

ITHACA

ΙΘΑΚΗ

GREEK RESTAURANT & CONCEPT BAR

INTRO

ITHAKA, A GREEK PEARL OF THE MEDITERRANEAN SEA. A LOT HAS BEEN WRITTEN ABOUT IT, FOR ITS HISTORY, THE LEGENDS, THE GODS AND THE MYTHOLOGY.

ITHAKA IS THE ISLAND OF THE QUEEN PENELOPE, THE GREATEST ODYSSEY AND THE HOUSE OF THE GODS.

FROM STONE AGE UNTIL TODAY ITHAKA IS BEING FOREVER A CULINARY HEAVEN, THANKS TO ITS GEOGRAPHICAL POSITION AND THE CLIMATE GROWING SOME OF THE BEST GRAPES AND OLIVES THAT THEY HAVE BEEN ADMIRING FROM CHEFS ALL AROUND THE WORLD.

FLAVOURS, HERBS AND PRODUCTS OF THIS ISLAND HAVE BEEN A KEY OF MANY SIGNATURE DISHES OF STARRED CHEFS.

IN PARTICULAR ONE OF THEM, THE CHEF DIMITRIS KOUTRIDIS, WHO IS TODAY ENJOYING DELIVERING HIS PASSION FOR FOOD AND CREATIVITY IN BALI THE ISLAND OF GODS.

OPENING A RESTAURANT WITH AN EXECUTIVE CHEF AND OLD FRIEND ROBERTO BOGNI, SHARING IDEAS AND COMPARE EXPERIENCES BETWEEN THE TWO OF THE OLDEST CUISINES AROUND THE WORLD, GREEK AND ITALIAN. AS THE ISLAND OF ITHAKA BEEN THE HOUSE OF GODS.

OUR GOAL IN ITHAKA RESTAURANT BALI IS TO DELIVER YOU A MAGICAL EXPERIENCE, CULINARY AND BEYOND.

THE ATMOSPHERE IN ITHAKA WILL TAKE YOU IN A JOURNEY BACK IN TIME AND MAKE YOU FEEL LIKE ONE OF THE OLYMPUS GODS. COME AND TAKE A PLATE AS A GREEK TRADITION COMMAND DO, MAKE A WISH AND THROW THE PLATE IN OUR WISHING WELL. BELIEVE IN THE POWER OF THE MAGICAL QUEEN PENELOPE.

FROM OUR GREEK CHEF DIMITRIS KOUTRIDIS AND THE MANAGER OF THE HOUSE MYRONIKI XANTHOPOULOU.

*KALH OREKSI
(ENJOY YOUR MEAL)*

HAVE A GREAT START

ZUCHINI PANKO (DEEP FRIED ZUCCHINI) 55K
Panko coated deep fried sliced zucchini with yogurt mint dip

LAXANODOLMADES (CABBAGE ROLL) 60K
Greek cabbage rolls with augolemono sauce with green and red oil

HALOUMI PSITO (GRILLED HALOUMI) 65K
Grilled halloumi with grilled vegetables and homemade pesto basil

BRIAM (OVEN-BAKED VEGETALBES) 65K
Oven baked vegetables cooked with homemade tomato sauce and feta cheese

CALAMARI 85K
Deep fried calamari served with homemade greek fries and tzatziki dip

TARTAR TONOU (TUNA TARTAR) 90K
Marinated raw tuna a la Dimitri style, truffle mayonnaise and grilled bread

ITHAKI OCTOPUS (GRILLED OCTOPUS) 95K
Grilled octopus with onion, berry capers and balsamic vinegar

MUSSELS AND CLAMS SAGANAKI 95K
Steamed mussels in ouzo and tomato, served with feta cheese

BEEF CARPACCIO 105K
Tenderloin beef carpaccio marinated in Greek style

FETA SAGANAKI G.O.A.T (GREATEST OF ALL TIME) 130K
Deep fried authentic Ithaca's goat cheese cover with fylo pastry, honey and sesame



