



LESANTE CLASSIC

Zakynthos, Greece

# ELYSIAN LUNCH

## APPETIZERS

<b>TRADITIONAL TZATZIKI</b>	8€
<i>Creamy Greek yoghurt spread with cucumber and garlic, accompanied by grilled cherry tomatoes.</i>	
(VG)	
<b>HUMMUS</b>	9€
<i>Creamy hummus with a touch of cumin, ginger &amp; lemon.</i>	
(VG/V)	
<b>NTOMATOKEFTEDES</b>	13€
<i>Traditional Greek tomato fritters with Mediterranean herbs. Served with homemade red pepper cream.</i>	
(V/G)	
<b>KEFTEDES</b>	16€
<i>Greek-style grilled meatballs, paired with melted graviera cheese, red pepper sauce, potato chips &amp; roasted cherry tomatoes.</i>	
(G)	
<b>SHRIMPS SAGANAKI</b>	17€
<i>Shrimps cooked in a tomato sauce with ouzo, shellfish broth &amp; feta cheese.</i>	
<b>CALAMARI</b>	16€
<i>Fried squid, seasoned with sumac.</i>	
<i>Served with grilled tomatoes and smoked white tarama.</i>	
(G)	
<b>ZAKYNTHIAN FRENCH FRIES</b>	9€
<i>Crispy hand-cut fries.</i>	

VG VEGAN

V VEGETARIAN

G GLUTEN

L · V · X<sup>SM</sup>

*Preferred*

HOTELS & RESORTS



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## SALADS

### GREEK SALAD 18€

*Tomatoes from our garden, barrel-aged feta cheese, Kalamata olives, cucumber, peppers, onions, barley rusk, kritamo & extra virgin olive oil.*

(V/G)

### NTAKOS 13€

*Traditional Cretan rusk, marinated tomato, feta cheese, Kalamata olives, fresh oregano & extra virgin olive oil.*

(V/G)

### GREEN SALAD 16€

*Baby lettuce and rocket leaves with cherry tomatoes, goji berries, cranberries, Manouri cheese & lime dressing.*

(V)

### CHICKEN CAESAR SALAD 17€

*Chicken breast, baby lettuce, Parmesan cheese, crispy bacon, sweetcorn & Caesar dressing.*

(G)

## BITES, SANDWICHES, AND MORE...

### LESANTE CLUB SANDWICH 17€

*Whole roasted chicken breast, fried egg, smoked bacon, Gouda cheese, tomato, iceberg lettuce, and mayonnaise, served with crispy Zakynthian French fries.*

(G)

### CHICKEN BURGER 18€

*Crispy fried chicken fillet, cheddar cheese, tomato, coleslaw, bacon chutney, and spicy mayo, fluffy brioche bun, and crispy Zakynthian French fries.*

(G)

### ANGUS BEEF BURGER 22€

*Ground Angus beef (200gr), smoked bacon, cheddar cheese, tomato, iceberg lettuce, caramelised onions, truffle mayo, fluffy brioche bun & crispy Zakynthian French fries.*

(G)

### SEAFOOD SANDWICH 19€

*Lobster brioche with shrimp tempura, iceberg lettuce, pico de gallo, coriander & homemade crab mayo.*

(G)

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## PORK GYROS PLATTER

19 €

*Grilled pork, tomato, onion, pita bread with homemade tzatziki.*

*Served with Zakynthian French fries.*

(G)

## HOMEMADE SOURDOUGH PIZZA

### MARGHERITA

15 €

*Cherry tomatoes, mozzarella & fresh basil.*

(V/G)

### GREKA

17 €

*Tomato sauce, mozzarella, green peppers, onions, black olives,  
feta cheese & fresh oregano.*

(V/G)

### TARTUFO

16 €

*Tomato sauce, mozzarella, fresh mushrooms, basil & truffle paste.*

(V/G)

### PARMA

19 €

*Tomato sauce, mozzarella, prosciutto, Parmesan flakes,  
baby rocket & truffle oil.*

(G)

