



FONDO

BEACH BAR · RESTAURANT

VIEW OUR
MENU



BRUNCH

PROTEIN TOAST

1 German Style sliced wholegrain bread
with 2 boiled eggs, cottage cheese, avocado and
lemon juice

GREEK

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

SALMON

with bagel bread, philadelphia , avocado & salmon

OMELETTE

with spinach, cherry tomatoes
& manouri cheese
Served with mixed green salad
and village bread

PANCAKES

with chocolate, bisquit
& strawberry

PANCAKES

with honey, banana,
walnuts & cinammon

BRUNCH
IS SERVED
UNTIL 13:00

TOAST

CHEESE & HAM

CHEESE, TOMATOES & ONIONS

KID'S MEALS

CHICKEN NUGGETS

MINI PIZZA

BURGER

with brioche bread and beef burger

*Served with fresh fried potatoes



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

VEGETARIAN

peppers, onions, mushrooms,
tomatoes, cheese & 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

VEGETARIAN 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

GRILLED VILLAGE BREAD

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

GRILLED VILLAGE GARLIC BREAD

BRUSCHETTA

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

BRUSCHETTA ANCHOVIES

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

FRIED POTATOES

PHYLLO-WRAPPED BAKED FETA CHEESE

with honey & sesame

ZUCCHINI BALLS

served with yoghurt sauce

AUBERGINE 'SKORDOSTOUMBI'

cooked in fresh tomato sauce with garlic & feta cheese

FRIED ZUCCHINI

served with yoghurt sauce

STUFFED PEPPERS

roasted red sweet peppers stuffed with feta cheese

BUYURDI

oven baked feta with tomatoes, onions, sweet peppers, chilli flakes & fresh herbs

GRILLED VEGETABLES

TRADITIONAL VILLAGE SAUSAGE

served with fresh fried potatoes

MEATBALLS

with fresh tomato sauce

SEAFOOD STARTERS

SARDINES PLAKI

oven baked sardines with fresh tomato sauce, spring onion, garlic & aromatic herbs

FRIED SQUID

SHRIMP SAGANAKI

cooked in fresh tomato sauce with garlic & feta cheese

MARINATED ANCHOVIES

GRILLED SHRIMPS

MARINATED OCTOPUS IN VINEGAR





SALADS

BOILED LEAFY GREENS

with potato-garlic purée 'skordalia'

GREEK SALAD

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

BURRATA

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

SUMMER SALAD

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

CAESAR SALAD

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

DAKOS SALAD

barley rusks, tomatoes, capers, feta cheese, olives,
rocket & balsamic

SALTY SEA SALAD

fresh mixed green salad, rocket, cherry tomatoes,
spring onion, marinated anchovies & capers

SPREADS

SPREAD TRILOGY

tzatziki, hummus, spicy cheese dip

TZATZIKI

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

HUMMUS

mashed chickpeas blended
with tahini, lemon juice & garlic

SPICY CHEESE DIP

SKORDALIA

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

FAVA

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

TARAMOSALATA

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

*All spreads are served with pita bread

OUR
SPREADS
ARE
HOMEMADE



MAIN DISHES

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

* all of the above are served with baby potatoes
& roasted vegetables

MIXED GRILL PLATE for 2 persons

minced beef patties, pork belly, village sausages, chicken
fillet, pita bread, tzatziki & fresh fried potatoes

SEAFOOD

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 SQUID (CALAMARI)

with baby potatoes & roasted vegetables

STUFFED SQUID (CALAMARI)

with tomatoes & feta cheese
served with baby potatoes &
roasted vegetables

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'

ASK US
ABOUT
THE CATCH
OF THE DAY



DESSERTS

FRYGANIA

traditional Zakynthian
syrup dessert with
vanilla-infused cream

CHOCOLATE SALAMI

with cocoa, crushed biscuits
& vanilla ice cream

CHEESECAKE LEMON

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

FRUIT SALAD

with fresh seasonal fruits

STRAWBERRY YOGHURT DELIGHT

with a bisquit base, yoghurt cream
& strawberries

COFFEES & BEVERAGES

Greek coffee

Double Greek coffee

Nescafé

Frappé

Frappé with ice cream

Espresso

Double Espresso

Espresso Macchiato

Freddo Espresso

Cappuccino

Double Cappuccino

Freddo Cappuccino

Latte

Hot chocolate

Hot tea
(various flavours)





