



# *La Terrasse*

*Restaurant & Cocktail Bar*



*by Enavlion Hotel*

**MENU**

## Chef's Signature Menu

### Appetizer

**Freshly Baked Baguette** with homemade dips made of pure local ingredients and herbs.

### First Course

**Vegetable Soup Veloute** with carefully picked fresh vegetables and cream.

**"La Terrasse"** salad with a combination of different types of salad, grilled Talagani Cheese (kind of Greek delicacy), grilled mushrooms, figs, nuts, raisins, crispy prosciutto, parmesan biscuit and bacon vinaigrette.

**Camembert** cheese in breadcrumbs with sesame, under a smooth raspberry dressing.

### Second Course

**Shrimps in flavored crust** baked in oven with a touch of garlic, served with potato puree, vegetable spaghetti and spicy orange marmalade.

**Sea-Bream fillet** in Crust of sun-dried tomatoes, almonds, herbs and spices, served with potato puree, and baby tomatoes confit.

\*Fruity sorbet follows up before the main course.

### Main Course

**Lamb Special** slowly baked in a cooking vessel with spices, rosemary, thyme and a touch of garlic, served with potato puree and a velvet sauce.

**Fillet Porto** from fine beef, under a smoked cheese crust, with a unique sauce made of sweet wine Porto, served with wild rice, sweet potato chips and caramelized carrots.

**Medallions of Duck** in sweet and sour sauce, served with apple puree and aromatic rice.

### Dessert

**Chocolate Soufflé**, a delicious stuffed soft chocolate cake, served hot with a crispy biscuit and vanilla ice-cream.

**Mille-feuille** with layers of homemade puff pastry alternating with patisserie cream and butter caramel, served with soft vanilla ice-cream

### Homemade digestive Lacquer

34,90 €

## Breakfast & Snacks

**Breakfast in American type buffet** from 08:00 to 11:00 with more than 30 delicacies, coffees and juices. 13,00 €

✓ **English Breakfast** with two fried eggs, bacon, mushrooms, tomato, toasted bread, butter, honey, marmalade and orange juice. 8,90 €

**Club Sandwich** with three layers of toasted bread with cheese, ham, crispy bacon, chicken, lettuce, tomato, mayonnaise and French fries. 7,20 €

✓ **Special Omelet** with cheese, ham, bacon, peppers, onions, mushrooms and tomato. 7,50 €

✓ **Greek Omelet** with feta cheese, Gouda and tomato 6,90 €

✓ **Pancakes with cheddar sauce**, bacon and fried egg. It comes with rucola salad and cherry tomatoes. 7,20 €

**Pancakes with chocolate and Bueno spread**, oreo cookies and vanilla ice cream. 6,20 €

**Pancakes "Red Velvet"** with cream cheese and blueberry marmalade. 6,80 €

*\*All snacks are served daily until 18:00*

**Bread Basket** (per person) accompanied by homemade delicacies. (In case you don't desire to have bread with your meal please let us know during the order.) 1,60€

## Soups

**Fish Soup** with fresh fishes of the day and vegetables. 9,20 €

**Shrimp Soup Veloute** with shrimps, fresh vegetables and cream. 9,80 €

✓ **Vegetable Soup Veloute** with carefully picked fresh vegetables and cream. 7,40 €

✓ **Veloute Mushrooms Soup** with mushrooms, truffle oil, croutons and crispy prosciutto. 8,40 €

## Cheese Lovers

✓ **Feta cheese in crispy dough** with Thasos honey, walnuts, sesame and ouzo flavor. 7,20 €

✓ **Halloumi cheese** from Cyprus, grilled and served with tomatoes confit and mint pesto. 6,80 €

**Talagani cheese** with a unique sauce of dried fruits, bacon, pine nuts and fresh thyme. 7,90 €

✓ **Camembert cheese** in breadcrumbs with black sesame, under a smooth raspberry dressing. 7,90 €

