



Avithos Resort

Menu

Drinks Menu



Soft Drinks

Water 1 | 3

0,5 ml | 1lt

Coca Cola - Light - Zero - Fanta Orange - Lemonade 4.5

330ml

San Pellegrino Sparkling Water 7

355 ml

Galvanina Sparkling Water 6

355 ml

Galvanina Tonic Water 6

355 ml

Galvanina Ice Tea 7

Lemon | Peach

355ml

Galvanina Pink Grapefruit 6

200 ml

Galvanina Ginger Beer 6

200 ml

Hot

Espresso 4|6
Single | Double

Americano 4|6
Single | Double

Cappuccino 5|7
Single | Double

Latte 6

Chocolate 6

Greek Coffee 5|6
Single | Double

Tea 5
green, mint, English breakfast, PG, forest fruit

Chamomile 5

Cold

Freddo Espresso 6

Freddo cappuccino 8

Nescafe Frappe 4

Freshly Squeezed Juices

Orange 7

Avithos Green 8

Pineapple, cucumber, lime, mint

Homemade Lemonade 6

Of your choice 10

Upon availability

Smoothies

Detox 8

Spinach, apple, pineapple, ginger, lime

Energy 8

Orange, ginger, carrot

Fresh Fruit Smoothie 8

Banana, apple, orange, orange juice

Food Menu



Sandwiches

Salmon Tartare 14

Laugen bagel, salmon tartare, cream cheese, rocket leaves
served with our “today’s special” salad

Smoked Turkey 12

White baguette bread, fresh & handmade turkey mousse, cheese cream, tomato, feta cheese, green
salad, homemade dressing, served with our “today’s special” salad

Greek 11

Whole wheat bread, tomato, cucumber, peppers, onion & olive paste
served with our “today’s special” salad

(V) Vegan 10

Chia & pumpkin seeded bread, roasted vegetables, tomato, green salad, vegan mayo, served with our
“today’s special” salad

Club Sandwich 14

Toasted bread, bacon, ham, cheese, lettuce, tomato
served with fresh organic french fries & sweet chili mayo

Chicken club 16

Toasted bread, tender chicken, cheese, lettuce, tomato,
served with fresh organic french fries & sweet chili mayo

(V) Vegan Club Sandwich 13

Whole wheat toasted bread, roasted vegetables, lettuce, tomato
served with fresh organic french fries & vegan sweet chili mayo

Fresh Organic French Fries 6

EGGS & MORE..

Croque Madame 12

Brioche bread, melted cheese, cheddar sauce, bacon, sunny side up eggs, topped up with chives

“Strapatsada” Eggs & Tomato 14

Scrambled eggs with Kefalonian Feta cheese & tomato served with our “today’s special” salad

Avocado Toast 14

Poached eggs served on an avocado spread & whole wheat toasted bread

Omelet of your Choice 14

Create your own omelet with the ingredients of your choice

Breakfast Buffet

08.00 – 10.30

Adults: 18

Kids: 12

Salads

Greek 14

Tomato, cucumber, Kefalonian Prentza feta cheese, peppers, olives, capers, onion
extra virgin olive oil

Kefalonian Riganada 13

Grated tomato and Kefalonian feta cheese served on handmade & toasted bread with olives & extra
virgin olive oil

(V) Green & Fresh 12

Green Salad, rocket leaves, cucumber, pear, spring onion, handmade apple vinaigrette

(V) Powerful & Healthy Lentils 14

Colorful lentils, black eyed beans, green apple, cucumber, spring onion
infused with blood orange extra virgin olive oil

Chicken Parmesan 16

Green salad, tender chicken breast, handmade croutons, parmesan flakes
served with parmesan vinaigrette

Seafood 16

Green salad, mussels, octopus, mini squid, spring onion enhanced with lemon zest and vinaigrette

BURGERS

Classic Burger 18

Handmade beef burger, cheddar cheese, tomato, bed of lettuce, onion, pickled cucumber sauce,
served with fresh organic french fries and sweet chili mayo

Hangover Burger 22

Double handmade burger, cheddar cheese, bacon, egg, bed of lettuce, tomato
served with fresh organic french fries and sweet chili mayo

Chicken Parmesan Burger 18

Chicken Fillet, parmesan mousse, bed of lettuce, tomato, cucumber
served with fresh organic french fries and pink mayo

(V) Veggie Burger 15

Roasted vegetables, tomato, bed of lettuce
served with fresh organic french fries and vegan mayo

Try our special brioche burger bread!

