

# welcome



### Couver | Κουβέρ

Bread per person | Ψωμί ανά άτομο 

0,50

Olive oil (100ml) | Ελαιόλαδο (ατομικό) 

2,50

### Cold appetizers / Dips | Κρύα Ορεκτικά

Tzatziki dip | Τζατζίκι (%)

Yoghurt with shredded cucumber,
garlic, olive oil & vinegar.

Tyrokafteri (spicy cheese dip) | Τυροκαυτερή 4,50 Feta cheese, bits of red & green pepper, yoghurt & spicy sauce. (%)

Tuna salad dip | Τονοσαλάτα 4,50 Tunafish mixed with mayonnaise, onion, peppers & parsley.

Aubergine salad | Μελιτζανοσαλάτα 6 4,50 Aubergine mixed with yoghurt, mayonnaise, garlic & parsley.

Taramosalata | Ταραμοσαλάτα (§)

Fish roe mix with potato, bread, olive oil & vinegar.

4,50

Olives | Ελιές [ 3,00 Olives from our island production.

Feta | Φέτα 🚱 🚯 5,00
The most famous of Greek cheese.
Topped with olive oil & oregano.

Kefalotyri | Κεφαλοτύρι 🌃

Try our delicious kefalotyri cheese, Local cheese made from sheep's milk that goes well with white wine. The cheese is hard with a yellow body and a rich, round flavor.

5,50

Salted sardines | Παστές σαρδέλες (§) 5,50 Fresh sardines which have "basked" in layers of sea salt. Served with oil & vinegar.

Salted anchovies | Παστός γαύρος (§) 5,50 Fresh anchovies which have "basked" in layers of sea salt. Served with oil & vinegar.

Ouzo platter | Ποικιλία για ούζο 20,00 Let the chef surprise you with a carefully cu-

rated selection of traditional, handmade hors d'oeuvres crafted to perfectly complement your ouzo. Each platter is a unique expression of local flavors, thoughtfully prepared to highlight the essence of this iconic spirit. Relax, sip, and enjoy a true taste of Greek hospitality—one mezé at a time.

### Warm Appetizers | Ζεστά Ορεκτικά

Fried potatoes | Τηγανητές πατάτες 5,00 Fresh fried potatoes served with oregano & salt.

Fried zucchini or aubergines Τηγανητά κολοκυθάκια ή μελιτζάνες 6,00
Fried slices of zucchini or aubergine slightly battered in flour, sprinkled

with cheese & a dab of tzatziki dip.

Grilled mixed vegetable platter 🚱 8,00 Ανάμεικτο πιάτο ψητών λαχανικών

Grilled zucchini, aubergine, peppers slices served with balsamic & a dab of spicy cheese dip.

Fried cheese pies | Τυροπιτάκια % 7,00
A variety of cheeses and spices stuffing wrapped in phyllo dough pastry

Fried spinach pies | Σπανακοπιτάκια 7,00 Spinach and feta cheese stuffing wrapped in phyllo dough pastry

Feta saganaki | Φέτα σαγανάκι 🚱 🚳 8,00 Melted feta cheese lightly baked with tomato, onion, pepper, topped with hot sauce & olive oil.

Crispy Feta Delight 🚱 🚳 7,50
Φέτα με μέλι & σουσάμι
Feta wrapped in crispy filo pastry, fried &

drizzled with honey & sesame seeds

**Kefalotyri saganaki | Κεφαλοτύρι σαγανάκι 7,00** Fried kefalotyri cheese served with a slice of lemon on the top.

Jumbo shrimp saganaki 🚯 15,00 Σαγανάκι με μεγάλες γαρίδες

Jumbo shrimps sauteed in hot tomato sauce with onion, pepper & feta cheese.

Baby shrimp saganaki 🚯 11,00 Σαγανάκι με μικρές γαρίδες

Baby shrimps sauteed in hot tomato sauce with onion, pepper & feta cheese.

