









Appetizers





  	Rhodian pitta bread with tzatziki	8.00 €
 	"YAMAS" Variety of greek meze to share <i>Feel like a Greek with traditional Rhodian pita breads, Rhodian capers, sea fennel, Greek tzatziki, taramas, hummus, fava, halloumi cheese, olives, spetsofai, meat balls, shrimps saganaki, fries, wine octopus and cured fish</i>	29.00 €
	Smoky Chicken Club Sandwich <i>Chicken club sandwich with bacon, omelet, Cheddar, lettuce, tomatoes, tomato aioli</i> <i>Served with fries</i>	15.00 €
	Focaccia <i>with katiki domokou, mortadella, tomatoes with sea salt & rocket</i> <i>Served with Chips or green Salad</i>	10.00 €
  	Potatoe chips <i>with Greek salad mayo</i>	7.00 €
	Sweet potatoe fries <i>with lime mayo</i>	8.00 €

Pasta

  	Spaghetti Napolitan	14.00 €
 	Spaghetti Bolognese	16.00 €
  	Rigatoni <i>with Chicken, mushrooms and parmesan</i>	16.00 €

Pizza

  	Margherita <i>Cherry tomatoes, mozzarella and basil</i>	13.00 €
 	Carbonara <i>Bacon, mozzarella, parmesan, cream and black pepper</i>	15.00 €
 	Greek Deli <i>Tomato sauce, cherry tomatoe, mozzarella, bacon, pepperoni, olives, oregano and feta</i>	16.00 €
  	Funghi & Pepperoni <i>Tomato sauce, pepperoni and mushrooms</i>	16.00 €

 gluten free  gluten free with Adapt  vegetarian  local food

Pleoni

SNACK MENU







	Brioche Greek Hot Dog <i>Sausage, coleslaw, ketchup, mustard, feta and crispy onion</i>	11.00 €
	Fried Chicken Wings <i>with sesame and sweet & sour sauce</i>	13.00 €
	Smoke Salmon Tortilla <i>iceberg, spinach, avocado, cucumber, katiki domokou, chimichurri, sweet fries with lime Mayo</i>	14.00 €
	Smash Cheeseburger <i>with pickles, cheddar, onions, brown butter relish mayo and fries</i>	12.00 €
	Smash Truffle Cheeseburger <i>Double smash, egg, crispy onions, lettuce, pickles, cheddar, truffle mayo and fries</i>	15.00 €
	Tacos Shrimp Tempura <i>Shrimp Panko Tempura, Asian Slaw, Guacamole, chili and coriander lime togarashi</i>	14.00 €
  	Beef Donner Tylixto <i>with chili tomato, marinated onion, lettuce, pickles, fries and yogurt</i>	15.00 €
  	Chicken Gyros Plate <i>Chicken gyros, pitta bread, marinated onion, fries and Tzatziki sauce</i>	16.00 €

Snacks

Salads

  	Rhodian greek salad <i>Tomatoe, green bell pepper, onion, cucumber, feta, barley rusk, rhodian capers and olive oil</i>	13.00€
 	Cesar's salad with grilled chicken <i>with Iceberg, grilled chicken, bacon, parmesan, croutons, pepper and ceasar's dressing</i>	15.00€
  	Chicken Healthy bowl <i>with quinoa, bulgur, avocado, cherry tomatoes, tsalafouti and baby gem</i>	15.00€
  	Beetroots healthy bowl <i>with rocket, Katiki domokoy, wallnuts, beetroot and olive oil parsley dressing</i>	14.00€

Daily Traditional Greek food on earthenware

  	Mpoukotes <i>Aubergines in tomatoes sauce with Feta, onion, garlic and parsley</i>	12.00€
	Mousakas <i>Minced meat, Aubergines, potatoes, zucchini and Béchamel mornay</i>	15.00€
 	Sea bream "Kapakoto" <i>Sea Bream with Sybaris Greens, potatoes and Tomatoes lemon oil sauce</i>	18.00€

Desserts & Smoothie Bowls

 	Greek Yogurt Smoothie Power Bowl <i>with honey, berries, grapes and granola</i>	10.00€
	Blueberry & chocolate Almond Protein Bowl <i>with Greek yogurt, honey and granola</i>	13.00€
 	Fresh Fruit Salad <i>Season fruits to share</i>	16.00€

