



## LESANTE CLASSIC

Zakynthos, Greece

# ASIAN NIGHT

### SELECTION OF HOMEMADE BREADS (V/G)

*Sourdough bread, butter infused with seaweed & fleur de sel*



#### CORN VELOUTE (V/VG)

*Coconut milk & yellow curry*



#### SHRIMPS GYOZA (G)

*Veggies & sweet chilli sauce*



#### GREEN SALAD

*Smoked trout, mango, avocado, sesame seeds, carrot & spicy citrus vinaigrette*



#### SALMON FILLET (G)

*Noodles, Kimchi salad & hoisin sauce*

*Or*



#### STIR-FRY BEEF (G)

*Vegetables, basmati rice & pickled orange*

*Or*



#### FRIED RICE (V)

*Carrot, zucchini, fresh onions, egg & soy sauce*



#### JAPANESE CHEESECAKE BRULEE (V/G)

*Raspberry gel, crumble & vanilla ice cream*

*Or*



#### FRESH SEASONAL FRUITS

(V/VG)



V= Vegetarian, VG=Vegan, G=Gluten

LVX<sup>SM</sup>

*Preferred*

HOTELS & RESORTS



## LESANTE CLASSIC

Zakynthos, Greece

# MEDITERRANEAN NIGHT

### SELECTION OF HOMEMADE BREADS (V/G)

*Sourdough bread, butter infused with lime-thyme & fleur de sel*

#### BOUILLABAISSE (G)

*Provençal fish soup*

#### MOUSSAKA (G)

*Beef ragout, roasted vegetables from our garden  
& creamy béchamel sauce*

#### BEETROOT SALAD (V)

*Beetroot, spinach leaves, almonds & goat cheese*

#### SEAFOOD ORZO (G)

*Orzo with shrimps, mussels, squid & fresh tomato sauce*

*Or*

#### CHICKEN FILLET

*Chicken fillet with corn puree,  
grilled mushrooms & gravy*

*Or*

#### 'IMAM PAPOUTSAKIA' (V)

*Stuffed eggplant with caramelised onions,  
tomato sauce & feta cheese gratin*

#### STRAWBERRY TART (V/G)

*Strawberry jam, almond cream,  
cream cheese & white chocolate*

*Or*

#### FRESH SEASONAL FRUITS

(V/VG)

V= Vegetarian, VG=Vegan, G=Gluten

LVX<sup>SM</sup>

*Preferred*

HOTELS & RESORTS



## LESANTE CLASSIC

Zakynthos, Greece

# ITALIAN NIGHT

### SELECTION OF HOMEMADE BREADS (V/G)

*Sourdough bread, butter infused with lemon-basil & fleur de sel*



### PARMESAN VELOUTE (V/G)

*Basil oil*



### ARANCINI (V/G)

*Tomato chutney*



### CAPRESE SALAD (V)

*Tomatoes, baby Rocca, mozzarella cheese, Chimichurri sauce & fresh basil*



### SEA BASS FILLET (G)

*Couscous, vegetables, herbs & choron sauce*

*Or*



### OSSO BUCO (G)

*Osso buco, gnocchi, cherry tomatoes, mozzarella cheese  
and crispy shoestring fries*

*Or*



### MUSHROOM RISOTTO (V)

*Truffle oil & parmesan chips*



### TIRAMISU (V/G)

*Mascarpone cream, chocolate brownie,  
espresso namelaka & coffee caramel*

*Or*



### FRESH SEASONAL FRUITS

(V/VG)

V= Vegetarian, VG=Vegan, G=Gluten

LVX<sup>SM</sup>

*Preferred*

HOTELS & RESORTS



## LESANTE CLASSIC

Zakynthos, Greece

# ZAKYNTHIAN NIGHT

### SELECTION OF HOMEMADE BREADS (V/G)

*Sourdough bread, butter infused with sun-dried tomato & fleur de sel*



### 'GIOUVARLAKIA' (G)

*Soup with meatballs, vegetables & traditional 'avgolemono' sauce*



### 'EGGPLANTS SKORDOSTOUMBI' (V/G)

*Tomato sauce, garlic, basil & feta cheese gratiné*



### ZAKYNTHIAN SALAD (V/G)

*Tomato, cucumber, pepper, onion, feta cheese, barley rusks, olives, oregano & virgin olive oil*