✓ **Greek Feta** cheese with virgin olive oil, oregano and Thasos olives. 4,20 €

✓ : Vegetarian    ✓ : Could become Vegetarian with some alterations

## Salads

	regular portion	small portion
<b>La Terrasse</b> with a combination of different types of salad, Talagani Cheese (kind of Greek delicacy), grilled mushrooms, figs, nuts, raisins, crispy prosciutto, parmesan biscuit and bacon vinaigrette.	14,50 €	9,80 €
✓ <b>Primavera</b> with leaves of rocket and lettuce, fried Haloumi cheese, baby and sun-dried tomatoes, pine nuts, crispy bacon and a unique aged balsamic dressing rounded by Arabian pita bread.	12,80 €	8,80 €
<b>Enavlion</b> with an assortment of different kind of vegetables, marinated pieces of chicken with orange and ginger, nuts, sesame and an exotic dressing from citrus fruits.	13,40 €	9,20 €
<b>Caesar's</b> with fresh lettuce leaves combined with pieces of chicken, bacon, corn, crouton under layers of parmesan and a rich Caesar's dressing.	9,40 €	
✓ <b>Greek Salad "Choriatiki"</b> with feta cheese, tomato, cucumber, peppers, onions, Thasos olives, caper and rusk, sprinkled with extra virgin olive oil.	7,90 €	
✓ <b>Rukola</b> with leaves of rocket and lettuce in combination with sun-dried and fresh tomatoes, galotyri (Greek specialty with feta cheese as base), sesame, parmesan flakes and balsamic pearls.	8,00 €	
✓ <b>Tomato and Cucumber salad</b> with onions, Thasos olives and oregano.	4,90 €	

## Bites from the Farm

✓ <b>Bruschetta with Mozzarella</b> from white and brown baguette with garlic flavor, mozzarella, fresh tomato, basil and oregano.	6,20 €
✓ <b>Stuffed Avocado</b> with feta cheese, tomato, parsley, olives, colorful peppers and extra virgin olive oil from Thasos.	8,50 €
<b>Kebab</b> on the Grill with 3 kinds of minced meat grilled and accompanied with baked tomato, fried potatoes, Arabian pita bread and a yoghurt dip flavored with peppermint.	8,90 €
✓ <b>Grilled Vegetables</b> with a vinaigrette of aged balsamic flavored with rosemary and homemade feta dip.	8,60 €
✓ <b>Plevrotous Mushrooms</b> (fine variety) grilled and glazed with lemon, garlic and honey, served with rocket salad, parmesan flakes and rosemary flavored balsamic dressing.	8,20 € / 5,80 €
<b>Stuffed Mushrooms</b> with a blend of cheeses and bacon, au gratin in the oven on parsley leaf fine ground powder.	7,20 € / 5,50 €
<b>Aubergine Rolls</b> stuffed with chicken, bacon, mushrooms, cheeses and tomato sauce, au gratin in the oven.	7,80 € / 5,80 €
✓ <b>Crunchy Pumpkin Sticks</b> served with a mousse of yoghurt flavoured with garlic.	5,80 €
✓ <b>Hand-cut potatoes</b> fried.	4,50 €
✓ <b>Tyrosalata</b> traditional Greek dip with Feta-cheese as main ingredient.	4,50 €
✓ <b>Tzatziki</b> traditional Greek dip with yoghurt, cucumber cubes and garlic.	4,50 €

## Bites from the Aegean Sea

<b>Mussels</b> Baked in Oven au gratin with cheeses and garlic flavor.	7,90 €
<b>Stuffed Shells</b> with mussels, shrimps, squid, fish fillet and cheese cream with saffron, au gratin in the oven.	8,90 €
<b>Stuffed Aubergine with Shrimps</b> in spicy tomato sauce and feta cheese in the oven. (15-20 mins preparation time)	9,90 €
<b>Octopus grilled</b> and served with Greek fava, caramelized onions and a dressing of olive oil, lemon and fresh oregano.	12,20 €

*\*Look up for more Seafood and Fish delicacies on the following pages*

## Pasta & Risotto

<b>Lobster Spaghetti</b> with a delicious sauce of fresh tomato with basil. *Pre-ordered at least a day prior. (For 4 persons the minimum order of lobster is 1kg)	90,00 € /kg
<b>Linguini with Shrimps</b> in cream sauce with a touch of Roquefort.	15,80 €
<b>Linguini Marinara</b> with shrimps, mussels, and squid in tomato sauce with basil.	14,80 €
<b>Tagliatelle with Smoked Salmon</b> , vodka, in a white cheese cream sauce with dill.	13,40 €
✔ <b>Forest Risotto</b> with a variety of fresh mushrooms and white truffle oil.	12,80 €
✔ <b>Ravioli</b> with ricotta and porcini mushrooms, in a velvet tomato sauce.	13,80 €
<b>Papardelle Stroganoff</b> with tender pieces of beef fillet, bacon, mushrooms and cream.	15,60 €
✔ <b>Spaghetti Carbonara</b> with bacon, mushrooms and cream.	10,40 €
<b>Spaghetti Bolognese</b> with minced meat in tomato sauce.	9,90 €
✔ <b>Penne Quattro Formaggi</b> with a rich sauce of four cheeses.	10,80 €

