

AKRÔ

beyond the sea

MEN

Kitchen Hours

MONDAY - THURSDAY

12:00 - 23:00

FRIDAY - SUNDAY

12:00 - 00:00

BRUNCH

08:00 - 12:00

Enjoy your meal



BRUNCH

0800-12.00

EGGS 13.5 €

with bacon and grilled bread

STRAPATSADA 14.5 €

with fresh tomato, herbs, feta
and grilled bread

OMELETTE 14,5 €

of your choice with fresh seasonal ingredients

HEALTHY OMELETTE 15.5 €

healthy egg white omelette with fresh spinach, smoked turkey,
traditional tsalafouti cheese and aromatic tomato confit.

GRAVIERA CROQUE MADAME 17 €

toasted bread with premium cold cuts, rich Greek graviera
cheese cream and a fried egg on top.

CLUB FOCACCIA 18.5 €

Layers of fluffy, handmade focaccia with premium cold cuts,
melted Emmental cheese, tomato, lettuce and mayonnaise.

PANCAKE 12.5 €

with hazelnut praline, oreo biscuit
and chocolate sauce

PANCAKE 13.5 €

with white chocolate and golden raisins

ENERGY BOWL 12.5 €

with yogurt, chia seeds, seasonal fruits, granola
and thyme honey



LIGHT MEALS

TOAST WHITE 6.5 €

with pork ham, edam, potato chips

WHOLE WHEAT TOAST 7.5 €

with turkey, smoked gouda, chips



APPETIZERS

BAKER'S BASKET 4.5 €

with dip and breadsticks

FRESH FRIED POTATOES 6.5 €

with fresh oregano

BAKED FETA 12.5 €

with phyllo pastry, vegetable briam and grilled bread

WATERMELON "SASHIMI" 12.5 €

watermelon slices with feta cheese cream, traditional grape molasses (petimezi), crunchy crushed pasteli (sesame bar) and arugula leaves.

GRILLED EGGPLANT 14.5 €

with mushrooms, pecorino from Amfilochia, cherry tomatoes, tsalafouti (cream cheese) and potato chips

MEATBALLS 14.5 €

With fries and graviera cheese cream

BEEF CARPACCIO 19 €

with fried pita, Greek pico de gallo and manouri cream

PLATTER 29.5 €

with local traditional cheeses & cold cuts
with tomato jam, breadsticks, figs and nuts



SALADS

GREEK SALAD 14.5 €

with tomato, cucumber, pepper, olives, capers,
feta mousse and carob rusk

QUINOA (VEGAN) 15.5 €

with grilled vegetables, cherry tomatoes and citrus
dressing with avocado cream

CAESAR'S AKRO 17.5 €

with graviera cheese, grilled corn, panko-crusted chicken
and bacon





STREET FOOD

PIZZA 13 €

with fresh tomato, mozzarella and fresh basil

PIZZA LEFKADA 17.5 €

with fresh mozzarella di Bufala, parmesan, traditional Lefkada salami, baby arugula leaves, balsamic glaze and aromatic truffle oil.

CLUB FOCACCIA 18.5 €

Layers of fluffy, handmade focaccia with premium cold cuts, melted Emmental cheese, tomato, lettuce and mayonnaise.

BURGER POTATO BUN BEEF BLACK ANGUS 19.5 €

with caramelized onions, cucumber pickle, spicy cucumber pickle, mayo, cheddar cheese, tomato, lettuce and french fries



PASTA

PAPPARDELLE 17.5 €

with porcini mushroom, figs, parmesan, balsamic cream, truffle oil and fresh thyme

PASTA CAMARATA 18.5 €

with grilled vegetables, grilled chicken, baked roasted tomato tsalafouti and fresh basil

ORZOTTO 22.5 €

with shrimps, fresh tomato, graviera cheese and lobster broth



MAIN COURSES

PORK SOUVLAKI 18.5 €

with crispy potato, fresh oregano and black garlic
yogurt sauce

CHICKEN THIGH 19.5 €

tsikoudia bbq with vegetable tagliatelle, herb gremolata
and tahini lemon-oil dressing

BEEF SHORT RIBS 29.5 €

Slow-cooked beef short ribs, 48 hours in a Dutch oven. Tender
short ribs served with a velvety carrot purée, aromatic stifado
sauce, and rice vermicelli.

FLAP STEAK 38.5 €

roasted baby potatoes and chimichurri sauce

BEEF RIB EYE BLACK ANGUS OMAHA 49.5 €

crushed baby potatoes, with black garlic, truffle
and aromatic butter



FROM THE SEA

SEA BASS CEVICHE 24.5 €

with fresh lime, onion, chili pepper and crispy fried
vermicelli

SEA BASS 29.5 €

with grilled vegetables, lemon-oil dressing and fresh
thyme

SEA BREAM 29.5 €

with baby spinach, potato chips, herbs, lemon-oil
dressing and rosemary



DISH OF THE DAY

Every day, our chef creates a unique dish using the
finest market-fresh ingredients. Please ask our staff
for today's selection.





DESSERTS

CHOCOLATE MOUSSE €11

with caramelized popcorn

WHITE CHOCOLATE PAVLOVA €11

BAKLAVAS €9 | WITH ICE CREAM €12.5

GALAKTOBOUREKO €9 | WITH ICE CREAM €12.5

PANCAKE 12.5 €

with hazelnut praline, oreo biscuit
and chocolate sauce

PANCAKE 13.5 €

with white chocolate and golden raisins

ENERGY BOWL 12.5 €

with yogurt, chia seeds, seasonal fruits, granola
and thyme honey

SEASONAL FRUIT (FRUIT SALAD) €16

ICE CREAM €3.5 (PER SCOOP)

vanilla - pistachio - bueno - cookies - lila pause -
mille-feuille - mango sorbet

DESSERT OF THE DAY €13.5





We have created for you a menu
with enjoyment and quality in mind,
accompanying your every moment
from the first light of the sun until sunset
offering the ideal company for every moment
of your day by the wave



Thank you for choosing us.

Our goal is for your every moment here
to be a small escape from everyday life.
We will be very glad to see you again soon
and to offer you the best version
of our summer hospitality.

Sincerely, the AKRO team

GENERAL INFORMATION

- Person in charge of market inspection: Ilias Dalaperas
- Prices include VAT and all legal taxes.
- For frying we use special vegetable oil (Frie). For salads we use extra virgin olive oil. For cooking we use virgin olive oil or sunflower oil.
- Please inform our staff of any allergies or intolerances. Our establishment maintains a specific allergen data sheet.
- The shop is obliged to have printed documents in a safe case near the exit for any protest.

«Consumer is not obliged to pay if the notice of payment has not been received
(receipt - invoice).»



WWW.AKROBAR.GR



@AKRO_LEFKADA