

What stands out in gastronomy is identity.

A journey that embarks
on a quest to uncover the most
delectable destinations.

We invite you to join us to a trip
in a time capsule that traverses time,
beginning in the Roman era,
where the influences of the grand empires
of Greece, Spain, Portugal, and France
set the stage for culinary exploration.

Our odyssey continues to South America,
where the bold seafarers of old converged
European, Indian, African, and Asian flavors
to create a marmite of transcontinental cuisine
that we proudly present on your plate today.

An A to Z approach to flavor evolution
through the ages, the magic of discovering
the commonalities within,
with careful attention paid to seasonality,
raw material selection from small - scale producers
and a deft blend of age - old techniques
and modern know-how.

Our minimal intervention philosophy ensures
that the essence of each ingredient shines
through, allowing for the perfect showcase
of its inherent flavors.

For us, gastronomy represents the epitome
of civilization - a journey of discovery,
respect and excellence.

Executive Chef & F & B Manager Maria Georgala
Pastry Chef Glykeria Provolisianou



EMELISSE
nature resort



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LUNCH

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• Please inform us about any allergies or intolerances that you may have. | Consumers are not obliged to pay unless they have received the legal document (receipt or invoice). | Market Police Officer: Mr Georgios Kontos. | A Complaint box is located in the store. | Meat and fish may be fresh or frozen. | Sunflower oil is used in cooking and virgin olive oil in salads. | The prices are in Euros.

SALADS

GREEK SALAD

feta cheese from Kefallinia,
tomato, cucumber, onion, tricolor peppers,
olives, capers, mini barley bites,
fresh lemon thyme, oregano
and extra virgin olive oil
13

POLITIKI SALAD WITH A TWIST

extremely finely chopped
white and red cabbage, carrot,
tender celery, parsley, red pepper, apple,
jalapeno, pepper in an authentic millet vinegar
vinaigrette flavored with black garlic
12

GRILLED SEASONAL VEGETABLES

carrots, potatoes, tender zucchini,
eggplants, asparagus, broccoli
with velvety hummus dressing
13.5

ISLAND POTATO SALAD

potato cubes, artichoke hearts,
roasted cherry tomatoes, pine nuts
and smoked trout, caper
and herb pesto
12

SEASONAL GREENS

blanched, with extra virgin olive oil
and natural salt flakes
11

KEFALLINIAN FETA

with wild oregano from our garden
and extra virgin olive oil
9

TRADITIONAL TZATZIKI

with toasted sourdough bread
7

FISH ROE DIP (TARAMA)

handmade white fish roe mousse
9

SMOKED EGGPLANT DIP

with apple wood smoke, infused with walnut oil
served on sweet red pepper nest
and toasted sourdough bread
8

«SEA» BRUSCHETTA

with tomato tartare,
seafood pastourma and basil oil
7

SMOKED MACKEREL

with yellow tomato jam
16

ASSORTED CHARCUTERIE BOARD

with the most insurmountable Greek cheeses
and cold cuts
20

MEZE BAR TO SHARE

FRESHLY FRIED POTATOES

7

VEGGIE FINGERS

vegetable sticks in golden batter
and yogurt-dill sauce flavored with lime zest
8

FRIED MINI PIES

with feta - gruyere cream - with poppy seeds,
sesame and a spoonful of kumquat chutney
8.5

POPLETES

traditional Kefallinian deep fried meatball,
served with confit tomato dip
12.5

COD CROQUETTES

with almond & garlic dip
13

GRILLED OCTOPUS

with white fish roe mousse and beetroot oil
15.5

GRILLED SARDINES

with seasonal greens and olive oil
with lemongrass and verbena
13.5

FRIED ANCHOVY

in a semolina crust
14.5

MUSSELS MARINIÈRE STEAMED IN A CREAMY WINE SAUCE

with garlic, lemon juice and zest and herbs
15.5

MUSSELS PROVENCE IN SEAFOOD BROTH

with fresh tomato, peppers, smoked paprika,
garlic and aromatics
14.5

DESSERTS

FRUIT SALAD

with seasonal fruits and their juices

9.5

ICE CREAM

3

DESSERT OF THE DAY

ask us about the traditional dessert of the day

10

PASTA WITH GREEK PERSONALITY

ORGANIC TOMATO

with fresh organic tomato sauce
12

GARLIC FLAVORED

parsley and lemon zest
13.5

CREAMY BASIL PESTO

mixture of herbs and low fat sour cream
13.5

ORZO WITH SHRIMPS

and sun - dried tomato paste in shellfish broth
17.5

LOBSTER PASTA

for one or two persons cooked in its own juices
with basil butter and flavored
with limited bottling herbal tsipouro spirit
300gr / 60 600gr / 120

CHICKEN PASTICADA

with a mixture of spetserico spices, and Corfu manouri
16

MEAT BBQ

our meats are entirely from Kefallonian breeders
of limited production, raised only with natural foods

GRILLED CHICKEN LEG FILLET

marinated in Greek yogurt
served with fava mousse onion chips and grilled tomato
16.5

LAMB CHOPS

with lemon oil flavored
with hot pepper and citrus fruits and fried potatoes
20

GREEK LIMITED PRODUCTION PORK RIBS

in Kefallinian honey glazed spices
and hasselback potatoes
18.5

RIB EYE TAGLIATA CUT

on grilled vegetables
25

FISH

GRILLED FRESH FISH OF THE DAY

from our fish display

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DINNER

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SALADS

HEIRLOOM TOMATO FEAST

a celebration of colorful and multi - shaped organic tomato plants that honor biodiversity, crispy onion, pepper "tears", Kefallinian pretza cheese, vinaigrette of «tomato water, cucumber vinegar» and white balsamic cream
16