## Pizza

	regular portion	small portion
✔ <b>Enavlion</b> with tomato sauce, cheese, mozzarella, prosciutto, mushrooms, peppers and fresh tomato.	16,50 €	9,50 €
✔ <b>Greek</b> with tomato sauce, cheese, feta cheese, onions, peppers, fresh tomato, olives and oregano.	14,00 €	8,20 €
✔ <b>Margarita</b> with tomato sauce, cheese and fresh tomato.	11,00 €	6,60 €
<b>Salami</b> with tomato sauce, cheese, salami and onions. (Instead of Salami you can choose between ham, turkey or bacon)	12,60 €	7,20 €
✔ <b>Formaggi</b> with tomato sauce and 4 kinds of cheeses.	12,60 €	7,20 €

## Mama Cooks

<b>Lamb Special</b> slowly baked in a cooking vessel with spices, rosemary, thyme and a touch of garlic, served with potato puree and a velvet sauce.	14,80 €
<b>Beef Stifado</b> cooked in a casserole in tomato sauce, with sweet honeyed baby onions and potato cubes.	11,80 €
<b>Beef with stuffed Pasta</b> in tomato sauce and truffle oil.	13,60 €
<b>Beef "Hunkar"</b> cooked in casserole and served under a velvet tomato sauce with smoked aubergine puree.	12,40 €
<b>Traditional Mousaka</b> freshly baked in the oven, with minced meat, layers of eggplant and potatoes, and topped with a rich béchamel sauce. (preparation 20-30 mins)	9,20 €
✔ <b>Vegeterian Mousaka</b> freshly baked in the oven, with layers of eggplants, potatoes, courgettes, peppers, feta cheese, tomato sauce and topped with a rich béchamel sauce. (pre-ordered at least a day earlier).	9,20 €

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✔ : Could become Vegetarian with some alterations

## Beef Prime Cuts

<b>Chateaubriand (400gr)</b> (2 persons) tender pieces of beef fillet grilled with aromatic herbs and flavored butter, accompanied by three hot sauces, a variety of side dishes and salad.	43,80 €
<b>Maitre d' Hotel</b> fillet from fine beef, grilled and flavored with aromatic butter, served with onion chutney, sweet potato chips and aubergine mousse with baked tomato and nuts. (Add an extra Jack Daniels Sauce for 3.00 €)	16,80 €
<b>Fillet Porto from fine beef</b> , under a smoked cheese crust, with a unique sauce made of sweet wine Porto, served with wild rice, sweet potato chips and caramelized carrots.	19,80 €
<b>Tagliata</b> in Honey and Wine sauce from fine beef fillet, with honey-glazed mushroom sauce, butter tagliatelle, grilled peppers and parmesan biscuit, on a bed of rocket leaves.	18,80 €
<b>Souvlaki from fine beef fillet</b> grilled and served with sweet-potato puree, caramelized onion chutney and BBQ sauce.	15,20 €
<b>Entrecote (300gr)</b> in Spicy Crust with almonds fillet, on sautéed mushrooms with rocket leaves, under a soft brandy sauce. Served with potato puree and baby tomatoes confit.	18,90 €
<b>Rib Eye (300gr)</b> with a caramelized sauce from Xerez vinegar, mashed sweet-potatoes and wild rice.	19,20 €
<b>Jack Daniels Rib-Steak (≈400 gr on the bone)</b> under a classic Jack Daniels sauce, with mashed potatoes and caramelized carrots.	18,90 €
<b>Mountainous Rib-Steak (≈400 gr on the bone)</b> grilled and served with crispy fried onions, fries, apple chutney and BBQ sauce.	16,80 €

## Pork Steak

<b>Pork Steak fillet</b> grilled and served under flavored butter with stuffed baked potato and a fresh cabbage salad with yoghurt and honey.	13,20 €
<b>Stuffed Pork Steak fillet</b> with cheese, bacon and sautéed mushrooms on baked tomatoes with potato puree and pumpkin sticks.	13,90 €
<b>"Mornay"</b> medallions of pork steak fillet on baked potato slices, under a rich cheese blend sauce with grilled mushrooms and broccoli Alfredo.	14,90 €
<b>Pork steak fillet in Orange Sauce</b> with green tagliatelle and beetroot puree.	14,20 €
<b>Pork steak fillet "Velvet"</b> stuffed with plums, apricots and nuts, in sweet and sour plum's sauce, served with wild rice, sweet-potato puree with baked prosciutto and salad.	14,90 €

