

MENU

APPETISERS

PITA BREAD/FRESH BREAD	3
TZATZIKI - THE CLASSIC	6
YOGHURT FROM CEPHALONIA ISLAND, CUCUMBER, GARLIC, EXTRA VIRGIN OLIVE OIL	
GREEK BRUSCETTA	8
WITH REAL FETA CHEESE, OLIVE OIL, CAPERS, SERVED ON TOASTED LOCAL SOURDOUGH BREAD	
MIXED VEGETABLES	10
VARIETY OF FRESH VEGETABLES COOKED IN THE OVEN WITH TOMATO SAUCE SERVED WITH LOCAL PRETZA CHEESE-TRADITIONAL	
CEVICHE FROM FRESH WHITE FISH	16
LIME, CORIANDER, HERBS OLIVE OIL	
OCTOPUS WITH SPLIT PEAS PUREE	20
TRADITIONAL MEATBALLS	12
WITH HOMEMADE TOMATO SAUCE	
COD CROQUETTES	15
WITH TRADITIONAL ZAKYNTHIAN GARLIC-POTATO DIP "ALIADA" AND HERBS OLIVE OIL	
SHRIMPS SAGANAKI	15
WITH FETA CHEESE, FRESH TOMATO FINISHED WITH OUZO	
FRESH FRIED POTATOES	6

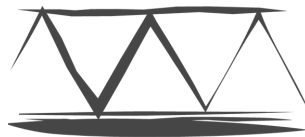
SALADS

GREEK SALAD - THE CLASSIC	10
WITH REAL FETA CHEESE, TOMATO, CUCUMBER, ONION, PEPPERS, OLIVES, CAPERS	
GREEN SALAD PORTA DEL MAR	14
SALAD, GRILLED CHICKEN, CHERRY TOMATOES, ALMOND FILLET. TRADITIONAL CHEESE, CITRUS DRESSING, ORANGE FILLETS	
WILD GREENS WITH ANCHOVY	13
LOCAL GREENS, FRESH LEMON WITH MARINATED FRESH ANCHOVY-TRADITIONAL "TSIGARIDIA"	
BEETROOT SALAD	12
WITH GREEN BEANS, GARLIC, YOGURT, AND FRIED ONION	

MAIN COURSES

LINGUINI WITH SEAFOOD	24
FRESH VONGOLE, MUSSELS, HOMEMADE BISQUE, TOMATO, SHRIMPS AND OUZO	
CHICKEN PESTO PASTA	17
CHICKEN FILLET AND HOMEMADE PESTO WITH OUR GARDEN'S BASIL	
RISOTTO WITH SHRIMPS	24
HOMEMADE BISQUE, FRESH LIME ZEST	
LOBSTER	34
PAUCHED, HOMEMADE BISQUE, TRADITIONAL FRUMENTY	
FRESH FISH "BIANCO"	28
FRESH COD FISH, POACHED VEGETABLES, LEMON SAUCE, HERBS - TRADITIONAL	
LAMB IN THE POT	25
WITH GREENS AND ZAKYNTHIAN LEMON SAUCE, COOKED TRADITIONALLY "FRIKASE"	
CHICKEN ROOSTER "PASTITSADA"	22
FREE RANGE CHICKEN COOKED IN TOMATO SAUCE WITH A SECRET MIX OF SPICES, SERVED WITH BUCCATINI PASTA AND GRATED CHEESE-TRADITIONAL RECIPE	
TRADITIONAL BEEF BRAISED "MANESTRA"	22
SLOWLY COOKED BRAISED BEEF, SERVED WITH TRADITIONAL SMALL ORZO PASTA AND GRATED CHEESE-TRADITIONAL RECIPE "GIOUVETSI"	





