



TUESDAY ELEA DINNER MENU

«Welcome to the Ionian Island» Share style

HOMEMADE BREAD

Sourdough bread | organic extra virgin olive oil from our production | oregano
With its accompaniments **(V|G)**



SALAD

Spinach pie salad | crispy phyllo | barrel aged feta | spring onion | herbs **(V|G|L)**

GREEK MEZE

Zakynthian Riganada

Bruschetta with sourdough bread | extra virgin olive oil | barrel aged feta | marinated tomato | olives | herbs | baby lettuce leaves **(V|G|L)**

Shrimps Saganaki

Shrimps | tomato sauce | barrel aged feta **(L)**



SELECTION OF MAIN

Lamp “Pastitsada”

Braised shank of lamb with red wine sauce | pasta ‘skioufixta’ | dried anthotyro cheese **(G|L)**

OR

Zakynthian “Aliada”

Fried cod | garlic mashed potatoes | aioli sauce **(G|L)**

OR

Zucchini & Chickpea meatballs | yoghurt sauce **(V|G|L)**



DESSERTS

Ravani

Sweet Semolina Cake with syrup **(V|G)**

OR

Fresh Fruit Salad

(VG)

*For more vegan or gluten free options, please let us know.

V= Vegetarian, VG=Vegan, G=Gluten L=Lactose, N=Nuts



WEDNESDAY, ELEA DINNER MENU

«Modern Greek Gastronomy » Share style menu

HOMEMADE BREAD

Sourdough bread | organic extra virgin olive oil from our production | oregano
With its accompaniments **(V|G)**



SALAD

Beetroot | wild greens | goat cheese **(V|G|L)**

GREEK MEZE

Beef tartar

Greek fricassee sauce | seasonal herbs | brioche bread | mayo **(G|L)**

Nigiri style Seabass

Zucchini flowers stuffed with rice | fresh herbs | sea bass tiradito | citrus



SELECTION OF MAIN

Papoutsaki oxtail ragout

Velvet smoked aubergine | oxtail veal ragout | potato chips **(L)**

OR

Sea bass

Sea bass fillet | Greek wild greens | celeriac puree | mussels | saffron sauce **(L)**

OR

Fricassee greens | Mushrooms (V|G)



DESSERTS

Walnut pie

Sweet walnut cake with syrup
Pastry cream | caramel sauce **(V|G|L)**

OR

Fresh fruit salad (VG)

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THURSDAY, ELEA DINNER MENU

«Aegean Food Experience» Share style menu

HOMEMADE BREAD

Sourdough bread | organic extra virgin olive oil from our production | oregano
With its accompaniments **(V|G)**



CRETAN SALAD

Ntakos | barley rusk marinated tomato | barrel aged feta | kritamos | olives | extra virgin olive oil **(V|G)**



GREEK MEZE

Octopus from Santorini

Fava pure | sun dried tomato | caramelized onion **(G)**

Keftedes from Andros

Greek-style grilled meatballs | yoghurt | roasted tomato **(G|L)**



SELECTION OF MAIN

Cycladic “Patatato” from Paros

Slow cooked beef | tomato sauce | potato | cheese

OR

Red seabream & ‘Revithada’ from Sifnos

Red seabream filet | Revithada (chickpeas in the oven)

OR

‘Gemista’ from Milos

Stuffed tomatoes | rice | herbs | potatoes **(V)**



DESSERTS

Orange pie

Sweet orange cake with syrup **(V|G)**

OR

Fresh fruit salad

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SATURDAY, ELEA DINNER MENU

« Steak Night » Share style menu

HOMEMADE BREAD

Sourdough bread | organic extra virgin olive oil from our production | oregano
With its accompaniments (V|G)



SALAD

Mesclun baby leaves | crunchy parmesan | walnuts | bresaola | strawberry-balsamic dressing (V|G)

GREEK MEZE

Beef carpaccio

Rocket salad | Zakynthian graviera | truffle mayo | olive oil (L)

Fried feta

Feta cheese with cereals | fresh salad | watermelon | melon | herbs (V|G)



SELECTION OF MAIN

Black Angus beef skirt steak

Creamy celeriac puree | burnt onion puree | king oyster mushroom | red wine sauce with thyme (L)

OR

Tuna

Bluefin tuna fillet on the grill | black-eyed peas (cowpeas) | fresh herbs | tomatoes | chimichurri sauce

OR

Modern vegetarian mousaka

Roasted vegetables from our garden | creamy béchamel sauce (V|G|L)



DESSERTS

Baklava (V|G|L|N)

OR

Fresh fruit salad (VG)

