



Appetisers

Cold

1. Hummus (served with warm pitta bread) 7
2. Tzatziki (served with warm pitta bread) 7
3. Aubergine dip with red peppers (served with warm pitta bread) 7
4. Citrus marinaded anchovies with lavender , served with crithmum from the local coast 9
5. Vinegar marinaded octopus 16

Hot

1. Aubergine rolls with Naxos “gruyere” and tomato sauce 9
2. Meatballs with tomato sauce topped with local “ladotiri” (olive oil matured cheese) 11
3. Mussels steamed with Zakynthian white wine and fresh herbs 12
4. Prawn saganaki 16
5. Fried feta cheese served with our honey and ouzo glaze 10
6. Courgette fritters, served with a refreshing yuzu-yogurt dip 12

Salads

1. Greek 9
2. Mixed baby greens, chicken “apaki” (smoke cured with wild herbs), balsamic poached figs, Amphilochia “Gruyere” and orange segments 11
3. Wild rocket with charred “Manouri” cheese, crispy prosciutto with honey dressing 10
4. Roasted chickpeas, wild rocket, iceberg, avocado, red peppers ,fresh herbs, chili lime dressing 12
5. Quinoa, beluga lentils, mixed vegetables, pomegranate molasses dressing 12

Pasta / pizza

1. Napolitana 10
2. Bolognese 14
3. Rocket pesto and prosciutto 12
4. Prawn spaghetti 19
5. Pizza (ask us about available toppings) 15
6. “Trahanotto” with chicken “apaki” and staka butter 17 / Vegan version of Trahanoto with mushrooms 16
(Choose between spaghetti and penne for the 1st and 2nd option)

Mains

1. Home made beef patties served with mixed greens, crunchy paprika potatoes and our homemade chili, smoky mayo 16
2. Lamb shank confit served with "eastern" rice 21
3. Sauté sea bass fillet, served with our signature lemon sauce and a side of fresh, mixed greens 22
4. Grilled octopus served with capers or crithmum 19
5. Local free range chicken roasted in the oven with potatoes and a lemony gravy 15

Desserts

1. Brownies with red fruits (may contain nuts..ask us !) 6 / 8 with a scoop of ice cream
2. Yuzu-Lemon tart 7
3. Basque cheesecake 6.5
4. Tiramisú 7

Special Requests / Villa catering

We will gladly take orders/reservations for a special dinner here or at the comfort of your villa.

Local classics like roasted rabbit, special kinds of fish/lobster, can be cooked for you in the best possible way, upon request.

We can also cater for large or small parties at the comfort of your villa. One of our chefs will come home and prepare

an unforgettable dinner for everybody, with a bespoke menu.

Minimum number of people: 5 , ask us for pricing and details

Breakfast menu

Greek yogurt 5

(served with honey and fresh fruit salad)

Scrambled eggs 5

(two eggs scrambled served on toasted bread, green salad side)

For every additional egg 1,5eu

Fried egg 3,5

(single egg fried served on toasted bread, green salad side)

For every additional egg 1,5eu

Avo on toast 8

(single poached egg, smashed avocado, olive oil, green salad and tomato side)

Savoury pancakes 8

(sliced ham, bacon and cheese)

Add an egg +1,5eu

Sweet pancakes 7

(Nutella, chocolate, ground biscuit or honey and fruits)

Freshly baked croissants 1,5 / 2

(plain butter, pain au chocolat or apricot jam filled)

Ask us to replace plain toast bread with sourdough, if you like +1 eu

Drinks

Coffee and Chocolate

Freddo Espresso	4
Freddo Cappuccino	4,5
Cappuccino	4
Double Cappuccino	4,5
Espresso	3
Double Espresso	4
Americano	3,5
Espresso Macchiato	3,5
Latte	4,5
Flat White	4,5
Nescafe	3,5
Greek Coffee	3
Double Greek Coffee	4
Cold Chocolate	4,5
Hot Chocolate	4,5
Affogato	5,5

*Oat milk is available as a non-dairy option

Soft Drinks

Freshly squeezed orange juice	4,5
Amita juices (Orange, Peach, Pineapple, Cranberry, Banana, Lemon etc)	3
Ice Tea Lemon	3,5
Ice Tea Peach	3,5
Mineral water 0,5 Ltr	1
Mineral water 1 Ltr	2
S. Pellegrino Sparkling 0,75 Ltr	4,5
S. Pellegrino Sparkling 0,5 Ltr	3
Coca Cola (Zero / Light / Original)	3,5
Fanta (Orange / Lemon)	3,5
Sprite	3,5
Soda Water	3,5
Tonic	3,5
Fever Tree Tonic (Aegean / Elderflower)	4,5
Fever Tree Ginger Beer	4,5
3Cent Pink Grapefruit Soda / Ginger Beer / Bergamot / Cherry	4,5

Beers

Mythos	4,5
Fix	4,5
Peroni	5
Bud	5

Alcohol Free 4
 Kaiser 5,5
 Corona 5
 Carlsberg Pilsner 5
 Amster/Mythos Radler 4
 Draught Mythos 0,3 Ltr 4,5
 Draught Mythos 0,5 Ltr 6
 Draught Kaiser 0,3 Ltr 5
 Draught Kaiser 0,5 Ltr 6,5
 Levante Microbrewery* 6

