

Start with...

Welcome Bread 

Sourdough bread and pita bread with organic extra virgin olive oil, Kalamata olives, pickled kritamo, marinated tomatoes and barrel aged Feta cheese mousse (For 2 persons)

5

Tzatziki 

Yogurt with cucumber and garlic spread, grilled cherry tomatoes and pita bread

7

Hummus 

Creamy hummus with cumin oil, ginger, lemon and warm pita bread

7

'Ntomatokeftedes' and 'Kolokithokeftedes' 

Traditional Greek aromatic tomato and zucchini balls with tzatziki

10

Shrimps Saganaki

Shrimps cooked with shellfish broth and spicy tomato sauce with ouzo and Feta cheese

16

Calamari

Fried squid with sumac, grilled tomatoes and mayo sriracha sauce

13

Zakynthian French fries

With Feta cheese sauce

7

Additional Pita Bread

2

Additional Garlic Pita Bread

3

Your Salad

Greek Salad 

Tomatoes with barrel aged Feta cheese, Kalamata olives, cucumber, peppers, red onion and barley rusk

14

Green Salad 

Baby lettuce and rocket leaves, grilled vegetables, cherry tomatoes, Kalamata olives and mizithra cheese. Served with barley rusk and aged balsamic vinaigrette

13

Caesar Salad 

Little gem lettuce, parmesan cheese, crispy bacon, sweetcorn and Caesar dressing

12

Add Grilled Chicken Breast +3€

Add Grilled Prawns +5€

Poke Bowl

Salmon / Steamed Rice

Seared salmon and avocado, carrots, edamame beans, fresh onions, radish, pickled ginger, sesame seeds, spicy mayo and teriyaki dressing

17

Chicken / Organic Tri-Color Quinoa

Chicken breast, avocado, carrots, cucumber, edamame beans, fresh onions, radish, sesame seeds, spicy mayo and Citrus dressing

16

Veggie / Organic Tri-Color Quinoa

Grilled Vegetables, avocado, carrots, cucumber, edamame beans, fresh onions, radish, sesame seeds, pickled ginger and Citrus dressing

14

Your favorites Bites, sandwiches

and more

Lesante Club Sandwich

With whole roasted chicken breast, fried egg, smoked bacon, Gouda cheese, tomato, iceberg and mayonnaise

Served with Zakyntian French fries

15

Chicken Burger

Dip fried chicken fillet, fluffy brioche, cheddar cheese, pickled cucumber and onion, truffle mayo

Served with Zakyntian French fries

17

Angus Beef Burger

Ground Angus beef burger with fluffy brioche, smoked bacon, cheddar cheese, tomato, iceberg,

pickled cucumber and onion, truffle mayo Served with Zakyntian French fries

18

Katsu Sandwich

Braised pork neck katsu with coleslaw salad

Served with Zakynthian French fries

15

Sourdough Pizza

Pizza Margherita

With tomato sauce, mozzarella and basil

13

Add your favorite ingredients:

Ham, bacon, peperone, prosciutto, chicken, feta cheese

1€ each

Peppers, tomato slices, mushrooms, onions, olives, baby rucola

0,50€ each

Greca

With tomato sauce, mozzarella, yogurt and Feta cheese

Served with Greek salad

16

Tartufo

With tomato sauce, mozzarella, fresh mushroom, basil and truffle pasta

15

Parma

With tomato sauce, mozzarella, prosciutto, parmesan flakes, baby rucola and truffle oil

16

Main course

Shrimp Giouvetsi

With orzo cooked in shellfish broth, tomato sauce and fresh Mediterranean herbs

17

Greek Carbonara

Fresh Linguini pasta with Siglino Manis, egg yolk, pecorino cheese, lime zest and barrel aged Feta cheese

15

Classic Tomato

Fresh Linguini pasta with tomato sauce, garlic, fresh basil and extra virgin olive oil

12

Keftedes

Traditional grilled meatballs with creamy Feta cheese and roasted tomato

15

Souvlaki

Choose your tender marinated: Chicken or Pork fillet

With tzatziki spread, roasted tomatoes, onions and warm pita bread. Served with Zakynthian French fries