Grilled Sausages (appetizer) 8,00 Λουκάνικο (ορεκτικό)

Local sausages served with slices of tomato, cucumber, lemon & a dab of tzatziki.

Fried meat balls (appetizer) 9,50 Κρεατοκεφτέδες (ορεκτικό)

Minced-meat balls served with slices of tomato, cucumber, lemon & a dab of tzatziki.

Onion fried patties | Κρεμμυδοκεφτέδες 7,00 A mixture of onions, mint, eggs, flour, cheese & eggs, battered and then fried.

Zucchini fried patties 
κολοκυθοκεφτέδες
7,00

A mixture of zucchini, dill, eggs, milk, flour, cheese, battered and then fried.

Potato fried patties | Πατατοκεφτέδες 7,00 A potato purée mixed with kefalotyri cheese, eggs, flour, oregano, mint & onions.

Tomato fried patties | Ντοματοκεφτέδες 7,00 A mixture of tomato, onion, kefalotyri cheese, mint, oregano, eggs & flour. ( )

### Salads | Σαλατικά

#### Greek salad | Χωριάτικη 🌾 🛞 9.00 Tomato, cucumber, onion, pepper, olives, feta

cheese topped with oregano & olive oil.

### Aphrodite salad | Σαλάτα «Αφροδίτη» 🎉 10,00 Lettuce, tomato, carrot, onion, pepper, seasonal fruits, topped with crumbled feta cheese, avocado bits, croutons & a light dressing made of yoghurt, honey, mustard & a dash of orange juice.

### Tomato - Cucumber salad 🕜 🛞 Αγγουροντοματοσαλάτα

7,00

An assortment of fresh tomato, cucumber, onion, pepper & olives.

#### Chef salad | Σαλάτα του σεφ 9.50

Fresh tomato, cucumber, lettuce, boiled egg, yellow cheese & ham bits, topped with French dressing.

#### Tuna salad with lettuce 9.50 Τονοσαλάτα με μαρούλι

Tender tuna fish served on a bed of fresh lettuce, tomato, slices of onion, pepper, boiled egg & vinaigrette dressing.

#### Caesar's salad | Σαλάτα Καίσαρα 9.50

Fresh bed of lettuce, grilled chicken strips, bacon, parmesan & croutons served with an anchovy-free Caesar's dressing.

### Rocket & parmesan salad 🌾 🛞 Σαλάτα ρόκα-παρμεζάνα



Fresh bed of rocket, lettuce, tomato & parmesan cheese, served with balsamic vinaigrette.

#### Tomato - mozzarella salad 🌾 🛞 8,50 Σαλάτα ντομάτα - μοτσαρέλα

Tomato & cucumber slices, mozzarella cheese, fresh basil leaves drizzled in balsamic vinaigrette.

#### 6.00 White beans with onion (7) Φασόλες ξερές με κρεμμύδι

White beans served either hot or cold according to your preference, topped off with onion slices & olive oil.

#### Fresh green beans salad 🏈 🛞 7.00 Αμπελοφάσουλα

Fresh green beans served either hot or cold, topped off with olive oil & lemon.

### Garden pasta salad | Σαλάτα ζυμαρικών 8,00

An assortment of garden vegetables tossed together with pasta, feta cheese, spices & vinaigrette dressing. 🕻

Frescura Salad | Σαλάτα Φρεσκάδα 🧭 10,00 Lettuce, cabbage, carrots, tomato, apple, orange, figs, a mix of nuts & dried fruits. served with vinaigrette dressing.

#### Dandelion | Χόρτα 🍞 👔 6.00

Fresh dandelion boiled & served either hot or cold, topped off with olive oil & lemon.

#### Red beet salad | Παντζάρια 🍞 🛞 6.00 Fresh red beets boiled & served either hot or

cold, topped off with olive oil, garlic & vinegar.