JUICES

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

SOFT DRINKS

Fanta orange
Fanta lemon
Sprite
Coca Cola
Coca Cola zero
Tonic
Sparkling water 0.33L
Sparkling water 0,75L
Water 0.5L
Water 1L
Red Bull



MILKSHAKES

Ferrero
Banoffe
Vanilla
Toffy Caramel
Chocolate
Strawberry

BEERS

Draft Alfa 0.3L
Draft Alfa 0.5L
Alfa
Mythos
Radler
Kaiser Pilsner
Mamos Pilsner
Amstel
Corona
Alcohol-Free



SMOOTHIES

WE LOVE



1. STRAWBERRY SPLIT

Strawberry,
Banana , Cherry

2. TROPICAL SUNSET

Passion fruit, Mango,
Pineapple



3. RASPBERRY PASSION

Raspberry,
Blueberry, Banana



4. KIWI COOLER

Melon, Mango
Pineapple, Kiwi



5. TROPI COLADA

Banana, Coconut
Pineapple



6. THE PEACHER

Peach, Mango
& Ginger





Iced Tea Arizona
Green Tea with Honey



Iced Tea Arizona
with Lemon Flavor



Iced Tea Arizona
with Peach Flavor



Iced Tea Arizona
Pomegranate
Green Tea



Iced Tea Arizona
Blueberry White Tea



Cocktails

Aperitivo

APEROL SPRITZ
Aperol, Prosecco, Soda

NEGRONI
Gin, Campari, Sweet Vermouth

HUGO
Elderflower, Spearmint, Prosecco

AMERICANO
Campari, Sweet Vermouth, Soda

NEGRONI SBAGLIATO
Campari, Prosecco, Sweet Vermouth

Frozen

MARGARITA
Tequila, Cointreau, Lime
Flavours: Strawberry,
Passion fruit, Mango, Pineapple

DAIQUIRI
Flavours: Strawberry,
Passion fruit, Mango, Pineapple
Rum, Lime,

SATURN
Gin, Lemon, Falernum,
Passion Fruit, Orgeat

Signature

THE DEEP BLUE
Coconut Rum, Blue Magic,
Citrus, Pineapple, Maraschino

PALOMA
Tequila, Lime, Grapefruit, Soda, Sea Salt

GREEN GODDESS
Gin, Elderflower, Kiwi, Citrus

MAI TAI
Rum, Orgeat, Orange Liqueur, Lime

ZOMBIE
Rum, Grapefruit, Lime,
Pomegranate, Spices

PORNSTAR MARTINI
Vodka, Passionfruit, Lime, Vanilla

MOJITO
Flavours: Strawberry, Passion fruit, Mango,
Pineapple
Rum, Lime, Sugar, Spearmint

MOSCOW MULE
Vodka, Lime, Ginger Beer

ESPRESSO MARTINI
Vodka, Espresso, Vanilla, Coffee Liqueur

PINA COLADA
Rum, Coconut, Pineapple juice





Wines

By the glass 150 ml

ALLEGRO WHITE
Skiadopoulo-Moscatella,
Grampsas Winery, PGI Zakynthos
Fruity Character with aromas of
citrus and flowers.

VELOUR WHITE
Sauvignon Blanc,
GM Wines, PGI Makedonia
Exuberant aromas of exotic fruits
with a finish of butter and vanilla.

MOSCHOFILERO BLUSH ROSE
Moschofilero, Boutaris Winery,
PGI Peloponnese
Crisp, aromatic, and light-bodied
wine, intense notes of white rose,
jasmine, strawberry, cherry, and
citrus, offering high acidity and
a refreshing finish.

ALLEGRO RED
Avgoustiatis
Grampsas Winery, PGI Zakynthos
Aromas of red fruits & flowers
with smoky notes.

PROSECCO 200 ml
Glera-Venice, Italy
Light lemon color. Aromas of
green apple, orange zest and
citrus blossoms.

MOSCATO D'ASTI 200 ml
Sweet-Bubbles-Moscato-Italy
Light yellow with golden hues,
with aromas of apricot and
peach, pear with floral notes.