*Made only a few Kms away from Skinos this is a truly local beer. Available in : *Lager, Dark Lager, IPA, Radler, Weiss, Pils, Strong Bock*

Kajak Ice Cream (per scoop) 3,5

Vanilla , Chocolate, Cookies,
 Mango Sorbet, Strawberry, Banana,
 Strawberry Sorbet, Salted Caramel,
 Stracciatella, Pistachio

Combuca

Lemon / Ginger / Cucumber flavour 4

Spirits

Regular 9
 Special 11
 Premium 13

Aperitifs / Digestifs

Aperol 9
 Aperol Spritz 11
 Campari 9
 Campari Spritz 11
 Sambuca 9
 Prosecco (glass) 8
 Brandy (Metaxa) 8
 Ouzo (glass) 6
 Ouzo 0,2 Ltr 12
 Tsipouro (glass) 6
 Tsipouro 0,2 Ltr 12
 Fernet Branca 8
 Lillet Rouge 8

Classic Cocktails

Negroni	10
Gin & Dubonnet	10
Margarita	11
Mojito	11
Caipirinha	10
Pornstar	12
Long Island Iced Tea	12
Old Fashioned	10
Whiskey / Amaretto Sour	12
Paloma	10
Piña Colada	12
Moscow Mule	12
Espresso Martini	12
Zombie	14
Cosmopolitan	12

*Ask for our dedicated cocktail menu for more options

COCKTAIL MENU

Green mist 15

(Gin, green apple, with flowers and burnt cinnamon for the top)

A breeze of fresh apple flavour

Candy dreams 14

(Vanilla infused vodka with fresh passion fruit juice, combined with cotton candy and fresh ginger syrup)

Sweet with a touch of acidity

Mint explosion 14

(Gin, green mint, pink grapefruit and local scented geranium bitters)

A slightly sweeter and mintier mojito

Coconut yogurt 15

(Dark rum, coconut milk, banana, ginger beer on top)

Banana flavoured with coconut for piña colada lovers

Blue Ice (Frozen) 15

(Rum, blue color with tropical flavors, frozen)

Refreshing sweet and sour flavour

Smoky mango 15

(Tequila, fresh homemade ginger syrup, smoked salt and spicy mango juice)

Slightly spicy, with a refreshing aftertaste

Skinos special 16

(Gin, 3 different flower liqueurs, pineapple and grapefruit soda on top)

Our signature cocktail with flavors of local products perfect for any situation

First love 15

(Gin, ground "mandola" rim, orgeat infused with honey combined with mango)

Perfect for Mai-Tai lovers and as the name implies: a cocktail to be loved on first sight

*Mandola is a typical product of Zakynthos: Caramelised almonds that we grind up to decorate the glass rim

Fotini 14

(Mastiha with salty cucumber, fresh grapefruit juice)

A fresh, breezy taste with resin-y notes, refreshing and groundbreaking like Fotini herself

*Mastiha (PDO) is the resin that comes from a bush that grows only in the south of Chios island. It has medicinal properties and a very special flavour

Roula's Espresso Martini 14

(Spiced gold rum, triple sec, vanilla homemade, lime, bitters)

Lively with a hint of bitter and a slightly sweet aftertaste. Our own take on the classic Espresso Martini

Mimis' Mai-Tai 14

(Black rum, orange curacao, lime, orgeat)

A hefty, slightly acidic version of a Mai-Tai. A large personality, like Mimis himself

Mark's Highball 15

(Metaxa 5*, elder flower, tangerine soda on top)

Our very Greek twist on the all time classic Highball, using Mark's favourite greek brandy

Rosy's Whisky Sour 15

(Jameson, lime, homemade vanilla syrup, homemade apricot jam, mango, bitters, egg white)

Flavoured with local apricots (one of Rosy's favourite fruits), this version of a Whisky Sour, is particularly delicious

Stefanos' Amaretto Sour 16

(Dissaroneo, raspberry liqueur, lime, orange juice, homemade cinnamon syrup, basil, egg white)

Bubbly and sweet, just like its namesake, with the fruity freshness of Stefanos' favourite red berries

Stavros' Old Fashioned 16

(Diplomatico Reserva Exclusiva, hazelnut, homemade vanilla syrup, chocolate bitters)

Based on the formula of the first ever cocktail: the Old Fashioned, dating back to 1806. Stavros' favourite modern version of it

Emma's Spritz 14

(Gin, Aperol, grapefruit juice, lime, simple syrup, mint)

Pink is Emma's favourite colour and this cocktail embodies her British roots as well as her love for Greece. A fascinating combination of the classic South Side with an Aperol Spritz

Sofia 14

(Mastiha, rose liqueur, lemon, jasmine, homemade quince jam, scented geranium bitters)

Petite, light and sweet, just like Sofia. Nostalgic and earthy, bringing back memories of childhood in the Greek countryside

MOCKTAILS

Mint cooler 10

(Cranberry juice, Seedlip groove, sugar, lime, mint, soda)

Golden apple 9

(Apple pie syrup, ginger, lime, apple juice)

Cherry blossom 9

(Peach, lime, sugar syrup, cherry soda)

Mocktail of the day 9

