

Grampsas Restaurant by
Stavros Yfantidis

There is no doubt that the best cooks for the Greeks is their mother and, for her its her mother. And each one of these women is indispensable in creating their own rich delicacies. Throughout the centuries they have contributed in shaping the recipes which we enjoy today with the supervision of our executive chef Stavros Yfantidis who places great emphasis on using top quality raw material, from Greek produces and in keeping with the Greek tradition of our island.

*''Without tradition, culinary art is a flock of sheep without a shepherd.
Without evolution, it is like a corpse''*

Winston Churchill



* Many of our products are not listed. Please let us know about any allergies or intolerances, as well as your food preferences.

– APPETIZERS –

✔ **Fresh Sourdough Bread**
Extra Virgin Olive Oil from Our
Production | Fresh Cow Butter Milk |
Crème Sauce form Kalamata Olives

✔ **Geek Salad**
Cherry Tomatoes | Pickled Cucumbers |
Pickled Onions | Florina Pepper |
Kalamata Olives | Syros Capers |
Zakynthian Prentza Cheese |
Fresh Pita Bread

Valley Prawns Carpaccio
Clam Sauce | Basil Sand | Bonito Flakes |
Lemon Pearls

✔ **Courgette Salad with
Zakynthian Ham**
Fresh Herbs | Grapes | Pickled Chili |
Roasted Almonds

✔ **Warm Garlic-Aubergine Salad
Smoked on Vine Twigs**
Tomato Sauce | Fresh Garlic |
Spring Onion | Ladotiri Sauce (Cheese) |
Garlic Pita Bread on Wood Fire

✔ **Ladenia (Sourdough) with
Ladograviera
(Zakynthian Cheese)**
Caramelized Onions | Fresh Chives

**Fluffy Bao Buns
with Charcoal Powder**
16 Hour Braised Pork Belly |
Chives Mayonnaise | Tomato |
Sesame Mix

Beef Tartare Black Angus
Egg Yolk Fluid Gel | Emulsion Parsley |
Syros Capers | Fresh Herbs |
Homemade Brioche Flavored with
Turmeric and Lemon

– MAINS –

🍷 **Lamb Neck**
with Greek pasta
Handmade XinoMizithra |
Fresh Herbs

Papoutsaki
Oxtail Ragout
Velvety Smoked Aubergine Cream |
Potato Pops

🍷 **Makarounes**
(Handmade Greek Pasta)
Chicken | Fresh Mushrooms |
24 Month Aged “San Michali”
(Greek cheese)

Giouvarlakia from
Iberico Bellota Presa 100%
Potato Risotto | Cream of Jerusalem
Artichokes | Egg Lemon Foam
(Traditional Avgolemono) | Fresh
Coriander Oil | Feta Cheese

🍷 **Dolmadaki Risotto**
Fresh Herbs | Cretan Smoked Pork
(Apaki)

Shi Drum flavored with
Verdea (Winery wine)
Velute Sauce
Potatoes Tartin | Clams |
Herring Roe

Smoked Rainbow trout from
Drama with Kadaifi
Seasonal Wilds Greens |
Ariani Cream | Roasted Pine Nuts



– BARBEQUE –

Depends on the availability

**Flank Steak Black
Angus (Beef) in
Espresso**

* The chef recommends
it medium

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**Rib Steak
Aged 4 Weeks**

* The chef recommends
it medium

**Spare Ribs From
Greek Black Pork
with Barbecue
Sauce**

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**Black Angus
Sirloin Steak**

* The chef recommends
it medium

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**Black Greek
Free-Range
Chicken**

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SIDES

- ✔ Country Style Fries Potatoes
- ✔ Mushrooms Cream Sauce
- ✔ Mix Salad

SAUCES

- Chive Mayonnaise
- Garlic Confit Aioli Sauce
- Barbecue Sauce with Greek Coffee

– SWEET MEMORIES –

Chocolate

Chocolate Cream Flavored
with Greek Coffee | Brownie
Fudge | Salted Chocolate
Soil | Rose Ice Cream

Pineapple

Caramelized Pineapple |
Rum and Raisin Cake |
Crispy Almonds |
Cardamom Foam | Mango
Ice Cream with Rose
Geranium

Ambrosia

Yogurt Namelaca |
Grape Must Biscuit |
Grapes | Parfait Ice Cream

Pistachio

Choux Pastry | Pistachio
Cream | Apricot Compote |
Green Apple and Lemon
Verbena Ice Cream

Market regulator: Anastasios Grampsas

Prices include all legal taxes and are subject to change without prior notice. We use pure olive oil for all our dishes except the fried ones. The consumer is not obliged to pay if he does not receive the legal document (receipt - invoice)