### ZAKYNTHIAN 'ALIADA' (G)

*Fried cod, garlic mashed potatoes, & aioli sauce*

*Or*



### CASSEROLE ROOSTER PASTITSADA (G)

*Pasta, dried Mizithra cheese & red wine sauce*

*Or*



### GEMISTA (V)

*Stuffed peppers and tomatoes with rice, dill and lime yoghurt & tomato sauce*



### ZAKYNTHIAN FRYGANIA (V/G)

*Syrup-soaked wheat rusk, vanilla cream, Aegina pistachio ice cream & sour cherry spoon sweet*

*Or*



### FRESH SEASONAL FRUITS

(V/VG)

V= Vegetarian, VG=Vegan, G=Gluten

LVX<sup>SM</sup>

*Preferred*

HOTELS & RESORTS



## LESANTE CLASSIC

Zakynthos, Greece

# MEDITERRANEAN NIGHT

### SELECTION OF HOMEMADE BREADS (V/G)

*Sourdough bread, butter infused with thyme & fleur de sel*



### TOMATO SOUP (V/G)

*Sun-dried tomato pesto, cream cheese & basil oil*



### CEREALS COATED FETA (V/G)

*Tomato chutney*



### TRI-COLORE QUINOA SALAD (V/G)

*Cherry tomatoes, mint, carrot, zucchini & lime dressing*



### CATCH OF THE DAY (G)

*Fish fillet, brazed traditional chickpeas & white tarama*

*Or*



### LAMB PASTITSADA (G)

*Braised Lamb Shank with pappardelle*

*Or*



### MUCHROOM MOUSSAKA (V/G)

*Creamy bechamel & fresh tomato sauce*

### ORANGE PIE (V/G)

*Crumble & Yoghurt ice cream*

*Or*



### FRESH SEASONAL FRUITS

(V/VG)

V= Vegetarian, VG=Vegan, G=Gluten

L V X <sup>SM</sup>

*Preferred*

HOTELS & RESORTS



## LESANTE CLASSIC

Zakynthos, Greece

# MEXICAN NIGHT

### SELECTION OF HOMEMADE BREADS (V/G)

*Sourdough bread, butter infused with chili pepper & fleur de sel*



### CHICKEN SOUP (G)

*Chicken breast, lime juice, turmeric & vegetables*



### TACOS (G)

*Braised pulled pork tacos with red cabbage,  
fresh onion & guacamole*



### GREEN SALAD

*Smoked salmon, cream cheese, avocado,  
fresh herbs & spicy lemon dressing*



### CHILLI CON CARNE

*Beef mince ragout with red beans, corn, peas,  
coriander, fresh onion, basmati rice & lime-infused yoghurt*

*Or*



### MEXICAN PAELLA

*Mussels, shrimp, chicken, red pepper chili paste,  
lime & fresh herbs*

*Or*



### ORECCHIETTE PASTA (V/G)

*Orecchiette with corn, fresh chili pepper,  
lime, herbs & fresh tomatoes*



### CHURROS (V/G)

*Churros with hazelnut praline & strawberry gel*

*Or*



### FRESH SEASONAL FRUITS

(V/VG)

V= Vegetarian, VG=Vegan, G=Gluten

LVX<sup>SM</sup>

*Preferred*

HOTELS & RESORTS



## LESANTE CLASSIC

Zakynthos, Greece

# INTERNATIONAL NIGHT

### SELECTION OF HOMEMADE BREADS (V/G)

*Sourdough bread, butter infused with orange-thyme & fleur de sel*



### SWEET POTATO VELOUTE (G)

*Flavoured with cumin & ginger*



### BEEF MEATBALLS (G)

*Graviera cream, potato chips & spicy tomato sauce*



### CHICKEN CAESARS SALAD (G)

*Iceberg lettuce, grilled chicken breast, parmesan, bacon, corn, croutons & Caesar dressing*



### CATCH OF THE DAY

*Fish fillet with wild greens, burnt celeriac purée, mussels & saffron sauce*

*Or*



### PORK PANCETTA

*Slow-cooked pork pancetta, sweet potato purée, king oyster mushrooms & gravy*

*Or*



### MUSHROOM PASTA (V/G)

*Pasta with parmesan, mushrooms & truffle oil*



### MILLEFEUILLE (V/G)

*Pastry cream, toffee caramel, white chocolate ganache, crumble & vanilla ice cream*

*Or*



### FRESH SEASONAL FRUITS

(V/VG)

V= Vegetarian, VG=Vegan, G=Gluten

LVX<sup>SM</sup>

*Preferred*

HOTELS & RESORTS