## Pasta | Ζυμαρικά

Pasta with Butter | Βουτύρου 🌾 7,00

Pasta with Napolitain sauce 🕜 8,00 Με σάλτσα ντομάτας

Pasta with Bolognese sauce | Με κιμά 9,50

Pasta with Pesto sauce 🌾 10,00 Με σάλτσα βασιλικού

#### Pastichio | Παστίτσιο 10.50

Baked layers of pastichio pasta intertwined with ground beef sauce, topped off with a layer of bechamel sauce and cheese.

#### 'Aphrodite' Carbonara 12,00 Καρμπονάρα «Αφροδίτη»

Spaghetti served with our version of a carbonara sauce made with cream, bacon, peppers, parsley & grated cheese.

Pennes with 4-cheese sauce 🌠 12,00 Πέννες με 4 τυριά Penne pasta served with a cheesy sauce consisting of feta cheese, blue cheese, yellow cheese & parmesan.

# Spaghetti Marinara | Σπαγγέτι Μαρινάρα 18,00

Spaghetti served with a marinara sauce of shrimp, mussels, peppers & tomato sauce.

### Traditional dishes Παραδοσιακά πιάτα

10,50

### Mousakas | Μουσακάς

Layers of aubergine, zucchini, potatoes & ground beef with tomato sauce, topped with a bechamel sauce.

### Meatballs (soutzoukakia) | Σουτζουκάκια 10,50

Ground meat balls prepared in tomato sauce & spices, served with pasta, rice or fried potatoes.

### Stuffed tomatoes / peppers 🚱 🛞 8,50 Γεμιστές ντομάτες / πιπεριές

Tomatoes and peppers stuffed with rice & spices, served with baked or fried potatoes & feta.

### Stuffed zucchini flowers 🔀 8,50 Γεμιστά λουλούδια με ρύζι

Zucchini flowers stuffed with rice & spices, served with a dab of yoghurt or tzatziki.

# Stuffed grapevine leaves with rice 9,00 Ντολμαδάκια

Grape vine leaves stuffed with rice and herbs, served with a dab of yoghurt or tzatziki.

# Imam (baked aubergine with garlic) 7 8,50 Ιμάμ μελιτζάνες

Aubergines baked with shredded tomato, garlic & parsley topped with cheese & feta.

# Briam (mixed vegetable casserole) (δ) 8,00 Μπριάμ

Slices of aubergine, zucchini, potato, tomato, carrot & onion baked in tomato sauce & feta.

## Fava | Φάβα 🕜 🛞

Purée of split-peas & onion drizzled with olive oil and oregano.

### Seafood | Ψάρια & Θαλασσινά

Squid fried or grilled (§)

Καλαμαράκι τηγανιτό ή ψητό

Jumbo shrimp grilled or fried (§)

Γαρίδες ψητές ή τηγανητές

Octopus simmered in vinegar (§)

Χταπόδι ξυδάτο

Ask us what the catch of the day is. Ρωτήστε μας για τα ψάρια της ημέρας.

(Price per portion | Τιμή ανά μερίδα)

Anchovies   Γαύρος 👔	9,10
Sardines   Σαρδέλα 🛞	9,10
Mackerel   Κολιός 🛞	10,40
Seabream   Τσιπούρα 🐠	12,80
Striped red mullet   Κουτσομούρα 🚯	•••••
Cod fish   Μπακαλιάρος 🚯	•••••
Ray   Τριγώνα 🛞	•••••
Swordfish   Ξιφίας 🚯	•••••
Tuna fillet 🚯	•••••
(Price per kilo   Τιμή ανά κιλό)	
Barbouni (red mullet)   Μπαρμπούνι 🗿	)
Bonito   Παλαμίδα 🛞	•••••
Seabream   Τσιπούρα 🛞	•••••
Fagri   Φαγκρί 🛞	•••••
Sea bass   Λαβράκι 🛞	•••••
Lobster (available upon request) 👔	•••••

Αστακός (διαθέσιμο κατόπιν παραγγελίας)

### Meats | Κρεατικά

Grilled chicken | Κοτόπουλο σχάρας 10,50 Grilled chicken breast or wing served with French fries, with a side of tomato & cucumber slices & a dab of tzatziki.