BBQ

Pork Souvlaki 18

3 large pork skewers, pita bread, tomato, onion, served with fresh organic french fries, tzatziki

Chicken Souvlaki 16

3 large chicken skewers, pita bread, tomato, onion, served with fresh organic french fries, & sweet chili
mayo

Gyros 18

1 large portion of pork gyros, pita bread, tomato, onion, served with fresh organic french fries, tzatziki

Chicken Fillet 16

Tender chicken breast fillet infused with extra virgin olive oil & lemon

Pork Steak 18

served with fresh organic french fries & BBQ sauce

Black Angus Burgers 22

served with fresh organic french fries & BBQ sauce

PASTA

Spaghetti Aglio e Olio 12

Extra virgin olive oil & fresh garlic
Served with grated parmesan

Spaghetti Napolitana 14

Fresh & handmade tomato sauce, spring onion, garlic, topped with fresh basil leaves
Served with grated parmesan

Penne Basil Pesto 14

Homemade basil pesto sauce, mozzarella pearls & cherry tomato

Penne Broccoli Pesto 14

Homemade basil pesto sauce, pine nuts
served with grated parmesan

(V) All Pasta can be cooked vegan & served with fresh grinded black pepper

KIDS MENU

Chicken Nuggets 12

Chicken nuggets, served with fresh organic french fries with cheddar sauce
ketchup & mayo on the side

Cheeseburger 14

beef burgers, burger, served with fresh organic french fries with cheddar sauce
ketchup & mayo on the side

Kid-Approved 10

Penne with butter and grated cheese

DESSERTS

Kataifi 10

Greek Traditional Walnut & Almond Pastry, scented with ground clove and cinnamon,
wrapped into buttered crispy kataifi dough and bathed in lemon scented syrup.

