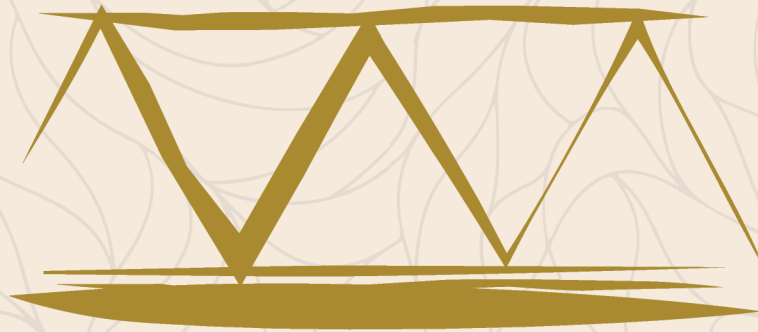


Restaurant



Porta del mar

COMFORT FOOD | FINE WINES

MENU



portadelmar_resto



Wi-Fi Password: portadelmarvillas

- * We use extra virgin olive oil in our cooking.
- * All our meat and fish are fresh.
- * Menu created and inspired by chef Dimitris Karatzaferis.

Inspection responsible: Konstantinos Rigas

Prices include VAT and municipality taxes

The consumer is not obliged to pay if the notice of the payment is not recieved

MENU

Fresh bread / pita bread

.....

STARTERS

TZATZIKI  

.....

Yoghurt from Cefalonia island, cucumber, garlic, extra virgin olive oil

TARAMAS 

.....

Fish roe dip with extra virgin olive oil, lemon, hazelnut

FRESH FRIED POTATOES  

.....

GREEK BRUSCHETTA 

.....

Fresh grilled bread, tomato, feta cheese, capers, sea salt, extra virgin olive oil

BRUSCHETTA WITH FRESH FISH TARTARE 

.....

Fish of the day, fresh bread, extra virgin olive oil, sea salt

SHRIMPS ON THE GRILL

.....

with ouzo vinaigrette

MEATBALLS

.....

with yoghurt sauce, fresh mint, fresh tomato sauce

CHEESE CROQUETTES

.....

Traditional cheese, homemade tomato chutney smoke-flavored

FETA CHEESE IN THE OVEN  

.....

with peppers, fresh tomato, onions, extra virgin olive oil, croutons

SALADS

GREEN SALAD FROM THE CHEF 

.....

Mix green salad, mesclun, peach, mozzarella cheese, vinegar dressing, homemade marmalade of berries

GRILLED VEGETABLES 

.....

Variety of peppers, zucchini, aubergine, tomato, oyster mushroom, homemade basil pesto, balsamic vinegar

CEASAR'S SALAD

.....

Iceberg, lettuce, chicken fillet, parmesan cheese, bacon, homemade croutons, original Caesar's sauce

GREEK SALAD 

.....

Feta cheese P.D.O., tomatoes, cucumber, onion, peppers, olives, capers

 VEGETARIAN  GLUTEN FREE

PASTA / RISOTTO

SHRIMPS RISOTTO

Shrimps, different textures of pumpkin

SEA FOOD PASTA

linguini, shrimps, octopus, mussels, homemade bisque

CHICKEN PESTO

rigatoni, homemade pesto basil, chicken fillet & mozzarella

WINE PASTA

linguini, zucchini, fennel, fresh onion, fresh dill, lime zest, white wine

MAIN DISHES

EARTH

BEEF RIBS BRAISED

homemade carrot puree, red wine-berries sauce

HOMEMADE PORK GYROS

marinated pork chop with homemade spices mix,
pita bread, pico de gallo, yoghurt sauce

KEBAB

pita bread, fresh tomato sauce, yoghurt mousse, grilled tomato

CHICKEN FILLET (SOUS VIDE)

with potato gnocchi, parmesan crème, crispy prosciutto

LAMB “KLEFTIKO”

veggies, traditional cheese, fresh herbs, extra virgin olive oil

PORTA DEL MAR BURGER

brioche bread, 100% beef burger, bacon, feta mousse, onion, chutney tomato,
iceberg, tartare sauce, fresh fried potatoes

PREMIUM CUTS*

BLACK ANGUS TAGLIATA (Heart of Rump, appx.300gr)

served with fresh fried potatoes and flavored butter

RIB EYE BLACK ANGUS (appx.300gr)

served with fresh fried potatoes, chimichurri sauce, pico de gallo, flavored butter

*Upon availability

SEA

FRESH SEABASS FILLET

served with wild greens with fresh tomato sauce, feta cheese

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FRESH GROUPER FILLET*

cauliflower couscous, celery root puree truffle-flavored

.....

