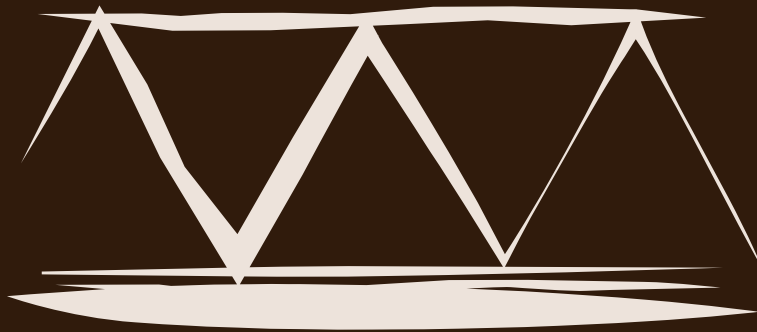


Restaurant



Porta del mar

COMFORT FOOD | FINE WINES

MENU



* We use extra virgin olive oil in our cooking.

* All our meat and fish are fresh.

* Menu created and inspired by chef Dimitris Karatzaferis.



portadelmar_resto

FOOD MENU

Fresh bread / pita bread

STARTERS

TZATZIKI

Yoghurt from Kefalonia island, cucumber, garlic, olives & extra virgin olive oil

HOT FETA CHEESE DIP

With hot peppers & extra virgin olive oil

GREEK BRUSCHETTA

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

GRILLED TALAGANI CHEESE with fresh tomato chutney

FRESH FRIED POTATOES with mustard sauce & crispy bacon

MEAT BALLS

With yoghurt sauce, fresh mint, fresh lime & tomato cores

SPLIT PEAS PUREE WITH CALAMARI

With cuttlefish ink, fried calamari & crispy fresh onion

GRILLED SHRIMPS

With ouzo vinaigrette & chive oil

SALADS

ZAKYNTHIAN

Cherry tomatoes, local onions, Zakynthian cheese, home-made bread croutons, capers & caper leaves

CEASAR'S SALAD

Selection of greens, chicken, parmesan, bacon, homemade croutons & original Caesar's sauce

BABY SPINACH

With nuts, Zakynthian raisins, sundried tomato, goat cheese balls with mixed sesame & fresh basil

GREEK SALAD

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

PASTA / RISOTTO

SEA FOOD

Linguini, shrimps, calamari, octopus & home-made bisque

SHRIMPS RISOTTO

With spinach spread, goat feta cheese & tomato tartar

ZAKYNTHIAN BEEF BRAISED PASTITSIO

With rigatoni boiled in milk & traditional Zakynthian cheese béchamel

CHICKEN PESTO

Rigatoni, pesto basil, chicken fillet & mozzarella

TRIFOLATI

Linguini, wild mushrooms, truffle paste & fresh herbs

EARTH

TRADITIONAL BEEF BURGER (without brioche bread)

With sweet potato purée, fresh thyme & black wild rice

CHICKEN ON THE GRILL (leg part without bones)

With fried potatoes, mustard sauce, lime vinaigrette & pita bread

HOMEMADE PORK GYROS

With chopped pieces of marinated pork pancetta with home-made spices mix, pita bread, cucumber flakes, pickle onion, pico de gallo & yoghurt sauce

PORK STEAK (600gr)

With fried potatoes & mustard sauce

OUR BURGER

Brioche bread, beef burger, bacon, cheese, onion, chutney tomato, iceberg, tartar sauce, pickle & fried potatoes

PREMIUM CUTS *

SHIRLOIN STEAK (300gr)

RIB EYE BLACK ANGUS (300gr)

FLAT IRON ANGUS STEAK

* Upon availability

SEA

FRESH CROAKER FILLET

Served with couscous with aromas from a traditional dish (gemista) & extra virgin olive oil