## \* ADD YOUR FAVOURITE INGREDIENTS:

### MEAT & CHEESE (+1€ each):

*Ham, Bacon, Salame Ventricina Coati, Prosciutto, Chicken, Feta cheese*

### VEGETABLES (+0.50€ each):

*Peppers, Tomato slices, Mushrooms, Onions, Olives, Baby rocket*

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## MAIN COURSES

<b>SHRIMPS PASTA</b>	19€
<i>Fresh pasta with shrimps, tomatoes, shellfish broth infused with ouzo &amp; basil.</i>	
(G)	
<b>GREEK CARBONARA</b>	16€
<i>Fresh pasta with Siglino Manis, Parmesan cheese, egg yolk &amp; lime zest.</i>	
(G)	
<b>TOMATO PASTA</b>	13€
<i>Fresh pasta with tomato sauce, garlic, fresh basil &amp; extra virgin olive oil.</i>	
(V/G)	
<b>CHICKEN SOUVLAKI PLATTER</b>	21€
<i>Grilled chicken skewers (3 pcs.) with tzatziki spread, roasted tomatoes, onions, and pita bread.</i>	
<i>Served with Zakynthian French fries.</i>	
(G)	
<b>WILD SEABASS</b>	20€
<i>Grilled seabass fillet served with wild greens, fresh tomato, lime dressing &amp; white tarama.</i>	
(G)	
<b>SALMON</b>	21€
<i>Grilled salmon fillet with organic tri-colore quinoa, kimchi salad, fresh herbs &amp; charred lemon vinaigrette.</i>	
<b>CHICKEN FILLET</b>	21€
<i>Grilled chicken, King Oyster mushroom, couscous mixed with chorizo, herbs &amp; a lemon-olive oil sauce</i>	
<b>BLACK ANGUS RIB-EYE (250GR)</b>	38€
<i>100-day grain-fed Black Angus.</i>	

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## SIDE DISHES | 4€ EACH

- Baked baby potatoes with rosemary
- Grilled/ Steamed vegetables
- Mashed potatoes
- Carrot puree
- Mixed green salad
- Steamed rice
- Chimichurri or Bearnaise

ADDITIONAL PITA BREAD 2€  
(VG/V/G)

ADDITIONAL GARLIC PITA BREAD 3€  
(VG/V/G)

WELCOME BREAD 8€  
*Fresh sourdough and warm pita bread with extra virgin olive oil, Kalamata olives, pickled kritamo, & eggplant cream. (for two people)*  
(VG/G)

## DESSERTS

ZAKYNTHIAN FRYGANIA 11€  
*Wheat rusk in syrup, served with vanilla cream & Aegina pistachio.*  
(V/G)

CHOUX A LA CREME & CHOCOLATE LAIT 13€  
*Handmade choux pastries with aromatic pastry cream & silky milk chocolate sauce.*  
(V/G)

VEGETAL MILLE-FEUILLE 15€  
*Thin layers of caramelised puff pastry with light soy pastry cream.*  
(V/G)

SEASONAL FRUIT PLATTER 12€  
*A selection of exotic & local fruits.*  
(V/VG)

HOMEMADE ICE CREAM (PER SCOOP) 4€  
*Chocolate, Vanilla, Strawberry, Pistachio, Vegan chocolate.*  
(V)

HOMEMADE SORBET (PER SCOOP) 4€  
*Raspberry, Mango, Lemon.*  
(V/VG)

- We use Zakynthian extra virgin olive oil in all our salads.
- You are kindly requested to contact a member of our staff if you suffer from any food allergy or intolerance to any product or substance. We will be happy to inform you about the ingredients we use to prepare the dishes and prepare a substitute dish for you.
- V.A.T. and all taxes are included. Responsible: Vithoulkas Konstantinos. Consumer is not obliged to pay if the notice of payment has not been received (receipt-invoice). The establishment is obliged to have printed forms available in a special location near the exit for the registration of complaints.