OCTOPUS

Served with traditional garlic-flavored potato puree, capers & chive oil

.....

*Upon availability

DESSERTS

CHEF'S MILK PIE

sauce anglaise, cinnamon - the memory dessert of his childhood

Best pair with white Muscat from Samos

.....

HOMEMADE CHOCOLATE PIE

Best pair with red Blackdaphne from Achaia

BASQUE CHEESECAKE

with homemade marmalade

Amazing pair with Vinsanto Santorini or Aged Muscat Samos

.....

.....

KIDS MENU

CHEESE BURGER

brioche bread, 100% beef burger, cheese, ketchup sauce,

fresh fried potatoes

.....

CHICKEN FILLET

with fresh fried potatoes, mustard sauce

.....

CREAM & CHICKEN PASTA

chicken fillet, white cream, cheese

.....

RED PASTA

fresh tomato sauce, fresh basil

.....

COCKTAIL MENU

SPRITZ

APEROL SPRITZ

Aperol, prosecco, soda water, fresh squeezed orange

GREEK SPRITZ

Mastiha traditional liqueur, prosecco, soda water, fresh lime juice

ROSE GARDEN SPRITZ

Hayman's Peach & Rose cup, fresh mint, top up with prosecco, rose petals, grapefruit soda

NEW AGE COCKTAILS

SMOKED BRAMBLE

Dry gin, Mezcal, gomme syrup, fresh squeezed lime, top up with Cassis syrup

SUMMER BREEZE

Dry gin, Yuzu purée (citrus fruits), cucumber syrup, fresh basil, fresh lime

EXOTIC DREAM

Vodka, aperol, pineapple juice, lime juice, passion fruit puree

RED VELVET ESPRESSO MARTINI

Vodka, espresso shot, red velvet cupcake, coffee liqueur

CLASSICS

NEGRONI

Dry gin, sweet vermouth, campari

MOJITO

White rum, brown sugar, fresh mint , fresh squeezed lime, top up with soda

PINA COLADA

Rum, Batida De Coco, pineapple juice

DAIQUIRI

Rum 4y, gomme syrup, fresh squeezed lime
+ Flavors: Strawberry, Yuzu (citrus), Passion fruit

CAIPIRINHA

Cachaça, brown sugar, fresh chopped lime, top up with sparkling water

MARGARITA

Tequila, fresh lemon juice, triple sec

ESPRESSO MARTINI

Vodka, espresso shot, sugar syrup, coffee liquer

COFFEE & BEVERAGES

*make your beverage Vegan with + 0,5€

FRESH JUICES

FRESH ORANGE JUICE
FRESH HOMEMADE LEMON JUICE
FRESH HOMEMADE STRAWBERRY JUICE

COFFEES

GREEK COFFEE
ESPRESSO
DOUBLE ESPRESSO
CAPPUCCINO
DOUBLE CAPPUCCINO
FLAT WHITE
MOCHA
LATTE
IRISH COFFEE
FREDDO ESPRESSO
FREDDO CAPPUCCINO
FRAPPE
HOT TEA
(grean tea, black tea, fresh mint)	
HOT/COLD CHOCOLATE
MILKSHAKE
(chocolate, strawberry, vanilla, banana, cookies)	

SOFT DRINKS

TONIC, SODA WATER
COCA COLA, COCA COLA ZERO
FIZZY DRINKS
ORANGE, LEMON, SOUR CHERRY,	
SPRITE
ICE TEA
LEMON, PEACH
GRAPEFRUIT SODA

SMOOTHIES

STRAWBERRY
CHOCOLATE
PASSION FRUIT
BANANA

BEERS

MYTHOS DRAUGHT 330ML
MYTHOS DRAUGHT 500ML
ALPHA 500ML
CORONA 330ML
AMSTEL FREE
LEVANTE ZANTE LAGER - 330ML
VERGINA WEISS - 500ML

DRINKS

METAXA 5*
SPIRITS
PREMIUM SPIRITS
GLASS OF OUZO
GLASS OF AGED TSIPOURO
SMALL BOTTLE OF OUZO 200ML
SMALL BOTTLE OF TSIPOURO 200ML