in Athens and on the other islands, where there are fewer crowds, their favorite dishes, and why the wine is best from their hometown. [Staying at Andronis Minois](#) is like being surrounded by friends, which made a first-time foreigner like me feel at home.



Tarama Miso Slow Cooked Octopus. Photo Martin Ramirez.

To better explore the island, Andronis Minos offers a shuttle service throughout the day to two lively nearby spots, Parikia and Naoussa. This makes local travel easy and safe, with drop-offs at convenient locations, and allows changes to pickup times through WhatsApp. Using this shuttle service, I traveled into town frequently, listening closely to our driver's recommendations and taking in the beauty of these historic villages.



Greek coastline near Andronis Minos. Photo Martin Ramirez.

This exceptional service extends to [Aura Spa](#), where signature treatments and aura rituals are used to create a personalized experience of calming indulgence. As a guest, I used the tepidarium, which featured heated benches, and a steam bath adorned with Bisazza mosaic, offering privacy and quiet pleasure that was much needed amid the brisk morning and evening winds.

Where to Wander



Overlook of Parasporos Beach, Photo Martin Ramirez

Paros Island, like much of Greece, inspires movement. With cool winds, a wealth of seaside trails, and over 30 beaches, it offers an idyllic Grecian coastline perfect for exploration. I spent most mornings running along the sandy trails just outside Andronis Minios, through shrubland landscapes of tall grass, stony hillsides, and rocky bluffs where waves slapped the jagged rocks, spitting sea mist as far as the foothills. That same trail led me to an overlook of Parasporos Beach, where, within a short walk from the doors of Andronis Minios, there is a quiet shoreline, except for active waves and the vibrant Zazala Beach Bar and Restaurant. Quieter spots are plentiful and away from the beach club, hidden in the shadows of low-lying trees or in the shallow dunes, and it was here that I found a peaceful escape.



Holy Monastery of Panagia Ekatonthapiliani in Parikia, Photo Martin Ramirez

I spent a day exploring the capital of Paros Island, Parikia, a bustling port town of cafes and seaside restaurants offering extravagant sunset dinners. I visited the solemn setting of the ancient church, the Holy Monastery of Panagia Ekatonthapiliani, also known as the “Church of 100 Doors,” where miracles are said to occur.



Lefkes Photo Martin Ramirez

A bus ticket for two Euros took me to Lefkes, a picturesque mountain village about 20 minutes from Parikia, full of cobblestone pathways sloping up and down, and cafes hidden beneath a canopy of tall pines. I had an Old Fashioned and sipped on a foamy latte at a gem called Ramnos Café, where a one-man staff member served as the bartender, barista, and host. Be sure to purchase another bus ticket for the return trip to Parikia or elsewhere and adhere to the limited schedule posted at the bus stop.



Naoussa. Video Martin Ramirez.

As directed by Minois's shuttle driver, I eventually made my way to Naoussa. While Santorini is often visited for its iconic blue domes, marking one of the most photographed locations, I found Naoussa to offer many charming scenes—winding narrow walkways, lush vines with red blossoms hanging overhead, historic trees stretching far, and classic Cycladic architecture featuring blue-domed churches. And as the village is widely known for its vibrant nightlife, one club opens at 11:30 pm and parties well into six am, there's much to Naoussa that can be enjoyed during the day. Cafes, ice cream shops, local retail stores, and restaurants are abundant and often tucked away in corners throughout the village, evoking a sense of exploration to discover something new.



the view at andronis minois. Photo courtesy Andronis Minois

The Essence of Paros at Andronis Minois

And so, I found that my visit to Andronis Minois captured everything I expected from a Greek island. Luxurious accommodations and incredible food, both rooted in a modern twist on traditional Greek culture. Outstanding service based on a family-like approach. And a world of discovery packed into a small island, where every path leads to something new, friendly, and tasty.