LOMI - LOMI RED SALMON PANZANELLA

mixed baby leaves, lomi - lomi marinated salmon in beetroot fresh juice, grilled Cyprian cheese, coconut, agave and yuzu dressing
20.5

CRISTOPHENE SALAD

zucchini, selery, cantaloupe, rocket, watercress sprouts, onion, Pedro Ximenez and squash vinaigrette, aged Greek cheese
18.5

NICOISE

baby green beans, coloured cherry tomatoes, baby potatoes, olives, tender lettuce leaves, swordfish bacon, egg yolk powder, Nicoise dressing, Dijon mustard and tarragon infused
17.5

"RAW" SEA

BLUE FIN TUNA TARTAR

blue fin tuna fillet, osietra chaviar, buttermilk, vinaigrette, herbs, grilled garlic olive oil, egg yolk powder
26

CHEVITSE

with seasonal white flesh fish fillet cubes and fresh shrimps, "tigers milk", aged gooseberry white vinegar, kalamanci - lime, avocado marble
19.5

TIRANDITO

with seasonal white flesh fish fillet slices, umeboshi plums, sea urchin, trout caviar, perilla powder, squash - pepper cream, grapeseed oil, white asparagus pickle, Persian salt
20.5

RAW MEAT

STEAK TARTARE

with chimichuri marinade with yondu, white winter truffle oil (tuber magnatum)
21.5

KEFFALONIAN BEEF CARPACCIO

slices from carefully chosen local organic beef, green apple brunoise, nuoc cham marinade infused with sesame oil and mirin, sea salt, cold pressed extra virgin olive oil
21.5

WAYGU CARPACCIO

FOOD TO SHARE... OR NOT

SCALLOPS SUCCOTASH

golden seared scallops, pashnip puree, corn succotash with black eyed beans, homestead carambola sauce vanilla infused
19.5

CHICKEN LIVER PARFAIT WITH GRILLED POLENTA

chicken liver parfait cherry infused, blueberry perles, grilled homemade polenta
16

PORK BELLY CONFIT

pork belly confit, raclette cheese, herb cream
16

PICO DE GALLO BRUSCHETTA (Vegan friendly)

salsa pico de gallo, toasted bread
12.5

DEEP FRIED PATATAS BRAVAS (Vegan friendly)

patatas bravas, herbs and spice mix
12.5

FRIJOLES CUBANOS (Vegan friendly)

mexican black bean, cream infused with coconut cream, toasted bread
12.5

ASSORTED CHARCUTERIE BOARD

Cold cuts:
salado from Kerkira, numbulo from Kerkira, salami from Lefkada, smoked chicken fillet, slow cooked sheep, aged pork neck
Cheeses:
haloumi from Cyprus - sweet and salty
Saint Michael from Syros - aged
gruyere from Kefallonia - with chili pepper
manuri from Grevena - semi hard
blue from northern Greece

metzovana from Metsovo
32

INSTANT SMOKED CHEESE

cheese of your choosing smoked at your table in front of you
14

FRESH PASTA | RISOTTO

LINGUINE AL PESTO VERDE (Vegan friendly)

fresh linguini with fresh herbs feast pesto
15

PASTA NOIRE

squid ink fresh pasta, shrimps, fresh salmon, fennel, scallions, baby spinach, hazelnut, citrus zest, crème fraiche, fish caviars
22.5

LOBSTER CARBONARA

fresh spaghetti, egg cream, lemon zest, composed butter with lobster garum and black garlic, black boar smoked pancetta, Saint Michael cheese from Syros island
35

GLAZED RAGUT TOMATO RAVIOLI

fresh ravioli with glazed chicken ragut, sauce supreme, Lazareto cave cheese from Ithaka island
26

"BLUE" RISOTTO

vialove Nano rice, Greek blue cheese, buffalo butter, lemonthyme
18.5

RISOTTO METSOVANA CREMA

acquerello aged rice, Greek saffron, metsovana cheese from Metsovo, fresh butter
18

FISH

SEA BASS FILLET AU VIN BLANC

grilled crispy skin sea bass, sauted baby vegetables sous vide, villa Maria wine au vin blanc sauce
27.5

SAUTED SEA BREAM FAVA MOUSSELINE

sauted free range sea bream coated with organic zucchini slices, fava mousseline, "burned" shallots confit, crispy onion powder, smoked pepper oil, seaweed composed butter
28

BLACK COD WARM MAKI

black cod miso marinated broiled, nori seaweed, sweet potato, baby spinach, ginger, unagi sauce
32

*MAKE YOUR FISH CHOISE AND THE PREPERATION METHOD

catch of the day from our fishermen, prepare for you in the way you like (ask for assistant)

BEEF STEAKS AND DRY AGE

ONGLET STEAK (BUTCHERS FILLET)

carrot romesco, potatoes hasselback, grilled chicories, pickled cep mushrooms, white winter truffle (Tuber mangatum) béarnaise
35.5

TAGLIATA RIB EYE BLACK ANGUS (0,4 kg)

beef tagliata, fresh rocket, white balsamic vinegar cream infused with pumkin, Greek aged cheese Saint Michael's flakes, grilled colorful cherry tomatoes

RIB EYE STEAK BLACK ANGUS

46

DRY AGE RIB EYE

TOMAHAWK (1,800 kg)

tomahawk steak, blueberry glazed grilled fresh corn, "burned tomato"

BEEF TOMAHAWK STEAK

78

DRY AGE TOMAHAWK STEAK

BON FILLET

tenderloin, gravy, potato - celeriac mousseline, asparangus, colorfull carrots, romanesco cauliflower, café de Paris composed butter