VG VEGETARIAN

V

VEGAN

G GLUTEN

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# ELYSIAN DINNER

## APPETIZERS

<b>WELCOME BREAD (V/G)</b>	8 €
<i>Fresh sourdough and warm pita bread with extra virgin olive oil, Kalamata olives, pickled kritamo &amp; eggplant cream. (for two people)</i>	
<b>PITA BREAD (VG/V/G)</b>	2 €
<b>GARLIC PITA BREAD (VG/V/G)</b>	3 €
<b>TRADITIONAL TZATZIKI (V)</b>	8 €
<i>Greek yoghurt spread with cucumber and garlic, accompanied by grilled cherry tomatoes.</i>	
<b>HUMMUS (VG/V)</b>	9 €
<i>Creamy hummus with a touch of cumin, ginger &amp; lemon.</i>	
<b>TARAMAS (G)</b>	10 €
<i>Smoked trout cream, served with homemade pita bread.</i>	
<b>SKORDOSTOUMPI (VG/G)</b>	13 €
<i>Crispy fried Zakynthian aubergine served with a tomato-garlic sauce, red pepper chutney &amp; crumbled feta cheese.</i>	
<b>GRILLED OCTOPUS</b>	18 €
<i>Served with fava, stifado onions &amp; red tobiko.</i>	
<b>SEABASS CEVICHE</b>	19 €
<i>Seabass ceviche marinated in cucumber broth, citrus, fennel, tomato chutney, chilli &amp; aromatic herbs.</i>	
<b>GRILLED CALAMARI</b>	17 €
<i>Grilled squid seasoned with sumac, chickpea puree, edamame beans, citrus emulsion &amp; fresh herbs.</i>	
<b>KEFTEDES (G)</b>	16 €
<i>Fried meatballs with spicy tomato sauce, graviera cream &amp; potato chips.</i>	

## SALADS

<b>GREEK SALAD (V/G)</b>	18 €
<i>Cherry tomatoes from our garden, barrel-aged Feta cheese, kritamo, Kalamata olives, cucumber, capers onions, barley rusk &amp; extra virgin olive oil.</i>	

<b>BURRATA (V)</b>	17 €
<i>Cherry tomatoes, aged balsamic vinegar, chimichurri, cucumber &amp; fresh onions.</i>	

<b>GREEN SALAD (VG/V)</b>	15 €
<i>Baby lettuce and rocket leaves, dill, grilled peach, carob, pickled onion &amp; lime dressing.</i>	

## HOMEMADE PASTA

<b>SHRIMPS PASTA (G)</b>	19 €
<i>Fresh pasta with shrimps, tomatoes, shellfish broth infused with ouzo &amp; basil.</i>	

<b>VEGGIE PASTA (V/G)</b>	15 €
<i>Orecchiette pasta paired with roasted vegetables, pomodori confit, tomato sauce &amp; basil.</i>	

<b>SEAFOOD GIOUVETSI (G)</b>	22 €
<i>Shrimp, squid, and mussels, served with orzo pasta cooked in shellfish broth, fresh tomatoes &amp; aromatic Mediterranean herbs.</i>	

## MAIN COURSES

<b>WILD SEABASS (G)</b>	21 €
<i>Grilled seabass fillet served with revithada &amp; white tarama.</i>	

<b>MYLOKOPI FRICASSEE (G)</b>	23 €
<i>Grilled mylokopi fillet, wild greens &amp; potato croquettes. Served with an egg-lemon sauce (avgolemono).</i>	

<b>ZAKYNTHIAN PASTITSADA (G)</b>	24 €
<i>Slow-braised tender lamb, served with trahana, creamy Anthotyro cheese, Mediterranean herbs &amp; red wine sauce.</i>	

## Side Dishes | 4€ each

- Baked baby potatoes with rosemary
- Grilled / Steamed vegetables
- Mashed potatoes
- Carrot purée
- Mixed green salad
- Steamed rice
- Chimichuri or Bearnaise sauce

<b>MOUSSAKA (G)</b>	20 €
<i>Roasted summer vegetables, beef ragu &amp; bechamel sauce. Served traditionally in a clay pot.</i>	