EPIC SOUPS

GREEK OUZO VELLOUTE 65K
Vegetables with ouzo aroma velloute

KAKAVIA FISH SOUP 80K
Classic Greek fish soup

FASOLADA 59K
Famous Greek bean soup



DIPPING SET - 85K

DIPS - IN

HUMMUS - 30K

Chickpeas and paprika dip

TZATZIKI - 35K

Salted yogurt and cucumber dip

MELITZANA - 25K

Rustic smoked grilled eggplant dip

TYROKAFTERI - 40K

Hot pepper and cheese dip

PICK - IT

GREEN OLIVES - 30K

Large green olives 8 pcs serve

BLACK OLIVES - 25K

Marinated black olives

SUN-DRIED TOMATO - 25K

10 pcs serve sun dried tomato

PITA BREAD - 19K

Traditional Greek flatbread

PENELOPE'S GARDEN

PATATOSALATA (POTATO SALAD)

65K

Boiled potatoes, bacon, fresh herbs and mustard-mayo sauce

PATZAROSALATA (BEETROOT SALAD)

68K

Beetroot, carrots, walnuts, orange fillet, honey vinaigrette

VEGGIE SALAD

65K

Croutons, pinenuts, tomato cherries, parmesan flakes and balsamic vinaigrette

DAKOS

70K

Breadcrumbs with tomato sauce, tomato cherries and mizithra cheese

WHEN ZEUS MET CEASAR

75K

Iceberg, croutons, bacon, parmesan flakes and homemade Zeus dressing

ATHINAIKI (FISH SALAD)

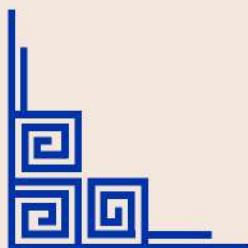
80K

Poached fish of the day with homemade mayo, chives and herbs

GREEK SALAD

80K

Tomato, cucumber, feta cheese, olives, onion, red and green pepper, olive oil



CLASSIC MAIN COURSE

MOUSAKA VEGETARIAN 90K

Fried aubergine and potato with vegetarian bolognese and freshly made mornay

MOUSAKA 100K

Fried aubergine and potato with bolognese and freshly made mornay

STIFADO (BEEF STEW) 100K

Traditional Greek slow cooked beef stew with enchalots and homemade potato puree

BEEF BIFTEKAKIA (MINI BURGERS) 100K

Old fashioned Greek mini beef patty, served with homemade potato puree

SOUTZOUKAKIA A LA GREK (BEEF TUBE ROLLS) 105K

Tube shaped ground beef cooked in a tomato sauce, served with homemade puree

SOUVLAKI CHICKEN (SKEWERS) 100K

2 pieces of chicken skewer marinated in Greek style, served with homemade Greek fries and tzatziki dip

SOUVLAKI (SKEWERS) 110K

2 pieces of pork skewer marinated in Greek style, served with homemade Greek fries and tzatziki dip

SOUVLAKI BEEF (SKEWERS) 130K

2 pieces of beef skewer marinated in Greek style, served with homemade Greek fries and tzatziki dip

RISOTTO 125K

Mushroom risotto with truffle and parmesan



SIDE BY SIDE

Roasted Baby Potatoes 40k

Homemade Greek Fries 35k

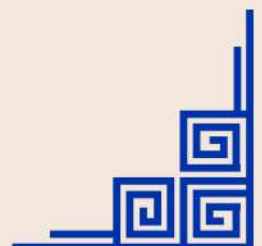
Potato Puree 45k

Green Salad 35k

Grill Vegetables 45k

Mushroom Sauteed 45k

Aromatic Rice 30k





CHEF SIGNATURE DISHES



CEVICHE SNAPPER 130K
Marinated raw snapper a la Dimitri style

OCTOPUS ORZO 130K
Rice like shape pasta cooked with octopus, parmesan chips, mushrooms and baby carrots

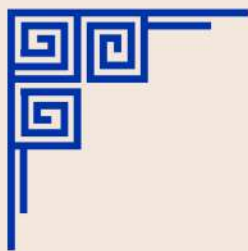
KITRINI FAVA 160K
Yellow split peas served with crudo, asparagus, panko coated egg and truffle scent

SOUS-VIDE CHICKEN BREAST 180K
Chicken breast long cooked in low temperatures in a glass jar, served with baby potatoes, vegetables and ladolemono sauce

SOLOMOS 220K
Flat grilled salmon fillet served with homemade potato puree, lemon sauce and lemon gel