GREEK VEAL FILLET

35.5

WAYGU FILLET

DRY AGE FILLET

DESSERTS

KEY LIME PIE

key lime tart with Italian buttercream
12.5

MATCHA WHITE CHOCOLATE NAMELAKA

white chocolate namelaka infused with matcha, hazelnut dacquoise, quince coulis
14

COFFEE BEAN TIRAMISU & WHISKEY CARAMEL

coffee bean chocolate mold, tiramisu cream, whiskey caramel sauce
16



EMELISSE

nature resort

SNACK MENU

12:00 - 19:00

M E N U

SALAD BOWLS

TABULEH QUINOA

*three coloured quinoa tabulleh with nectarines,
balsamic cream, summer herbs, cucumber,
sun dried tomatoes, sumac, boiled egg,
feta cheese*

13

CRETAN BOOST

*cretan barley rusks moist with extra virgin olive oil,
tomato tartare infused with aromatics, olives,
low calorie local prentza cheese*

13

SUMMER BLISS

*summer salad with grapefruit, shrimps,
smoked salmon, gabbage, lettuce, spinach,
avocado, tender summer peas,
colorful bell peppers, yoghurt lime dressing*

13

ORIGINAL CAESARS SALAD

*mixed greens, grilled chicken, corn, smoked bacon,
homemade croutons, original caesar's dressing*

13

SWEET BITES

FRUIT SALAD CHIA

*mixed seasonal fruits in their natural juices
and chia seeds*

9.5

SWEET BAGELS

*with chocolate spread, strawberries,
banana, almond flakes and maple syrup*

11

*with cream cheese, forest fruits, local honey
and poppy seeds*

11

FRENCH TOAST

*with grilled glazed bananas with spices,
grated toasted hazelnut, strawberries,
agane syrup, greek youghurt*

12

ICE CREAM

3

HOMEMADE DESSERT OF THE DAY

10

OUR SNACK SUGGESTIONS

GRILLED CHEESE TOAST

6

GRILLED CHEESE AND TURKEY TOAST

7

CHICKEN SLIDERS

*cornbread sliders
with chicken coleslaw*

9.5

TUNA MELT SLIDERS

*grilled whole wheat bread,
tuna salad with pickled mayo,
tomato slices and cheddar cheese*

9.5

EMELISSE CLUB SANDWICH

*grilled chicken, cheddar cheese,
lettuce, tomato, bacon, omelette
and sauce creole*

14.5

VEGAN CLUB SANDWICH

*variety of grilled vegetables
and creamy hummus
served with french fries or side salad*

14.5

FISH AND CHIPS

*deep fried fish in golden crust
with french fries and tartare sauce*

12.5

BEEF SMASHED CHEESEBURGER

*Juicy beef burger, pickled mayo,
double cheddar cheese,
bacon, romaine lettuce
served with french fries*

15.5

OMELETTE OR TORTILLA WRAPS

*wraps with omelette or tortilla stuffed
with chicken slices, raclette cheese,
homemade tomato sauce
and rocket*

12

EGGS WHITES OR TORTILLA WRAPS

*wraps with egg whites omelette, or tortilla,
stuffed with tomato, cucumber,
avocado, natural sea salt flakes,
black and white sesame*

12



EMELISSE

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PIZZA NIGHT MENU

M E N U

SALADS

13

ORIGINAL CAESAR'S SALAD

TOMATO, BASIL AND CUCUMBER PANZANELLA

*with smoked salmon,
tomato balsamic vinaigrette*

ANTIPASTI

12

CREAMY ARTICHOKE CROSTINI

*toasted bruschetta, creamy ricotta,
artichoke, herbs, organic lemon*

PROSCIUTTO E MELONE

*fresh melon, premium prosciutto,
toasted sesame seeds*

PIZZA

15

PIZZA NAPOLETANA

*fresh tomato sauce, mozzarella,
fresh mozzarella di buffala,
grated parmesan, basil leaves,
extra virgin olive oil*

PIZZA ROMANA

*fresh tomato sauce, mozzarella,
fresh mozzarella di buffala,
cherry tomatoes, mushrooms,
prosciutto, rocket, truffle oil*

PIZZA SICILIANA

*fresh tomato sauce, mozzarella,
fresh mozzarella di buffala,
tricolor peppers, pepperoni, bacon*

PIZZA BIANCA GORGONZOLA

*mozzarella, mozzarella buratta,
gorgonzola, zucchini, basil*

CALZONE BOLOGNESE

*slow cooked ragout Bolognese,
mozzarella, mascarpone*

DESSERTS

8

STRAWBERRY SEMIFREDDO

ITALIAN TIRAMISU



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SUSHI NIGHT MENU

M E N U

VEGAN | VEGETARIAN ROLLS

KAPPA MAKI
cucumber
9

OSHINKO MAKI
pickled radish
9

SWEET POTATO MAKI WITH MISO GARLIC DIP
sweet potato, lemon avocado,
scallions, toasted sesame seeds
10

MARINATED EGGPLANT URAMAKI
eggplant, maple syrup, spinach, carrot,
cucumber, toasted sesame seeds
10

MAKI
RED PORGY
red porgy, yuzu soy sauce
11

BONITO
seared bonito, fresh onion, yuzu soy sauce
11

SPICY TUNA ROLL
tuna, fresh onion, spicy mayo
12

URA MAKI

RAINBOW ROLL
tuna, salmon, shrimp, sea bass,
avocado, cream cheese, cucumber
14

DRAGON ROLL
fried tempura shrimp, cucumber,
spicy mayo/eel sauce,
ikura (marinated salmon eggs),
tempura scraps
14

NIGIRI
(MOST TRADITIONAL SUSHI)
picked mackerel nigiri, Tamago nigiri,
Cured tuna nigiri (magurozuke),
Salt and kombu sea bream nigiri
10

CHIRASHI SUSHI
a bowl of sushi rice with different fish
and vegetable toppings
18

