



Al Dur

RESTAURANT | BAR

MENU

STARTERS AND SALADS

Amuse bouche

2.00 per person

Greek salad VG

With tomatoes, cucumber, pepper, onion, feta cheese, rusk and virgin olive oil

11.00

Burrata

Arugula, cherry tomatoes, peanut and basil dressing

15.00

Green salad

With bresaola, fig, manouri cheese, molasses

13.00

Ceviche

With fish of the day, citrus juice and herbs

14.00

Mousaka Gnocchi

With Bolognese sauce, béchamel and eggplant chips

14.00

Bruschetta

With vegetable mousse, pastrami and haloumi cheese

13.00

Hummus VG

With parsley, lemon and crispy tortilla

11.00

PASTA - RISOTTI

Saffron risotto

Leek, fennel, squid, sushi nori and ricotta

16.00

Porcini pappardelle VG

Mushroom paste and morels

15.00

Prawn orzo

Prawn bisque, fresh onion and dill

18.00

Traditional pasta “Hilopites” with rooster

Ballotine organic rooster in tomato sauce and “mizithra” cheese

17.00

Skiofichta

Handmade pasta with braisé beef cheeks and pecorino flakes

15.00

MAIN DISHES

Chicken

With mashed sweet potatoes, parsnip chips, hollandaise and crispy prosciutto

16.00

Lamb soutzoukaki (meatball)

Tomato sauce, couscous and yogurt with herbs

16.00

Lamb shank

With orzo and pepper chutney

22.00

Sea bass fricassee

With wild greens, lemon sauce and tobiko

19.00

Black Angus Rib Eye

With baby potatoes, mushrooms and gravy sauce

34.00

Beef steak strip loin

With baby potatoes, mushrooms and gravy sauce

26.00

Pork belly

With baby potatoes, mushrooms and gravy sauce

20.00

DESSERTS

Semifreddo Tiramisu

10.00

Orange pie with filo pastry

With vanilla ice cream

9.00

Chocolate tart

9.00

Delicatessen and cheese platter

20.00

Fruit salad

6.00

coffee

Espresso 3.00
Fredo Espresso 3.50
Fredo Capuccino 4.00
Filter Cafe 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

Soft drinks

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
Milokleftis cider 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

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

LOCAL WINES

WHITE

VERDEA winery GRAMPSAS 40.00

Pavlos/Robola/Goustolidi/Skiadopoulo

ABELOURAVDI winery CALLINICO 32.00

Goustolidi

ROSE

GRAND ROSE winery GRAMPSAS 42.00

Avgoustiatis/Robola

ABELOURAVDI winery CALLINICO 32.00

Avgoustiatis/Malagouzia

RED

ALLEGRO winery GRAMPSAS 30.00

Avgoustiatis

COCKTAILS

MEDITERRANEAN SPRITZ 12.00

Vodka, Aperol, passion fruit, local herbs,
Bitter lemon, grapefruit bitters.

ZAKYNTHIAN SUNSET 14.00

Vodka, Blend of Passion fruit, Pineapple, Blood Peach, Fresh
lime juice, chili syrup

THE GARDEN OF ZANTE 14.00

Gin, Fresh Lemon juice, Cucumber & Basil Syrup, Soda water

FROZIITO 12.00

White Rum blend, Yuzu, brown sugar,
Spearmint leaves
Fresh fruit flavor (ask about).

ROZE LEMONADE 12.00

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

AL NUR MAI TAI 14.00

Rum blend, Triple sec, falernum, orgeat
Fresh orange, pineapple, bitters.

NEWTON'S APPLE 14.00

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

PORN STAR 13.00

Vodka, caramel syrup, fresh maracuja,
Vanilla essence
Fresh lemon-lime juice.

NEW OLD MEDI 14.00

Bark rum blend, caramel syrup,
Fresh lemon-lime juice
Fig jam, ground pepper, bitters.

AL NUR / TAFATHALO 12.00

Gin, passion fruit, elderflower syrup, cucumber
Fresh lemon-lime juice

PALOMA 13.00

Tequila Reposado, Fresh lime juice, Pink Grapefruit Soda