

WELCOME

The restaurant's menu has been designed according to the philosophy of VP Legacy Group and the gastronomic identity of the region. We highlight the Mediterranean diet in order to offer you ingredients of high nutritional value and flavours inextricably linked to the gastronomic identity of our region.

We ensure the management of hygiene, safety and quality of the products that we offer you and we are ISO 22000:2018 (HACCP) certified.

A special list of allergens is available in the restaurant. In case of allergy or intolerance to food or food ingredients, please inform the staff in time.

The restaurant offers vegetarian or vegan options. Please consult the staff when ordering.

For the preparation of dishes we use extra virgin olive oil, local thyme honey, Greek cheeses (feta, local wine cheese, gruyere, etc.). The potatoes we serve are fresh.

Frozen products are marked with an asterisk (*).

The prices quoted are in euros, including VAT and all legal charges. You are not obliged to pay if you do not receive the legal documentary evidence (receipt or invoice).

We do not serve alcohol to young people under 18 years of age.

We provide printed forms at a special designated area by the exit for complaints.

Market Regulation Manager: Ioannis Kirtsanas

KOS DIVINE

M E N U

by Chef Sakis Kalliontzis

Welcome

Bread (2 pers) 5.00

Grilled sour dough | extra virgin olive oil | fresh cow cheese

Hellenic cuisine

Baked eggplant 7.00

Tomato | feta | garlic | parsley

French fries 5.00

Fresh potatoes | kefalotyri cheese | thyme

Cheese beignets 6.00

Graviera cheese | feta | honey | truffle

Grilled vegetables 9.50

Peppers | zucchini | eggplant | mushrooms | pine nuts | basil pesto

Greek spreads 10.00

Eggplant | spicy cheese | fava | grilled pita bread

Manouri on fire 9.00

Caramelized manouri | honey | truffle flavors | brioche bread

Wine posa cheese 11.00

Cherry tomatoes | sun dried tomatoes | crouton | basil

Tzatziki 5.00

Greek yogurt | cucumber | dill | garlic

Shrimps 11.00

Fried shrimps | avocado cream | tomato

Salads

Flavors 12.00

Rocket I lettuce I melon I peach I almonds dried figs I krasotyri cheese

Caesar salad 10.00

letucce | ice berg | grilled chicken | bacon | Caesar dressing parmesan flakes

Greek salad 9.00

Tomatoes I cucumber I peppers I pickled onions feta I carob rusk I olives

Quinoa 10.00

Mango I corn I pineapple I rocket I coriander I peppers cumin & lime vinaigrette

Pasta rice

Pasta Napoletana 8.00

Spaghetti I tomato sauce I basil I parmesan

Baked pasta 12.00

Penne I tomato I chicken I kefalotyri & graviera cheese

Giouvetsi 15.00

Orzo I shrimps I tomato I zucchini I basil

Basmati rice 11.00

Slow cocked pork I corn red pepper I soy sauce I sesame



Main course

Sea bass 19.00

Grilled sea bass fillet

Souvlaki 12.00

Pork Skewer I French fries I red pepper spread

Mousaka 12.00

Eggplant I minced beef I tomato I morney sauce | kefalotyri cheese

Chicken 12.00

Grilled chicken fillet I golden BBQ sauce

Beef fillet 25.00

Mushed potatoes I red wine sauce

Mix grill 32 (two prs) 32.00

Gyros I chicken I sausage I pork Skewer I meat bowl

Garnish

Basmati rice

Mushed potatoes

Grilled vegetables

French fries

Comfort food

Toast 4.00

Turkey I gouda

Capressse baguette 7.50

mozzarella I parmesan I tomato I basil pesto

Chicken fried burrito 8.50

Chicken fillet I tortilla I corn I bell pepper I cheddar sauce I glace soy sauce

Choco pan cake 8.00

Chocolate spread I biscuit I berries

Classic Burger 9.00

Cheddar sauce I lettuce I tomato I cucumber mayo I French fries

Spicy burger 11.00

Smocked cheese I bacon I tomato I eggs I sweet chili I French fries

Chicken burger 10.00

Fried chicken I tomato I curry mayo I lettuce

Gyros 9.00

Sliced pork I yogurt cream I tomato I potatoes I onions

Chicken bites 9.00

Chicken fillet I fried potatoes

Hot dog 9.00

Brioche I grilled sausage I mustard I fried onions I pickled ginger

Club sandwich 9.00

Chicken fillet I gouda I smoked pork I tomato I lettuce I cocktail sauce

Pinsa Margherita 10.00

Tomato sauce I mozzarella I basil I tomato

Pinsa magna Grecia 11.00

Tomato sauce I mozzarella I feta I pepper I olives I oregano

Classic 12.00

Tomato sauce I mozzarella I pork shoulder I bacon I pepper

Desserts

Ekmek 7.00

Kadaifi phyllo | caramelized mastic rice pudding pistachio | kaimaki ice cream

Chocolate bar 7.00

Choco bisquit | forest fruit | hazelnuts | caramel

Fruit salad 6.00

Assortment fresh fruit