



Al Dur

RESTAURANT | BAR

MENU

STARTERS AND SALADS

Amuse-bouche

Selection of artisan breads with white tarama mousse

3.00

Greek Salad VG

Greek salad with local olive oil, feta cheese and capers

12.00

Burrata VG

With tomato and basil pesto

15.00

Mixed Green SaladVG

With strawberries, pretza cheese, and roasted almonds

15.00

Moussaka Meatballs

With smoked aubergine and nutmeg mousse

13.00

Fried Prawns

With panko and fennel-nectarine salad

17.00

STARTERS AND SALADS

Grilled Calamari

With fava puree and caper seasoning

15.00

Fried Feta VG

With honey, sesame seeds and mixed salad

14.00

Courgette Fritters VG

With tzatziki

12.00

Sea Bass Ceviche

With Greek salad dressing and watermelon

15.00

MAIN DISHES

Chicken Fillet

With mushroom orzo or with grilled vegetables
22.00

Lamb

Slow-cooked with wine and rosemary, served with mashed potatoes and
roasted eggplant
27.00

Black Angus Rib Eye

With grilled vegetables
35.00

Linguine Napoletana VG

14.00

Linguine Aglio e Olio VG

13.00

FISH & SEAFOOD

Sea Bass Fillet

With grilled vegetables and lemon-olive oil sauce infused with lemon verbena
24.00

Linguine with Prawns

With fresh basil
23.00

Crab Risotto

19.00

DESSERTS

Lemon Cremeux

With almond crumble and toasted meringue

12.00

Chocolate Mousse

With chocolate cake, strawberry compote, and vanilla ice cream

14.00

coffee

Espresso 3.00
Fredo Espresso 3.50
Fredo Capuccino 4.00
FilterCafe 3.50
Nescafe 3.50
Americano 3.50

TEA

Hot Tea 3.50
Ice Tea 3.50

Juice

Fresh squeezed Orange
Juice 6.00
Fresh squeezed Mix Juice
7.00

Drinks

Whiskey 10.00
Vodka 10.00
Gin 10.00
Tequila 10.00
Rum 10.00

Softdrinks

Coca cola 3.50
Cola light 3.50
Cola zero 3.50
Orange 3.50
Lemon 3.50

Beers

Paulaner 5.50
Corona 5.50
Mythos 5.00
Kaiser pilsner 5.50
Milokleftiscider 4.50

Water

Mineral 3.50
Sparkling 3.50

Special

Hendrick's 13.00
Chivas 14.00
Dimple 14.00
Grey goose 14.00
Belvedere 14.00
e.t.c

PRICES INCLUDE V.A.T. AND MUNICIPALITY TAX. MARKET INSPECTION OFFICER: AGOULOSANTONIOS
CONSUMER IS NOT OBLIGED TO PAY IF THE NOTICE OF PAYMENT HAS NOT BEEN RECEIVED (RECEIPT /
INVOICE)

WHITE

MATI FORTUNA ASTIR X 7.00 / 27.00

Moschofilero/chardonnay Peloponnese-Greece

MELODOS KONSTANTINOPOYLOS ASTIR X 8.00 / 32.00

Sauvignon Blanc Peloponnese-Greece

ASTAKOS ASTIR X 32.00

Moschato/chardonnay Peloponnese-Greece

RIESLING DRY Dr LOOSEN 32.00

Riesling Mosel-Germany

CHATEAU JULIA domaine LAZARIDI 40.00

Chardonnay Drama-Greece

PAPARGYRIOU BLANC winery PAPARGYRIOU 33.00

Moschoudi/Asyrtiko Korinthia-Greece

SYNERGY S Gaia Estate 39.00

Sauvignon Blanc/ Asyrtiko Nemea-Greece

VIOGNER Delas Freres 34.00

Viogner France

VELOUR IG Wines 34.00

Saunignon Blanc/Malagouzia/ Asirtiko Macedonia-Greece

MARLBOROUGH Estate Reserve 40.00

Sauvignon Blanc South Island-New Zealand

TURTLE ALFA Estate 40.00

Malagouzia Florina-Greece

NATALE VERGA *Pinot Grigio* 26.00

Pinot Grigio Italy

ROSE

R winery GIRLEMIS 8.00/ 32.00

Syrah Domokos-Greece

IDYLLE la tour melas 40.00

Grenache/Syrah/Agiorgitiko Fthiotida-Greece

L'ESPRIT DU LAC winery KYR GIANNI 40.00

Xinomavro Amideo-Greece

LIMNIO winery GIRLEMIS 52.00

Limnio Domokos-Greece

RED

TERRA APEIRA N 3 7.00/ 29.00

Syrah/Mandilaria Viotia-Greece

PORTES winery SKOURAS 30.00

Merlot Peloponnese-Greece

CABERNET SAUVIGNON winery MEGA SPILEO 36.00

Cabernet Sauvignon Peloponnese-Greece

GEA Staphyle wines 52.00

Malbec-Argentina

SYRAH winery AVANTIS 34.00

Syrah Evia-Greece

CHRISTIANA winery HARLAFTIS 40.00

Malbec Nemea-Greece

E winery GIRLEMIS 35.00

Merlot/ Cabernet Sauvignon Domokos-Greece

SPARKLING /FORTIFIED WINES

MOSCATO D'ASTI 200ml/750ml 8.00 / 27.00

MOSCATO CALLINICO FRIZZANTE 25.00

PROSECCO 200ml/750ml 8.00 /27.00

CHAMPAGNE MOET CHANDON 170.00

DOM PERIGNON 550.00

COCKTAILS

MEDITERRANEAN SPRITZ

Vodka, Aperol, passion fruit, local herbs, lemon bitter, and grapefruit bitters.
13.00

ZAKYNTHIAN SUNSET

Vodka, Blend of passion fruit, pineapple, Blood peach, fresh lime juice, chili
syrup
15.00

THE GARDEN OF ZANTE

Gin, fresh lemon juice, cucumber & basil syrup, soda water
15.00

FROZIJITO

White Rum blend, Yuzu, brown sugar, spearmint leaves
Fresh fruit flavor (ask about)
13.00

ROSE LEMONADE

White Rum, fresh lemon-lime juice, ginger syrup, mint leaves, rose soda water.
13.00

AL NUR MAI TAI

Rum blend, Triple sec, falernum, orgeat, fresh orange, pineapple, bitters.
15.00

NEWTON'S APPLE

3 year aged Rum, Amaretto, fresh apple, white tea, fresh lemon-lime juice,
cinnamon, syrup
15.00

PORN STAR

Vodka, caramel syrup, fresh maracuja, vanilla essence, fresh lemon-lime juice
14.00

NEW OLD MEDI

Bark rum blend, caramel syrup, fresh lemon-lime juice, fig jam, ground pepper,
bitters
15.00

AL NUR / TAFATHALO

Gin, passion fruit, elderflower syrup, cucumber, fresh lemon-lime juice
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PALOMA

Tequila Reposado, fresh lime juice, pink grapefruit soda
14.00