



Every day we offer you fresh seasonal produce from our mansion's gardens, such as vegetables, fruit and aromatic herbs. Our fertile estate produces table olives, extra virgin olive oil made from the local 'Athinolia' variety, and our excellent wines and 'tsipouro' spirit, promoting the policy of sustainability and organic farming that is followed at the mansion.

Furthermore, we collaborate with local producers and fishermen, who provide us with select local meats, fish and other produce so that we can showcase the special flavours of Laconia.

We would like to thank our partners, including:

- Mr Dimitris Koukouselis (and other small farmers): wild black bryony, greens and bulbs from the mountain
- Mr Yiannis Gerontidis: salmon, caviar, trout and sturgeon from Mt Taygetos
- Mr Nikos Andromidas: cold cuts and meat from the villages of Parnonas
- Mr Christos Kyriazakos: dairy products and cheeses
- Mr Konstantinos Patouchas: potatoes from his organic fields as well as the vegetables he grows on our estate
- Ms Aspasía Kontakou: 'ladotyri' cheese from the village of Koulentia
- Mr Dimitris Sgardelis (Neapoli, Laconia) and Mr Giorgos Gliatis (Agios Nikolaos, Monemvasia): honey
- Mr Panagiotis Nikolinakos: free-range eggs from Apidia, Laconia
- Mr Yiannis Pavlou: different varieties of fresh wild mushrooms from Georgitsi, Laconia
- Mr Thodoris and Mr Dimitris Angelakos: fresh Laconian bakery products (Agia Paraskevi, Monemvasia)
- Fresh fish from the local fishermen of the Laconian gulf
- Game, such as wild boar (when available) from the surrounding villages

We would be delighted to give you a tour of our estate, especially the area where we make fresh bread, olive oil, olives, 'tsipouro' and soap.

Enjoy our renewed menus exclusively designed in cooperation with the renowned "Spondi", the only 2 Michelin star restaurant in Greece!

Giorgos Hapsas, Chef de Cuisine

Yiannis Aivaliotis, Maitre d'Hotel



SALADS

Greek salad with tomato, onions, peppers, “Athinoelies” olives from the estate, barley rusks from Monemvasia & local feta cheese

€ 10

Caesars salad with grilled local organic chicken, garlic croutons, crispy bacon & parmesan flakes

€ 14

Salad with lettuce hearts, cured pork from Mani, walnuts, green apple, flakes from local spicy “kefalotyri” cheese & thyme honey dressing

€ 12

APPETIZERS

Greek saganaki with Monemvasia ‘kefalotiri’ cheese

€ 8

CLASSICS

Ground beef Burger, tartar sauce, tomato, lettuce, caramelized onions, “kefalotyri” cheese & fresh French fries

€ 15

Club sandwich with ham, tomato, lettuce, omelet, homemade mayonnaise & fresh French fries

€ 10

Homemade pizza with tomato sauce, mozzarella & basil

€ 10

Homemade pizza with tomato sauce, peppers, salami, on



MAIN

Grilled chicken with sauté mushrooms & mustard sauce
€ 12

Greek “giouvetsi” with beef
€ 16

Pasta with fresh tomato & basil
(You can choose spaghetti or penne)
€ 10

Pasta Bolognese with fresh beef minced meat
(You can choose spaghetti or penne)
€ 14

Pasta with basil pesto, sun dried tomato & Greek prosciutto
(You can choose spaghetti or penne)
€ 16

Traditional «goggles” pasta with cherry tomatoes confit, fresh butter & roasted
“mizythra” cheese
€ 10

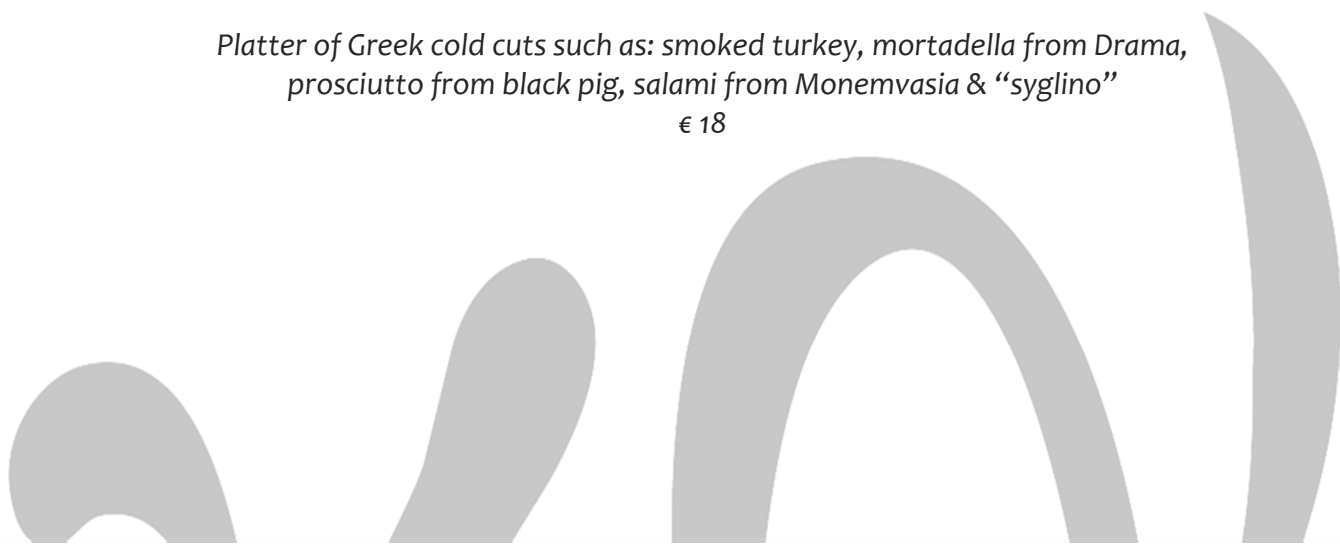
Risotto with variety of mushrooms, white truffle oil & parmesan flakes
€ 15

COLD PLATTERS

Selection of local cheeses such as: spicy ‘Ladotiri’ cheese from Koulentia, winecheese from Monemvasia, spicy “kefalotyri” with chili flakes, “touloumotyri” cheese & goat cheese

€ 16

Platter of Greek cold cuts such as: smoked turkey, mortadella from Drama, prosciutto from black pig, salami from Monemvasia & “syglino”
€ 18



DESSERTS

Tart with chocolate & praline, caramelized hazelnuts & vanilla ice-cream
€ 6

Mousse from Greek coffee with Greek “loukoumi”
€ 6

Selection of fresh seasonal fruits
€ 5

Yogurt with honey & walnuts or fruits
€ 5

Variety of ice-cream & sorbet flavors
€ 3.5 / per scoop