COCKTAILS

AKATSUKI
japanese whiskey, yuzu,
nori & miso syrup
15

NIHON
sake, gin, miso paste
14

HARU
japanese whiskey, sakura vermouth,
cherry liqueur, soda
14

NATSU NO AME
japanese whiskey, miso & honey syrup, chamomile
13

YUZU COOLER
gin, sake, yuzu blend
14

AKI
vodka, apple, miso syrup
13

KOMBU
vodka, dashi, nori syrup,
green onion, yuzu juice
15

WINE LIST

Semi Dry Rose, Orfanos Merlot Achaia Bright color with violet shades and dominating aromas of cherry, berry and plum. Mouth with a strong sense of fruit juice and discreet sweet aftertaste. Pairing: Cheese, roast grilled fish, exotic but also Mediterranean dishes, pasta and poultry in tomato sauce, as an aperitif. 37

RED

Eclipse Genfillini Estate, Mavrodafni, Kefalonia Kefalonia in your glass! A wine from the local variety, the dry Kefalonian Mavrodafni. multi-layered aromas of red fruits with hints of licorice and wild mint. Rich, complex and impressive in the mouth with soft, rounded tannins and an extremely long and pleasant aftertaste. Pairing: Grilled red meats, game with red sauce, strong cheeses. 42 / 12

Miden agan Papantoni Agiorgitiko, Argolida Velvety, gently round taste, with fruity aromas and a long aftertaste on the palate. Pairing: Yellow cheeses, pasta, red meats and stews. 36 / 9

Sklavos Orgion, Mavrodafni, Kefalonia chocolate having the first and last word. Meanwhile, you will meet plum, raspberry, coffee beans, cocoa, and tobacco. Cinnamon and earthy notes of fresh soil compliment the evolutionary bouquet. Pairing: red meats, game, charcuterie. 36 / 9

Tsouris winery Arte Divino Merlot Deep red color and rich velvety taste. Ripe red fruits, such as plum and discreet notes of vanilla and chocolate. Very soft tannins with a great finish. Pairing: red meats, stuffed turkey and mature cheeses. 37 / 10

Synastry Syrah OAK 2019 Zaharia Estate, Nemea Soft, fruity and easy-to-drink Syrah from Nemea that highlights a more extroverted aspect of the variety. Its aroma is composed of red and black fruits, herbs and some hints of vanilla from the 6-month maturation in oak barrels. Very affordable tannins and fruity aftertaste. Pairing: pasta with red sauces, pork, lamb, octopus, charcuterie. 34 / 9

Apla Oenops Xinomavro, Limniona Drama Its aroma unfolds all the varietal characteristics of Xinomavros such as dense red fruits dominated by cherry, floral elements, sweet spices. Its taste is elegant with depth of fruit, very nicely worked tannins, lively acidity and a long aftertaste. Pairing: braised meats, roast meats, red fruit sauces, pasta with red sauces and a variety of cured meats and cheeses. 44

MV Anatolikos Vineyards Mavroudi, Merlot, Cabernet Sauvignon Thrace Juicy, flavorful mouthfeel, with balanced acidity and masterfully structured, moderate tannins. Plum, cherry and blackcurrant dominate while cocoa, licorice and leather follow along with a herbal tea feel. Pairing: red stew meats, grilled fillets or mature yellow cheeses. 55

Mavro, Petrakopoulos Mavrodafni Slopes of Ainos PGI Impenetrable, deep purple color. Dense black cherry, cassis and sour cherry complemented by notes of black tea, cinnamon, clove, laurel, lavender and chocolate. The mouth enchants with its concentration but also its finesse. Veal, pork with plums, burger, wild boar with pappardelle. 94

Deux Dieux, Aivalis Agiorgitiko, Syrah Nemea Its color is deep grenache, with several purple highlights that suggest a fairly young wine. Aromas such as cherry and raspberry, sweet spices reminiscent of nutmeg and cloves, dark chocolate with beautiful notes of vanilla that endows the wine with the approximately two years it remains in oak barrels. Pairing: grilled red meats, braised meats, burgers, pork, stew, mature cheeses. 89

Tatakis winery Kokkini porta Merlot, Mandilaria Charming and emblematic red wine. The distinct blend of the uncompromised Mandilaria and the velvety Merlot. Ryby color, mature berries and vanilla aroma, rich mouth and seductive finish. Pairing: Greek cuisine, red sauces, game and soft cheeses. 47

Avantis Estate, Syrah Collection 2018, Evia Top Syrah for very special moments. Aromas of pepper, dark chocolate, violet and abundant black fruits create a particularly complex aromatic profile. Rich, with depth in the mouth, with tannins that you can... "bite" and a long and rich aftertaste, for dishes of similar prestige. Pairing: Spicy meat, beef, pork, grilled meats, game, charcuterie. 160

DESSERT WINES

Melisourgo,s LAzaridis Estate, Merlot It is a delicious and favorite choice for those looking for an intense black cherry aroma with supple tannins and a chocolate finish. Pairing: with a wide variety of foods, from light meats such as pork and chicken with various sauces, burgers, pasta with rich sauces. 55 / 11

Vinsanto, Karamolegos Estate, Assyrtiko, Aidani, Santorini In the mouth it has a full body and a refreshing acidity that balances perfectly with the rich sweetness. Nuts, molasses, sweet spoon grapes, mocha, honey, orange, sweet lemon and dried fig make up a complex whole. Pairing: Intense desserts dark chocolate, brownie. 113

DISTILLATES

Dark cave, Tsillilis, Thessaly Amber, natural - due to aging - color, with dense, thick and rich tears flowing in the glass. The varietal primary character has given way to aromas of dried fruits such as apricot and plum, plenty of sweet spicy elements. Consume on its own or with the addition of some ice accompanied with dry fruits and nuts. 98 / 8