MENU

ON THE GRILL

PORK SOUVLAKI 17
SPECIALLY MARINATED, SERVED WITH FRESH
FRIED POTATOES, PITA BREAD AND TZATZIKI DIP

CHICKEN SOUVLAKI 17
SPECIALLY MARINATED, SERVED WITH FRESH FRIED
POTATOES, PITA BREAD AND MUSTARD SAUCE

PORTA DEL MAR BURGER 18
100% BEEF BURGER, GREEK CHEESE, FRESH TOMATO,
GREEK PORCETTA, CARAMELISED ONION, LETTUCE
,SERVED WITH FRESH FRIED POTATOES, SAUCE

FRESH SEA BASS (WHOLE FISH) 25
SERVED WITH MIXED GREEN SALAD

*PLEASE ASK US ABOUT FRESH
FISH OPTIONS*

PREMIUM CUTS

BEEF TAGLIATTA BLACK ANGUS 26
(APPROX 300GR)
SERVED WITH CRUST POTATOES AND HOME-MADE
AROMATISED BUTTER

T-BONE STEAK (APROX 750-800 GR) 58
FROM GREEK-RAISED BEEF
SERVED WITH CRUST POTATOES AND HOME-MADE
AROMATISED BUTTER -PORTERHOUSE CUT

RIB EYE STEAK FROM GREEK-RAISED 39
BEEF (APROX. 300 GR)
SERVED WITH CRUST POTATOES, PEPPER SAUCE
AND HOMEMADE AROMATISED BUTTER

DESSERTS

HOMEMADE CHOCOLATE
BROWNIE 8
SERVED WITH VANILLA ICE CREAM

HOMEMADE CHEESECAKE 8

HOMEMADE ORANGE PIE 8
TRADITIONAL SYROP DESSERT SERVED
WITH KAIMAKI ICE-CREAM

KIDS MENU

PASTA WITH MINCED MEAT 9
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



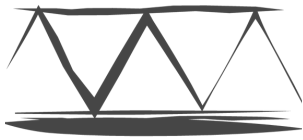


MENU

GREEK CHEESE SELECTION

GRUYERE CHEESE	7
LIGHTLY SMOKED, CRETE ISLAND, GREECE, 100GR	
WHITE CHEESE AGED IN RED WINE	7.45
METSOVO, GREECE, 100GR	
WHITE CHEESE AGED	7.45
KEFALONIA ISLAND,GRILLED, 100GR	
GRUYERE CHEESE AGED IN OLIVE OIL	7.45
ZAKYNTHOS ISLAND, 100GR	
SITAKA TRADITIONAL CHEESE	7.45
CREAMY, INTENSE FLAVOR, KASOS ISLAND, 50GR	





DRINKS MENU

COCKTAILS

APEROL SPRITZ	10
GREEK SPRITZ	10
ROSE GARDEN SPRITZ	11
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
ESPRESSO MARTINI	12
CAIPIRINHIA	12

JUICES

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

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





DRINKS MENU

COCKTAILS

APEROL SPRITZ

GREEK SPRITZ

ROSE GARDEN SPRITZ

EXOTIC DREAM

VODKA, APEROL, PASSION FRUIT PUREE

SUMMER BREEZE

GIN, YUZU PUREE, CUCUMBER SYRUP

SMOKED BRAMBLE

GIN, MEZCAL, GOMME SYRUP, FRESH LIME,
CASSIS

NEGRONI

MOJITO

PINA COLADA

DAIQUIRI

(FLAVORS: YUZU, STRAWBERRY, PASSION FRUIT)

MARGARITA

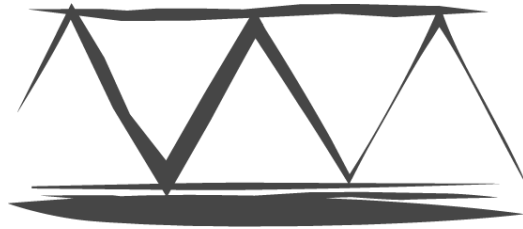
ESPRESSO MARTINI

CAIPIRINHIA





Restaurant



Porta del mar

OPENING HOURS

Lunch:

12:30-16:00

Dinner:

18:00-23:00



Reservations:

+30 6983488972

+30 6986522823