Chicken fillet | Κοτόπουλο φιλέτο 12,00 Grilled chicken filet served with French fries, rice or baked potato, with a side of tomato & cucumber slices & a dab of tzatziki.

Chicken fillet with mushroom sauce à la crème | Κοτόπουλο φιλέτο με μανιτάρια και κρεμώδη σάλτσα. 14,00

Grilled chicken filet topped with a mushroom ala crème sauce, accompanied by French fries, rice or baked potato & a dab of green salad.

Chicken souvlaki | Σουβλάκι κοτόπουλο 12,00 Chicken fillet on a stick served with French fries, pita bread & a dab of tzatziki, with a side of tomato & cucumber slices.

### Keftedes (portion) 11,50 Κρεατοκεφτέδες (μερίδα)

Fried meatballs served with French fries, tomato & cucumber slices & a dab of tzatziki.

Greek Biftekia | Μπιφτέκια μοσχαρίσια 13,00 Grilled veal burgers served with French fries, rice or baked potato, with a side of tomato & cucumber slices & a dab of tzatziki.

### Grilled sausages (portion) 10,00 Λουκάνικο ψητό (μερίδα

Grilled sausages served with French fries, pita bread & a dab of tzatziki, with a side of tomato & cucumber slices.

Veal steak | Μοσχαρίσια μπριζόλα 16,00

Veal steak grilled to your liking, served with French fries, rice or baked potato, with a side of tomato & cucumber slices & a dab of tzatziki.

Veal steak with mushroom sauce à la crème | Μοσχαρίσια μπριζόλα με μανιτάρια και κρεμώδη σάλτσα

18,00

Veal steak grilled to your liking, topped with a mushroom ala crème sauce, accompanied by French fries, rice or baked potato & a dab of green salad.

Pork chops | Χοιρινές μπριζόλες 11,00 Grilled pork chops served with French fries, tomato & cucumber slices & a dab of tzatziki.

Pancetta | Χοιρινή πανσέτα 11,00 Grilled pancetta served with French fries, to-

mato & cucumber slices & a dab of tzatziki.

Lamb chops | Παϊδάκια 14,00 Grilled lamb chops served with French fries, tomato & cucumber slices & a dab of tzatziki.

### Meat combo (for 2 people) 25,00 Ποικιλία κρεατικών (για 2 άτομα)

An assortment of grilled meat (sausage, lamb chops, veal burgers, pancetta, chicken souvlaki). served with French fries, tomato & cucumber slices a dab of tzatziki & pita bread.

# Desserts | Επιδόρπια

Fruit Salad | Φρουτοσαλάτα ( § 6,50 A refreshing mix of seasonal fresh fruits, carefully chopped and lightly tossed. Served chilled, it's a light and healthy option, perfect as a dessert or a vibrant side dish. Optional additions include a drizzle of honey & crunchy walnuts

**Greek Yogurt with Fresh Fruits** 7,00 Thick and creamy Greek yogurt served with a medley of fresh seasonal fruits. A light, nutritious, and naturally sweet treat. Optional additions in-

clude a drizzle of honey & crunchy walnuts

Greek Yogurt | Γιαούρτι 4,50

Thick and creamy Greek yogurt. Optional additions include a drizzle of honey & crunchy walnuts

Fresh Fruit | Φρέσκα φρούτα 🏈 👔 4,50 Watermelon , Melon

Ice cream (scoop) | Παγωτό μπάλα 🚱 3,00 Vanilla or chocolate ice cream topped with syrup

Dessert of the day | Γλυκό της ημέρας <sup>3</sup>,20 Freshly homemade dessert by our cook.

