

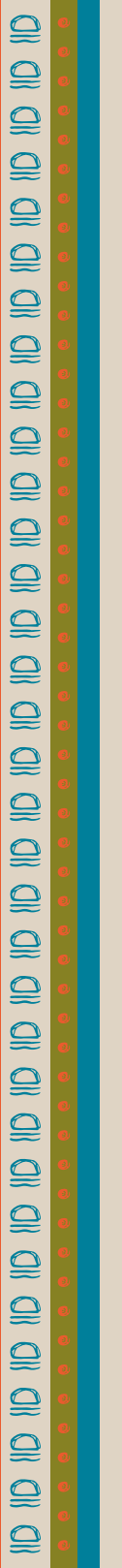
Z E S T

POOL BAR




zélia
HALKIDIKI

*In our offer, we use zero-kilometer products whenever possible.
We understand the importance of supporting local producers and
reducing our carbon footprint by minimizing the distance the food
travels from the field to our kitchen.





Zest

Welcome to Zest, where vibrant flavors meet the cool, refreshing atmosphere of our poolside. Whether you're soaking up the sun or taking a dip, our carefully curated menu offers a burst of zest in every bite and sip. Indulge in fresh, seasonal ingredients and handcrafted cocktails that elevate your poolside experience. Relax, unwind, and allow us to bring the essence of summer right to your lounge chair. Enjoy!

Signature Cocktails*

13.50€

Rose Gimlet

Gin, bergamot bitters, rose syrup,
fresh lime juice, rose water

Passion fruit caramel

Vodka, passion fruit liqueur,
passion fruit puree, caramel syrup,
fresh lime Juice

Mango & Basil

Anejo Rum, orange bitters,
mango syrup

Honey Lemon drop

Vodka Citron, fresh lemon juice,
honey syrup, bergamot bitters,
Forty Herbs sparkling tea,
orange flower water

Products designated with the *sign are not
part of the All Inclusive Program





Classic Cocktail

11.50€

Mojito

Rum blanco, fresh spearmint leaves,
lime juice, sugar cane syrup, soda

Cosmopolitan

Vodka, triple sec,
clementine bitters,
cranberry Juice, lime juice

Whisky Sour

Whisky, lime juice, cane syrup,
pasteurized egg white (optional),
aromatic bitters

Espresso Martini

Vodka, coffee liqueur,
cherry & vanilla bitters,
sugar cane syrup,
shot of espresso

Dry Martini

Gin, orange bitters,
dry vermouth, green olive

Porn Star

Vodka vanilla,
passion fruit liqueur,
passion fruit puree,
vanilla syrup, lime juice

Bloody Mary

Vodka, tomato juice, Worcestershire sauce,
horse radish, celery salt, fresh celery,
lime juice, tabasco, salt, pepper

Mai Tai

Rum blend, triple sec,
aromatic bitters, orgeat syrup,
lime juice, sugar cane syrup

Caipirinha

Cachaça, lime, brown sugar

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Classic Cocktail

11.50€

Singapore Sling

Gin, cherry liqueur, triple sec, aromatic bitters,
Dom Benedictine, grenadine syrup,
pineapple juice, lime juice, angostura Bitters

Piña Colada

Rum, coconut puree, pineapple
puree, pineapple juice, lime juice

Paloma Deluxe

Tequila blanco, pink grapefruit syrup 0% sugar,
bergamot bitters, clementine bitters,
fresh lime juice, pink grapefruit soda

Margarita

Tequila blanco,
triple sec, lime juice

Daiquiri Lime

Rum, lime juice,
sugar cane syrup

Negroni

Gin, Campari,
red vermouth

Old Fashioned

Bulleit bourbon, aromatic bitters,
sugar cube, sparkling water

Bramble

Gin, lime juice, sugar cane syrup,
blackberry syrup, fresh blackberries

Gin Basil Smash

Gin, bergamot bitters, fresh basil leaves,
lime juice, sugar cane syrup





Lovely Bubbles

12.50€

Raspberry & Lychee

Sparkling wine, lychee liqueur
and raspberry puree

Aperol Spritz

Refreshing Aperol bitter
with a splash of soda
topped up with Prosecco

Bellini

Sparkling wine, peach puree
& peach liqueur

Kir Royale

Sparkling wine
& crème de cassis

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Mocktail

(0% Alcohol)

10.50€

Sweet Summer Night

Passion fruit syrup, strawberry puree,
vanilla syrup, fresh lime juice,
fresh mint leaves, London essence
bitter orange & elderflower tonic