BEEF FILLET 415K
Grilled tenderloin fillet with cauliflower puree, mushrooms and demi glace





POSEIDON SEAFOOD PLATTER

SINGLE GRILL

<i>Grilled Prawn</i>	<i>195k</i>
<i>Grilled Seabass</i>	<i>140k</i>
<i>Grilled Snapper</i>	<i>140k</i>
<i>Grilled Octopus</i>	<i>160k</i>
<i>Grilled Tuna</i>	<i>130k</i>
<i>Half Lobster</i>	<i>255k</i>
<i>Whole Lobster</i>	<i>495k</i>



MIX FISH PLATTER

SEABASS, RED SNAPPER,
PRAWN, TUNA, OCTOPUS

For 1 Person *230k*

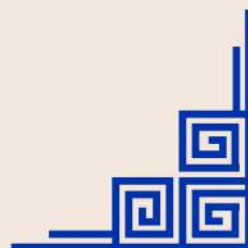
For 2 Person *320k*

WITH LOBSTER

For 1 Person *450k*

For 2 Person *700k*

MIXED SALAD, LEMON VINAIGRETTE,
PITA, DIP OF YOUR CHOICE



ARTEMIS

GRILL MEAT PLATTER



SINGLE GRILL

CHICKEN FILLET - 90K

250 gr grilled chicken fillet

LAMB CHOP - 240K

250 gr imported lamb chop

PORK CHOP - 160K

250 gr imported pork chop

PICANHA - 300K

250 gr of premium cut Australian picanha

MIX MEAT GRILL

**PORK SOUVLAKI, CHICKEN SOUVLAKI,
BEEF BIFTEKAKIA, PORK CHOP AND SAUSAGE**

For 1 Person 250k

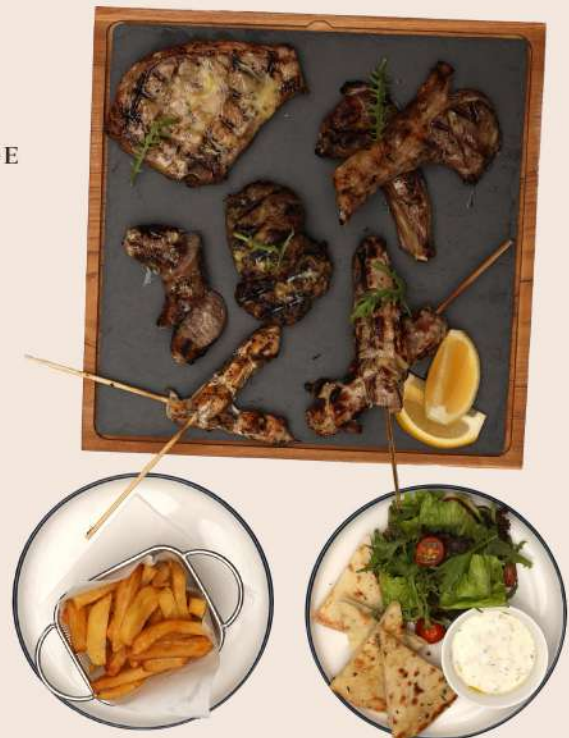
For 2 Person 350k

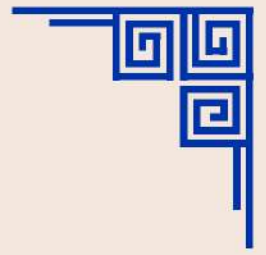
WITH LAMB

For 1 Person 350k

For 2 Person 500k

*all grill served with pita bread, french fries,
salad & tzatziki sauce*





ODYSSEUS DESSERT

GALAKTOBOUREKO 55K
Greek pastry fyllo rolls filled with semolina cream and syrup

NUTELLA CHEESECAKE 65K
Cheesecake with nutella filling and oreo crumble biscuit

ITHAKA PROFITEROL 65K
Choux filled with homemade patisserie and namelaka milk chocolate 40%

LEMON PIE 3 WAY 70K
Homemade tart filled with lemon cremee and marengue



ICE CREAM / GELATO

<i>1 scoop</i>	<i>28k</i>
<i>2 scoop</i>	<i>55k</i>
<i>3 scoop</i>	<i>85k</i>

