

# Fishαλίδα

beach + bar + restaurant

## Seafood appetizers

**Bread/ person**

**Fish soup**

**Fresh mussels**


with ginger and lemongrass in crispy garlic croutons

 **Cockles**


with fresh thyme and white wine

**Fried squid**

with garlic aioli sauce

 **Garlic prawns**


with fresh thyme and basil oil

 **Octopus carpaccio**

in oil & lemon sauce, fresh herbs & pickled onions

**Tuna tartare**


with sesame seeds, soy, avocado and Zakynthian honey

 **Prawn tartar**

with sea urchin, diced watermelon & carrot purée

**Fried seafood mix**


(anchovy, shrimps, smelts)

 **Prawn saganaki**

garlic oil, basil, feta cheese & cherry tomato confit

**Fish in vine leaf dolma**

with flavoured yoghurt sauce


 **Tamarisk greens with marinated anchovy fillet**

cherry tomatoes & pickled onions on crispy traditional ladopita with lemon vinaigrette


## Salads

 **Greek salad**


with variety of tomatoes, fresh onion, carob nut, 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, carob nut, basil pesto and paprika oil

 **Tricolour quinoa**

with fresh herbs and vegetables, grilled prawns and lemon vinaigrette


**Ceasar salad**

with iceberg, chicken, cubed bacon, garlic croutons, parmesan and ceasar's sauce


 **Green salad with watermelon**

feta cheese, avocado & fruit vinaigrette


## Appetizers from the land

 **Bruschetta**


with traditional bread, tomato, feta cheese, fresh onion and herbs

 **Marinated melon**

with prosciutto & tomato crumble

 **Cheese croquettes**

with Zakynthian cheese, walnuts & bio honey

 **Garlic bread**

with fresh garlic paste, parmesan cheese & herbs

 **Fried feta cheese rolls**

with watermelon sauce and fresh mint

**Fried courgette sticks**

in flavoured yoghurt sauce

   **Fresh french fries**

with fresh thyme and smoked paprika

  **Cheese platter**


## Dips & Spreads

  **Tzatziki**


with black garlic and cucumber croutons

  **Eggplant salad**

with “burnt” vegetables & feta cheese sauce

 **Guacamole**

with fresh coriander, chili, lime and traditional Greek ladopita

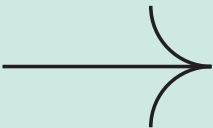
 **Hummus**

from chickpeas and beetroot with mint, almonds and traditional Greek ladopita

 Vegetarian

 Vegan

 Gluten Free



# Pasta & Risotto

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

**Linguini with fresh shells**  
parsley and tomato confit



**Rigatoni with chicken**  
with peppers, cream sauce & fresh herbs

**Prawn spaghetti pasta**  
with fresh prawn juice & tomato confit

**Butter spaghetti**  
with parmezan cheese & fresh truffle

**Lobster pasta**  
Greek lobster with fresh herbs

**“Kritharoto” alla Milanese**  
with prawns & fresh herbs


  **Mushrooms risotto**  
with variety of mushrooms, fresh mushrooms  
paste & truffle oil

**Tomato risotto with fresh croaker fillet fish**  
with tomato confit & parsley oil

# Meats


**Lamb**  
sous vide lamb in flavoured oil with eggplant  
purée & onion sauce

**Black Angus burger**  
with crispy onion, tomato & truffle mayonnaise

 **Pork cheeks**  
with sweet potato purée & pickled cherries

**Beef sirloin steak** (900gr - 1kl)  
with grilled baby vegetables

**Chicken “kontosouvli”**  
with fresh french fries, pita bread & moustard  
sauce

 **Pork tomahawk** (750 - 850gr)  
Greek breeding with coleslaw salad & baby  
potato flavoured with butter & rosemary

 **France beef fillet** (200 - 230gr)  
with flavoured butter, potato purée & mix  
pepper sauce

# Kids' Menu

**Mini cheeseburger black angus**  
with tomato, lettuce, cocktail sauce and fresh  
french fries

**Spaghetti Napolitana**

**Crusted chicken nuggets**  
with fresh french fries


**Spaghetti Carbonara**

**Pizza Margherita**

Please inform us of any food allergies

MANAGER UPON MARKET INSPECTION: DIONYSIS PATRINOS  
PRICES INCULDE 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


# Fresh Fish Of The Day


 **Fresh seabass fillet**  
with cauliflower cream & grilled vegetables


 **Grilled fresh gilthead seabream**

 **Grilled fresh seabass**

 **Grilled octopus**  
with chickpea purée & fish roe vinaigrette

 **Stuffed cuttle fish**  
with spinach, feta cheese & lemon sauce

 **Grilled squid**  
with seasonal greens & lemon vinaigrette

 **Grilled “married” sardines**

 **Grilled white grouper**  
with sautted seasonal greens




 **Grilled salmon**  
with spinach sauce & grilled asparagus




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



Red Mullet	/kgr
Red Snapper	/kgr
Seabream	/kgr

# Sides

 **Potato purée**

   **Fried smashed potatoes**

   **Herbed basmati with fresh herbs**


   **Mix salad (green)**


   **Seasonal greens**


   **Grilled vegetables**


**Chimichurri sauce**



# Desserts

 **Greek custard pie "smashed"**  
(for 2 people)

 **Profiterole**  
stuffed with peanut cream & chocolate  
topping

 **Cheesecake**  
with homemade strawberry and raspberries  
jam

 **Chocolate souffle**  
with vanilla Madagaskaris ice cream

  **Plate with fresh seasonal fruits and  
honey**

Ice – creams  
(vanilla, chocolate, strawberry, banana, salted  
caramel, stracciatella, chocolate parfait)

- 1 scoop
- 2 scoops
- 3 scoops
- 4 scoops