## Pullet

<b>Marinated in herbs chicken fillet grilled</b> with flavored homemade butter on a unique olive-oil and lemon dressing. Served with grilled potato slices au gratin and vegetable spaghetti.	10,40 €
<b>Chicken Souvlaki and Pineapple</b> grilled and served with wild rice, beetroot puree, caramelized carrots and a ginger-pineapple sauce.	12,80 €
<b>Chicken fillets in Sweet and Sour sauce</b> with fruits of the forest and sesame, flavored rice and vegetable spaghetti.	13,40 €
<b>Chicken Fingers</b> from fillet with a crispy spicy crust from cereals, served with French fries and mustard sauce	10,90 €
<b>Schnitzel</b> from tender chicken fillet in a unique crust of breadcrumbs with nuts, on a velvet a la crème sauce with mushrooms. Served with flavored rice, sweet-potato chips and green salad leaves.	13,90 €

## Meat Lovers

- Meat Variety "Enavlion" (1 person)** 16,80 €  
 A special selection of pork souvlaki, lamb chops, stuffed beef burger with cheese under layers of melted feta cheese and tomato, honeyed belly chop and a chicken souvlaki marinated in herbs. Served with hand-cut potatoes fried, pita bread and tzatziki.
- Local Lamb chops (400gr)** grilled and served with hand-cut potatoes fried, aubergine sandwich with feta and tomato, salad and mint sauce aside. 13,90 €
- Greek Burger stuffed with cheese** under layers of melted feta cheese and tomato, on cabbage salad with yoghurt and honey. Served with lemon vinaigrette with herbs and baked potato with homemade butter. 11,80 €

## Seafood Selection

- Seafood Variety Grilled** with an assortment of octopus, marinated shrimp, squid, sword fish souvlaki, mackerel, shrimps and bacon souvlaki, mussels au gratin. Served with hand-cut potatoes fried and salad. 21,80 €
- Seafood Variety Fried** with an assortment of squid, mussels, shrimps, sole fish fillet in crispy crust and octopus-croquettes, with traditional black garlic dip, potato cubes, fresh salad and tartar sauce. 15,20 €
- Shrimps in flavored crust** baked in oven with a touch of garlic and served with potato puree, vegetable spaghetti and spicy orange marmalade. 14,80 €
- Seafood Saganaki** with shrimps and mussels in spicy tomato sauce with gouda and feta cheese, served with flavored rice. 13,80 €
- Seafood in Cheese Blend and saffron** with shrimps and mussels in a rich sauce with butter tagliatelle and caviar. 14,50 €
- Fresh Squid Grilled** under a fresh vinaigrette of lemon, tomato and herbs, served with beetroot puree and mashed potatoes. 14,50 €
- Fried Squid Rolls** with hand-cut potatoes fried, green salad and lemon mayonnaise. 11,40 €
- Grilled Lobster Butterfly** with flavored butter, mayonnaise sauce and lemon vinaigrette. Served with an assortment of side dishes and salads. 90,00€ / kg  
*\*Pre-ordered at least a day prior. (For 4 persons the minimum order of lobster is 1kg).*

## Fish Selection

- Fish of the Day (Sea-Bream 350 gr)** grilled and served with a baked jacket potato and homemade butter, beetroot puree and olive oil with lemon dressing. 13,80 €
- Fillet of (500+gr) Red Snapper** grilled and served with sautéed spinach, baby tomatoes confit, sweet-potato chips and a Beurre Blanc sauce. 25,00 €
- Sword fish fillet** marinated and grilled, under a sauce of basil, grilled peppers, baked tomatoes and caramelized balsamic, over a lemon vinaigrette with herbs. Served with potato cubes and aubergine mousse with. 13,20 €
- Sea-Bream fillet** in Crust of sun-dried tomatoes, almonds, herbs and spices, served with potato puree and vegetable spaghetti. 18,90 €
- Sole "Normand"** poché, in rich cheese blend sauce with shrimps, mussels and mushrooms, served with green tagliatelle and baby tomatoes confit. 15,20 €
- Sole fish fillet in a crispy crust** of cereals and almonds fried, served with a mixture of honey-glazed onions and sautéed mushrooms with bacon, potato cubes and tartar sauce. 12,40 €

## Sweet Temptations

<b>'Love at first bite' Macaron Palette</b>	9,00 €
Enter the magical macaron world, explore our fancy flavors (lemon   mango   jasmine   blueberry   coffee   Oreo) and fell in 'Love at first bite'. <i>Take them with you in an elegant box.</i>	
<b>Mille-feuille</b>	6,40 €
Layers of homemade puff pastry alternating with patisserie cream and butter caramel, served with soft vanilla ice-cream.	
<b>Cheesecake</b>	5,80 €
Discover New York's most famous dessert and feel every ingredient.	
<b>Chocolate Soufflé</b>	6,40 €
A delicious stuffed soft chocolate cake, served hot on crispy biscuit, with vanilla ice-cream.	
<b>Exotic Paradise</b>	6,80 €
Explore the Caribbean islands and try their rich exotic fruits in combination with a delicate frozen coconut sandwich.	
<b>The Rounded Apple Pie</b>	5,80 €
Freshly baked crepe with caramelized apples, cinnamon cream and vanilla ice-cream.	
<b>Chocolate Fondue (for 2)</b>	14,90 €
Dip fresh fruit, cake cubes and marshmallows into a divine hot, melted and creamy chocolate mixture.	
<b>Choco Lovers Crepes</b>	5,50 €
Freshly baked crepes with a rich praline filling, biscuits and fresh whipped cream with chocolate syrup. *For more pleasure add fresh banana slices (+1,00 €) or 2 scoops of vanilla ice-cream (+2.50 €)	
<b>Baklava</b>	4,90 €
Traditional Greek dessert with layers of phyllo dough filled with honey and walnuts, served with vanilla ice-cream	

