



Al Dur

RESTAURANT | BAR

MENU

STARTERS AND SALADS

Amuse bouche

2.00 per person

Greek salad VG

With feta cheese, capers, rusk

11.00

Arugula salad

Pear, bresaola, pine cone, gorgonzola, strawberry dressing

12.00

Burrata

With cherry tomatoes, prosciutto cotto and fresh basil

15.00

Mesclun salad

Tangerine, fresh onion, radishes, fresh tuna, lemon dressing

14.00

Half baked bonito tataki

Fish roe cream, shimeji mushrooms, salicorn

14.00

Gnocchi

With pumpkin cream, cured pork "Siglino", smoked cheese

13.00

Bruschetta with beef fillet

With mushroom cream and local cheese

13.00

STARTERS AND SALAD

Risotto

With cuttlefish ink, ouzo, prawns tartare, lime zest, tobiko, fennel

17.00

Rigatoni

Beef cheeks and pecorino flakes

16.00

Linguini

With a variety of oysters, arugula pesto and fish roe

17.00

Linguini with prawns

With tomato sauce and fresh herbs

18.00

MAIN DISHES

Chicken

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

16.00

Lamb shank

With barley and pepper chutney

22.00

Grilled calamari

With cauliflower cream, fried arugula and guanciale

19.00

Stuffed sea bream

With anchovies butter and spinach with Greek trachanoto

19.00

Black Angus Rib Eye

With sauteed asparagus, duchesse potato, beetroot puree and roast sauce

33.00

Beef fillet

With sauteed asparagus, duchesse potato, beetroot puree and roast sauce

30.00

DESSERTS

Chocolate tart

9.00

Panna cotta mandolato

With sweet orange

8.00

coffee

Espresso 3.00
Fredo Espresso 3.50
Fredo Capuccino 4.50
Filter Cafe 3.50
Nescafe 3.50
Americano 3.50

TEA

Hot Tea 3.00
Ice Tea 4.00

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

WHITE BOTTLE Domaine Xatzimichalis 39.00

Sauvignon Blanc/ Asyrtiko Atalanti-Greece

VIOGNER Delas Freres 34.00

Vioigner 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

MY VALENTINE Artelia Vineyards 40.00

zakynthino

ROSE

GRAND ROSE winery GRAMPSAS 42.00

Avgoustiatis/Robola

ABELOURAVDI winery CALLINICO 32.00

Avgoustiatis/Malagouzia

RED

ALLEGRO winery GRAMPSAS 30.00

Avgoustiatis

CONSTANTINE Artelia Vineyards 45.00

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