Sparkling wines & Champanges 750 ml

PROSECCO DOC BRILLA 750 ml
Light lemon color. Aromas of
green apple, orange zest and citrus
blossoms.

PROSECCO BRILLA ROSE 750 ml
Glera-Pinot Noir, Venice, Italy
Bouquets of roses and white
flowers, are released by the
intense and delicate bubbles,
offering a crispy rosé wine.

**CHAMPAGNE
ERNEST RAPENEAU**
375 ml / 750 ml
Chardonnay-Pinot Meunier-
Pinot Noir
Lively, metallic nose and brioche
notes. Fresh on the palate, with
elegant effervescence and
harmonious lemon aromas.

MOET CHANDON BRUT 750 ml
Chardonnay-Pinot Meunier-
Pinot Noir, France
Elegant yet multi-layered, it is
the perfect aperitif.

MOET CHANDON ICE IMPERIAL
(Demi-Sec)
Pinot Noir-Pinot Meunier-
Chardonnay, France
Aromas of mango,
guava & raspberry.





White Wines 750 ml

ALLEGRO

Skiadopoulo-Moscatella, Grampsas
Winery, PGI Zakynthos

Fruity Character with aromas of citrus
and flowers. In the mouth it is fresh
and with a light taste.

VELOUR

Sauvignon Blanc, GM Wines,
PGI Makedonia

Exuberant aromas of exotic fruits
with a finish of butter and vanilla.

"DS"

Pinot Grigio, De Stefani Winery, Italy
Impresses for the intensity of its
aroma, which goes from exotic fruit
to spices, revealing on the palate
breadth and long persistence.

VIOGNER

Delas Freres, France

White, elegant and mild that
highlights the characteristics of
Viognier (aromatics of apricots,
peaches and citrus fruits).

CHARDONNAY

Casalforte, Veneto, Italy

Green apple, peach, and subtle hints
of vanilla. Smooth, medium-bodied
experience, with a perfectly
balanced acidity.

APLA

Malagousia-Vidiano-Asyrtiko,
Oenops Winery, PGI Makedonia

Lively lemon green, great aromatic
intensity and freshness, strong fruity
character, moderate intensity, with an
equally fruity and balanced aftertaste.

LAVARO

Asyrtiko, Gkirklemis Winery,
PGI Domokos

Bright lemon green color. Fruity with
strong citrus aromas, accompanied by
floral and mineral notes. Cool in the
mouth with pronounced acidity
and long aftertaste.





Rose Wines 750 ml

OINOCENCE (Semi-Sweet)
Avgoustiatis-Grampsas Winery,
PGI Zakynthos
Aromas of red fruits, with notes of caramel.

MOSCHOFILERO BLUSH ROSE 750 ml
Moschofilero, Boutaris Winery,
PGI Peloponnese
Crisp, aromatic, and light-bodied wine, intense notes of white rose, jasmine, strawberry, cherry, and citrus, offering high acidity and a refreshing finish.

4-6H ROSE
Agiorgitiko-Gaia Wines, PGI Nemea
Delicate Floral notes of rose petals and fruity flavours of pomegranate.

IDYLLE D'ACHINOS
Grenache, Syrah, Agiorgitiko-
La Tour Melas Estate ,Fthiotida
Dominant notes of white cherries,
raspberries & strawberries.

WHISPERING ANGEL
Cinsault, Grenache, Mourvedre, Rolle, Syrah- Chateau
d Esclans, France
Aromas of strawberry, raspberry, nectarine,
white flowers and pink grapefruit.

"P"
Syrah,Gkirlemis Estate, PGI Domokos
Soft pink color with aromas of sour cherry and cherry
strawberry. Fruity balanced taste with spicy acidity
and velvety aftertaste.

SUN ROSE
Avgoustiatis, Grampsas Winery,
PGI Zakynthos
Delicate Provence color,incredible concentration,
exemplary elegance and intoxicating aromas of ripe stone
cherries, raspberries and strawberries.

Red Wines 750 ml

ALLEGRO
Avgoustiatis-Grampsas winery, Zakynthos
Aromas of red fruits & flowers with smoky notes.

"E"
Merlot-Cabernet, Gkirlemis Estate, PGI Domokos
Impressive deep red color and intense aroma of red
fruits, with predominant strawberry and
raspberry, and sweet spices such as rose
and cinnamon.