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SUNDAY, ELEA DINNER MENU

«Family Day» Share style menu

HOMEMADE BREAD

Sourdough bread | organic extra virgin olive oil from our production | oregano
With its accompaniments **(V|G)**



CAESAR SALAD

Iceberg | baby lettuce | chicken breast | parmesan cheese | crispy bacon | corn | garlic croutons
dressing with anchovies **(V|G|L)**

GREEK MEZE

Arancini

Saffron cream **(V|G|L)**

Beef meatballs

Gruyere cream cheese | potato chips | tomato sauce **(V|G|L)**



SELECTION OF MAIN

Traditional beef cheeks 'Giouvetsi'

Braised veal cheeks | orzo pasta | organic tomato sauce | Greek cheese **(G|L)**

OR

Catch of the day

Fish fillet | Greek seasonal leafy greens | tomato | tarama | radish | chives **(G)**

OR

Mushrooms

Grilled mushrooms | chickpea cream | roasted tyrozouli goat cheese | herbs vinaigrette **(V|G|L)**



DESSERT

Ekmek kataifi

Strawberry | vanilla cream | pistachio **(V|G|L|N)**

OR

Fresh fruit salad **(VG)**

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Wine List

Wine has always been a carrier of civilization, and civilization thrives on plurality.

Lesante Cape's wine list with over 130 indigenous and international grape varieties, offer far more than pleasing aromas and flavours. These wines are living snapshots inside a time capsule. Greek wines provide exciting and exceptional opportunities for those willing to embark on a journey beyond the commonplace. Sipping a glass of wine is essentially an exploration: it enriches previous wine experiences and elevates the bar for those of the future.



“Wine moistens and tempers the spirit and lulls the cares of the mind to rest. It revives our joys and is oil to the dying flame of life”

Socrates

BY THE GLASS

CHAMPAGNE & SPARKLING

Palmer & Co Reserve Brut NV	24€
Chardonnay, Pinot Noir, Pinot Meunier	
Palmer & Co Rose Solera NV	30€
Pinot Noir, Chardonnay, Pinot Meunier	
Prosecco Val Doca	42€
Glera, Veneto	

WHITE WINE

Allegro Grampsas Winery	9€
Skiadopoulo, Moscatella	
Mantineia Bosinakis Winery	11€
Moschofilero	
Sauvignon Blanc, Domaine Euampelos Gi	13€
Sauvignon Blanc	
Chateau Julia Costa Lazaridi	16€
Chardonnay	

ROSE WINE

Akres, Domaine Skouras	9€
Moscofilero, Agiorgitiko	
Ombre Oinotropai Estate	11€
Merlot	
Apla, Domaine Oenops	14€
Xinomavro, Limniona, Mavroudi	
Kleftra Kissa, Estate Kokkotos	16€
Merlot, Cabernet Sauvignon	

RED WINE

Monograph 2023, Gaia Winery	9€
Agiorgitiko	
Alta 2021 Thymiopoulos Winery	12€
Xinomavro	
Root Of The Mountain 2021 Grampsa Winery	14€
Avgoustiatis	

DESSERT & PORT

Estate Argyros Vinsanto 4 Y.O.	24€
Assyrtiko, Athiri, Aidani	
Samos Grand Cru	10€
Moscato Samou	
Domaine Gerasileiou Malagouzia	17€
Malagouzia	
Fonseca Port 10yo	24€
Port	