### Sandwiches & Omelets served till 18:00

### Sandwiches | Σάντουιτς

Toasted bread served with chips Sandwiches served with French fries

### Toasted bread | Τοστ

3,50

Toasted bread with melted cheese & turkey or ham. Τοστ με τυρί και γαλοπούλα ή ζαμπόν

#### **Ham Sandwich**

Ham, cheese, tomato, peppers & chef sauce dressing. Ζαμπόν, τυρί, ντομάτα, πιπεριά & chef sauce dressing

#### **Turkey Sandwich**

6.00

Turkey, cheese, tomato, lettuce & vinaigrette dressing. Γαλοπούλα, τυρί, ντομάτα, μαρούλι & vinaigrette dressing

### **Tuna Sandwich**

6,50

Tuna, tomato, peppers, lettuce, onion, & vinaigrette dressing. Τόνος, ντομάτα, πιπεριά, μαρούλι, κρεμμύδι, & vinaigrette dressing

#### Mozzarella Sandwich 🌃 🚯

Mozzarella cheese, tomato, basil & pesto sauce dressing. Μοτσαρέλα, ντομάτα, βασιλικός & pesto sauce dressing

### Chicken Sandwich

7.00

6.50

Chicken strips, cheese, tomato, lettuce & an anchovy-free Caesar's dressing. Κοτόπουλο, τυρί, ντομάτα, μαρούλι & Caesar's dressing

#### Feta Sandwich 🌾 🛞

Feta, tomato, onion, pepper, cucumber, olive paste dressing. Φέτα, ντομάτα, κρεμμύδι, πιπεριά, αγγούρι, πάστα ελιάς

Vegan Sandwich (with fava bean purée) 6,00 Greek fava spread, tomato, arugula, onions, ca-

pers, olive oil & oregano. Άλειμμα φάβας, ντομάτα, ρόκα, κρεμμύδι, κάπαρη, ελαιόλαδο & ρίγανη 🎇

#### Club Sandwich with pita bread

6.50

8,50

ham, bacon, cheese, tomato, lettuce, cucumber & chef sauce dressing. Ζαμπόν, μπέικον, τυρί, ντομάτα, μαρούλι, αγγούρι & chef sauce dressing

### Omelets | Ομελέτες

Ingredients to add to your omelets:

ham, turkey, bacon, cheese, feta, tomato, peppers, onion, mushrooms, fried potatoes.

#### Omelets | Ομελέτα

6.00

Special omelets | Σπέσιαλ ομελέτα

(Omelets with two or more ingredients) Make your own omelets served with a side of tomato and cucumber slices.

Σπέσιαλ (με δύο ή παραπάνω υλικά)

### (Plain or with one extra ingredient) Plain omelets served with a side of tomato and cucumber slices. Ομελέτα (απλή ή με ένα υλικό)

## Refreshments | Αναψυκτικά

Coke, Coke zero, Sprite,

Fanta lemon/orange, Soda, Tonic 3.00

Pink Grapefruit, Bitter Lemon, Ginger Ale, Ice tea (lemon, peach, green)

Παγωμένο τσάι

(λεμόνι, ροδάκινο, πράσινο) 3,00 Mineral water | Μεταλλικό νερό (500ml) 0,80

Mineral water | Μεταλλικό νερό (1L) 1,50

Sparkling mineral water (330ml)

Ανθρακούχο μεταλλικό νερό (330ml) 3,00

Sparkling mineral water (1L)

Ανθρακούχο μεταλλικό νερό (1L) 4,00

# Juices | Χυμοί

Orange, apple, banana, cherry, pineapple, peach, lemon, cranberry	4,00	Spitzer (juice with soda water) (Χυμός με σόδα)	5,00
Fresh orange or lemon juice	5,00	<b>GiaGiamas   Για Γιάμας</b> Ask for available tastes.	4,50
Coffee & other	bevera	ages   Καφέδες & άλλα	~~~~

