

VERANDA

BAR



...quick Italian bites

Operating hours

11.00 – 24.00

Kitchen operating hours

12.00 – 16.30

The preparation and storage of food is done in accordance with the ISO 22000(HACCP) Standard.

Please, inform your waiter of any allergies before placing your order as not all ingredients can be listed, and we cannot guarantee the total absence of allergens in our dishes.

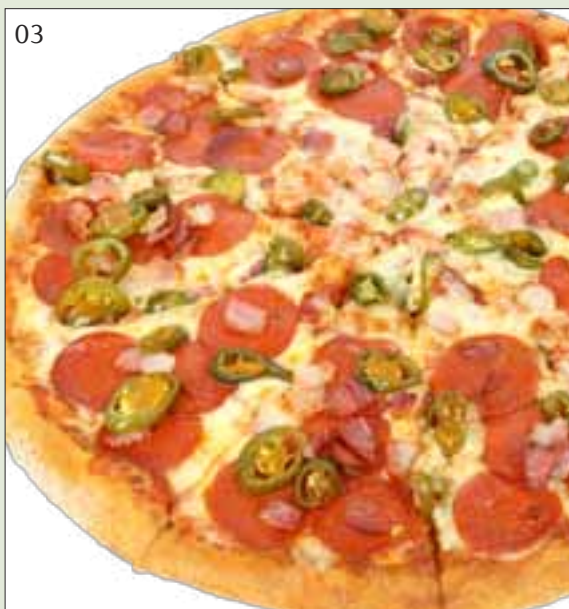
01



02



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Pizza

01

Margherita Pizza
with fresh tomato sauce,
tomato, mozzarella,
basil



12,50€

02

Carbonara Pizza
with bacon, mozzarella,
cream, parmesan



12,50€

03

Ham Pizza
with fresh tomato sauce,
pepper, mozzarella



13,50€

04

Chorizo Pizza
with fresh tomato sauce,
chorizo, mozzarella,
olive oil



13,50€

05

Pizza Calzone
with fresh tomato sauce,
ham, red pepper, mozzarella
Vegetarian Calzone
with mushrooms



12,50€

Editor note: _____

At the Island Hotel all Pizza are freshly made every day by our team. Making dough is pretty simple – all you really need are three basic ingredients: flour, water and yeast. But making a good dough is no simple at all! For us, good dough constitutes thin crispy crust and slightly soft in the center. According to the chef the most important ingredient is actually time.

For example, when we make the dough, we mix all together the ingredients and then allow the mixture to rest for some hours. We need to check in the meantime in order to see the rising process. All this needs time, good ingredients and accuracy!! Enjoy...

01



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06



Salads & Italian Snacks


01

Caprese 
with tomato,
mozzarella, fresh basil, olive
oil & balsamic vinegar



10,00€

02

Greek Salad 
with cucumber, tomato, onion,
pepper, feta cheese, Dakos
barley rusk, olives, oregano
& olive oil



10,50€

03

Caesar Salad
with lettuce, grilled chicken,
crispy bacon, parmesan,
croutons, Caesar dressing



11,50€

04

Garlic Olive Oil Bread 
with Cretan Gruyere cheese



7,00€

05

Bruschetta 
with mashed olive,
tomato, Cretan Gruyere,
rocket and Basil



8,00€

05

Bruschetta
with salmon,
cream cheese,
dill



10,00€

Editor note:

Veranda, the small Italian corner that we have created in order to offer another day-time dining experience so you can change daily the whole atmosphere of lunch. Simplified into easy to understand categories- snacks, salads, sandwich, pizza, desserts. Choose from one category or choose from all, have the whole dish or share it with others...As simple as that!

01



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05



Sandwich

01

Tortilla

with crispy bacon, cheddar, avocado, tomato, lettuce & mayonnaise, served with green salad



9,50€

02

Grilled Chicken on a

Baguette with cheddar, tomato, lettuce, crispy bacon, honey mustard dressing, served with green salad



10,50€

03

Quesantilla

with yoghurt, guacamole, grilled chicken, cheddar cheese, tomato, lettuce



10,00€

04

Village Bread Sandwich

with creamed Feta cheese, olives, sundried tomato, basil, fresh tomato, rocket



9,00€

05

Burger Sandwich

with chicken burger, cheddar, tomato, caramelized onion, rocket, bbq sauce



14,50€

Editor note: _____

The passion for a good meal, but most important the preparation of it is something that gives joy and meaning in daily life. This is something that we share with the Italian culture.