16

Gyros

Pork gyros with tomato slices, onions, tzatziki and warm pita bread. Served with Zakynthian French fries

16

Moussaka

With roasted summer vegetables, beef ragu and creamy bechamel sauce

16

Seabass

Grilled seabass fillet with grilled vegetables, green salad, radish, extra virgin olive oil and burned lemon vinaigrette

17

Salmon

Grilled salmon fillet with organic tricolor quinoa, grilled vegetables and herbs, extra virgin olive oil and burned lemon vinaigrette

20

Catch of the day*

Grilled whole fish, served with grilled vegetables and extra virgin olive oil

7€ per 100gr

Side Dishes

Mixed green salad, steamed basmati rice, steamed vegetables or grilled vegetables

4

Sweet Memories.....

Traditional Zakynthian Frygania

Wheat rusk with syrup, monde white vanilla chocolate, Aegina pistachio and almond crumble
11

Chocolate Profiteroles

Choux filled with cream diplomat, Florentine crumble and a rich chocolate
10

Lemon Semifreddo

With butter crumble and raspberry coulis
10

Fresh Summer Fruits

Mix of exotic and local fruits
11

Ice cream of your choice

Madagascar vanilla, Chocolate, Strawberry, Caramel
3,5€ per scoop

Sorbet of your choice

Mango, Lemon, Watermelon
3,5€ per scoop

You are kindly requested to contact the restaurant manager if you suffer from any food allergy or intolerance to any product or substance. We will be happy to inform you about the ingredients we use to prepare the dishes, if you prefer, we can prepare a substitute dish for you.

V.A.T. and all taxes are included. Responsible: Vithoukas Konstantinos. Consumer is not obliged to pay if the notice of payment has not been received (receipt-invoice). The establishment is obliged to have printed forms available in a special location near the exit for the registration of complains.

Start with...

Welcome Bread ✓

Sourdough bread and pita bread with organic extra virgin olive oil, Kalamata olives, pickled kritamo, marinated tomatoes and barrel aged Feta cheese mousse (For 2 persons)

5

Soup of the Day

Ask your waiter for the soup of the day

11

Tzatziki ✓

Yogurt with cucumber and garlic spread, grilled cherry tomatoes and pita bread

7

Hummus ✓

Creamy hummus with cumin oil, ginger, lemon and warm pita bread

7

Skordostoumpi

Roasted Zakynthian aubergine with garlic and tomato, chili pepper and Feta cheese

11

'Ntomatokeftedes' and 'Kolokithokeftedes' ✓

Traditional Greek aromatic tomato and zucchini balls with tzatziki

10

Shrimps Saganaki

Shrimps cooked with shellfish broth and spicy tomato sauce with ouzo and Feta cheese

16

Seabass Ceviche

With mango and Tobiko yuzu, chili, coriander oil and citrus dressing

16

Tuna Tiradito

Savoro style tuna tiradito with avocado and grapes, pickled onion, tomato and Chardonnay vinegar dressing

17

Beef Fillet Carpaccio

Nigiri style beef fillet carpaccio with fried sushi rice, smoked truffle mayonnaise and Zakynthian Gruyere

16

Squids

Dip fried squids with sumac, sriracha mayonnaise and grilled tomatoes

13

Keftedes

Greek style grilled meatballs with Zakynthian Gruyere puree, potato chips and spicy tomato sauce

14

Additional Pita Bread

2

Additional Garlic Pita Bread

3

Your Salad

Zakynthian Salad

Pilled tomatoes with Zakynthian barrel aged Feta cheese cream, watermelon and mint,
Kalamata olives, cucumber, capper, pickled onion, barley rusk and extra virgin olive oil

14

Green Salad

Baby lettuce and rocket leaves, grilled vegetables, cherry tomatoes, Kalamata olives and mizithra cheese

Served with barley rusk and aged balsamic vinaigrette

13

Seafood Salad

Mix green salad with shrimps and crab tempura, parmesan cheese, avocado, sweetcorn, croutons and spicy mayo Caesar dressing