Greek coffee   Ελληνικός καφές	2,50	Espresso freddo   Εσπρέσο φρέντο	4,00
Greek coffee double Ελληνικός καφές διπλός	3,00	Cappuccino   Καπουτσίνο / Cappuccin freddo   Καπουτσίνο φρέντο	<b>4,30</b>
Nescafé   Νεσκαφέ, Frappé   Φραπέ	3,50	Latte   Καφέ λάττε	4,80
Frappé with vanilla ice-cream Φραπέ με παγωτό βανίλια	6,00	Irish coffee   Ιρλανδικός καφές Chocolate hot/cold	7,50
Espresso   Εσπρέσο	3,00	Σοκολάτα ζεστή/κρύα	4,30
Filter coffee   Καφές φίλτρου / Espresso double   Εσπρέσο διπλό	3,70	Milk in a glass (hot/cold) Ποτήρι γάλα (ζεστό/κρύο)	2,70
Americano   Αμερικάνο	4,00	Τea   Τσάι	2,50

# Beers | Μπύρες

Lager beer bottle (500ml):	4.00	Pilsner beer bottle (500ml):
Fix, Alfa, Vergina, Mythos, Mamos	4,00	Kaiser, Nissos 4,50
Mythos (330ml)	3,50	Siders & other: Somersby apple, watermelon
Mythos or Amstel Radler 2% (330ml),		(330ml), Corona (330ml) 4,50
Fix Aveu Free 0% (500ml)	4.00	0 0 0

# Ouzo & Tsipouro | Ούζο & Τσίπουρο

Glass of Ouzo or Tsipouro Ποτήρι Ούζο ή Τσίπουρο	4,00	Varvayanni blue   Βαρβαγιάννη μπλε	10,00
Ouzo 200ml bottles: Linou sugarfree, Plomariou, Matis,	8,50	Tsipouro 200ml bottles: Agioneri   Αγιονέρι	11,00
Samara, Samara 0% sugar, Lesvion		Dekaraki   Δεκαράκι	9,50
Varvayanni green, Giannatsi red, Giannatsi Blue, Fimi	9,50	ldoniko   Ηδωνικό	10,00

## Wines | Κρασιά

White, Rosé, Red, Retsina, Red demi-sec Λευκό, Ροζέ, Κόκκινο, Ρετσίνα, Κόκκινο ημίγλυκο

Glass   Ποτήρι	4,00	
Carafe 0.5L   Καράφα 500ml	7,00	Check our wine list
Carafe 1L   Καράφα 1L	12,00	for wine bottles





Please inform us about any allergies or intolerances you may have.

Shrimps, squid, shellfish, the octopus and the chicken fillet are frozen. Olive oil is used for the preparation of all salads, pastas and main dishes. Sunflower oil is used for frying.

The consumer is not obliged to pay if the notice of payment has not been received (receipt-invoice). The above mentioned prices are à la carte and include Municipal Tax: 0,5% & Value Added Tax (VAT) 13% Management is obliged to have printed documents in a special case near the exit for documenting any complaint.

Market Inspector Accountable: Dimitrios Vatis

Παρακαλούμε ενημερώστε μας σχετικά με πιθανές αλλεργίες ή δυσανεξίες.

Οι γαρίδες, τα καλαμάρια, τα οστρακοειδή, το χταπόδι και το κοτόπουλο είναι κατεψυγμένα. Για την παρασκευή σαλατών, ζυμαρικών και κύριων πιάτων χρησιμοποιούμε ελαιόλαδο. Για το τηγάνισμα χρησιμοποιούμε ηλιέλαιο.

Ο καταναλωτής δεν έχει την υποχρέωση να πληρώσει άν δε λάβει το νόμιμο παραστατικό (απόδειξη ή τιμολόγιο). Οι αναγραφόμενες τιμές ανά είδος είναι τελικές και περιλαμβάνουν Φ.Π.Α. 13% και δημοτικό φόρο 0,5%. Διαθέτουμε δελτία παραπόνων κοντά στην έξοδο για την διατύπωσή τους.

Αγορανομικός Υπεύθυνος: Δημήτριος Βατής



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www.aphrodite-hotel-lesvos.com