

Samar

BAR - RESTAURANT

Samar

/sah-mahr/noun

Endless conversation at sunset with a glass of wine
and Chef's delightful dishes ensure a perfect evening
overlooking the Gulf of Patras.



Couvert 2€

APPETIZERS

Envelope / 11€

Stuffed with syglino from Mani, crispy puff pastry, leek, orange and mastelo cheese from Chios in a forest fruit and herb pesto sauce

Grilled halloumi / 10€

Beetroot, relish, lime with mint chutney, citrus sauce and crunchy seeds

Cheese / 11€

Manouri cheese with poppy seeds and cereals, feta cheese on a rustic puff pastry, spoon sweet rose, smoky eggplant salad and black garlic crumble

Quesadillas / 13€

Smoked salmon, crab, vegetables and herbs, horseradish sauce with lime and smoked paprika

Octopus ceviche / 16€

With "tiger milk", black beluga lentils with herbs, mango, passion fruit, bell pepper and melon chutney

Seafood trilogy / 16€

Marinated shrimps, smoked sea bream from Messolonghi, smoked salmon on beechwood, herb quinoa, pineapple cream, wild horseradish and beetroot crumble

Potato Basket / 12€

A mixture of mushrooms, vegetable briam, mint and Katiki Cheese from Domokos

PINSA / 10€

Margarita with tomato sauce and mozzarella

PINSA / 13€

Pizzaiola sauce, chorizo, truffle salami and mozzarella ovolini

Greek cheese platter / 16€

Kaseri cheese from Kalavryta, long-matured smoked meat from Olympus, male cheese from Naxos, Graviera cheese from Crete with chili flakes and manouri cheese from Thessaly

Cold cut platter / 16€

Air-dried salami with truffle, grilled turkey, smoked pork steak, beef pastrami and smoked chicken

Cold cuts and cheese platter / 16€

SALADS

Greek / 10€

Tomato, cucumber, beetroot leaves, olives, caper berries, relish, sweet rusk, tricolor peppers, feta cheese from Kalavryta and olive oil

Caprese / 11€

Cherry tomatoes, mozzarella, arugula, mango, strawberry vinaigrette, basil pesto

Iceberg radicchio / 11€

Spinach, caramelized goat trunk, beef pastrami, cashew, cherry tomatoes and citrus sauce

Lettuce hearts / 10€

Pineapple, pollen, tricolor quinoa, almonds, raisins, dried figs and aged balsamic vinaigrette

Tabbouleh / 11€

Crab, salmon, tomato, cucumber, herbs and aromatic oil

PASTA

Rigatoni / 11€

Mediterranean sauce, crispy chicken, mint and parmesan

Linguine / 14€

Truffle, zucchini, sour cream and herbs

Tortelloni giganti / 16€

Stuffed with porcini mushrooms, ricotta cheese and parmesan cream

Gnocchi / 13€

Stuffed with cheese and Florina pepper sauce

MAIN DISHES

Chicken meatballs / 14€

Pulp of sun-dried cherry tomatoes from Santorini, black rice, vegetable charcoal pita and fried onion

Chicken fillets / 14€

In oat and sesame cereal crust, sour cream and bacon sauce, crispy potatoes

Chicken breast fillet / 13€

Medallion with sun-dried tomato lemon oil and fresh yoghurt salad

Pork Steak / 16€

French cut, mustard sauce with rosemary, crispy potatoes and roasted corn

Sea bass / 22€

In white wine sauce, dill and seasonal greens, mashed artichokes a la polita

Poached Salmon / 22€

In orange sauce with tricolor peppers, herb quinoa, beetroot crumble and baby carrots

Black angus Burger / 12€

Burger, tomato, bacon, yellow cheese, caramelized onion in a sweet chili sauce, mayonnaise and fries

Ribeye Tagliata black angus / 32€

Purée of sweet potato, arugula, salt flower and roasting sauce

Beef Fillet / 30€

Porcini and truffe sauce, new earth crushed potatoes and baby vegetables

DESSERTS

Halva "Politikos" / 8€

Dried fruit, pineapple, papaya, raisins,
Aegina peanut cream, cocoa crumble,
pistachio powder and violet petals

Crème brûlée / 7€

Flavored with passion fruit,
vanilla cream with lemon and crispy mango rocks

Chocolate weave / 9€

White chocolate with coconut, dark chocolate
with caramel, Karydopita croutons and snow

Pastille millefeuille / 8€

Golden chocolate leaves, caramel leaves,
white chocolate yoghurt mousse,
fruit coulis and yoghurt crumble

SOFT DRINKS

- LOUX ORANGE JUICE FIZZY DRINK 250ML / 3,5€
- LOUX ORANGE JUICE NON-CARBONATED 250ML / 3,5€
- LOUX LEMONADE 250ML / 3,5€
- COCA-COLA 250ml / 3,5€
- COCA-COLA ZERO 250ml / 3,5€
- SPRITE 250ml / 3,5€
- SCHWEPPEΣ ΣΟΔΑ 250ml / 3,5€
- SCHWEPPEΣ ΤΟΝΙΚ 250ml / 3,5€
- THREE CENTS PINK GRAPEFRUIT SODA 200ml / 5€

WATER

- MINERAL WATER 1LT / 2€
- MINERAL WATER 500ML / 0,5€
- SPARKLING WATER 750ML / 3€
- PERRIER 330ml / 3,5€
- S.PELLEGRINO 750ml / 6€

BEERS

MAMOS PILS 400ml DRAUGHT BEER / 5€

KAIZER PILS 330ml / 5,5€

FIX LAGER / 5,5€

FIX NON ALCOHOL BEER / 5,5€

TOULS THE SHORE BLONDE ALE 330ml / 6,5€

CORONA EXTRA PALE LAGER 355ml / 6€

PAULANER WEISS 500ml / 7€



MY WAY
menu



Legal Representative
Mrs. Stefanopoulou Sofia

Taxes and service are included.
Consumer is not obliged to pay if the notice of payment has not been received.

Chef uses virgin olive oil for salads without any industrial processing and refined sunflower oil without cholesterol in frying.

If you know or think you have an intolerance or allergy to a product, please inform our restaurant staff to guide you to the safest dish selection or even to prepare a dish specifically for you.