Tsikoudia, Arodoma Crete Original spirit of selected varieties of grapes, Romeiko, Moschato Spinas and Vilana from the special regions of the Cretan land. With a crystal clear color, special aroma and rich authentic taste, it is sure to take you back in time. Goes well with meat dishes, seafood, charcuterie. 105 / 8

O/Purist Tsipouro Premium A fine innovative spirit, a product of double distillation, which brings together the elements of traditional tsipouros - the art and passion of the people of the Greek countryside and the cultural heritage of our country - with those of a spirit of international standards. Pairs with everything! 89 / 7



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CHAMPAGNES

Dom Perignon *Classy Champagne that exudes luxury and refinement from the very first sip. Ripe aromas, full flavor profile in the mouth and fine foam. Pairing: aged yellow cheeses, as an aperitif, fruit, white truffle risotto.* 750

Louis Roederer Brut *Ideal as an aperitif, thanks to its freshness and finesse, and as a splendid accompaniment to fine cuisine, thanks to its structure. Pairing: Goes beautifully with langoustines or shellfish, honey and brioche, liver and white fruit.* 178

Billecart Salmon Brut Reserve Intense *Balance and harmony combine together in this light and subtle champagne. Its blend is made from the very best sites of the Champagne region. Pairing: Ideal partner, both as an aperitif and throughout the entirety of a meal.* 174

Billecart Salmon Rose *Excellent label from one of the most historic houses in Campania. Discreet fruit aromas and noble foam .Ideal choice for lovers of fine flavors and combinations. Pairing: Drink neat, as an aperitif, cheese platter, fruit platter, sushi, raw seafood.* 286

Moet chandon Brut *Perhaps the most recognizable Champagne label in the world, and not by accident. Elegant and multi-layered. Pairing: Seafood cocktail, straight as an aperitif, seafood platter, cheese platter, fruit platter, sushi, raw seafood.* 153 / 89

SPARKLING WINES

Valdo Numero 10 Metodo Classico *From “Valdo school”, unique in its kind, has earned the highest marks in each processing step. Persistent and fine perlage and creamy foam. Intensely fruity and fresh. Pairing: As an aperitif and throughout the meal, fish and white meat dishes.* 49 / 12

Valdo Floral Spumante Rose *Intensely fruity and pleasantly flowery, unique notes of undergrowth fruit. Warm, exuberant and pleasantly soft flavour. Pairing: Ideal as an aperitif, excellent with fish, shellfish or delicate meat dishes. Originally paired with pizza.* 33 / 10

Moscato D’asti La Spinetta *Fresh bouquet typical of the grape variety, light and very appetising. An expressive wine with generous fruit notes and endowed with an engaging personality. Pairing: Apéritif, desserts.* 59 / 12

Karanikas Brut Cuvee Méthode traditionnelle *Subtle aromas of citrus fruits ,accompanied by the autolytic aromas of yeast, toasted bread and hazelnuts. Creamy, rich with a refreshing, persistent foam. Pairing as an aperitif or combine it with whatever your heart desires!* 53

Amalia Rose, Tselepos Méthode traditionnelle *Produced with the “traditional method”, that is used in Campania. Refined aromas of cherry, sour cherry and yeast. Persistent and gentle bubbles in the mouth, with the acidity leading to a pleasant long finish. Pairing: can accompany many foods, and as an aperitif.* 52

Douloufakis white, sprarkling wine Vidiano *A multi-faceted Cretan variety that until 15 years ago was in danger of extinction. Ripe fruity elements that refer to apricot and peach jams, on a biscuit background. Pairing: shellfish, grilled salmon, mushroom dishes, roe, sushi, chicken dishes and mature cheeses.* 63

INTERNATIONAL VINEYARD

WHITE

Santa Margerita 2022, Pinot Grigio, northern Italy *The variety that conquered the entire planet. It marries green apple and pear with hints of white flowers, yeast aromas and ripe fruit such as melon and a relatively creamy texture. Pairing: White meats, seafood salads, white fish carpaccio, grilled cheeses.* 43 / 12

Pouilly fumé “harmonie” 100% Sauvignon Blanc, France *Brilliant white, slightly golden colour with a pronounced flint taste and a mineral aroma. Pairing: White meats with cream, poultry, fish, shellfish and cheese.* 61

Chablis la chanfleure Louis Latour 100% chardonnay, France *A brilliant pale yellow color with green reflections. Its nose reveals notes of honeysuckle. Its mouth, round and fresh, reveals aromas of white peach with a mineral finish. Pairing: Shellfish, seafood , charcuterie.* 98

Les Crus Reserve Blanc Cotes du Rhone, Grenance Blanc, Marsanne, Roussanne, Viognier, France *Great wine from the Rhone Valley. Attractive aromas of fruit, white flowers and sweet spices balanced with acidity and a spicy aftertaste. Pairing: Fresh salads, seafood with spicy sauces, grilled fish, chicken with white sauces, varieties of cheese.* 51

Villa Maria sauvignon blanc, *organic, New Zealand Marlborough Villa Maria vineyard benefits from an exceptional terroir. A fresh and delicate wine. An explosive, expressive citrus nose. Pairing: White meat, fish grilled or with sauce, lobster.* 49

GAJA VISTAMARE 2021, Fiano, Vermentino, Viognier, Tuscany Italy *Made from Vermentino and Viognier grapes that conjures up a sense of being carefree. Intense, with sensations of candied citrus fruits and summer fruit. Fresh, Round and substance on the palate. Pairing: Pasta, Vegetables, Lean fish, Cured Meat.* 115