## Waffles

<b>Black Forest</b>	8,40 €
Freshly baked waffle, covered with praline and garnished with fresh whipped cream, wild cherries and almonds caramelized almonds. <i>*For more pleasure add 2 scoops of vanilla ice-cream (+2,50€)</i>	
<b>Stracciatella Vs Caramel</b>	9,20 €
Freshly baked waffle, with caramelized praline in combination with caramel and stracciatella ice-cream, garnished with caramel drops, fresh whipped cream and nuts.	
<b>Choco Banana</b>	8,60 €
A tasteful combination of freshly baked waffle, covered with praline, fresh banana slices and biscuit. <i>*For more pleasure add 2 scoops of vanilla ice-cream (+2.50 €)</i>	

## Ice-creams

<b>Special</b>	7,50 €
Pleasurable combination of chocolate, vanilla, caramel and stracciatella ice-cream with fresh whipped cream, biscuit and chocolate syrup.	
<b>Caramelomania</b>	7,80 €
Caramel ice-cream with almonds and biscuit, fresh whipped cream and caramel syrup.	
<b>Mixed Ice-cream</b>	6,90 €
Three scoops of your own selection, with whipped cream and syrup <i>*Choose from Vanilla, Chocolate, Strawberry, Banana, Caramel and Stracciatella ice-cream</i>	



## Tea and Special Beverages

<b>Black Tea with the Volatile Oil of Bergamot (Earl Grey) – Sri Lanka</b>	4,20 €
A black Ceylon tea treated with the volatile oil of bergamot, which gives the tea a scented aroma and taste.	
<b>Black Tea with the Volatile Oil of Orange and Spices – Sri Lanka</b>	4,20 €
A black Ceylon tea scented with orange and spices.	
<b>Green Tea with the Volatile Oil of Lemon – Sri Lanka</b>	4,20 €
Green tea combined with lemon flavor.	
<b>Chamomile</b>	4,20 €
Greek favorite tea used to reduce stress and promote relaxation.	
<b>Green Tea Jasmine – China</b>	4,90 €
Green tea with Jasmine flowers.	
<b>White Monkey Paw – China</b>	4,90 €
An exceptional green tea made from the top two leaves and the bud of new season growth.	
<b>Adam's Peak – Sri Lanka</b>	4,90 €
It takes its name from the highest peak of Sri-Lanka. This unique tea, harmonically combines a mild black tea with silver tip (small unopened leaves of the tea plant). Drink it rigorously without milk and optionally with a bit of sugar.	

## Special Hot Beverages without Caffeine

<b>Fruits of the Forest</b>	5,00 €
Chopped apple, strawberry, blackberry, pineapple, papaya, roses, raisins and lemon make a wonderful evening hot beverage.	
<b>Euphoria</b>	5,00 €
A combination of apple cubes, roses, strawberry, blackberry, gooseberry and raisins give us a unique hot beverage.	

## Coffee & Chocolate

Hot Coffee	Cold Coffee	Special Coffee
<b>Greek Coffee</b> 2,80 €	<b>Nes Coffee Frappe</b> 3,20 €	<b>Irish Coffee</b> 6,80 €
<b>Double Greek Coffee</b> 3,80 €	<b>Nes Coffee Frappe</b> 4,50 €	Irish whiskey, fresh whipped cream
<b>Espresso</b> 2,80 €	with vanilla ice-cream	<b>Boozy Coffee</b> 6,90 €
<b>Double Espresso</b> 3,80 €	<b>Fredo Espresso</b> 3,50 €	Kalhua, Baileys, fresh whipped cream
<b>Cappuccino</b> 3,50 €	<b>Fredo Cappuccino</b> 4,00 €	<b>Cappuccino Regal</b> 6,80 €
<b>Double Cappuccino</b> 4,50 €	<hr style="width: 50%; margin: 0 auto;"/>	Baileys, Tia Maria
<b>Latte</b> 4,00 €	<b>Chocolate</b>	<b>Caribbean Coffee</b> 6,80 €
<b>Nes Coffee</b> 3,20 €	<b>Classic</b> 4,00 €	Rum, fresh whipped cream
Regural or De-caffeine	(Hot or Cold)	<b>Calypso Coffee</b> 6,80 €
<b>Filter Coffee</b> 3,80 €	<b>Viennois</b> 4,50 €	Tia Maria, fresh whipped cream
	(Hot or Cold)	
	With fresh whipped cream	

