



DINNER MENU

APPETISERS

PITA BREAD/FRESH BREAD	3
TZATZIKI - THE CLASSIC YOGHURT FROM CEPHALONIA ISLAND, CUCUMBER, GARLIC, EXTRA VIRGIN OLIVE OIL	6
GREEK BRUSCHETTA WITH REAL FETA CHEESE, OLIVE OIL, CAPERS, SERVED ON TOASTED LOCAL SOURDOUGH BREAD	9
FRESH FRIED POTATOES	6
ZUCCHINI CROQUETTES FRIED, WITH FRESH HERBS AND LOCAL CHEESES GRAVIERA & FETA, BREADED IN PANKO	12
TRADITIONAL MEATBALLS SERVED WITH HOMEMADE TOMATO SAUCE AND LOCAL CHEESE CREAM FROM LADOTYRI	12
CEVICHE FROM FRESH WHITE FISH LIME, CORIANDER, HERBS OLIVE OIL	16
OCTOPUS WITH SPLIT PEAS PUREE SLOWLY COOKED IN ITS JUICES AND WINE WITH CHOPPED FRESH ONIONS AND OLIVE OIL	20
SHRIMPS SAGANAKI WITH FETA CHEESE, FRESH TOMATO, OUZO	16

MAIN COURSES

LINGUINI WITH SEAFOOD VONGOLE, MUSSELS, KALAMARI, OCTOPUS, SHRIMPS, HOMEMADE BISQUE, AND OUZO	24
GYROS OYSTER MUSHROOMS SPECIALLY MARINATED, SERVED WITH HOMEMADE HUMUS, PITA BREAD AND FRESH FRIED POTATOES	17
CHICKEN PESTO RIGATONI CHICKEN FILLET AND HOMEMADE PESTO WITH OUR GARDEN'S BASIL	17
RISOTTO WITH SHRIMPS HOMEMADE BISQUE, FRESH LIME ZEST	24
PORK SOFFRITTO SLOWLY COOKED PORK WITH LOCAL WINE SAUCE WITH GARLIC AND PARSLEY, SERVED WITH POTATOE PUREE-TRADITIONAL	20
CHICKEN SOUVLAKI SPECIALLY MARINATED, SERVED WITH ROASTED VEGETABLES, PITA BREAD AND YOGHURT SAUCE	17
PORTA DEL MAR BURGER 100% BEEF BURGER, GREEK CHEESE, FRESH TOMATO, GREEK SMOKED PANCETTA, CARAMELISED ONION, LETTUCE, SERVED WITH FRESH FRIED POTATOES, BBQ SAUCE	18
FRESH SEA BASS FILLET SERVED WITH POTATOE SALAD WITH FRESH HERBS, FRESH ONION, OLIVES, CAPERS	24
FRESH ROYAL SEA BREAM ON THE GRILL SERVED WITH ROASTED VEGETABLES	25
LAMB SHANK BRAISED SLOWLY COOKED WITH LOCAL MOUNTAIN HERBS, SERVED WITH POTATOE PUREE AND GRAVY SAUCE	25
BEEF BRAISED "MANESTRA" SLOWLY COOKED BRAISED BEEF, SERVED WITH TRADITIONAL SMALL ORZO PASTA AND GRATED CHEESE-TRADITIONAL RECIPE "GIOUVETSI"	22





MENU

SALADS

- GREEK SALAD - THE CLASSIC** 12
WITH REAL FETA CHEESE, TOMATO, CUCUMBER, ONION, GREEN PEPPERS, OLIVES, CAPERS
- GREEN SALAD PORTA DEL MAR** 14
SALAD, GRILLED CHICKEN, LOCAL GRILLED CHEESE MIZITHRA, CHERRY TOMATOES, ALMOND FILLET, CITRUS DRESSING, ORANGE FILLETS, CUCUMBER BRINUAZ
- GRILLED VEGETABLES** 12
ZUCCHINI, PEPPERS, MUSHROOMS, ONION, WITH A HOMEMADE VINEGRAITTE MADE FROM GRAPE SYRUP

GRILL AND PREMIUM CUTS

- BEEF TAGLIATTA BLACK ANGUS** 26
(300-350GR)
SERVED WITH BABY POTATOES AND HOME-MADE AROMATISED BUTTER
- T-BONE STEAK (750-800 GR) FROM** 58
GREEK-RAISED BEEF
SERVED WITH BABY POTATOES AND HOME-MADE AROMATISED BUTTER -PORTERHOUSE CUT-STRONGLY RECOMMENDED: MEDIUM RARE
- RIB EYE STEAK FROM GREEK-RAISED** 39
BEEF (300-350 GR)
SERVED WITH BABY POTATOES AND HOMEMADE AROMATISED BUTTER

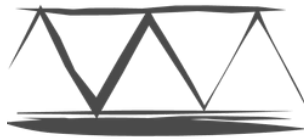
DESSERTS

- HOMEMADE CHOCOLATE BROWNIE** 8
WITH SALTED CARAMEL, SERVED WITH VANILLA ICE CREAM
Best pair with dessert wine Blackdaphne (70ml)
- HOMEMADE ORANGE PIE** 8
TRADITIONAL SYROP DESSERT SERVED WITH KAIMAKI ICE-CREAM
Best pair with dessert wine Muscat (70ml)

KIDS MENU

- RIGATONI WITH MINCED MEAT** 9
SMALL PASTA, 100% BEEF MINCED MEAT
- CHICKEN NUGGETS** 9
SERVED WITH FRESH FRIED POTATOES
- PASTA WITH FRESH TOMATO SAUCE** 9
- KIDS CHEESEBURGER** 10
BEEF BURGER, CHEESE, KETCHUP, SERVED WITH FRESH FRIED POTATOES





DRINKS MENU

COCKTAILS

APEROL SPRITZ	10
GREEK SPRITZ	10
EXOTIC DREAM VODKA, APEROL, PASSION FRUIT PUREE	12
SUMMER BREEZE GIN, YUZU PUREE, CUCUMBER SYRUP	12
SMOKED BRAMBLE GIN, MEZCAL, GOMME SYRUP, FRESH LIME, CASSIS	12
NEGRONI	12
MOJITO	12
PINA COLADA	12
DAIQUIRI (FLAVORS: YUZU, STRAWBERRY, PASSION FRUIT)	12
MARGARITA	12
SPICY MARGARITA	12
ESPRESSO MARTINI	12
CAIPIRINHIA	12

JUICES

HOMEMADE LEMON JUICE	6
HOMEMADE STRAWBERRY JUICE	6.5
FRESH ORANGE JUICE	5.5

SMOOTHIES

GINGER PURPLE Blueberry, banana, ginger, berries	7
MIND BLOW Carrot, peach, mango, cinnamon	7
PINKY BLENDERS Banana, sour cherry, oat flakes	7

BEERS

MYTHOS 500ML	6
AMSTEL FREE	5
CORONA	7
DRAUGHT SMALL 330ML	5
DRAUGHT LARGE BEER 500ML	6

SPIRITS

VARIETY OF SPIRITS
PLEASE CHECK AT THE BAR

All types of coffee,
variety of soft drinks