Robert Mondavi Private Selection, Chardonnay, California *A magnificent Chardonnay from the Central Coast. Wine from grapes that enjoy a prolonged period of maturation on the vine, resulting in the fruit being distinguished by rich and captivating aromas Pairing: Aperitif, Oysters, Risotto, Grilled Fish.* 64

ROSE

M de Minuty Grenache, Cinsault, Syrah *A refreshing, fruity dry rosé with orange, red fruit, and peach flavors with hints of lemon grass. Pairing: Cold cuts, fresh and roasted vegetables, shellfish, prawns , chicken, lamb, duck and semi-hard cheeses.* 74 / 18

Whispering Angel Chateau d’ Esclans *A purebred rosé from Provence, both by its varietal composition and by its general profile. It is fresh and lively, with a beautiful aromatic character reminiscent of strawberries and wild flowers, with strong acidity that quenches thirst and refreshes. Pairing: Pork, Poultry, Shellfish, Vegetarian dishes.* 78

RED

Villa Maria Estate Pinot Noir Reserve *Intense floral aromas as well as fresh black cherries and red raspberries. On the palate, an amazing taste of dark chocolate. Pairing: grilled chicken, oven-baked duck, pizza, cheese board.* 84

Promis Gaja Syrah, Merlot, Sangiovese *Created by the legendary Gaja family. Beautifully balanced and elegant with dark cherry, dark berry, plum, wild herbs intense and smooth on the palate. Tannins are structured. Pairing: grilled steaks, roast chicken, pork chops.* 155

GREEK VINEYARD

WHITE

San Gerasimo Oreaios Robola Cephalonia PDO *The cooperative Oreaios Gea in Kefallonia is among the best in Greece. The high acidity and citrus fruits, which are characteristic of the variety, stand out, but also the notes of white flowers and minerals. Pairing: fish carpaccio and ceviche, fried fish, salads and white cheeses.* 35 / 9

Orfanos Estate, Malagouzia, Peloponnese *Aromas of citrus fruits, apple pear and green notes such as pepper and asparagus. Very good balance and aromatic aftertaste. Pairing: Vegetable salads, pasta, seafood, fried or grilled fish, poultry cooked in white sauce.* 34 / 9

Alpha Estate, Sauvignon Blanc, Florina PGI *With a style that balances between the old and the new. An elegant white wine that offers an explosion of aromas and acidity in the same glass. Fresh citrus fruits, peach, mango, white flowers and pepper are just some of the aromas and flavors. Pairing: Exotic and ethnic dishes, as an aperitif, seafood, risotto.* 59 / 15

Douloufakis Femina , Malvazia di candia aromatic *Produced exclusively from the great white grape variety Malvasia di Candia Aromatica, of the Cretan vineyard. A combination of jasmine and blooming fresh oregano dominates, along with aromas reminiscent of a fruit cocktail. Fresh fish,asparagus, for almost all types of Asian cuisine, sweet and sour dishes, sushi.* 38 / 10

Avantis Estate, Lenga semi dry, Gewurztraminer *The fragrant Gewurztraminer variety "migrates" from Alsace to Evia. A fine, fragrant wine that plays with our sense of smell and taste in every sip, generously giving us its fruity and floral characteristics. Its gently sweet aftertaste will be unforgettable. Pairing: Exotic and ethnic dishes, drunk straight as an aperitif, fruit platter.* 39 / 10

Girlemis Estate, La terre Pres du Soleil ,Domokos, Malagouzia *A Limited Edition Malagouzia that you should not miss! Complex aromas of peach, citrus and tropical fruits. Pleasant in the mouth with lively acidity and a creamy texture that enhances a long aftertaste. Pairing: Fish, seafood, lemon chicken, pasta with creamy sauces.* 55 / 11,5

Theopetra Assyrtiko, Malagouzia, Meteora PGI *Fresh aromas of pineapple, mango, tangerine and peach, subtle presence of biscuit and hints of fresh mint. Cool acidity, round body, fruity aromas and a long herbal aftertaste Pairing: fresh salads, light white meat dishes, dolma, pasta and white cheeses.* 38

Samartzis Two river, White Contoura, Thiva PGI *Two Rivers by Samartzis Estate does not need any recommendations. Elegant aromas and palate, of lemon, melon, and peach, complemented by tropic ones such as lime and pineapple. Elaborately balanced by the crisp acidity with long aftertaste. Pairing: with sea bass , wild greens, green salad with gruyere flakes ,risotto.* 34

Gold Petrakopoulos, Zakynthino Slopes of Ainos PGI *It has a soft golden color, just as its name suggests. Aromas of kumquat, lime zest, pear, green apple, juicy lemon as well as notes of honeysuckle, breadcrumbs and wet stone, compose a delightful ensemble. Pairing: grilled fish, seafood with lemon, pasta with rich white sauces.* 69

Vassaltis, Assyrtiko, Santorini PDO *In the mouth it is rich, creamy, with an intensity that awakens the palate. The characteristically accentuated acidity provides nerve while the slight honey sensation sweetens the citrus in the mouth, accompanying the salty, long-lasting finish. Pairing: grilled fish or seafood dishes.* 89

Gerovassiliou Estate, Chardonnay Epanomi PGI Bright A *beautiful white wine with bright golden color, with aromas of honey, vanilla, ripe citrus background, smoke and nuts. It has wonderful full, rich and mellow flavor and can be aged up to 10 years. Pairing: rich fish dishes, white meat stews, grilled chicken, fatty cheeses and risotto with truffle or mushrooms.* 66

Haritatos Vineyard White Moschato Cephalonia *Intense aromas of exotic fruits, lime, and ripe pineapple combined with apricot compote. In the mouth, even and creamy. Impressively clean with grape and pineapple making their presence felt. In the finish it leaves a long lasting, fruity aftertaste. Pairing: cool salads, shellfish, fried fish.* 49

