



Dinner Menu

Homemade Bread with Leeda 's Village olive oil and oregano

Greek Salad

tomatoes, cucumber, onion, feta, olives

Zucchini Salad

mint pesto, local "prentza" cheese

Couscous Salad

almond, raisins, pomegranate, basil, radish, orange dressing

Bouyourdi

feta, tomato, pepper, oregano, chilli

Chickpea Fritters

pita bread, cherry tomato, tahini sauce

Marinated Anchovies

Sea bream Carpaccio

Moussaka

traditional Greek dish with beef, aubergine, potato, and bechamel sauce

Spetzofai

zakynthian sausage, red pepper cream, cherry tomatoes, ladotyri cheese

Skioufihta Imam

pasta with summer vegetables, tomato and fresh cheese

Grilled Picanha Steak (250 gr)

roasted eggplant salad, gremolata

Fried Potatoes

Tzatziki

Tyrokafteri

spicy cheese dip with figs and hiromeri (pork)

Our menu of creative dishes and new spins on traditional Greek standards, rooted in the zakynthian agricultural scene, offers guests an experience they can't find anywhere else. We embody the farm-to-table movement as our menu is based on **Leeda 's Farm** products.

Dishes / Dessert of the Day ask us for more details