

## BREAKFAST

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### CONTINENTAL

Boiled egg, toasted bread, cheese,  
ham, honey from Zakynthos & butter

### GREEK

2 fried eggs, village bread  
with fresh tomato sauce,  
feta cheese & fresh herbs

### SALMON

with toasted brioche bread, yoghurt sauce,  
avocado & salmon

## OMELETTES

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### PLAIN

cheese & ham

### SPECIAL

cheese, ham, Frankfurt  
sausage, fresh mushrooms

### GREEK

cheese, peppers, onions,  
tomatoes, feta cheese, olives,  
oregano

Served with mixed green salad  
and village bread

## TOAST

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### CHEESE & HAM

### CHEESE, TOMATOES & ONIONS

## KID'S MEALS

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### CHICKEN NUGGETS

### MINI PIZZA

### HOMEMADE MEATBALLS

Served with fresh fried potatoes

Breakfast,  
toasts &  
omelettes  
are served  
until 12:30





## CLUB SANDWICHES

### HAM & BACON

cheese, ham, bacon, lettuce,  
tomatoes, mayonnaise

### CHICKEN

cheese, chicken fillet, tomatoes,  
lettuce, mustard sauce

Served with mixed green salad  
or fresh fried potatoes

## TORTILLAS

### BACON

cheese, turkey, bacon, tomatoes,  
lettuce, mayonnaise

### CHICKEN

cheese, chicken fillet, tomatoes,  
lettuce, mustard sauce

### SALMON

salmon, cucumber, avocado,  
yoghurt sauce with lime juice & fresh dill

### VEGETERIAN

peppers, onions, mushrooms, tomatoes,  
cheese and cocktail sauce

Served with fresh fried potatoes  
and mixed green salad

## BURGERS

### HAMBURGER

beef burger, ketchup

### CHEESEBURGER

beef burger, cheese, tomatoes,  
lettuce, cocktail sauce

### EGG BURGER

beef burger, cheese, bacon,  
fried egg, fresh mushrooms, mayonnaise

### CHICKEN BURGER

chicken fillet, cheese, bacon,  
tomatoes, lettuce, mustard sauce

### VEGGIE BURGER

veggie burger, tomatoes, lettuce,  
cocktail sauce

Served with mixed green salad  
Or fresh fried potatoes

THE BEEF  
BURGERS  
ARE HOMEMADE  
WITH 100%  
PURE GROUND  
BEEF





## STARTERS

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### GRILLED VILLAGE BREAD

with extra virgin olive oil & sea  
salt blossom (Fleur de Sel)

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### GRILLED VILLAGE GARLIC BREAD

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### BRUSCHETTA

with feta cheese, tomatoes, olives,  
extra virgin olive oil, oregano

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### BRUSCHETTA ANCHOVIES

with cherry tomatoes, marinated anchovies  
olive paste, extra virgin olive oil, oregano

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### FRIED POTATOES

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### LADOTYRI

local oil cheese from Zakynthos

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### PHYLLO-WRAPPED BAKED FETA CHEESE

with honey & sesame

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### POTATO SALAD

potato, spring onions, mayonnaise, dill, carrot,  
olive oil and lemon juice

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### ZUCCHINI BALLS

served with yoghurt sauce

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### AUBERGINE 'SKORDOSTOUMBI'

cooked in fresh tomato sauce  
with garlic & feta cheese

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### FRIED ZUCCHINI

served with yoghurt sauce

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### GRILLED VEGETABLES

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### TRADITIONAL VILLAGE SAUSAGE

served with fresh fried potatoes

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### MEATBALLS

with fresh tomato sauce

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### FRIED SQUID

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### SHRIMP SAGANAKI

cooked in fresh tomato sauce  
with garlic & feta cheese

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### MARINATED ANCHOVIES

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### FRIED SARDINES

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### GRILLED SHRIMPS


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### MARINATED OCTOPUS IN VINEGAR

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## SALADS

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### BOILED LEAFY GREENS

with potato-garlic purée 'skordalia'

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### GREEK SALAD

tomatoes, cucumber, onions, peppers,  
feta cheese, olives, extra virgin olive oil, oregano

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### BURRATA

Burrata, cherry tomatoes, fresh basil pesto,  
carob rusks, extra virgin olive oil

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### SUMMER SALAD

fresh mixed green salad, manouri cheese,  
sesame bar with honey 'pasteli', cashew nuts,  
honey vinaigrette

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### CAESAR SALAD

fresh mixed green salad, chicken fillet,  
sweetcorn, croutons, parmesan flakes  
& Caesar dressing