Optionally served with ice cream

Chocolate Brownie with Vanilla Ice Cream 9

Pancakes 12

Waffles 12

Food is served till 21.00

Room Service charge 5

ALCOHOL MENU

Beer

Draught Beer 5|7

250 ml | 500ml

Alfa 6

330ml

Mythos 6

330ml

Mamos 8

330ml

Kefalonian Beer 9

330ml

Corona 10

330ml

Amstel alcohol free 5

330ml

Spirits

Vodka

Stolichnaya 10

Grey Goose 12

Belvedere 12

Gin

Bombay 10

Tanqueray 12

Hendrick's 14

Rum

Bacardi 10

Havana Club 12

Havana Club Black 14

Special/Spiced Rum 15

Tequila

El Jimador 10

Cazadores 12

Don Juilo Blanco 12

Don Juilo Reposado 15

Whisky

Jameson 10

Jacks Daniel's 12

4 Roses Bourbon 12

Special Whisky 15

Brandy

Metaxa 3 * 9

Metaxa 5 * 10

Metaxa 7 * 12

Hennessy 14

Greek Spirits

Ouzo 7

Tsipouro 7

Mastciha 8

Jagermeister 10

Liqueur

Bailey's 10

Kahlua 10

Amaretto Disaronno 10

Southern Comfort 10

Passion Fruit 6

Pergamonto 6

Aperitif

Campari 8

Aperol 8

Drinks served till midnight

WINE LIST

White

Laguna 7 | 28

Moschofilero Alepou

Glass | Bottle

Primo Fiore Bianco 8 | 32

Pinot Grigio

Glass | Bottle

Kefalonian Robola Gentilini 10 | 40

Robola

Glass | Bottle

Ktima Neratzi 9 | 42

Malagouzia

Glass | Bottle

Armira Skouras 11 | 46

Chardonnay, Malagouzia

Glass | Bottle

Rose

Laguna 8 | 34

Moschofilero

Glass | Bottle

Primo Fiore 9 | 38

Blush Pinot Grigio

Glass | Bottle

Ktima Lazaridi 12 | 46

Merlot

Glass | Bottle

Skouras Peplo Nemeas 12 | 46

Syrah | Agiorgitiko | Mavrofilero

Glass | Bottle

Ktima Alpha Estate 50

Xinomavro, Skatzochoiros

Bottle

Chateau Miraval Cotes de Provence 58

Cinsault | Grenache Rouge | Syrah

Bottle

Chateau D' Esclans Wispering Angel 64

Grenache Rouge | Mourverde | Syrah

Bottle

Red

Laguna 8 | 34

Agiorgitiko

Glass | Bottle

Skouras Portes 9 | 44

Merlot

Glass | Bottle

Mega Spilaio 10 | 48

Pinot Noir | Mavrodafni

Glass | Bottle

Apla Oenops Wines 60

Special blend Cabernet Sauvignon | Xinomavro

Bottle

Sparkling Wine

Maschio Prosecco 10 | 48

200ml | 750ml

Maschio Prosecco Rose 12 | 52

200ml | 750ml

Champagne

Moët & Chandon 160

COCKTAILS

The Classics

Mojito 13

Mint Brown Sugar Fresh lime juice White Rum and Soda

Mai Tai 13

Sugar Syrup-Orgeat Syrup-Fresh Lime Juice-Orange Curacao-Aged Rum

Margarita 13

Fresh Lime Juice – Triple Sec-Tequila

Aperol Spritz 13

Aperol-Prosecco- Grapefruit Bitters- Soda Water-Slice of grapefruit

Paloma 13

Fresh Lime Juice-Blanco Tequila-Grapefruit Soda

Bramble 13

Sugar Syrup- Fresh Lemon Juice-Dry Gin-Crème De Mure-Served with Black Berries and slice of lemon

The Daiquiris 13

Sugar Syrup-Lime Juice-White Rum

Gin Basil Smash 14

Fresh Basil-Fresh Lemon Juice-Sugar Syrup-Dry Gin-Served with Basil Leaves

Moscow Mule 14

Fresh Lime Juice-Vodka-Angostura Bitters-Ginger Beer- Served with Fresh Mint and lime

Pina Colada 15

Coconut Cream-Pineapple Juice- White Rum-Coconut Rum-Slice of Pineapple and Maraschino Cherry

Old Fashioned 15

Sugar-Angostura Bitters-Bourbon-Garnished with orange zest

Signature Cocktails

Watermelon Sugar 16

Tequila, Prosecco, Watermelon juice, Lime

Frozen Cosmopolitan 16

Vodka, Cointreau, Cranberry juice, Lime, Pomegranate Liqueur

Mimosa Sunrise 16

Prosecco, Orange Juice, Lemonade, Pomegranate Liqueur

Mango Passion Star 18

Vodka Vanilla, Mango, Passion Fruit, Lime

Garnished with a passion fruit

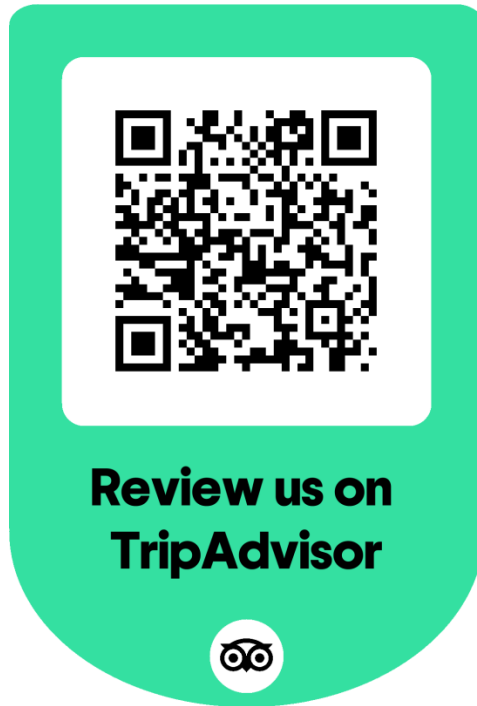
Passion Mezcalita 20

Tequila Mezcal, Cointreau, Agave Syrup, Passion Fruit, Lime,

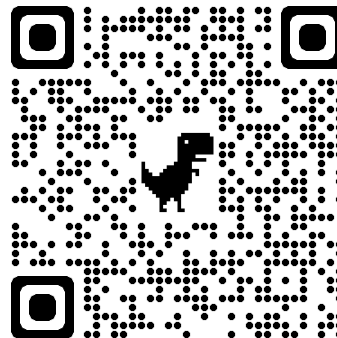
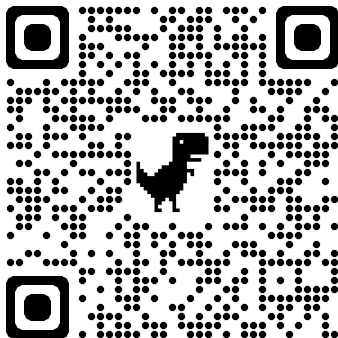
Garnished with a passion fruit in a rosemary infused glass

Avithos Pearls Spritz 20

Gin-Pergamon Liqueur-Prosecco-Soda-Dried Rose leaves



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