CHAMPAGNE

REIMS

Palmer & Co Reserve Brut NV 135€
Chardonnay, Pinot Noir, Pinot Meunier

Palmer & Co Rose Solera NV 165€
Pinot Noir, Chardonnay, Pinot Meunier

Veuve Cliquot Brut NV 190€
Pinot Noir, Chardonnay, Pinot Meunier

Louis Roederer Collection 245 Brut NV 240€
Chardonnay, Pinot Noir, Pinot Meunier

Krug 170eme Grande Cuvee NV 650€
Pinot Noir, Chardonnay, Pinot Meunier

Louis Roederer Cristal 850€
Pinot Noir, Chardonnay

Armand De Brignac Brut Gold NV 920€
Pinot Noir, Chardonnay, Pinot Meunier

AY

Deutz Brut Classic NV 180€
Chardonnay, Pinot Noir, Pinot Meunier

TOURS-SUR-MARNE

Laurent-Perrier Cuvee Rose NV 290€
Pinot Noir, Chrdonnay

EPERNAY

Moet & Chandon Brut Imperial 170€
Pinot Noir, Pinot Meunier, Chardonnay

Moet & Chandon Ice Imperial 190€
Pinot Noir, Pinot Meunier, Chardonnay

Dom Perignon Brut 680€
Pinot Noir, Chardonnay

SPARKLING WINE

GREECE

Karanika Brut Champagne Method NV 70€
Xinomavro

Akakies Rose Sparkling Kyr-Yianni 64€
Xinomavro

ITALY

Prosecco Val Doca 42€
Glera, Veneto

Moscato d'Asti Fransesco Cappeta 39€
Moscato Bianco

Prosecco Castelmare Rose Extra Dry 59€
Glera, Pinot Noir

WHITE WINE

GREECE

ZAKYNTHOS

Allegro Grampsas Winery 42€

Skiadopoulo, Moscatella

Novita Grampsas Winery 48€

Goustolidi

Limited Edition Lesante 60€

Goustolidi

KEFALONIA

Rhombus Gentilini Winery 90€

Robola

Robola Sarris Wines 62€

Robola

SANTORINI

Santorini Estate Karamolegkos 94€

Assyrtiko

Nycteri Gaia Wines 125€

Assyrtiko

Skytali Hatzidakis Winery 190€

Assyrtiko

Kavalieros Domaine Sigalas 160€

Assyrtiko

Pure Volcanic Slopes 200€

Assyrtiko

Thalassitis Submerged Gaia Wines 440€

Assyrtiko

CRETE

Aspros Lagos Douloufakis Winery 76€

Vidiano

Moscato Spinass Paterianaki Winery 48€

Moscato Spinass

NORTHERN GREECE

Sauvignon Blanc Estate Alpha 72€

Sauvignon Blanc

Palpo Kir Gianni Wines 84€

Chardonnay

Velour White, Ioannis Grampsas 62€

Sauvignon Blanc

Chateau Julia Costa Lazaridi 76€

Chardonnay

Thema White Pavlidis Winery 58€

Sauvignon Blanc, Assyrtiko

Alpha Estate Malagouzia 54€

Malagouzia

Ovilos Estate Biblia Chora 99€

Semillon, Assyrtiko

THESSALY

Sauvignon Blanc, Euampelos Gi 62€

Sauvignon Blanc

PELOPONNESE

Mantineia Bosinakis Winery 52€

Moschofilero

Armyra, Domaine Skouras 49€

Chardonnay, Malagouzia

Eclectique Domaine Skouras 112€

Viogner

WHITE WINE

ITALY

VENETO

Giuseppe Campagnola Pinot Grigio 45€
Pinot Grigio

FRANCE

BURGUNDY

Joseph Drouhin Beaune Chablis A.C. 105€
Chardonnay

Jean Brocard Chablis Bougros Grand Cru 220€
Chardonnay

Louis Jadot Chassagne-Montrachet 1er cru 320€
Chardonnay

Chateau Fuisse Le Clos Monopole 185€
Chardonnay

BORDEAUX

Chateau Carbonniex Pessac Leognan 230€
Semillon, Sauvignon Blanc

RHONE

Condrieu e. Guigal Viognier 250€
Viognier

LOIRE

Henri Bourgeois Sancerre Baronnes 96€
Sauvignon Blanc

GERMANY

PFALZ

Win Win Riesling, Von Winning 76€
Riesling

NEW ZEALAND

Two Rivers Black Cottage 78€
Sauvignon Blanc

USA

CALIFORNIA

Duckhorn Vineyard Napa Valley 142€
Chardonnay

COTES DU RHONE

Viognier Delas Freres 49€
Viognier

ARGENTINA

MENDOZA

Broquel, Trapiche Vineyard 64€
Torrontes

CHILE

Errazuriz Wild Ferment 86€
Chardonnay

ROSE WINE

GREECE

ZAKYNTHOS

The Sun Rose Grampsa Winery 49€
Avgoustiatis

Lesante Rose, Zakythos 48€
Avgousiatis

NORTHERN GREECE

Alpha Estate Xinomavro Rose 72€
Xinomavro

Apla, Domaine Oenops 70€
