

food Menu

CHEF DIONISIS KARAMPELAS

	HAND MADE SOURDOUGHBREAD Extra Virgin Olive Oil And Local Sea Salt.	PRICE : 3 €
	BIG PLATEAU (Selection of fine cheeses and premium cured meats)	PRICE : 28 €
	ZAKYNTHIAN SALAD (Fresh Tomatoes, Pickled Cucumber, Soft Feta, Sourdough Crouton)	PRICE : 16 €
	BLACK ANGUS BEEF CARPACCIO (truffle mayonnaise, rocket pesto, truffle oil, Salt Flakes, parmesan)	PRICE : 26€
	ZAKYNTHIAN BRUSCHETTA (tomato, olive pate, Zakynthian Pretza (white Cheese) Oregano.)	PRICE : 14€
	POTATO SALAD (Greek Yogurt, Capers, Pickled Cucumber, Sundried Tomato)	PRICE : 14€
	GRILLED WILD MUSHROOM (hazelnuts, mushroom powder, honey sauce, truffle mayonnaise)	PRICE : 15€
	CRISPY SFELA (WHITE CHEESE) (tomato confit, our own honey, grapes, pistachio)	PRICE : 15€
	PASTITSIO (Hand Made Pasta, Beef Tale, Beshamel, NutMeg.)	PRICE : 18€

- Each table may select only one of the available tasting packages.
- Please advise us if you have any allergies, we will be happy to provide a detailed list of ingredients.
- The wine selection within each tasting is predefined and cannot be changed.
(e.g., replacing a rosé with a white).