Caipicoco

Coconut syrup, fresh lime juice,
coconut water, pineapple juice

Woo-Woo

Tanqueray 0.0, peach syrup,
bergamot bitters, cranberry juice

Limonada

(when life gives you lemons)

0% Sugar

Lemon juice, pink grapefruit syrup 0% sugar,
elderflower syrup 0% sugar,
yuzu syrup, aromatic bitters,
London essence grapefruit
& rosemary tonic, lemon perfume



Sparkling wine & Champagne ^{750ml}

NATIONAL

Bubbly Moschato Matamis Winery 📍 PGI HALKIDIKI	🍷 9€	36€
Bubbly Rose Matamis Winery 📍 PGI HALKIDIKI	🍷 9€	36€
Cuvée Speciale Domaine Karanika 📍 PGI AMYNTAIO	🍷 11€	49€
Cuvée Speciale Rose Domaine Karanika 📍 PGI AMYNTAIO	🍷 11€	55€
Amalia* Brut Tselepos Estate 📍 PDO MANTINIA		52€
















INTERNATIONAL

"57" Asolo Prosecco Superiore Cantina Montelliana 📍 DOCG ASOLO Italy	🍷 9€	34€
Moet & Chandon* Brut 📍 PDO CHAMPAGNE France	🍷 22€	120€
Veuve Clicquot* Brut 📍 PDO CHAMPAGNE France		145€
Veuve Clicquot* Rose 📍 PDO CHAMPAGNE France		180€
Dom Perignon* Brut 2013 📍 PDO CHAMPAGNE France		440€











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Wine by the glass

WHITE WINE

- Harites Petres | Konstantara Winery   6€ 26€
 *Moschato*  PGI HALKIDIKI
- Mantinia | Tselepos Winery  6€ 26€
 *Moshofilero*  PDO MANTINEIA | Peloponnese
- Malagouzia | Konstantara Winery   7€ 27€
 *Malagouzia*  PGI HALKIDIKI
- Sauvignon Blanc | Konstantara Winery   8€ 28€
 *Sauvignon Blanc*  PGI HALKIDIKI

ROSE WINE

- 14-18 | Gaia Estate  6€ 26€
 *Agiorgitiko*  PGI NEMEA
- Hilandar | Hilandar Monastery  6€ 26€
 *Merlot*  PGI MOUNT ATHOS HALKIDIKI
- Rosé | Konstantara Winery   8€ 28€
 *Cabernet Sauvignon*  PGI HALKIDIKI



RED WINE

- Harites Petres | Konstantara Winery   6€ 26€
 *Merlot* | *Cabernet Sauvignon*  PGI HALKIDIKI
- Akres | Skouras Estate  6€ 26€
 *Agiorgitiko* | *Cabernet Sauvignon*  PGI PELOPONNESE
- Paranga | Kir Yianni Estate  8€ 28€
 *Merlot* | *Syrah* | *Xinomavro*  PGI FLORINA
- Nemea | Papaioannou Vineyards   8€ 29€
 *Agiorgitiko*  PDO NEMEA



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Greek Retsina

Dakri tou Pefkou | Kehris Winery 750ml 38€

 *Assyrtiko*
 Thessaloniki

Kehribari | Kehris Winery 500ml 9€

 *Roditis*
 Thessaloniki

Ouzo



Varvagianni | Varvagianni Distillery 200ml 11€

 Lesvos

Tsipouro

Kalaitzi | Krommidas Distillery 200ml 11€

With Anise

 *Moschato* | *Malagouzia* | *Assyrtiko* | *Roditis*
 Tyrnavos

Meteoro | Tsinas Winery & Distillery 200ml 12€

 *Moschato*
 Meteora

Nostalgia Grape Mark* | Dorodouli Distillery 200ml 14€

 *Moschato* | *Malagouzia* | *Roditis*
 Thessaloniki

Nostalgia Grape Mark* | Dorodouli Distillery 200ml 14€

With Anise

 *Moschato* | *Malagouzia* | *Roditis*
 Thessaloniki

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Apéritif

Ouzo Retro Giannatsis	50ml	6.50€
Campari		8.50€
Martini Bianco Dry Rosso		8.50€

Gin

Tanqueray		9.50€
Gordon's		9.50€
Tanqueray 10*		12.50€

Vodka

Absolut		9.50€
Stolichnaya		9.50€
Grey Goose*		12.50€

Rum

Bacardi		9.50€
Captain Morgan		9.50€
Pampero Aniversario*		12.50€

Tequila

José Cuervo Especial Silver Gold		9.50€
El Patron* Silver Reposado		12.50€

Whisky

Haig		9.50€
Cutty Sark		9.50€
Chivas Regal 12 Years		12.50€
Glenfiddich 12 Years*		14.00€