## Αναψυκτικά & Χυμοί

### Natural Mineral Water

<b>Natural Mineral</b> Table water (1lt)	2,20 €
<b>Natural Mineral</b> Table water (0.5lt)	1,30 €
<b>Natural Mineral</b> Table water with Gas (1lt)	4,60 €
<b>Natural Mineral</b> Table water with Gas (0.33lt)	2,80 €

### Homemade Drinks

<b>Fresh Lemonade</b> (0.33lt) Homemade	4,40 €
<b>Mojito Lemonade</b> (0.33lt) Homemade with Fresh Lemonade (Non- alcoholic)	5,40 €
<b>Traditional Rakomelo</b> (30ml) Raki with honey.	3,20 €
<b>Limonchelo Liqueur</b> (30ml) Homemade	3,20 €

### Premium

#### Refreshments (0.20 lt)

<b>Ginger Ale “3Cents”</b> with fresh green ginger, Nigerian ginger, cochin ginger and natural sugar.	4,00 €
<b>Ginger Beer “3Cents”</b> (0% Alc.) with fermented ginger from India, Greek spices and fresh natural spring water.	4,00 €
<b>Aegean Tonic “3 Cents”</b> with high quality natural quinine, cucumber, basil, other herbs and Greek citruses.	4,00 €
<b>Pink Grapefruit “3 Cents”</b> Natural Greek pink grapefruit aroma and fresh natural spring water.	4,00 €

### Milkshake

<b>Classic Milkshake</b> (Vanilla, Chocolate, Strawberry, Banana)	6,20 €
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#### Refreshments (0.25lt)

<b>Coca Cola</b>	2,80 €
<b>Coca Cola Light</b>	2,80 €
<b>Fanta Orange</b>	2,80 €
<b>Fanta Lemon</b>	2,80 €
<b>Sprite</b>	2,80 €
<b>Soda Water</b>	2,80 €
<b>Ice Tea Lemon (0.33lt)</b>	3,00 €
<b>Ice Tea Peach (0.33lt)</b>	3,00 €

#### Juice (0.33lt)

<b>Fresh Squeezed</b>	4,40 €
<b>Orange</b>	
<b>Orange</b>	2,80 €
<b>Mixed</b>	2,80 €
<b>Peach</b>	2,80 €
<b>Sour Cherry</b>	2,80 €
<b>Apple</b>	2,80 €
<b>Pineapple</b>	2,80 €

## Beers

<b>Vergina (0.5lt)</b> Greek authentic Premium Lager (5% vol Alc.)	3,60 €
<b>Vergina Weiss (0.5lt)</b> Greek authentic Weiss (5,4% vol Alc.)	4,40 €
<b>ζ (zita) (0.5lt)</b> Greek Premium Pilsner (5,2% vol Alc.)	3,80 €
<b>Septem Honey Gloden Ale (0.33lt)</b> Pilsner Malt, Pale Ale Malt, Crystal Malt, Greek fresh, unpasteurized double fermented beer with real honey infusion (6,5% vol Alc.)	5,20 €
<b>Septem 8th Day(0.33lt)</b> Indian Pale Ale Greek fresh, unpasteurized and unfiltered beer with citrus essence (7% vol Alc.)	5,20 €
<b>Voreia Wit (0.33lt)</b> Greek fresh beer with Belgian traditional recipe and aromas of coriander and orange (7% vol Alc.)	4,90 €
<b>Voreia Stout (0.33lt)</b> Greek fresh, unpasteurized stout with chocolate essence (7% vol Alc.)	5,40 €
<b>Sommersby (0.33lt)</b> Premium Apple Cider (4,5% vol Alc.)	3,80 €
<b>Mythos (0,5lt)</b> Premium Greek Lager (4,7% vol Alc.)	3,80 €
<b>Mythos Raddler (0.33lt)</b> Greek Raddler with lemon juice (2% vol Alc.)	3,00 €
<b>Amstel Alcohol Free (0.33lt)</b> Holland non alcoholic (0,0% vol Alc.)	3,00 €