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### TUNA SALAD

fresh mixed green salad, tuna,  
tomatoes, onions, sweetcorn, cocktail sauce

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## SPREADS

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### TZATZIKI

yoghurt, cucumber, garlic,  
extra virgin olive oil & fresh herbs

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### HUMMUS

mashed chickpeas, blended with tahini,  
lemon juice & garlic

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### SKORDALIA

potato purée flavoured with garlic,  
extra virgin olive oil & fresh lemon juice

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### FAVA

yellow split peas, onions,  
garlic & extra virgin olive oil

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### TARAMOSALATA

fish roe, olive oil, lemon juice,  
grated onions & bread

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### BEETROOT SALAD

beetroots, yoghurt, garlic and fresh herbs

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## MAIN DISHES

### MEAT

#### PORK GYROS PLATE .....

pork gyros, tomatoes, onions, tzatziki,  
pita bread, fresh fried potatoes

#### PORK SOUVLAKI PLATE .....

tomatoes, onions, tzatziki, pita bread,  
fresh fried potatoes

#### CHICKEN SOUVLAKI PLATE .....

tomatoes, onions, tzatziki, pita bread,  
fresh fried potatoes

#### HOMEMADE BEEF PATTIES .....

#### CHICKEN FILLET .....

#### PORK CHOP STEAK .....

#### BEEF STEAK .....

#### PORK BELLY .....

SERVED WITH FRESH FRIED POTATOES  
AND MIXED GREEN SALAD

#### MIXED GRILL PLATE for 2 persons .....

minced beef burgers, pork belly, village sausages,  
chicken fillet, pita bread, tzatziki and fresh fried potatoes,

### FISH

#### CATCH OF THE DAY .....

with grilled vegetables &  
potato-garlic purée 'skordalia' &  
lemon-oil dressing

#### GRILLED SEA BREAM .....

with boiled leafy greens, potato-garlic purée  
'skordalia' & lemon-oil dressing

#### GRILLED SALMON .....

with lemon-oil dressing  
& grilled vegetables

#### GRILLED SARDINES .....

with boiled leafy greens, potato-garlic  
purée 'skordalia' & lemon-oil dressing

#### GRILLED OCTOPUS .....


with yellow split pea purée 'Fava'

#### GRILLED SQUID .....

with boiled leafy greens, potato-garlic  
purée 'skordalia' & lemon-oil dressing

ASK US  
ABOUT  
THE CATCH  
OF THE DAY





## DESSERTS

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### FRYGANIA

traditional Zakynthian syrup  
dessert with vanilla-infused cream

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### CHOCOLATE SALAMI

with cocoa, crushed biscuits  
& vanilla ice cream

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### CHEESECAKE LEMON

with a biscuit base, tangy cream cheese filling  
topped with a lemon curd

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### FRUIT SALAD

with fresh seasonal fruits

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## COFFEES & BEVERAGES

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### Greek coffee

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### Double Greek coffee

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### Nescafé

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### Frappé

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### Frappé with ice cream

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### Espresso

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### Double Espresso

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### Espresso Macchiato

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### Freddo Espresso

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### Cappuccino

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### Double Cappuccino

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### Freddo Cappuccino

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### Latte

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### Hot chocolate

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### Hot tea (various flavours)

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## JUICES

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Fresh orange juice	.....
Fresh mixed juice	.....
Orange	.....
Banana	.....
Mixed fruit	.....
Pineapple	.....
Sour cherry	.....
Apple	.....

## SOFT DRINKS

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Fanta orange	.....
Fanta lemon	.....
Sprite	.....
Coca Cola	.....
Coca Cola zero	.....
Tonic	.....
Soda	.....
Ice tea with flavours	.....
Sparkling water 0,33L	.....
Sparkling water 0,75L	.....
Water 0.5L	.....
Water 1L	.....
Red Bull	.....

## MILKSHAKES

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Ferrero	.....
Banoffe	.....
Vanilla	.....
Toffy Caramel	.....
Chocolate	.....
Strawberry	.....

## BEERS

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Draft Alfa 0.3L	.....
Draft Alfa 0.5L	.....
Alfa	.....
Alfa sea salt	.....
Mythos	.....
Radler	.....
Fix	.....
Kaiser Pilsner	.....
Mamos Pilsner	.....
Amstel	.....
Corona	.....
Alcohol-Free	.....







## COCKTAILS

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### SUNLIGHT SLING

Rum, Cointreau, apricot, orgeat, lime

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### PALOMA

Tequila, lime, pink grapefruit

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### FROZEN DAQUIRI

*Strawberry / Passion fruit / Mango*

Rum, lime, strawberry or passion fruit or mango

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### MAI TAI

Rum, orgeat, angostura bitters, orange, lime

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### ZOMBIE

Rum, angostura bitters, grapefruit, lime, grenadine

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### PORNSTAR MARTINI

Vodka, passion fruit, lime, vanilla

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### BRAMBLE

Gin, lime, raspberries, vanilla

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### APEROL SPRITZ

Aperol, Prosecco, soda

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### NEGRONI

Gin, Campari, Martini Rosso

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### MOJITO

*Strawberry / Passion fruit / Mango*

Rum, mint, lime, soda, brown sugar

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### MOSCOW MULE

Vodka, lime, ginger beer

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### ESPRESSO MARTINI

Vodka, Kahlua, Espresso

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### MARGARITA

Tequila, Cointreau, lime, salt

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### PIÑA COLADA

Rum, Batida de Coco, pineapple juice

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## WINES BY THE GLASS 150ml

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### ALLEGRO WHITE

Skiadopoulo, Moscatella – Grampsas Winery, Zakynthos  
*Fruity character with aromas of citrus and flowers*