Raw materials with excellent quality standards cooked slowly and combined with unique local wines. The purchasing of food supplies is a full occupation. Latteria, Enoteca, Macelleria, Panetteria, Pasticceria, Gelateria, a shop for every food category! It seems like a delicious food tour!!!

01



02



03



Pasta

01

Polo penne

With chicken, mushrooms,
fresh cream, garlic,
parmesan, white wine



14,00€

02

Spaghetti Carbonara

with pork pancetta, onion,
egg yolk, parmesan &
roughly cut pepper



13,00€

03

Linguine

with fresh basil pesto
& parmesan cheese



12,00€

Editor note:

A small variety but the most representative recipes
is given to you to choose. Delicious, made with the
best ingredients, on the spot for you..
Enjoy!!

*there is option of gluten free pasta

01



02



03



04



Desserts

01

Cheesecake

With crunchy buttered
biscuit, lemon flavoured
cream cheese,
red fruit sauce



8,00€

02

Warm Baklava

Crispy layers of phyllo
dough, filled with walnuts
with vanilla ice cream



8,50€

03

Chocolate Soufflé

Fluffy chocolate cake with
fluid chocolate and vanilla
ice cream



8,50€

04

Homemade Apple-pie

Juicy apples, brown sugar,
aromatic butter, caramel
ice cream



8,50€

*there is option of gluten free dessert

01



02



03



04



05



06



07



08



08



Smoothies & Shakes

01

**Strawberry,
Banana,
Peach**

8,00€

02

**Strawberry,
Mango,
Melon**

8,00€

03

**Pineapple,
Pear,
Mango**

8,00€

04

**Pineapple,
Blackberry,
Blueberry,
Banana**

8,00€

05

**Ginger,
Apple,
Spinach,
Carrot**

8,00€

06

Surprise Chocolate Shake
chocolate chips

8,00€

07

Strawberry Crumble Shake
banana

8,00€

08

Mocha Caramel Shake

8,00€

09

Vanilla Shake
vanilla

8,00€

Coffee | Tea | Chocolate Juices | Fizz & Water

Espresso Based Coffee

Espresso	3,00€
Espresso Macchiato	3,50€
Double Espresso	4,00€
Americano	4,00€
Cappuccino	4,50€
Latte Macchiato	4,50€
Espresso Freddo (double iced espresso)	4,50€
Freddo Cappuccino (double iced espresso with iced cream milk)	4,50€
Iced Espresso Latte Affogato (double espresso over vanilla ice cream)	5,50€
Filter Coffee	3,50€
Greek Coffee	4,00€
Double Greek Coffee	5,00€
Instant Iced Coffee Frappé	4,50€
Frappé With Vanilla ice Cream	5,50€
Tea Pot (Orient green, English breakfast, Strawberry, Earl Grey)	4,00€
Pot of Herbs (Sage, Dictamo, Louisa, Chamomile, Mint)	4,00€
Iced Tea (Peach, Lemon)	4,50€
Chocolate Hot or Cold	4,50€
Chocolate hot with cream	5,00€
Baileys Coffee (Baileys, Espresso, cream)	8,50€

Noisetto Coffee (Noisetto, Filter coffee, cream)	8,00€
Irish Coffee (Irish Whisky, Filter Coffee, cream)	8,50€
Soft Drinks	3,50€
Fruit Juices (Orange, Lemon, Peach, Cranberry, Pineapple, Apple)	4,00€
Fresh Orange Juice	5,00€
Natural Table Water 1 lt	3,50€
Perrier 330 ml	4,50€
San Pellegrino 250 ml	4,50€
San Pellegrino 750ml	8,00€