Life is way better sitting by the pool

Signature Juices

Fresh Orange juice	5.00€
Fresh Grapefruit juice	5.00€
V8	6.00€
<i>Green apple, Spinach, cucumber, mint</i>	
Ginger shot	4.00€
<i>Ginger and green apple</i>	
Tropical shot	4.00€
<i>Mango and pineapple</i>	
Vitamin C-rich	6.00€
<i>Carrots, oranges and red apple</i>	

Smoothies

Coconut Crush	8.00€
<i>coconut, pineapple</i>	
Pineapple Sunset	8.00€
<i>pineapple, papaya and mango</i>	
Acai Kick	8.00€
<i>acai berry, blueberry, mango and strawberry</i>	
Passion Storm	8.00€
<i>passion fruit, aloe vera, guava, peach, papaya and pineapple</i>	

Coffees

Espresso	4.00€
Double Espresso	5.00€
Americano	4.00€
Cappuccino	5.00€
Latte	5.00€
Filter	4.00€
Greek Coffee	4.50€
Freddo Espresso	4.50€
Freddo Cappuccino	5.00€
Ice Latte	5.00€
Frappe	5.00€

Soft Drinks & Chocolates

Mineral Water 1lt	5.00€
Premium Sparkling Water	
Pelegrino 250ml / 750ml	4.00 / 8.00€
Soft Drinks	5.00€
<i>(coca cola, coca cola zero, sprite, soda, tonic, red bull)</i>	
Premium Soft Drinks	6.00€
<i>(ginger beer, pink grapefruit, ginger ale, basil passion fruit soda, savortails olive & lemon tonic, savortails peach soda, savortails pineapple soda)</i>	
Original Chocolate	5.00€
White Chocolate Strawberry	5.00€

Cold / Hot Teas

Tea	4.00€
Tea Odyssey	5.50€
Premium Herbal Teas (ask for flavors)	5.50€

Classics With A Twist

MOJITO	12.00€
MARGARITA	12.00€
ZOMBIE	15.00€
MAITAI	13.00€
PORN STAR MARTINI	12.00€
ESPRESSO MARTINI	12.00€
PINA COLADA	11.00€
PALOMA	11.00€

Non Alcoholic Cocktails

MOJITO 0%	10.00€
<i>Lyre's 0% rum, lime. Mint. Sugar. Soda water all the taste of a classic mojito but completely alcohol-free</i>	
PINA COLADA 0%	10.00€
<i>Lyre's 0% rum. Coconut. Pineapple juice all the creamy tropical flavors of a classic pina colada, made without alcohol.</i>	
PASSION SPRITZ 0%	11.00€
<i>Passion fruit. Lime. Vanilla. Oz basil passion soda inspired by the classic pornstar with bubbles.</i>	
CORAZON 0%	10.00€
<i>Lyre's 0% tequila, lime. Watermelon. Soda water a watermelon twist of the classic margarita, alcohol-free with bubbles.</i>	
AURORA 0%	10.00€
<i>Lyre's 0% Gin with lime, mandarin, a touch of cinnamon and soda water. Full of bright citrus aroma.</i>	
NEGRONI 0%	11.00€
<i>All the classic Negroni taste, reimagined without alcohol. Crafted with Lyre's Gin, Lyre's Vermouth, and Lyre's Aperitive for a perfectly balanced, bitter-sweet experience.</i>	

Aperitivo Time

APEROL SPRITZ	11.00€
<i>With Aperol, prosecco, and soda. A bright and bubbly Italian classic with vibrant citrus and bittersweet orange notes.</i>	
CAMPARI SPRITZ	12.00€
<i>With Campari, prosecco, and soda. A bold and bubbly Italian classic with bittersweet citrus and herbal notes.</i>	
LIMONCELLO SPRITZ	12.00€
<i>With limoncello, prosecco, and soda. A bright and bubbly Italian classic with vibrant lemon and citrus notes.</i>	
HUGO SPRITZ	12.00€
<i>With Edinburgh Elderflower Liqueur, prosecco, soda, fresh mint. A light and floral spritz with delicate sweetness, fresh herbal notes.</i>	
PURPLE SPRITZ	12.00€
<i>With Edinburgh Plum & Vanilla Liqueur, Prosecco and sparkling soda. A refreshing and elegant spritz with juicy plum aromas, soft vanilla notes and a bright, fruity finish.</i>	
ATHENIAN SPRITZ	11.00€
<i>With Otto's Athens Vermouth, Prosecco and soda. A refined and aromatic spritz with delicate herbal notes, gentle sweetness and a crisp Mediterranean finish.</i>	