17

Pasta

Shrimp Pasta

Fresh linguini with shrimp, tomato, shellfish broth flavored with ouzo and basil

17

Greek Carbonara

Fresh Linguini pasta with Siglino Manis, egg yolk, pecorino cheese, lime zest and barrel aged Feta cheese

15

Ravioli

Ravioli staffed with spinach, ricotta cheese and Parmigiano Reggiano sauce

14

Vegetable Pasta

Orecchiette pasta with roasted vegetables, Pomodoro confit, tomato sauce and basil
13

Sea food Giouvetsi

Shrimps, squid, octopus and mussels with orzo cooked in shellfish broth, fresh tomato and Mediterranean herbs
19

Main courses

Seabass

Grilled seabass fillet with boiled leafy greens, celeriac puree, radish, extra virgin olive oil and burned lemon vinaigrette
19

Mylokopi

Grilled mylokopi fillet with green beans sauté, grated tomato, celeriac puree, extra virgin olive oil and burned lemon vinaigrette
20

Black Angus Rib Eye

100 days Grain fed
30

Side Dishes and Sauces

Baby potatoes with rosemary or grilled/boiled vegetables or mashed potato or carrot puree
Chimichurri or Bearnaise sauce

Traditional Pastitsada

Braised tender neck of lamb with traxana, Anthotyro creamy cheese, Mediterranean herbs and red wine sauce
22

Grilled Chicken

Marinated chicken breast on the grill with carrot puree, sauté green beans, Galotyri cheese, grated tomato and radish
18

Moussaka

With roasted summer vegetables, beef ragu and creamy bechamel sauce
16

Catch of the day*

Grilled whole fish, served with grilled vegetables and extra virgin olive oil
7 per 100gr

Side dishes

Mixed green salad, steamed basmati rice, steamed vegetables or grilled vegetables

4

Sweet Memories....

Traditional Zakynthian Frygania

Wheat rusk with syrup, monde white vanilla chocolate, Aegina pistachio and almond crumble

11

Chocolate Profiterole

Choux filled with cream diplomat, florentine, crumble and a rich chocolate

10

Chocolate tart

With apricot and salted caramel ice cream

12

Orange pie

With fluffy cream flavored with amaretto, lemon sorbet and meringues

10

Fresh Summer Fruits

Mix of exotic and local fruits

11

Ice cream of your choice

Madagascar vanilla, Chocolate, Strawberry, Caramel

Sorbet of your choice

Mango, Lemon, Watermelon

3,5€ per scoop

*You are kindly requested to contact the restaurant manager if you suffer from any food allergy or intolerance to any product or substance. We will be happy to inform you about the ingredients we use to prepare the dishes or, if you prefer, we can prepare a substitute dish for you.

*V.A.T. and all taxes are included. Responsible: Vithoukias Konstantinos. Consumer is not obliged to pay if the notice of payment has not been received (receipt-invoice). The establishment is obliged to have printed forms available in a special location near the exit for the registration of complains.

