



Samar

RESTAURANT - BAR

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.*



APPETIZERS

Grilled Halloumi and Pickled Beets / 11€

Spicy lime and mint jam, aromatic orange sauce, and crunchy seeds.

Cheese Platter in a Crust / 11€

Manouri with grains and feta cheese in traditional village-style phyllo. Served with sweet rose, on a bed of tomato pesto and black garlic crumble.

Pita with Syncline (cured meat) from Mani / 12€

With fresh leek, orange, and Chios mastelo, served on a bed of smoked eggplant salad and basil pesto.

Gravlax Salmon / 19€

Cured salmon flavored with strawberry, truffle mayonnaise, ouzo, pickled onion, capers, and bell peppers.

Seafood Trilogy / 18€

With leche de tigre (tiger's milk), diced Greek salad, pickled onions, and cuttlefish ink.

Seafood Trilogy / 19€

Marinated shrimp, smoked sea bream from Mesolonghi, and beechwood-smoked salmon. Served with herb-infused quinoa, pineapple cream, wild horseradish, and beetroot crumble.

Smoked Eel / 18€

With aromatic lemon-infused oil, Beluga lentils with fresh herbs, and strawberry pickles.

Glazed Vegetables / 10€

Oven-roasted vegetables with herbs served on a bed of wild berry cream.

Pinsa Margherita / 11€

With authentic tomato sauce and melted mozzarella.

Pinsa Tartufata & Chorizo / 13€

With pizzaiola sauce, chorizo, truffle salami, and fresh Ovolini mozzarella.

Couvert / 2€

PLATTER

Greek Cheese Platter / 22€

Kalavryta kasseri, long-aged smoked cheese, Naxos arseniko, Cretan graviera with chilli flakes, and Thessalian manouri.

Meat and Cheese Platter / 22€

A selection of fine Greek cheeses and cured meats.

SALADS

Greek / 12€

Tomato, cucumber, onion, olives, capers, carob rusks, and peppers. Served with authentic Kalavryta feta cheese and extra virgin olive oil.

Caprese / 13€

Mini mozzarella balls, cherry tomatoes, arugula, and mango. Served with strawberry vinaigrette and basil pesto.

Feast / 13€

Mixed salad with beef bresaola "pockets" stuffed with cheese mousse, cherry tomatoes, and citrus vinaigrette.

Lettuce Hearts / 12€

Crisp lettuce hearts with an aged balsamic vinaigrette, caramelized mandolin-sliced onions, figs, and quinoa.

Seafood Tabbouleh / 15€

With bulgur, smoked salmon, smoked eel, fresh herbs, orange vinaigrette, and aromatic herb oil.

PASTA

Penne / 15€

With Mediterranean tomato sauce, crispy chicken tenders, fresh mint, and Parmesan flakes.

Linguine with cuttlefish ink / 20€

Smoked salmon and smoked sea bream in a velvety Beurre Blanc sauce.

Porcini Ravioli / 18€

Stuffed pasta with wild porcini mushrooms and ricotta in a light Parmesan sauce and tomato crumble.

Cheese-stuffed gnocchi / 16€

Fluffy potato gnocchi with a sauce of smoked pork, heavy cream, and a crispy bacon crust.

"Saganaki" Malfadine / 19€

Traditional pasta with shrimp, colorful vegetables and feta cheese mousse in a fresh tomato sauce.

MAIN COURSES

Chicken Medallion / 15€

Grilled fillet with sun-dried tomato oil and lemon, aromatic steamed rice and thin slices of cucumber marinated in apple cider vinegar.

Chicken Fillets / 16€

In a crispy crust, with a velvety cream sauce with smoked bacon and potatoes.

Chicken Burgers / 16€

With herbs, yogurt sauce, black lentils, aromatic quinoa, activated charcoal pita, and fried onions.

Pork Steak / 18€

French cut, mustard sauce, fried potatoes and grilled corn.

Sea Bass Fillet / 25€

With Malagouzia wine sauce and dill, seasonal greens and artichoke cream "à la polita".

Poached Salmon / 25€

In orange sauce, tricolor quinoa, beet crumble and baby carrots.

Black Angus Burger / 16€

100% Black Angus beef with tomato, lettuce, bacon, kasseri cheese and sweet chili mayonnaise. Served with fries.

Black Angus Rib-Eye Tagliata / 35€

Thinly sliced Rib-Eye with sweet potato purée, baby arugula and a roast sauce with Mavrodaphne wine.

Beef Tenderloin / 35€

(Young) beef fillet with a sauce of wild Porcini mushrooms and oven-roasted glazed vegetables.

DESSERTS

Golden Meringues / 10€

With vanilla cream and citrus fruits, Aegina pistachio mousse and cocoa crumble.

Sunset / 10€

Velvety Crème Brûlée, cheesecake flavored with seasonal fruits, crispy cookie crumble, and strawberry coulis.

Chocolate Pie / 10€

With salted butter caramel and white chocolate mousse.

Pastilla / 11€

Crispy caramel layers with cashews, sesame seeds and milk and white chocolate textures with yogurt.

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€**
- Schweppes Soda** 250ml / **3,5€**
- Schweppes Tonic** 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€**



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.*