Soft drink mixer + 1.50€
Fresh orange juice mixer +2.00€

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Bourbon

Wild Turkey.....	9.50€
Jack Daniel's.....	9.50€

Irish

Jameson.....	9.50€
Jameson Black Barrel.....	12.50€

Liqueur

Amaretto Disaronno.....	8.50€
Baileys Irish cream	8.50€
Drambuie.....	8.50€

Cognac & Brandy

Metaxa 7 Amphoreas.....	8.50€
Martel VS.....	12.50€
Alchemestes No1.....	13.50€
Remy Martin V.S.O.P*	13.50€

Digestives

Jägermeister.....	7.50€
Limoncello	7.50€
Mastiha Skinos	8.50€
Fernet Branca	8.50€
Grappa Jacopo poli di pol	8.50€

Soft drink mixer + 1.50€
Fresh orange juice mixer +2.00€

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Refreshments

Fruit Juices	4.00€
Soft drinks.....	4.00€
Iced Tea lemon peach mountain tea.....	5.00€
Iced Tea Tuvunu	5.00€
Fever Tree Tonic Ginger Ale*	4.50€
London Essence Indian Tonic.....	4.50€
Fresh Orange Juice*	6.50€
Smoothies*	7.00€

Energy Drink

Red Bull.....	200ml	6.00€
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Mineral Water

Large Bottle still	1L	4.00€
Large Bottle sparkling	750ml	5.00€
Small Bottle	500ml	3.00€
Xino Nero*	750ml	5.50€
Xino Nero*	200ml	3.50€

Cider

Strongbow.....	330ml	5.50€
Milokleftis	330ml	5.50€



Beer

Heineken Draught.....	400ml	6.50€
Fisher.....	330ml	5.50€
Heineken.....	330ml	5.50€
Heineken 0% Alc.....	330ml	5.50€
Sol.....	330ml	6.00€
Stella Artois.....	330ml	6.50€
Valtinger Pils.....	330ml	6.50€
Valtinger Hop On.....	330ml	7.50€
McFarland.....	330ml	7.50€
Erdinger.....	330ml	7.50€
La Trappe* Blonde.....	330ml	8.50€
Mongozo Gluten Free.....	330ml	9.00€

Coffee & Tea

Greek Coffee.....	3.50€
Double Greek Coffee.....	4.00€
Iced Frappe or Instant Coffee.....	4.00€
Filter Coffee.....	4.00€
Espresso.....	3.50€
Double Espresso Americano.....	4.00€
Cappuccino.....	4.00€
Double Cappuccino.....	5.00€
Freddo Cappuccino or Espresso.....	4.50€
Latte Macchiato.....	4.50€
Assortment of Tea.....	4.00€
Chocolate hot cold.....	5.00€

Special Coffee

Irish Coffee.....	11.00€
Iced Frappe with Bailey's.....	9.50€



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Snack

Smashed Cheeseburger

NF* 15€

Juicy double Angus beef burger with pickle mayo, sesame bun, cheddar cheese, onion jam and crispy French fries

ChickenWings

NF* 14€

Chicken wings with french fries with BBQ and Sweet chili mayo

Chicken Drumsticks

NF* 14€

Chicken drumsticks with french fries with BBQ and Sweet chili mayo

Club Sandwich

NF* 12€

Cheese, ham and BLT mayo sandwich with toasted bread and French fries

Open faced Gyros

NF* 19€

All time Greek classic, pork gyros on toasted pita bread, tzatziki, onion tomato salad and fries

“Kalamaki” Skewers

NF* 17€

Our famous local pork skewers with charred lemon and fries





Snack

Spring Rolls

*NF** 11€

Spring rolls served with sweet chili sauce

Hot Dog

DF NF** 10€

Pork sausage in soft bun with spicy mayo, pickled cabbage and fried onion

Loaded Nachos

V GF NF** 8€

Corn nachos with Mexican cheddar sauce, avocado, jalapenos and Pico de Gallo

Vegan Tacos

VG GF NF** 9€

Guacamole, chili, pickled onions, coriander leaves

Chickpea & Eggplant Wrap

*VG NF** 10€

Falafel burrito with "Mount Athos" eggplant salad, lettuce, onion, tomato and balsamic glaze.
Served with mixed green salad