Robola of Cephalonia Gentilini Cephalonia PDO *Robola, the flagship variety of Kefalonia, in its best expression, among the most popular as it deserves. Fresh lemony aromas, accentuated acidity and tickling minerality make up the beautiful image of a delightful white wine. Pairing: Fried seafood, fresh grilled fish.* 55

Tatakis winery Megathiri, Athiri *With the sea breeze and the grower’s touch, a white wine from the indigenous variety Athiri. Bright colour, peach and wildflowers aromas, a pleasant mouth and a refreshing finish. Pairing: Pork, fish and seafood.* 37

ROSE

Idylle la tour Melas Agiorgitiko, Syrah, Grenache blanc Fthiotida *When Agiorgitiko meets Syrah and Grenache Rouge. Juicy and lively aromas of rose, orange peel and red fruits such as cherry and blueberry. Cool, with a nice crystalline aftertaste. Pairing: pasta with red sauces, baked fish, shrimp pasta, sushi.* 52 / 14

Gentilini Estate, *Notes, Rose Moshofilero, Syrah This is a perfectly balanced, dry wine with a bright colour and lively acidity. It has fresh muscat aromas of jasmine, rose petals and spice. Pairing: Seafood and fish, white cheeses, pasta, mildly spicy Asian cuisine or as an aperitif.* 39 / 10

Semi Sweet Tatakis winery Rosalia *Deep pink colour with reflections of saumon. Intense aromas of strawberry, cherry and blackberry leave a satisfying aftertaste on the palate. Pairing: white cheese, meat in sweet and sour sauces and fruit.* 37 / 9

Apla Oenops Xinomavro, Mavroudi, Limniona Drama *Its aroma is flooded with fresh red and black fruits such as cherry and blackberry, sweet spices and herbs. In the mouth it is very tasty with silky tannins and a nice fruity aftertaste. Pairing: Pork chops, burgers, sausages, spaghetti with minced meat, cannelloni, ragut dishes.* 43

Alpha Estate Rose Xinomavro Amyntaio PDO *An impressive winning rosé wine with beautiful floral aromaticity of the nose, and the exuberant fruit character in the mouth. Has highlighted, refreshing acidity and a long, bringing high standards of Greek rosé. Pairing: Fried meatballs, as an aperitif, seafood platter, cheese platter, colorful summer salads, vegetable risotto with fresh herbs, seafood risotto.* 59

Domaine Kosta Lazaridi, *Rose Vintage, Grenace, Merlot, Agiorgitiko Drama Nose with expressive aromas of red fruits such as strawberry and raspberry along with a sense of freshness reminiscent of lemon zest and caramel. Fried mullet, pasta with basil, nicoise salad, pizza with buffalo mozzarella.* 46

Petite fleur, Parparoussis Sideritis Achaia PGI *Clean, pale, salmon with elegant aromas of red fruits such as sweet strawberry and cherry, flowers such as violets and light botanical hints. In the mouth mild acidity and light body with characteristic aromas of red fruits reminiscent of cherry and strawberry and an aftertaste with a strongly fruity character. Pairing Sweet and sour sauces, fish soup, stuffed tomatoes.* 37



EMELISSE

nature resort

COCKTAILS

SIGNATURE

LONDON FOG

*gin, crème de violette,
earl grey syrup*

13

EGYPT'S DUSK

*infused mushroom whiskey,
sweet vermouth,
angostura bitters*

12

TROPICAL COFFEE

*aged rum,
crème de cacao,
banana liqueur*

13

CARRIBEAN SPRING

*gin, coconut water,
St. germain,
cardamom, pear*

13

SHIBUYA

gin, yuzu, orange blossom, soda

14

GREEK MARTINI

*infused thyme tsipouro,
vermouth, olive, soy sauce*

13

SAKURA

sake, sakura vermouth, lychee

14

SMOKY SOUL

*mescal, grapefruit shrub,
sage syrup, chili bitters*

13

SAGE MODE

*gin, fig, sage honey syrup,
lemon bitters.*

12

MEDUSA

*vodka, mastiha,
cucumber, ginger*

13

SUMMER SUNRISE

*tequila, aperol, hibiscus,
tonka*

12

CARAMEL CLOUD

*coconut wash whiskey,
salted caramel, lemon*

15

KINOKO

*gin, sake, mushroom oil,
chili green tea*

15

FIZZY APERITIFS

APEROL SPRITZ

prosecco, aperol, soda,
orange bitters
12

KIR ROYALE

crème de cassis,
prosecco, berry bitters
11

MOSCOW MULE

citrus vodka,
ginger syrup,
ginger beer
11

BELLINI

prosecco, pear juice,
peach
11

NEGRONI

gin, campari, vermouth,
rosemary smoke
12

AMERICANO

campari, vermouth,
grapefruit bitters
11

HEMINGWAY DAIQUIRI

rum, grapefruit,
cherry liqueur
12

AMARETTO SOUR

amaretto, cherry liqueur,
angostura bitters
12

OLD FASHIONED

bourbon,
angostura bitters, sugar
11

JASMINE

gin, campari orange liquer,
jasmine syrup
12

French '75

gin, prosecco,
vanilla syrup
11

THE MED

mastiha liqueur,
basil, soda
12

CLASSIC TWISTS

APPLETINI

vodka, apple liqueur,
apple lime cordial
12

MAI TAI

aged rum, pineapple rum,
orgeat, mint, spice liqueur
13

PORNSTAR MARTINI

vanilla vodka,
passion fruit, prosecco
13

MOJITO

rum, lime, mint aromas, soda
12

BLOODY MARY

vodka, tomato juice,
tabasco, celery salt
12

DAIQUIRI

rum, lime, syrup...
ask for flavours
11 / 13 (Frozen)

