

APPETISERS

BOUYOURDI  ... 6.50

Baked 'Dodoni' feta, cherry tomatoes, peppers & chilli flakes, with grilled pitta bread

BURRATA CAPRESSE

Creamy buratta paired with slow -roasted tomatoes, basil & pistachio

FRIED SARDINES...7.90

Sustainably fished. Served with crushed garlic & lemon mayo Aioli

DOLMADES    ...5.50

Tender vine leaves filled with aromatic rice & herbs in slow roasted tomato, garlic & oregano sauce

MARINATED OCTOPUS ...8.90

Locally fished Octopus with sundried tomatoes, wild rosemary, thyme & grilled sourdough

GRILLED HALLOUMI  ...6.80

Drizzled with orange thyme honey, finished with toasted pumpkin seeds & Zakynthian currants

LEMON & THYME CHICKEN WINGS  ...7.50

Marinated, grilled and sprinkled with Eastern Mediterranean spices- served with chilli, garlic & lime mayo, lemon & rocket.

MARINATED ANCHOVIES ...6.90

Sustainably fished anchovies with olives, capers, hand gathered kritamo & grilled sourdough

GRILLED SOURDOUGH BRUSCHETTA  ...6.80

With whipped feta, sun-blush tomatoes, green olive & thyme, drizzled with wild orange olive oil

ZAKYNTHIAN MIZITHRA CHEESE PIE  ...6.90

Topped with orange flower honey & almonds

PEINIRLI PITA

With roast tomato, garlic & oregano sauce, 'Dodoni' feta, tahini dressing & rocket

*Vegan feta available- please ask

3 DIP PLATE- Sharing plate  ...8.80


Tsatsiki, tirokafteri & hummus dip with a selection of breads



ZAKYNTHIAN TASTES- SHARING PLATE...14.80


Hiromeri (Zakynthian prosciutto), salami Lefkadas, local cheeses, grape molasses, speciality olive oils, kritamo, walnuts, peppers & grilled village bread

SIDES

FRESH CUT FRIES    ...4.50
With oregano & 'Afrala' sea salt

TSATSIKI  ...5.50
With mixed breads

HUMMUS   ...5.50
With mixed breads

TIROKAFTERI  ...5.50
With mixed breads

GARLIC BREAD  ...3.50
Grilled pittas with garlic butter

MIXED TOASTED BREADS   ...3.50

MARINATED OLIVES    ...3.80
Mixed olives in our own extra virgin olive oil with oregano & thyme

ROASTED BEETROOT  ...5.50
With hazelnuts, parsley & crumbled feta




MIXED CHILLIES    ...3.80
Add heat to any dish

SALAD

GREEK SALAD   ...8.90
Tomato, cucumber, peppers, onion, capers & feta with oregano & salad dressing

CAESAR SALAD ...11.90
Grilled Chicken, Lettuce, croutons, parmesan shavings, crispy bacon & Caesar dressing


GOAT'S CHEESE & PEAR SALAD   ...13.90
Mixed leaves, pears, Zakynthian Mandoles & pomegranate balsamic dressing

BUDHA BOWL SALAD    ...13.90
Chickpeas, bulgur wheat, cherry tomatoes, char-grilled red peppers, mixed red cabbage salad, olives, sun-dried tomato hummus, toasted pumpkin seeds and chia seeds

PIZZA


MARGARITA PIZZA  ...12.50
Mozzarella cheese, fresh tomato & basil sauce


MEATZA PIZZA... 14.80
Pepperoni, chorizo, bacon, red onion, cherry tomato, rocket & parmesan
Or
CHILLI MEATZA... 15.80
the spicy version

GREEK GARDEN PIZZA  14.80
Heirloom tomato, red onion, green olive, chickpeas, roasted red pepper, spinach, artichoke and thyme
*.Vegan version available- please ask

GLUTEN FREE
All the above pizzas available with gluten free base.
Price as above plus 1 euro

MAINS

BEEF BRIZOLAKIAS WITH 'BLOODY MARY BUTTER'...19.90 
Thinly sliced charcoal grilled steak, dripping with spicy flavoured butter. Served with hand-cut fries & lemon

LAMB KLEFTIKO – 18.90 
Lamb shanks slow cooked overnight in our wood oven, with cherry tomatoes, wine, spring onions, Greek herbs & garlic roast potatoes. Finished with Feta & Zakynthian Graviera.

CHICKEN GYROS BOWL...12.90
Grilled lemon, garlic & oregano marinated chicken strips,
Served with Mediterranean mixed salad, tsatsiki and grilled pita bread

GREEN FROG CHICKEN  ...16.90

Chicken fillet, filled with cheese and wrapped in bacon. Served with sweet potato puree & a light wine & mushroom sauce

LAMB CHOPS ...16.90

Charcoal grilled.

Marinated in olive oil, lemon and oregano

TRADITIONAL ZAKYNTHIAN MEATBALL MELT ...13.90

Traditional recipe, topped with melted cheese & served with fresh fries

MOUSAKA ...13.90

Layers of organic aubergines, potato & meat sauce with a creamy cheese sauce

CALAMARI ...15.50

Sustainably fished, pan fried, calamari served with hand-cut fries, lemon & rocket

GREEN FROG BURGER ...14.50

Homemade burger, topped with melting cheddar, Greek bacon, crispy iceberg & homemade burger sauce in a freshly baked, grilled brioche bun

CARAMALIZED AUBERGINE WITH LEMON TAHINI DRESSING – 12.90   

Filled with warmly spiced chickpeas in cherry tomato sauce, parsley, coriander & pine nuts

GRILLED HALLOUMI PLATE  ...12.90

Marinated, charcoal grilled halloumi, served with mixed salad, grilled pitta bread & hummus.

ROASTED COURGETTE PESTO PASTA 12.90 

Penne pasta with creamy courgette, spinach, basil & toasted pine nut pesto.



VEGAN GYROS   ...12.90


Plant based Greek gyros. Served with pita bread, tomato & onion, hand-cut fries & hummus



SPICED CHICKPEA FRITTERS   ...12.90


Served on grilled flatbread with spiced mediterranean mint salad, hummus & citrus dressing


DESSERTS



ZAKYNTHIAN LEMON MOUSSE   ...6.50
Fresh, light, zingy & creamy


HOMEMADE CHEESECAKE  ...6.90
Topped with seasonal fruit



AFOGATO   ...5.50
Vanilla ice-cream plus a shot of illy espresso.





BAKLAVA  ...6.50
Homemade, with layers of filo pastry, nuts & ,honey served with vanilla ice cream

CHOCOLATE FUDGE CAKE ...7.50
Melt in your mouth delicious  cake. Served hot with vanilla ice cream & chocolate sauce

GREEK YOGHURT   ...6.50
Local Greek yoghurt with Zakynthian mountain honey & walnuts

GALAKTOBOUREKO  ...
Classic Greek dessert with filo pastry & vanilla custard soaked in sweet honey syrup.

ICE CREAM   ...
Ask your server for details of our selection of delicious homemade Italian ice-creams

Vegetarian  Vegan  Gluten free  Frozen Product 
Please check with your server for further details or if you have any food allergies.

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*Οι τιμές συμπεριλαμβάνουν όλες τις νόμιμες επιβαρύνσεις Φ.Π.Α. 13%, Δημοτικός φόρος 0.5%.
Αγορανομικός υπεύθυνος