<b>BLACK ANGUS RIB-EYE (250gr)</b>	38 €
<i>100-day grain-fed Black Angus.</i>	

<b>GRILLED CHICKEN BREAST</b>	21 €
<i>Marinated grilled chicken breast, served with carrot puree, crispy carrot chips &amp; gravy sauce with charred peach.</i>	

## DESSERTS

<b>ZAKYNTHIAN FRYGANIA (V/G)</b>	11 €
<i>Wheat rusk in syrup, vanilla cream &amp; Aegina pistachio.</i>	

<b>SIGNATURE MILLE-FEUILLE (V/G)</b>	16 €
<i>Delicate puff pastry with rice pudding cream, exotic passion fruit and mango sorbet &amp; our signature caramel.</i>	

<b>ESPRESSO PAVLOVA (V)</b>	17 €
<i>Pavlova with aromatic tiramisu cream &amp; silky espresso ice cream.</i>	

<b>PARIS-BREST (V/G)</b>	19 €
<i>Paris-Brest with banana, cream cheese, caramel &amp; tonka ice cream.</i>	

<b>SEASONAL FRUIT PLATTER (V/VG)</b>	12 €
<i>Selection of exotic &amp; local fruits.</i>	

<b>HOMEMADE ICE CREAM (V) (per scoop)</b>	4 €
<i>Chocolate, Vanilla, Pistachio, Vegan chocolate</i>	

<b>HOMEMADE SORBET (V/VG) (per scoop)</b>	4 €
<i>Strawberry, Raspberry &amp; Mint, Mango &amp; Passion, Lemon</i>	

L. V. X. <sup>SM</sup>

Preferred  
HOTELS & RESORTS

V = VEGETARIAN | VG = VEGAN | G = GLUTEN



## APPETIZERS

**VEGETABLE SOUP (VG/V)** 7 €  
Velouté soup with sweet potato, carrots, broccoli, trahana & extra virgin olive oil.

**TZATZIKI WITH FRIES (V)** 8 €  
Yoghurt with cucumber and garlic spread, grilled cherry tomatoes, pita bread, & Zakynthian French fries.

**ZAKYNTHIAN FRENCH FRIES (VG/V)** 8 €  
Crispy hand-cut fries.

## SALAD

**KIDS SALAD (VG/V)** 8 €  
Tomatoes, cucumber, barrel-aged Feta cheese & organic olive oil.

## PIZZA & HANDMADE PASTA

**MARGHERITA (V/G)** 13 €  
Cherry tomatoes, mozzarella & basil.

**\*Add your favorite ingredients:**  
**Meat & Cheese (+1€ each):** Ham, Bacon, Chicken  
**Vegetables (+0.50€ each):** Peppers, Tomato slices, Mushrooms

**TOMATO SAUCE (V/G)** 11 €  
With Rigatoni pasta

**BOLOGNESE SAUCE (G)** 12 €  
With Rigatoni pasta

**BASIL PESTO SAUCE (G)** 12 €  
With Rigatoni pasta

## MAIN COURSES

**CHICKEN NUGGETS (G)** 11 €  
Homemade chicken nuggets, Served with Zakynthian French fries.

**KEFTEDES (G)** 12 €  
Grilled meatballs with tzatziki, tomato, warm pita bread & Zakynthian French fries.

**MINI CHEESEBURGERS (G)** 13 €  
Angus mini cheeseburgers in fluffy brioche, cheddar cheese & tomato. Served with *French fries* or *Green salad*.

**TOAST (G)** 9 €  
Toasted bread, ham & cheese Served with Zakynthian French fries.

## DESSERTS

**FRESH SUMMER FRUITS (V/VG)** 10 €  
Selection of exotic & local fruits

**HOMEMADE ICE CREAM (V) (per sc)** 4 €  
11 € Chocolate, Vanilla, Pistachio  
Vegan chocolate

**HOMEMADE SORBET (V/VG) (per sc)** 4 €  
12 € Strawberry, Raspberry & Mint, Mango & Passion, & Lemon

V= Vegetarian, VG=Vegan, G=Gluten

\* V.A.T. and all taxes are included.

Responsible: Vithoukas  
Konstantinos.