

Main Menu

White fish ceviche <small>GF</small>	14
Kumquat / citrus / olives / fish garum / pickled local greens / Mesolongi bottarga	
Tuna sashimi “savoro” <small>GF</small>	17
Buckwheat / raisin / vinegar / peas / rosemary / soy sauce	
Zakynthian onion pie	14
Tart / local onions / feta cheese / herbs / ham	
Riganada salad <small>(GF)</small>	12
Our own version of a greek salad. Local rusk / pomodori tomato / pretza cheese / caper / local oregano	
Green salad <small>GF</small>	11
Seasonal vegetables / local rusk/ oil cheese / raisin / mandola	
Lentil salad <small>GF</small>	14
Beluga lentils / buckwheat / carrot / ginger / peas / lacerda	
Cod sausage with beetroot	18
Home-made cod sausage / roasted beetroot / sour milk / almond	
Prawn linguine	20
Linguine / prawns / bisque / herbs / katiki cheese	
Octopus “pastitsio”	19
Calamarata pasta / octopus bolognese / gruyere cream	
Tuna “carbonara”	17
Home-made gnocchi / tuna bacon / fish roe	
White fish <small>GF</small>	22
Char-grilled catch-of-the-day fillet / celeriac-mussel stock / charred wild greens	
Flying squid on the spit <small>GF</small>	17
Flying squid / lemon-oil dressing / chips / smoked aubergine cream	
Tuna tataki	24
Char-grilled tuna fillet / sesame / lentils / buckwheat / peas / soy-lemon dressing	

Lamb trahanoto	20
Braised lamb / tomato / yogurt / chili flakes	
Pork with raisins <small>GF</small>	20
Olive fed pork / raisin sauce / hazelnut / boiled wild greens	
Chicken “pastitsada” <small>GF</small>	15
Chicken / “spetseriko” spices / fava / carrot	
Beef tataki <small>GF</small>	30
Char-grilled, dry aged beef / date-lemon chutney / potato salad	
Milk pie	10
Tart / caramelised milk custard / chocolate ganache / local fleur de sel	
Citrus pie	10
Orange pie / basil / orange sorbet / italian meringue	
Mandolato <small>GF</small>	10
Yogurt ganache / apricot / “mandolato” / nougat / pistachio	

Snack menu

Fruit salad	8
Seasonal fruits in orange juice	
White fish tacos	13
Catch-of-the-day tartare / lime /chili / pea guacamole / peach	
Mixed spread platter	10
Taramosalata / smoked aubergine / split peas / breadsticks / home-made bread	
Green salad	11
Seasonal greens / local rusk / oil fermented cheese / raisins / “mandola” caramelised almonds	
Pasta salad	12
Penne / peppers / olives / chicken / home-made mayo / greek yogurt	
Riganada salad	12
Our own version of a greek salad. Local rusk / pomodori tomato / “pretza” cheese / capers / local oregano	
Chicken burrito	12
Minced chicken / rice / chili mayo / cheese / iceberg	
Greek gyros	11
Chunky handmade pork gyro / yogurt / mint / tomato / paprika / our signature chips	
Vegetarian gyros	10
Mushrooms / yogurt /mint / tomato / our signature chips	
Chicken on the spit	16
Chicken breast / chili / yogurt / our signature chips	
Beef Burger	14
Handmade brioche / 2 smashed burgers / cheddar / lettuce / chili mayo / onion chutney / our signature chips	

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