Salad

Caesar Salad

*NF** 12€

Crunchy lettuce leaves with grilled chicken, bacon, parmesan flakes, croutons and Caesar dressing

Cretan Salad

*V NF** 10€

Cherry Tomatoes, Xinomizithra cheese, caper leaves, rusk bread bites, samphire, dried oregano with white balsamic vinaigrette

Aegean Style Quinoa Salad

*VG GF DF** 12€

Tri-colored quinoa mixed with cucumber, cherry tomato, red onion, bell peppers and avocado cream. Dressed with a lemon-mint vinaigrette and topped with coriander leaves

Haloumi Chorizo Salad

GF NF** 12€

Mixed green leaves, grilled haloumi cheese, roasted chorizo, avocado and sweet & sour vinaigrette



Pasta

Pesto

V (GF upon request) 9€*
Penne dressed in olive oil,
basil pesto and pine nuts

Aglio e olio

V (GF upon request) 11€*
Linguini tossed in tasty garlic, parsley,
chili and olive oil sauce

Rigatoni Amatriciana

V (GF upon request) 10€*
Rigatoni in a rich amatriciana sauce,
served with grated parmesan cheese

Pizza

Margarita

V NF 10€*
Tomato sauce, mozzarella cheese, basil leaves

Diavola

NF 12€*
Tomato sauce, mozzarella cheese,
pepperoni, chili, grated parmesan

Prosciutto & Truffle

NF 15€*
Tomato sauce, truffle cream, mozzarella cheese,
prosciutto crudo, grated parmesan, rucola leaves

Vegan

VG NF 10€*
Eggplant, zucchini, peppers, tomato, onions,
vegan cheese, balsamic vinegar glaze

Mediterranean

V NF 14€*
Tomato sauce, feta cheese, onions,
olives, peppers, oregano

**All of our pizzas are made with a sourdough base,
carefully selected flour, 30cm diameter / 8 slices*

Dessert

Dessert of the Day

8,5€

Please ask your waiter
for today's options

Seasonal Fruit Bowl

VG GF NF** 9€

Selection of in-season fruit



Despite the kitchen staff's best efforts, the dishes on this menu may contain traces of allergens such as nuts, shellfish, soy products, egg, dairy, wheat and others. **Please inform wait staff of any allergies or special food requirements.**

We use extra virgin olive oil in our salads. | Wir verwenden Olivenöl in unsere Salate | Pour nos salades nous utilisons de l'huile d'olive. | We use sunflower oil in our fried foods. | Wir verwenden Pflanzenöl in unsere gebratenen speisen. | Pour le friture nous utilisons de l'huile de graines. | Our restaurant has complaint forms at customers disposal. | Unser lokal stellt Klageformulare zur Verfügung. | Dans notre restaurant il ya des formes de plaintes a la disposition de nos clients.

Τα πιάτα αυτού του μενού μπορεί, παρά τις καλύτερες προσπάθειες του προσωπικού της κουζίνας, να περιέχουν ίχνη αλλεργιογόνων συμπεριλαμβανομένων, μεταξύ άλλων, των καρπών με κέλυφος, των οστρακοειδών, των προϊόντων σόγιας, των αυγών, των γαλακτοκομικών προϊόντων και του σιταριού. **Παρακαλώ ενημερώστε τον σερβιτόρο σας για τυχόν αλλεργίες ή διατροφικές απαιτήσεις.**

Στις σαλάτες χρησιμοποιούμε εξαιρετικά παρθένο ελαιόλαδο. | Στα τηγανιτά χρησιμοποιούμε απορέλαιο. Το κατάστημά μας διαθέτει έντυπα δελτία παραπόνων. | Στις τιμές συμπεριλαμβάνονται ο Φ.Π.Α και ο δημοτικός φόρος. | Ο καταναλωτής δεν έχει υποχρέωση να πληρώσει εάν δεν λάβει το νόμιμο παραστατικό στοιχείο (απόδειξη - τιμολόγιο).

Αγορανομικός Υπεύθυνος:

V.A.T. is included. | The customer is not obliged to pay if the notice of payment has not been received (receipt - invoice). **Market Inspection Officer:**



Απαγορεύεται η κατανάλωση αλκοόλ από άτομα κάτω των 17 ετών.
Στις τιμές συμπεριλαμβάνεται Φ.Π.Α. και Δημοτικός Φόρος.
Consumption of alcohol by persons under the age of 17 is prohibited.
Prices include V.A.T. and Municipal Tax.



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