

mouries

all day restaurant

The restaurants of the KINSTERNA mansion serve Greek Mediterranean cuisine. In the all-day restaurant “Mouries” you can enjoy authentic homemade dishes, while in the attractive restaurant “Sterna”, next to the Byzantine cistern, Greek Mediterranean cuisine is prepared in an excellent ‘collaboration’ with modern styles.

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
- Ms Aspasia 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 Thodoris and Mr Dimitris Angelakos: fresh Laconian bakery products (Agia Paraskevi, Monemvasia)

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

Caesars salad / chicken / croutons / crispy bacon / parmesan flakes
€ 15

Greek salad / tomato / cucumber / peppers / onions / “Kalamon” olives / local feta
cheese / Kinsterna olive oil / oregano
€ 12

Salad with lettuce hearts / goat cheese / almond file / cucumber / mint / orange
fillet
€ 14

Variety of poached vegetables / seasonal greens with olive / citrus vinaigrette
€ 10

APPETIZERS

Greek saganaki with Monemvasia ‘kefalotiri’ cheese
€ 8

Smoked eggplant / Florina peppers / herbs from our gardens
€ 7

Fava / octopus / caramelized onions / caper
€ 17

Leak pie / “sygklino” / goat cheese / yogurt cream
€ 10

SNACKS

Homemade pizza / tomato sauce / mozzarella
€ 11

Homemade pizza with tomato sauce / mozzarella / Monemvasia sausage / peppers
/ local “feta” cheese
€ 15

Club sandwich / sourdough bread / smoked chicken / mayonnaise / lettuce /
tomato / “kefalotiri” cheese / omelet / fresh French fries
€ 13

Ground beef Burger / brioche bread / tartar sauce / caramelized onions / cheddar /
lettuce / tomato / fresh French fries
€ 16

MAIN DISHES

Velouté soup from stonefish of the Rock / saffron / garlic infused croutons
€ 12

Pasta with fresh tomato & basil
(You can choose spaghetti or penne)
€ 11

Pasta Bolognese with fresh beef minced meat
(You can choose spaghetti or penne)
€ 15

Potato gnocchi / vegetables from our gardens / sundried tomato / basil pesto /
prosciutto / parmesan
€ 17


Veal / fresh tomato sauce / orzotto
€ 18

Sautéed sea bream / vegetables from our gardens / lime
€ 24

Traditional «goggles» pasta / fresh butter / tomatoes confit / local «mizithra»
cheese
€ 12

Chicken fillet / kadaifi / mastic cream / sesame
€ 18

Dish of the day



COLD PLATTERS

Selection of local cheeses / spicy 'Ladotiri' cheese from Koulentia / winecheese from Monemvasia / spicy "kefalotyri" with chili flakes / "touloumotyri" cheese / goat cheese

€ 18

Platter of Greek cold cuts / smoked turkey/ mortadella/ greek prosciutto from black pig/ "syglino" from Monemvasia

€ 20

DESSERTS

Tart with chocolate / praline / caramelized hazelnuts / vanilla ice-cream

€ 7

Greek ravani / dried coconut / kaimaki ice cream

€ 6

Ekmek / "tsoureki" / mastic-flavored cream / almond

€ 7

Selection of fresh seasonal fruits

€ 6

Yogurt with honey / walnuts or fruits

€ 5

Variety of ice-cream & sorbet flavors

€ 3.5 / per scoop

Dessert or the day