CHAMPAGNES

MAX'S, Penfolds Wines 112 €
Shiraz

Catena, Catena Zapata 70 €
Malbec

DESSERT WINES

Samos Vin Doux, E.O. Samos 38€/7,5€
Assyrtiko, Athiri, Aidani

Palmer Brut NV 128€/22€
Chardonnay, Pinot Noir, Pinot Menieur

Palmer Rose Solera NV 156 €
Chardonnay, Pinot Noir, Pinot Menieur

Veuve Clicquot Brut NV 185 €
Chardonnay, Pinot Noir, Pinot Menieur

Dom Perignon Prestige Brut 750 €
Pinot Noir, Chardonnay

SPARKLING WINES

Prosecco Val D'Oca 38€/8€
Glera, Veneto

Karanika Brut Champagne Method NV 63 €
Assyrtiko, Xinomavro

Moscato D'Asti NV 35 €
Moscato

WHITE WINES

GREEK WINES

Allegro, Grampas Winery 38€/8€
Skiadopoulo, Moscatella

Lesante Wine, Zakynthos 40 €
Verdea

Limited Edition Lesante, Grampas Winery 47 €
Chardonnay

Robola, Sarris Winery 50 €
Robola

Thalassitis, Gaia Wines 90 €
Assyrtiko

Moschato Spinass, Domaine Paterianakis 40 €
Moschato Spinass

Sauvignon Blanc, Alpha Estate 60 €
Sauvignon Blanc

Chardonnay, Arlekinon Chora Winery 50€/10€
Chardonnay

Thema, Pavlidis Winery 51 €
Sauvignon Blanc, Assyrtiko

Preknadi, Diamantakos Winery 39 €
Preknadi

Tris Tris Parades, Domaine Kokotos 48 €
Roditis, Gewurztraminer

Methea, Vriniotis Fine Winery 34 €
Aidani, Monemvasia



Consumer is not obliged to pay if the notice of payment
has not been received (RECEIPT-INVOICE)
All taxes are included. Gratuity is not included
Market controller K.Vithoukas
Protest form for the consumer at the bar area

Malagouzia, Argyriou Winery Malagouzia	45 €
Mantinia, Bosinakis Winery Moschofilero	40€/9€
Sklava, Zacharias Winery Sklava	41 €
Stone Hills, Palivos Winery Chardonnay, Malagouzia	45 €
Kydonitsa, Vatistas Winery Kydonitsa	46 €
Asprolihi, Rouvalis Winery Mountain Roditis	36 €
Monemvasia, Ousyra Winery Monemvasia	70 €
Meth'Imon, Dougos Winery Assyrtiko, Sauvignon Blanc	52 €

INTERNATIONAL WINES

Pinot Grigio, Santa Margherita Wines Pinot Grigio	55 €
Bicicletta Reserva, Cono Sur Sauvignon Blanc	39€/8,5€
Chablis, Joseph Drouhin Chardonnay	125 €
Condrieu, E.Guigal Viognier	260 €
Dr Loosen DR "L" Red State Riesling	46 €
Black Cottage, Two Rivers Winery Sauvignon Blanc	60 €

ROSE WINES

GREEK WINES

The Sunrose, Grampsas Winery Avgoustiatis	39€/8,5€
Ombre, Oinotropai Merlot	45€/9,5€
Lesante Rose, Grampsas Winery Avgoustiatis	32 €
Xinomavro, Alpha Estate Xinomavro	62€/12€
Idylle, La Tour Melas Grenache, Syrah, Agiorgitiko	60 €
Apla, Oenops Wines Xinomavro, Mavroudi, Limniona	50€/10,5€

INTERNATIONAL WINES

Whispering Angel, Chateau D'Esclans Grenache, Rolle, Cinsault	70 €
Domaine Ott, Chateau Romassan Mourvedre, Cinsault, Syrah Grenache	128 €

RED WINES

GREEK WINES

Root of the Mountains, Grampsas Winery Avgoustiatis	48€/10€
Lesante Red , Zakynthos Avgoustiatis	40 €
Lesante Red Limited, Zakynthos Avgoustiatis	49 €
Iri's Vineyard, Gentillini Winery Mavrodaphni	55 €
Alta, Thymiopoulos Winery Xinomavro	48 €
Avaton, Domaine Gerovasiliou Limnio, Mavrotragano, Mavroudi	82 €
Tsapournakos Nearos, Vogiatzi Winery Tsapournakos	54 €
Tris Efches, Vogiatzis Winery Cabernet Sauvignon, Merlot, Xinomavro	44 €
SMX. Alpha Estate Xinomavro, Syrah, Merlot	81 €
Rapsani Old Vines, Dougos Winery Xinomavro, Stavroto, Krasato	51 €
Monograph, Gaia Estate Agiorgitiko	34€/7€
Hestia, Idaia Winery Mandilari	59 €
Syrah, Avantis Estate Syrah	50 €

INTERNATIONAL WINES

Cappanelle, Chianti Classico Sangiovese	129 €
Chateau D'Issan Grand Cru Classe Cabernet Sauvignon, Cabernet Franc, Petit Verdot	290 €
Maison Joseph Drouhin Nuit Saint Georg Pinot Noir	234 €