


# Fishαλίδα

beach + bar + restaurant

## Seafood appetizers


Bread / person


Fresh mussels with ginger and lemongrass in crispy garlic croutons


 Cockles saganaki with fresh thyme and white wine

Grilled squid in lemon vinaigrette sauce, dill, chilli, fresh onion and fish roe from squid ink

Fried squid with garlic aioli sauce

 Grilled octopus with capers, fresh oregano and pickled onions


 Seabass ceviche in citrus juice, with chilli and coriander

 Carpaccio of fresh fish (of the day) with capers, lemon and tomato heart

Tuna tartare with sesame seeds, soy and Zakynthian honey

“Athinaiki” salad with fresh fish (of the day) in cucumber gondola with small herb salad

Fresh prawn saganaki with garlic oil, basil, feta cheese and cherry tomato confit


 Grilled prawns with chimichuri sauce and capers oil


Fresh sea urchin in bruschetta with bio oil


Fried sardines fillet with homemade harrisa sauce and basil oil



Anchovy fillet marinated with 'tsimeni”, fresh mint and chilli


## Salads

 Greek salad with variety of tomatoes, fresh onion, Greek dakos (round barley rusk), olives and cream cheese

 Green salad with Zakynthian sesame seed brittle, figs in red wine, caramelized walnuts, balsamic dressing

 Fresh burrata cheese with multicoloured cherry tomatoes, basil oil, and pine nut crumble


  Tricolour quinoa with fresh herbs, cubed vegetables, guacamole and lemon vinaigrette


 Sautéed tamarisk greens with marinated anchovy fillet on crispy traditional Rhodian ladopita and lemon vinaigrette


Salad baby gem with fresh prawns, parmesan cheese and ceasar sauce




## Appetizers from the land

Soup of the day


 Spinach pie with creamy che'vre and feta cheese, pine and fresh herbs


 Grilled eggplant with miso, fresh myzithra cheese, coriander, sesame seeds and paprika oil


 Yellow split pea cream with fried capers, Zakynthian currant, chilly and fresh onion


   Fresh french fries with fresh thyme and smoked paprika

Beef burger patties black angus with onion pickle and yogurt cream with herbs

 Fried feta rolls with watermelon sauce and fresh mint



 Sauteed mushrooms with fresh onions, parmezan cheese and red pepper


 Cheese croquettes with Zakynthian cheese, walnuts and bio honey



 “Haloumi” cheese with fig jam and peanuts


## Dips & Spreads

Fish roe salad with bottarga and traditional Greek ladopita

  Greek tzatziki with black garlic and cucumber croutons

 Spicy cream cheese with savory dumplings and paprika oil

  Guacamole with fresh coriander, chili, lime and traditional Greek ladopita

 Hummus from chickpeas and beetroot with mint, feta cheese, almonds and traditional Greek ladopita


 Vegeterian

 Vegan


 Gluten Free



# Pasta & Risotto

 Risotto stuffed with smoked feta cheese and mint oil

Prawn spaghetti pasta with fresh prawns, lobster juice and tomato confit

 Spaghetti with zucchini, spearmint and Zakynthian cheese

Sea urchin spaghetti with bottarga, fish roe and white wine

Greek lobster pasta, with fresh basil, tarragon and in rich brandy sauce

Spaghetti with fresh fish (of the day), tomato, lemongrass and lime

Linguini with fresh shells, parsley and tomato confit

“Kritharoto” with chicken, zucchini, asparagus and fresh basil

# Meats

Lamb tagliata sous vide for 8 hours, flavoured with garlic and rosemary oil with oven potato purée


Sautéed pork fillet with grapes, pear and sweet Zakynthian wine

Beef tagliata Black Angus with pepper sauce and sauteed mushrooms

Black Angus burger with crispy onion, cooked tomato flavoured with anise and truffle mayonnaise

Chicken leg fillet with zucchini julienne and mustard from Zakynthian black currants

Pork tomahawk Greek breeding with red pepper BBQ

 Cotes de boeuf, black angus, dry aged 180 grain fed 800gr John Stone

# Kids' Menu

Mini black angus burger with fresh french fries

Spaghetti Napolitana


Crusted chicken with fresh french fries


Buttered spaghetti




# Fresh Fish Of The Day

Fresh tuna fillet with black sesame, spicy cucumber and wasabi

 Fresh seabass fillet with couscous and cream cauliflower

 Fresh fillet fish with capers, tomatoes, olives and basil oil

Fresh grilled gilthead seabream 1 kg with boiled seasonal greens and lemon vinaigrette

 Grilled fresh fish (of the day) served with boiled seasonal greens

Red Mullet /kgr

Red Snapper /kgr

Seabream /kgr


Dentex /kgr



White Grouper /kgr



Golden Grouper /kgr



Croaker fish /kgr



# Sides

 Oven potato purée


  Fried smashed potatoes



  French salad (green)


  Herbed basmati with fresh herbs


  Seasonal greens

# Desserts

 Greek custard pie "smashed" (for 2 people)

  Chocolate cremeux with strawberry sauce, mint and caramel chips

 Lemon Cream

 Rice pudding with fresh vanilla and Greek coffee crumble

Please inform us of any food allergies

MANAGER UPON MARKET INSPECTION: DIONYSIS PATRINOS  
PRICES INCLDE V.A.T. AND OTHER LEGAL CHARGES.  
WE USE THE FINEST OLIVE OIL WHEN PREPARING OUR SALADS AND SUNFLOWER OIL FOR FRYING.  
ALL MEATS AND FISHES ARE FRESH - THE PRAWNS WERE PREVIOUSLY FROZEN -  
ALL POTATOES AND VEGETABLES ARE FRESH.  
THE STORE IS OBLIGED TO PROVIDE FORMS ON A SPECIAL STAND NEAR THE ENTRANCE WHERE ANY COMPLAINTS MAY BE MADE