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FRESH SEABASS FILLET

Served with cauliflower couscous and celery root purée truffle flavored

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OCTOPUS

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

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CALAMARI ON THE GRILL

Served with spinach pie spread, colorful quinoa & chili oil

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DESSERTS

CHOCOLATE BROWNIE served with a scoop of ice- cream

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DEEP FRIED RICE PUDDING

In panko and cinnamon cream, served with a scoop of ice cream

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TRADITIONAL ORANGE PIE

With butterscotch, served with a scoop of ice-cream

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KIDS MENU

MINI BEEF BURGERS (without brioche bread)

With fried potatoes & mustard sauce

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HOMEMADE CHICKEN FINGERS

With fried potatoes & mustard sauce

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CREAM & CHICKEN PASTA

Chicken fillet , white cream & cheese

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RED PASTA with garlic & fresh basil

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COCKTAIL MENU

SPRITZ

APEROL SPRITZ Aperol, Prosecco, soda, fresh squeezed orange

GREEK SPRITZ Mastiha traditional liqueur, prosecco, soda water

ROSE GARDEN SPRITZ

Hayman's Peach & Rose cup, fresh mint, top up with prosecco

NEW AGE

SMOKED BRAMBLE

Dry Gin, Mezcal, gomme syrup, fresh squeezed lemon, top up with Cassis syrup

SUMMER BREEZE

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

PINK PEPPER DAIQUIRI

White rum, pink pepper liqueur, bitters, raspberry purée, lime

NICARAGUAN FASHIONED

Rum 12y, paragon rue berry, sugar cane liqueur, orange bitters

CLASSICS

NEGRONI 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

MAI TAI Rum 12y, orange Curacao liqueur, orgeat syrup, fresh squeezed lime

DAIQUIRI Rum 4y, gomme syrup, fresh squeezed lime

+ Flavors: Green Apple, 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 Espresso shot, sugar syrup, coffee liqueur

COFFEES & BEVERAGES

* Make your beverage Vegan with +0,5€

FRESH JUICES

FRESH ORANGE JUICE
FRESH LEMON JUICE
FRESH STRAWBERRY JUICE

COFFEES

GREEK COFFEE
ESSPRESSO
DOUBLE ESPRESSO
CAPPUCCINO
DOUBLE CAPPUCCINO
FLAT WHITE
MOCHA
LATTE
IRISH COFFEE
FREDDO ESPRESSO
FREDDO CAPPUCCINO
FRAPPE
HOT TEA
HOT / COLD CHOCOLATE
MILKSHAKE (chocolate, strawberry, vanilla, banana - biscuit, cookies)

SOFT DRINKS

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

SMOOTHIES

STRAWBERRY
GREEN APPLE
PASSION FRUIT
ENERGY BOOST (banana, oatmeal, honey)

BEERS

MYTHOS DRAUGHT 330ML
MYTHOS DRAUGHT 500ML
ALPHA 500ML
CORONA 330ML

HANDCRAFTED BEERS

LEVANTE ZANTE LAGER - 330 ML
IONIAN CORFU IPA- 330ML
IONIAN CORFU BEER SPECIAL RED- 330ML
IONIAN CORFU PILSNER BEER-500ML
ORA MICROBREWERY WEISS - 500ML
SEPTEM Quaranta Giorni 330 ML - New England IPA

BRUNCH MENU

* Served from 11am to 4pm

CLASSIC OMELETTE

With chives, fresh bread & mix green salad

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CHICKEN GYROS SANDO

Brioche sandwich with homemade gyros from chicken, pickle sauce
& caramelized onion

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CHICKEN BURGER

Chicken schnitzel, iceberg, mayo, tomato, edam, bacon & fried potatoes

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CLUB SANDWICH

Cheese, turkey, bacon, iceberg, tomato, mayo & fresh fried potatoes

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ZAKYNTHIAN "KAGIANAS"

Fried eggs with fresh tomato, traditional Cretan ham "apaki", truffle oil,
chives & fresh bread

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Wi-Fi password: portadelmarvillas

Inspection responsible: Konstantinos Rigas.

Prices include VAT and municipality taxes.

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