## Draught

<b>Mythos Draught (0.5lt.)</b> Hellenic lager (4,7% vol Alc.)	4,00 €
<b>Mythos Draught (0.33lt.)</b> Hellenic lager (4,7% vol Alc.)	3,00 €

## Spirits

### Ούζο & Τσίπουρο

<b>Ouzo (0.2lt)</b>	8,00 €
Isalos Thasos local , Plomari, Mini, Varvagianni	
<b>Ouzo Glass</b>	3,80 €
<b>Tsipouro (0.2lt)</b>	8,50 €
With or without anise	
<b>Tsipouro Glass</b>	4,00 €
With or without anise	
<b>Dark Cave (60ml)</b>	8,50 €
5 years aged tsipouro	

### Aperitif & Liqueur (60ml)

<b>Campari</b>	7,00 €
<b>Martini</b> (Bianco, Dry, Rosso, Rosato)	7,00 €
<b>Grand Marnier</b>	7,00 €
<b>Baileys</b>	7,00 €
<b>Tia Maria</b>	7,00 €
<b>Kahlua</b>	7,00 €
<b>Drambouie</b>	7,00 €
<b>Amaretto</b>	7,00 €
<b>Galiano</b>	7,00 €
<b>Sambuca</b>	7,00 €
<b>Archers Schnapps</b>	7,00 €
<b>Porto Sandeman</b>	6,00 €

### Brandy - Cognac (60ml)

<b>Metaxa 3*</b>	4,50 €
<b>Metaxa 5*</b>	6,00 €
<b>Metaxa 7*</b>	8,00 €
<b>Metaxa 12*</b>	12,00 €

### Spirits (60ml)

<b>Gin</b>	7,00 €
Gordon's, Bombay Sapphire, Tanqueray	
<b>Vodka</b>	7,00 €
Serkova, Absolut, Stolichnaya, Ursus Roter	
<b>Premium Vodka</b>	10,00 €
Grey Goose, Beluga, Belvedere	
<b>Rum</b>	7,00 €
Bacardi, Havana Club, Malibu, Baccardi Gold, Captain Morgan	
<b>Tequila</b>	7,00 €
Jose Cuervo Especial Silver, Jose Cuervo Especial Gold	
<b>Whiskey</b>	7,00 €
Johnnie Walker Red, Haig, Grands, Canadian Club, Balantines, Famous Grouse, Cutty Sark, Four Roses, Jim Beam, Jameson, Dewars, Southern Comfort, Drambouie	
<b>Special Whiskey</b>	8,50 €
Chivas Regal, Jack Daniels, Dimple, Johnnie Walker Black, Dewars 12ys, Glenfidich 12ys	
<b>Classic Malts</b>	12,00 €
Glenrothes	

## Wine List

### Champagne & Sparkling Wines

	Bottle (0,75lt)	Glass (150 ml)
<b>Natale Verga Prosecco</b> 100% Prosecco	17,80 €	5,50 €
<b>Asti Martini</b> 100% Moscato Bianco	19,80 €	6,00 €
<b>Louis Roederer Brut Premiere</b> Chardoannay, Pinot Meunier, Pinot Noir	80,00 €	
<b>Louis Roederer Blanc de Blanc</b> 100% Chardonnay	145,00 €	

### White Wine

	Bottle (0,75lt)	Glass (187,5 ml)
<b>House Wine (1lt)</b>	13,00 €	4,00 € (220 ml)
<b>Karipidis</b> 100% Sauvignon Blanc	18,20 €	6,80 €
<b>Ktima Alfa Fume</b> 100% Sauvignon Blanc (Fume)	26,50 €	
<b>Domaine C. Lazaridi</b> 100% Malagouzia	22,80 €	7,50 €
<b>Idisma Drios, Techni Oinou</b> 100% Asyrtiko	23,60 €	
<b>Gerovassiliou</b> Asyrtiko, Malagouzia	22,90 €	
<b>Amethystos, C. Lazaridi</b> Sauvignon Blanc, Asyrtiko	19,40 €	7,00 €
<b>Thea Mantinia, Semeli</b> 100% Moschofilero	20,60 €	
<b>Julia Chardonnay, C. Lazaridi</b> 100% Chardonnay	19,80 €	
<b>Chateau Nico Lazaridi</b> Sauvignon Blanc, Muscat of Alexandria, Ugni Blanc	19,60 €	
<b>Vivlia Chora</b> Asyrtiko, Sauvignon Blanc	21,80 €	
<b>Kanenas, Tsantali</b> Chardonnay, Muscat of Alexandria	17,20 €	