Xinomavro, Limniona, Mavroudi

CENTRAL GREECE

Idylle La Tour Melas 67€
Grenache, Syrah, Agiorgitiko

Kleftra Kissa, Estate Kokkotos 78€
Merlot, Cabernet Sauvignon

PELEPONNESE

Ombre Oinotropai Estate 53€
Merlot

Akres, Domaine Skouras 42€
Moscofilero, Agiorgitiko

FRANCE

PROVENCE

Chateau D'Esclans Whispering Angel 94€
Syrah, Grenanche, Cinsault, Mourverde

Chateau Miraval 85€
Syrah, Grenanche Rouge, Cinsault, Rolle

Chateau Romassan Domaine Ott 132€
Syrah, Grenanche, Cinsault

RED WINE

GREECE

ZAKYNTHOS

Root Of The Mountain 2021 Grampsa Winery 66€
Avgoustiatis

Lesante Red Zakynthos 48€
Avgoustiatis

Lesante Red Zakynthos Limited Edition 62€
Avgoustiatis

Nefeli 2021 Grampsa Winery 128€
Avgoustiatis

SANTORINI

Mavrotragano 2021 Karamolegos Winery 139€
Mavrotragano

NORTHERN GREECE

Alta 2021 Thymiopoulos Winery 58€
Xinomavro

Magiko Vouno 2017 Nico Lazaridi 120€
Cabernet Sauvignon, Cabernet Franc, Merlot

Strofi Single Vineyard 2023 Estate Alpha 74€
Pinot Noir

Ramnista Single Vineyard 2019 Kyr-Yianni 82€
Xinomavro

Paliokalias, Domaine Kokkinos 2016, Naousa 190€
Xinomavro

Avaton 2021 Domaine Gerovasileiou 86€
Limnio, Mavrotragano, Mavroudi

Evangelos 2021 Domaine Gerovasileiou 120€
Syrah, Viogner

Ovilos 2020 Biblia Chora Winery 135€
Cabernet Sauvignon

Syrah Neratzi 2015 102€
Syrah

RED WINE

THESSALY

Rapsani Old Vines 2022 Dougos Winery 72€
Xinomavro, Stavroto, Krasato

Limniona 2021 Domaine Zafeirakis 92€
Limniona

PELOPONNESE

Monograph 2023, Gaia Winery 42€
Agiorgitiko

Grand Cuvee 2021 Domaine Skouras 84€
Agiorgitiko

Portes 2023 Domaine Skouras 48€
Merlot

Ichnos 2023 Palivou Winery 120€
Merlot

Labyrinth 9921 Solera Domaine Skouras 260€
Cabernet Sauvignon, Agiorgitiko

Armakas 2020 Aivalis Winery 320€
Merlot, Syrah, Agiorgitiko

CRETE

Hestia 2021 Idaia Winery 67€
Mandilari

WORLD

ITALY

PIEDMONT

Pio Cesare Barbaresco 2020 190€
Nebbiolo

VENETO

Valpolicella Classico ZONIN 2021 52€
Corvina, Rondinella, Molinara

Zenato Amarone Della Valpolicella 2019 200€
Corvina, Rondinella, Croatina

TUSCANY

Cappanelle Chianti Classico 2019 128€
Sangiovese

Casanova Brunello Di Montalcino 2018 175€
Sangiovese

SICILY

Tenuta Delle Terre Nere Etna Rosso 2018 91€
Nerello, Cappuccio, Nerello Mascalese

RED WINE

FRANCE

BURGUNDY

Louis Jadot Clos Vougeot Grand Cru 2018 320€
Pinot Noir

BORDEAUX

Chateau Cantenac Brown Margaux 3eme Grand Cru
Classe 2016 290€
Cabernet Sauvignon, Merlot, Cabernet Franc, Carmenere

Chateau Phelan Segur 2018 220€
Cabernet Sauvignon, Merlot

Chateau Figeac 1er Grand Cru Classe B 2020 890€
Cabernet Sauvignon, Cabernet Franc, Merlot

Chateau Montrose 2eme Grand Cru Classe 2017 620€
Cabernet Sauvignon, Merlot, Cabernet Franc, Petit Verdot

Chateau Latour a Pomerol Rouge 2015 1600€
Merlot, Cabernet Franc

RHONE VALLEY

Haute-Pierre Delas Chateauneuf-Du-Pape 2019 174€
Chateauneuf Du Pape Blend

SPAIN

Bodega Muga Rioja Reserve 2018 100€
Garnacha, Tempranillo

ARGENTINA

Bodega Kronitas Dona Silvina Family Selection 2021
Malbec 86€

AUSTRALIA

Two Hands Wines Secret Block Barossa Valley 2020
Shiraz 310€

NEW ZEALAND

Villa Maria Pinot Noir 2018 88€
Pinot Noir

DESSERT WINES

GREECE

Estate Argyros Vinsanto 4 Y.O. 135€
Assyrtiko, Athiri, Aidani

Samos Grand Cru 47€
Moscato Samou

Domaine Gerovasileiou Malagouzia 110€
Malagouzia

FORTIFIED WINES

Fonseca Port 10yo 130€
Port