Cretan Refreshments

Pink Grapefruit Soda	4,00€
Apple Soda	4,00€
Psiloritis Gazoza	4,00€
Psiloritis Lemonade	4,00€
Psiloritis Orangeade	4,00€

Sparkling Wines

Prosecco, 750ml	35,00€
Prosecco Roze, 750ml	39,00€
Prosecco glass	8,50€

Champagne

Moet Chandon, 750ml	160,00€
Veuve Clicquot, 750ml	180,00€

Beer | Cocktails

Beer

Draught Beer 250ml	4,50€
Draught Beer 400 ml	6,50€
Cretan Lager Candia 330 ml	4,50€
Fix 330 ml	5,50€
Mythos 330 ml	5,50€
Mythos Radler 330 ml	5,50€
Fix Dark 330 ml	7,00€
Erdinger Weiss beer	7,00€
Corona 330ml	7,00€
Amstel Alcohol Free 330 ml	5,00€
Apple Cider	5,00€
Watermelon Cider	5,00€

White Wines

Moschato Spinas, Domaine Strataridakis, 750ml	27,00€
Vidiano, Aspros Lofos, Paraskevas Winery Chardonnay, XPYΣOΣ ΛEΩN, Nico Lazaridi Wines, 750 ml	23,00€
Enotria, Douloufakis, 375ml	29,00€
	13,00€

Rose Wines

Vera Rosa, Merlot-Moschato Spinas, Domaine Strataridakis, 750 ml	24,00€
An, Demi-sec, Bio, Gavalas Wines, 750 ml	25,00€
Enotria, Douloufakis, 375 ml	13,00€

Red Wines

Ixnilatis, Syrah-Kotsifali, Domaine Strataridakis, 750 ml	29,00€
Archos, Syrah-Liatiko, Paraskevas Winery, 750 ml	25,00€
Cabernet Sauvignon, XPYΣOΣ ΛEΩN, Nico Lazaridi Wines, 750 ml	29,00€
Enotria, Douloufakis, 375 ml	13,00€
Glass White, Red, Rose	7,00€
Glass Demi-sec, White-Red-Rosé	7,50€

Classic Cocktails

Aperol Spritz (Aperol, Prosecco, Soda)	9,50€
Hugo (Elderflower, Sparkling wine, Soda)	10,00€
Margarita (Tequila, Cointreau, Fresh Lime juice)	10,50€
Caipirinha (Cachaça, Lime, Brown Sugar, Angostura)	10,50€
Pina Colada (Rum, Coconut cream, Pineapple juice)	10,50€
Mojito (Rum, Lime, Sugar, Soda, Mint leaves)	10,50€
Cosmopolitan (Vodka, Cointreau, Fresh Lime juice, Cranberry juice)	10,50€
Frozen Strawberry Daiquiri (Rum, Fresh Lime, Strawberry puree)	10,50€
Cuba Libre (Rum, Lime, Cola)	10,00€
Long Island Ice Tea (Vodka, Rum, Gin, Tequila, Lime, Coca cola)	11,00€
Espresso Martini (Vodka, Coffee liqueur, Espresso)	10,50€
Zombie (Rum, Pink Grapefruit, Pineapple juice, Lime)	11,00€
Mai Tai (White, Black Rum, lime juice, Orange Curacao, Almond Syrup)	11,00€

Signature Cocktails

Strawberry Caipirosca (Vodka, Lime, Strawberry Puree)	10,50€
Raspberry Bellini (Raspberry syrup, Basil, Sparkling Wine)	9,50€
Passion Fruit Martini (Dry Martini, Vodka, Passion fruit puree)	10,50€
Cocktail Lillet (Lillet, Gin, Forest fruit syrup, Tonic)	10,00€
Passion Dream (Rum, Passoa, Fresh Orange juice, Pineapple juice, Pink Grapefruit)	10,50€
Butterfly Cocktail (Malibu Rum, Blue Curacao, Vodka, Sprite)	10,50€
Strawberitta (Tequila, Cointreau, Lemon juice)	10,50€
Island Paradise (Rum, Noisetto, Malibu, Pineapple, Grenadine)	10,50€

THE ^{GDM} ISLAND