### SEVASTI

Pavlos, Makrypodia – Loutas Winery, Zakynthos  
*Bouquet of tropical & stone fruits with notes of orange blossom*

### 4-6H ROSÉ

Agiorgitiko – Gaia Wines, Nemea  
*Delicate floral notes of rose petals and fruity flavours of pomegranate & wild blackcurrant*

### ALLEGRO RED

Avgoustiatis – Grampsas Winery, Zakynthos  
*Aromas of red fruits and flowers*

### I HEART PROSECCO 200ml

Glera – Italy  
*Acacia flower aromas & delicate apple and peach flavours*

## SPARKLING 750ML

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### PROSECCO GOLDCASTELMARE

'Diamond Edition' – Glera, Italy  
*Fresh and fruity with notes of citrus, apples and pear*

### PROSECCO ROSÉ CASTELMARE

Glera, Pinot Noir – Italy  
*Fruity aroma with hints of peach, strawberry, herbs, raspberries & blood orange*

### PROSECCO ICE ZONIN

Glera – Veneto, Italy  
*Notes of jasmine with aromas of ripe golden apples*

## CHAMPAGNE 750 ML

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### PALMER & CO

Pinot Noir, Chardonnay, Pinot Meunier – France  
*Floral notes and a hint of hazelnut*

### MOËT & CHANDON ICE IMPÉRIAL (Demi-sec)

Pinot Noir, Pinot Meunier, Chardonnay – France  
*Aromas of mango, guava & raspberry, complemented by ginger notes*



## WHITE WINES 750ML

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### ALLEGRO

Skiadopoulos, Moscatella –  
Grampsas Winery, Zakynthos  
*Fruity character with aromas of citrus and flowers*

### SEVASTI

Pavlos, Makrypodia – Loutas Winery, Zakynthos  
*Bouquet of tropical & stone fruits with  
notes of orange blossom*

### DOMAINE MUSES 9

Assyrtiko, Trebbiano, Sauvignon Blanc  
– Muses Winery, Thiva  
*Aromas of pear, apple, peach & notes of white flowers*

### PINOT GRIGIO SACCHETTO

Pinot Grigio – Sacchetto, Italy  
*Fresh, fruity and dry with nice weight and a  
hint of spice and lemon*

### MALAGOUSIA KALOGERI

Malagousia – Papagiannakos Winery, Attica  
*Aromas of citrus, exotic fruits, fresh herbs & white flowers*

### ARMYRA

Chardonnay, Malagousia – Skouras  
Domaine, Peloponnese  
*Pineapple, peach, hints of lemon, green  
highlights, refreshing and peppery*

### THALASSITIS

Assyrtiko – Gaia Wines  
*Citrus fruits, sweet peach &  
aromas of gunpowder*

### MONOLITHOS

Malagousia, Alexandria Muscat, Assyrtiko –  
Ktima Bairaktaris, Peloponnese  
*Round body with exotic fragrances and sweet tropical  
fruits like mango, banana & pineapple*



## ROSE' WINES 750ML

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### OINOCENCE (Semi-sweet)

Avgoustiatis – Grampsas Winery, Zakynthos  
*Aromas of red and stone fruits  
with notes of caramel*

### 4-6H ROSÉ

Agiorgitiko – Gaia Wines, Nemea  
*Delicate floral notes of rose petals and  
fruity flavours of pomegranate & wild blackcurrant*

### TOMI ROSÉ

Moschofilero – Troupis Winery, Mantinia  
*Aromas of sweet quince & cherries  
with hints of lime and tangerine peel*

### L'ESPRIT DU LAC

Xinomavro – Kir-Yianni Estate, Amyndeon  
*Elegant aromas of orange blossom, peach,  
grapefruit with subtle grassy notes*

### VILLA WOLF

Pinot Noir – Germany  
*Deliciously bright berry & fruit flavours*

### TANGO ROSÉ

Mavroudi – Argyriou Estate, Parnassus  
*Rich flavours of peach & rose*

### IDYLLE D' ACHINOS

Grenache, Syrah, Agiorgitiko – La Tour Melas,  
Fthiotida  
*Dominant notes of white cherries,  
raspberries & Strawberries*

### WHISPERING ANGEL

Cinsault, Grenache, Mourvedre,  
Rolle, Syrah – Chateau d' Esclans, France  
*Arômas of strawberry, raspberry,  
nectarine, white flowers & pink grapefruit*

## RED WINES 750ML

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### ALLEGRO

Avgoustiatis – Grampsas Winery, Zakynthos  
*Aromas of red fruits & flowers with smoky notes*

### SYRAH AVANTIS

Syrah – Avantis Estate, Evia  
*Nose reminiscent of fresh herbs,  
with notes of tobacco, spices, pepper and dried plums*