

Fishαλίδα

beach + bar + restaurant

(V) VEGETARIAN	(VG) VEGAN	(GF) GLUTEN FREE	(LP) LOCAL PRODUCT
Bread / person			Fried Meatballs (LP)
			with Zakynthian “graviera” cream cheese & crispy onions
Seafood appetizers			Fried Courgette Sticks (V)
			with flavoured yogurt sauce
Fish Soup			Sautéed Mushrooms (GF) (VG) (V)
cream soup with fresh fish			variety of mushrooms with fresh herbs
Fresh Mussels (GF)			
with ginger, garlic, white wine & lemon zest			
Fried Squid			Dips
with garlic aioli sauce			
Octopus Carpaccio (GF)			Tzatziki (GF) (V)
pickled onion, fried caper, lemon oil & fresh herbs			
Grilled Prawns (GF)			Eggplant Salad (V)
with spicy verde sauce			
Tuna Tartar			Hummus (VG) (V)
avocado, black sesame, crispy onions, pickled chili & soy dressing			
Bruschetta With Marinated Anchovy Fillet			Guacamole (VG) (V)
traditional bread, marinated anchovy fillet & mix seasonal greens			
Seabass Ceviche			Fish Roe Salad
pickled onion, chili pepper & citrus dressing			
Prawn Saganaki (GF)			Salads
tomato sauce, grated feta cheese & fresh herbs			
Appetizers from the land			Sesame Seed Brittle (LP) (V)
			green mix salad, Zakynthian sesame seed brittle, grilled manouri cheese, figs in red wine, caramelized walnuts & balsamic dressing
Grilled Sausage (GF)			Greek (LP) (V)
with tomato chutney			variety of tomatoes, cucumber, Zakynthian water-onion, olives, feta cheese & carob nut
Cheese Croquettes (V)			Seafood (GF)
with apricot jam			mussels, squid, prawns & crispy vegetables & fish mayonnaise
Bruschetta With Tomato (V)			Burrata (GF) (V)
traditional bread, tomato, fresh onions, feta cheese & fresh herbs			with cherry tomato & basil pesto
“Staka” (GF)			Watermelon (V)
fresh French fries, fried egg, “staka” cheese			green salad, feta cheese, watermelon pickled, avocado & fruit vinaigrette
Village Cheese Pies (V)			Ceasar
homemade cheese pies with feta cheese			iceberg, crusted chicken, bacon, grilled corn, parmesan cheese & croutons
Grilled Cauliflower (VG) (V)			Kid’s Menu
with celery puree, fried lola lettuce & chimichurri sauce			
Garlic Bread With Cheese (V)			Mini Cheeseburger
parmesan cheese & fresh herbs			two mini burger with cheese, tomato, lettuce, ketchup & fresh french fries
			Spaghetti Napolitana (GF) (VG) (V)
			Chicken Nuggets
			Pizza Margherita (V)
			Fried Meatballs

Please inform us of any food allergies

Pasta & Risotto all pasta can be replaced with GF pasta

Spaghetti With Fish
fresh fish of the day, spaghetti, onion, garlic & lemon zest

Prawns
linquini, fresh prawn broth & tomato confit

Lobster
Greek lobster, lobster broth & fresh basil

Shells
linquini, fresh shells, onion, garlic & lemon zest

Butter
rigatoni, parmesan cheese & fresh truffle

Chicken
rigatoni, peppers, cream sauce & fresh herbs

Vegetables (VG) (V)
spaghetti, eggplant, peppers, onion, garlic & tomato sauce

Lamb (LP)
lamb, pappardelle & Zakynthian cheese

Mushrooms (VG) (V)
risotto with variety & fresh paste of mushrooms, dried mushroom powder & pickled shimeji

Scallop
risotto with spinach & scallops

Crayfish
“kritharoto” with crayfish broth & tomato confit

Fresh Fish of the Day

Seabass Fillet (GF)
with celery puree & grilled green bean

Croaker Fillet (GF)
with courgette puree & slow-cooked onions

White Grouper (GF)
with sautéed seasonal greens & fish sauce with caviar brick

Salmon (GF)
with spinach sauce, slow-cooked asparagus & roasted peas

Fried Seafood Mix
anchovy, shrimps, smelts

Fried Cod
with garlic dip

Grilled Sardines (GF)
with boiled seasonal greens & tomato confit

Grilled Seabream (GF)
with boiled seasonal greens & vegetables

Grilled Seabass (GF)
with boiled seasonal greens & vegetables

Grilled Octopus (GF)
with chickpea puree & fish roe vinaigrette

Stuffed Cuttlefish
with spinach, feta cheese & lemon sauce

Grilled Squid
with split peas & crispy onions

Grilled fresh fish of the day			
Red Mullet		/kg
Red Snapper		/kg
Seabream		/kg
Lobster		/kg

Meats

Black Angus Gyros
with “sfakiani” pita bread, tomato sauce, potato chips & pickled onions

Lamb (GF)
lamb tagliata with herb crust, eggplant puree, onion sauce & grilled shallot

Pork Tomahawk (GF)
Greek breeding, served with baby potatoes

Burger Black Angus
with brioche bread, crispy onions, tomato & truffle mayonnaise, served with baby potatoes

Chuck Steak Bone In (GF)
with flavoured grilled vegetables & grilled corn

Chicken
chicken leg fillet stuffed with bacon & “graviera” cheese, served with grilled potato

Pork Shank
slow-cooked, with frumenty & grated feta cheese

French Beef Fillet (200-230g)
with flavoured butter, potato puree carrot puree & mix pepper sauce

Sides

Potato Puree (GF)

Fried french fries / Baby potatoes (GF) (VG) (V)

Herbed Basmati (GF) (VG) (V)

Seasonal Greens (GF) (VG) (V)

Mix Green Salad (GF) (VG) (V)

Chimichurri Sauce

Desserts

Greek “Smashed” Custard Pie (for 2 persons) (V)

Chocolate Cremeux (V)

French Apple Pie with ice cream (V)

Lemon Pie (V)

Fruit Salad (GF) (VG) (V)
with fresh seasonal mix fruits

Ice-Creams			
1 scoop	2 scoops	3 scoops	4 scoops
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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