Beers

Draught 250ml / 500ml	5.00 / 7.00€
Voreia Pilsner 330ml	6.00€
Mythos 330ml	6.00€
Zyθος 330ml	6.00€
Corona 330ml	7.00€
Voreia Weiss 330ml	8.00€
Mythos Radler 330ml	6.00€
Mythos Free 330ml	6.00€
Cider Milokleftis Apple 330ml	5.00€
Cider Milokleftis Cherry 330ml	5.00€
Cider Militsa Strawberry Lime 330ml	5.00€

Greek Beer Premium

JASMINE (East Coast)	8.00€
<i>Aromatic and refreshing, with jasmine and tropical fruit notes. Smooth bitterness, elegant finish</i>	
PIKRI IPA (West Coast)	8.00€
<i>Bold and punchy, with crisp bitterness and hop-forward aromas. Dry finish, classic IPA character.</i>	
KIRKI (Pale Ale)	8.00€
<i>Balanced and easy drinking, with caramel notes and gentle hops. Smooth bitterness, refreshing finish.</i>	
VOREIA IPA	8.00€
<i>(Balanced) 8 Highly aromatic, with citrus and tropical fruit notes. Balanced bitterness, refreshing finish.</i>	
VOREIA STOUT	8.00€
<i>Rich and velvety, with coffee and dark chocolate notes. Full body, smooth bitter finish.</i>	

Signature Cocktails

FLORA	12.00€
<i>A lively Greek Style Mojito with Tsipouro Rocks & Grapes, lime, basil and soda water. Fizzy and refreshing</i>	
BUBBLE LOVE	12.00€
<i>A Tropical bubbly Aperol Cocktail with lime and Savortails Pineapple Soda. Pure Tropical Delight</i>	
OLIVO	12.00€
<i>A Light Airy Twist of the Classic Dry Martini with Brokers Gin, Dry Vermouth and Savortails Olive & lemon tonic</i>	
YUMMY	12.00€
<i>A Tropical Cocktail with San Jose Tequila, passion fruit, lime and Savortails peach soda. A playful burst of Tropical Delight!</i>	
SORA	12.00€
<i>An aromatic whiskey cocktail with Dewars, Edinburgh Elderflower liqueur, lime, Oz Yuzu-cucumber soda. Really Refreshing and Elegant</i>	

Sparkling Wine



ARTISTI MUSCAT	7.00 / 30.00€
<i>Demi Sec sparkling wine made from Muscat grapes in Nemea, Greece. Aromatic profile with notes of flowers and ripe fruit. Smooth and enjoyable in the glass.</i>	
GRANDE VENTO PROSECCO BRUT	8.00 / 35.00€
<i>Italian sparkling wine made from Glera grapes. Offering fresh aromas of green apple, pear, and citrus, with a crisp and refreshing finish</i>	
MIONETTO PROSECCO ROSE	9.00 / 45.00€
<i>Italian dry sparkling wine made from Glera and Pinot Nero. With notes of red berries, citrus, and a fresh, crisp finish.</i>	

White Wines

SYMPOSIUM	7.00 / 30.00€
<i>Semi Sweet white wine made from Muscat grapes in Rhodes, Greece. Aromatic with notes of flowers, Apricot & Green Apple. Fresh and enjoyable in the glass.</i>	
BOTTER PINOT GRIGIO	7.00 / 30.00€
<i>White Pinot Grigio from Delle Venezie in Italy. Aromas of green apple, pear and delicate white flowers. Dry, fresh and balanced on the palate.</i>	

Rose Wines

ROCK N' ROSE	7.00 / 30.00€
<i>Demi-sweet rosé from Agiorgitiko and Malagouzia in Korinthia, Peloponnese, Greece. Aromas of strawberry, peach and white flower with hints of citrus</i>	
AMETHYSTOS	8.00 / 35.00€
<i>Domaine Costa Lazaridi Crystal bright, deep rosy colour. Expressive aromatic presence of strawberry candy. Lively at first contact, it then reveals a model combination of richness and acidity, completed by the long fruity finish.</i>	

Red Wines

CABERNET FRANC	8.00 / 35.00€
<i>Dry red wine made from Cabernet Franc grapes grown in Greece. Deep ruby color with aromas of red fruits, subtle herbal notes and a hint of spice</i>	