



***The fast and the good...
...the two don't go together!***

Proposal of Mrs. Amalia

Appetizers

Messolonghi fish roe (bottarga)	18.00€
Marinated anchovy in vinegar and olive oil with assorted peppers	9.00€
Octopus marinated in vinegar with olive oil and oregano	12.00€
Home-made pastrami from fresh fish	8.50€
Dried salted small sea breams with lemon & virgin oil	6.00€
Fresh anchovy and herb balls with tabasco and home-made yoghurt sauce	8.50€
Traditional greek prosouto from zante island	10.00€
Small aubergine toursi amalias	5.00€
Tomato balls with yoghurt sauce	7.00€
Beetroot salad with fresh beetroots, walnuts and mayonnaise sauce	6.00€
fresh fried potatoes	5.00€
Home-made white tarama	6.00€
Home-made spicy tzatziki	5.00€
Home-made tyrokafteri spicy dip with feta cheese, chili peppers and olive oil	6.00€



Bread portion	0.75€
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Cheeses

Zakynthos has its own special cheese called Ladotyri.	8.00€
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Saganaki	5.50€
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Grilled Messinian talagani with lemon or balsamic cream	5.50€
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Feta cheese with olive oil and oregano	4.50€
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Feta wrapped in foil, honey sauce and poppy seeds	8.00€
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Baked feta (Bougiourdi)	6.00€
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Baked feta with pastourma cured beef	8.00€
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Salads

watermellon salad with feta cheese and dakos rusk	9.50€
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Cucumber-tomato salad (olives, onions, olive oil)	6.00€
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Almyra greens(from the sea)	7.00€
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Cretan salad with dakos rusk, tomatoes, olive oil, xinomyzithra cheese and capers	8.50€
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Fresh beets with skordoustoumpi (garlic mush)	6.50€
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Traditional Greek salad with feta cheese	8.50€
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First

Smoked cero mackerel with spring onions and lemon	10.00€
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Stews

Baked imam baildi	7.50€
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Fresh green beans with tomato and olive oil	7.50€
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Meat

Amalia's meatballs with fresh mixed minced meat served with chips (6 pieces)with home-made mustard sauce	9.00€
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Grilled chicken breast fillet with baked potatoes and green salad	9.50€
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Grilled country sausage with chips and mustard sauce	5.50€
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Synklino Manis with eggs	10.00€
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Grilled beef liver with grilled potatoes and green salad	9.00€
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Pork bites in wine with onions, garlic, peppers, served with fresh chips	9.00€
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Sea Food

Grilled prawns per kilo	55.00€
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Pasta with prawns	15.50€
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Fried Psathopyrgos shrimps	8.50€
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Fresh anchovies fried in sunflower oil	9.00€
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Fried squid (wild squid)	10.00€
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Sautéed musky octopus (with assorted peppers finished with ouzo) and hand-cut potatoes	12.00€
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Dessert



Sweet preserves	2.00€
Sweet preserves with yoghurt	3.00€
Sweet preserves with kaimaki ice cream	4.00€
Kaimaki ice cream - one scoop	2.50€

Wines

Wine 1/2 L red dry/semi-sweet	6.00€
Wine 1/2 L white malagouzia	7.00€
Wine 1/2 L white chardonnay	5.00€
Bottled red CABERNET SAUVIGNON wine	14.50€
Bottled SEMI-SWEET RED wine	14.50€
Greek Wine 1/2 L white malama	6.00€
White dry SAVVATIANO WINE 750 ml	12.50€

Beers

BEER PILS HELLAS 500 ML	3.00€
BEER BOTTLE Alfa 500 ml	3.50€
BEER BOTTLE Alfa 500 ml NO ALCOHOL	3.50€
BEER BOTTLE Fischer 500 ml	4.50€



BEER BOTTLE Heineken 500 ml	4.00€
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BEER BOTTLE Kaiser 330 ml	3.00€
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4.50€

BEER BOTTLE 500 ml NYMFH	4.00€
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Drinks

Alcoholic drinks	5.00€
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Coctails	7.00€
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Special alcoholoc drinks	6.50€
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tentoura (local drink)	3.50€
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Ouzo-Tsipouro

OUZO CHRIS 300ml	9.00€
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OYZO vantana 200ml	9.00€
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OUZO Barbayanni Green 200 ml	9.00€
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OYZO En plo 200 ml	9.00€
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OYZO En plo 50 ml	4.00€
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OUZO Limanaki 200 ml	9.00€
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OUZO mini 200 ml	9.00€
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OYZO PILAVA 200ml	11.00€
OUZO Plomari 200 ml	9.00€
OUZO Hahali O Geros 200 ml	9.00€
OUZO pitcher 100 ml	4.00€
TSIPOYRO vantana 200ml	11.00€
TSIPOURO Agioneri 200 ml	12.50€
TSIPOURO Agioneri 50 ml	4.50€
TSIPOURO Apostolaki 200 ml	11.00€
TSIPOURO Apostolaki 200 ml with anise	11.00€
TSIPOURO Idoniko 200 ml	12.00€
TSIPOURO Idoniko with anise 50 ml	4.00€
TSIPOURO Kalaitzi 200 ml	11.00€
TSIPOURO Kalaitzi 50 ml	4.00€
TSIPOURO Mavro Rodo 200 ml	12.00€
TSIPOURO Babatzim 200 ml	11.00€
TSIPOURO Pareaki 50 ml	4.00€
TSIPOURO rakomelo 200 ml	12.00€



TSIPOURO Stathopoulos 200 ml	11.00€
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TSIPOURO Tsili 200 ml	11.00€
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TSIPOURO pitcher 100 ml	4.50€
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Water-Soft drinks

Soft drinks (orange-lemon-sour cherry-coca cola-soda-sprite)	2.50€
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Water 1/2 L	0.50€
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Water 1 L	1.00€
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Fresh orange juice	3.50€
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Coffees

Cappuccino hot/freddo	3.00€
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Greek coffee	1.80€
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Double Greek coffee	2.50€
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Espresso	1.80€
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Freddo espresso	2.50€
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Nescafé/frappé	2.50€
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TEA	2.50€
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Please inform us of your dietary habits, allergies or intolerances when placing your order
 In our salads and meals we use virgin olive oil and in our pancakes, high quality sunflower oil
 The products we use are all fresh and handmade (sauce, pies, salads, vegetables, meat, seafood)
 In the case of a frozen product, it is marked with *
 The executive chef Amalia takes care of the preparation and editing of the menu
 Purchasing Manager: Niokou Amalia