MARGARITA

tequila, agave syrup, lime...
ask for flavours
12 / 13 (Frozen)

FRENCH MARTINI

vodka, pineapple,
chambord
12

COSMOPOLITAN

vodka, lime, raspberry,
orange liqueur
12

LEMONDROP

citrus vodka,
limoncello, lemon
12

SMASH

gin or whiskey, lime,
basil aromas
12

BRAMBLE

gin, lime, cassis sorbet
13

CLOVER CLUB

gin, vermouth,
raspberry jam, lime
13

SAZERAC

absinthe, brandy,
whiskey, angostura
& peychaud's bitters
12

DIGESTIVES

ALEXANDER

gin, crème de cacao,
cream
11

ESPRESSO MARTINI

vodka, cold brew,
syrup
12

CHOCOLATINI

vodka, chocolate liqueur,
crème de cacao
11

IRISH COFFEE

irish whiskey,
filter coffee, cream
12

MOMO COCKTAILS

(non alcoholic)

HOMEMADE LEMONADE

lavender, violet,
raspberry, hibiscus,
soda
8

GEMMA

cranberry juice,
lime, ginger syrup
9



EMELISSE

nature resort

BEVERAGES

RAW JUICES 9

freshly squeezed orange juice
 pear, grapes, melon
 spinach, green apple,
 cucumber, celery
 grapefruit, lemon, orange
 tomatoes, carrot, celery, lemon
 orange, carrot, ginger

SMOOTHIES 9

MILK SHAKE (*vanilla, chocolate,
 strawberry, banana, cookies*)
 FUNKY MONKEY (*almond milk,
 yogurt, cacao, nibs, banana,
 peanut butter*)
 BERRIES ALIVE (*soya milk, yogurt,
 goji berry, blueberries, raspberry*)
 OAT SMOOTHIE (*strawberries,
 banana, honey, oat milk, walnuts*)
 GO GREEN (*cucumbers,
 green apple,peppermint,
 yogurt & spirulina*)

SOFT DRINKS

REFRESHMENTS 3.5
*(coca cola, coca cola light,
 coca cola zero, sprite, tonic,
 soda, lemonade, orangeade)*
 PREMIUM REFRESHMENTS 4.8
*(pink grapefruit soda,
 aegean tonic, ginger beer, etc.)*
 BOTTLED JUICES 4.5
*(orange, peach, mango,
 pineapple, tomato, etc.)*
 ICE TEA 3.5
(peach or lemon flavored)
 PREMIUM MINERAL WATER
 500ml | 1lt 2 | 3.8
 SPARKLING WATER
 small | large bottle 3.5 | 5.5

COFFEES

GREEK COFFEE
 single | double 3 | 4
 NESCAFÉ DECAF
 hot | iced frappe 3
 FILTER COFFEE DECAF
 single | double 3 | 4
 ESPRESSO single | double 3 | 5
 FREDDO ESPRESSO 5
 CAPPUCCINO, LATTE
 single | double 4 | 5
 FREDDO CAPPUCCINO 5
 CHOCOLATE hot | iced 5
 TEAPOT (*variety of flavours*) 4

AUTHENTIC GREEK CHOICES

OUZO
 glass | small bottle 6 | 13
 GREEK TSIPOURO
 glass | small bottle 6 | 13
 MASTICHA glass 8
 TENTURA glass 6
 N.O.S.
(no ordinary spirit) 8
 GREEK GIN 10

BEERS

ALFA Draft lager
 glass 0.33 l | 0.50 l 3.5 | 5.5
 MYTHOS 0.33 l 5.5
 CORONA 0.33 l 6.5
 AMSTEL FREE
 0.33 l (*non alcohol*) 4.5
 CEPHALONIAN ALE
 0.33 l (*fresh local Beer*) 6.5

GIN

TANQUERAY 10
 TANQUERAY 10 13
 GIN MARE 18
 BEEFEATER 10
 HENDRIKS 14
 G VINE 16
 MONKEY 47 23
 GORDON'S 10

VODKA

STOLICHNAYA 10
 BELVEDERE 19
 CIROC 15
 ABSOLUT 10
 STOLI ELIT 26
 GREY GOOSE 18

MALT | BOURBON

GLENFIDDICH 12 15
 JOHNNIE GREEN 21
 LAGAVULIN 16 20
 OBAN 14 19
 JACK DANIELS 10
 BULLEIT 14
 JIM BEAM 10

COGNAC | BRANDY

REMY MARTIN V.S.O.P. 19
 MARTEL V.S.O.P. 17
 COURVOISIER 14
 METAXA 5* 9
 METAXA 7* 10
 METAXA 12* 13

RUM

BACARDI SUPERIOR 10
 KRAKEN 13
 ANGOSTURA ANEJO 5 11
 APPLETON ESTATE 14
 SAILOR JERRY 10
 ZACAPA 23 25
 HAVANA 3 YEARS 11
 CAPTAIN'S MORGAN 10

TEQUILA

OCHO BIANCO 10
 DON JULIO BLANCO 16
 DON JULIO REPOSADO 18
 JOSE CUERVO SPECIAL 11
 JOSE CUERVO SILVER 10
 SILVER PATRON 14

WHISKY

FAMOUS GROUSE 9
 CHIVAS 13
 DIMPLE 13
 JAMESON 10
 DEWARDS 10
 CUTTY SARK 10
 HAIG 10
 JOHNNIE RED 10
 JOHNNIE BLACK 12

LIQUEURS

AMARETTO 10
 BAILEYS 10
 JAGERMEISTER 10
 SAMBUCA 9
 MARTINI BIANCO, ROSSATO 9
 TIA MARIA 9
 DRAMBUIE 10

* Extra charge 1 euro for
 Premium Refreshments