### Rose Wine

	Bottle (0,75lt)	Glass (187,5 ml)
<b>House Wine (1lt) Demi-Sec</b>	14,00 €	4,00 € (220ml)
<b>Akakies, Kir-Yianni</b> 100% Xinomavro, Sec	16,80 €	
<b>Ktima Alfa</b> 100% Xinomavro, Sec	24,80 €	
<b>Domaine C.Lazaridi</b> 100% Merlot, Sec	22,80 €	7,50 €
<b>Theopetra, Tsililis(bio)</b> Syrah, Limniona, Sec	18,80 €	

## Red Wine

	Bottle (0,75lt)	Glass (187,5 ml)
<b>House Wine (1lt)</b>	13,00 €	4,00 € (220ml)
<b>Chateau Porto Karras (bio)</b> Cabernet Sauvignon, Limnio, Cabernet Franc, Merlot	23,80 €	
<b>Nemea, Papaioannou</b> 100% Agiorgitiko	17,80 €	
<b>Naoussa, Boutari</b> 100% Xinomavro	16,80 €	
<b>Oenotria Land, C. Lazaridi</b> Syrah, Agiorgitiko	59,00 €	
<b>Maron, Kikones</b> 100% Sangiovese	26,80 €	
<b>Ktima Avantis</b> 100% Syrah	18,90 €	6,80 €
<b>Amethystos, C. Lazaridi</b> Cabernet Sauvignon, Merlot, Agiorgitiko	24,80 €	8,00 €
<b>Gerovasileiou</b> Syrah, Merlot	26,00 €	
<b>Thema, Pavlidi</b> Syrah, Agiorgitiko	24,20 €	7,80 €
<b>Magic Mountain, N. Lazaridi</b> Cabernet Sauvignon, Cabernet Franc	39,00 €	
<b>Portes, Skouras</b> 100% Merlot	17,60 €	

## Medium Sweet Wine

	Bottle (0,75lt)	Glass (220 ml)
<b>White, A. Kechagia</b> Roditis	14,00 €	4,00 €
<b>Red, A. Kechagia</b> Agiorgitiko, Muscat, Cabernet Sauvignon, Merlot	14,00 €	4,00 €

## Dessert Wine

	Bottle (0,75lt)	Glass (60 ml)
<b>Melissourgos N. Lazaridi</b> 100% Merlot	26,00 €	4,50 €

## Retsina

	Bottle (0,75lt)
<b>Malamatina (0,5lt)</b>	4,50 €

## The Cocktails

### The Classic

<b>Kir Royal</b> Sparkling wine Brut, Crème de Cassis	8,00 €
<b>Paloma</b> Tequila Blanco, Pink Grapefruit Soda	8,00 €
<b>Aperol Spritz</b> Aperol, Campari, Sparkling wine, Soda	7,80 €
<b>Cuba Libre</b> Rum, Lime, Coca Cola	8,40 €
<b>Mediterranean Gin Tonic</b> Gin, mediterranean tonic, rosemary, Lime	8,40 €
<b>Mojito</b> Rum, Mint, Lime	8,60 €
<b>Apple Martini</b> Vodka, Apple Sourz, fresh lemon juice, apple juice	8,60 €
<b>Mai Tai</b> Rum, Triple Sec, Orgeat Syrup, fresh lime juice	8,80 €
<b>Margarita</b> Tequila, Triple Sec, fresh lime juice	8,80 €
<b>Espresso Martini</b> Vodka, Kahlua, Espresso	8,60 €

### The Greek

<b>Ma-jito</b> Greek Mastic liqueur, fresh basil leaves, lemon, soda water	8,80 €
<b>The Med</b> Greek Mastic liqueur, Mediterranean tonic, celery	8,40 €
<b>Greek-Tai</b> Greek aged tsipouro Dark Cave, fresh lemon juice, Orgeat Syrup, Triple Sec	9,40 €
<b>Dark &amp; Sunny</b> Greek aged tsipouro Dark Cave, Ginger Beer, lime	9,60 €

# *La Terrasse*

*Restaurant & Cocktail Bar*

*La Terrasse is a family run restaurant, which opened doors in June 2010 with the expectation to meet with your anticipations and bring the level of experience in high standards.*

*The Batagiannis family is involved in the hospitality industry for more than 30 years. We are of the belief that a good meal makes your day and is an integral part of your ideal holidays, which everyone waits for more than a year.*

*We have the passion, the knowledge and the experience to serve you in the best possible way.*

*We would like to welcome you and wish you  
"Bon Appetit"*

*Batagiannis Family*



## **Enavlion Boutique Hotel Batagianni**

In salads we use extra virgin olive oil.  
Potatoes are fresh and fried in sunflower oil.  
Products with \* are frozen.  
You can find a complaint box inside the restaurant.  
Prices are in Euros and include VAT, and all legal charges.

Person in charge: Boukoutsou Eleni



English menu