



AMFIALOS

Welcome to Amfialos Restaurant, Pefkos, Rhodes.

Located among trees and rich greenery,
overlooking one of Greece's finest bays at Kavos Beach.
our private family owned garden and olive grove provides the kitchen with freshest
ingredients to elevate your culinary experience in the most creative and joyful way.
Accompany your food with some of the best wines of Greece and choose a refreshing
cocktail for a perfect ending to a memorable dining experience.



bon appetite

Starters

Traditional Rhodian “Ladopita” 8€

local pita bread with variety of Greek dips and olives

Baked Eggplant 10€

with Mediterranean marinade, salted anchovy, feta cheese, onion, caper, tomato, olives and Florinis peppers sauce

Frouitalia 11€

traditional kikladitiki omelet with a variety of country sausages, mushrooms, vegetables, and feta cheese

Yellow split peas 9€

with caramelized onions, caper, and citrus oil

Talagani cheese 13€

accompanied by citrus fruits feast with honey molasses, walnuts and citrus fruits juice and zest

Haloumi cheece 12€

with fig jam walnuts and balsamic vinegar reduction

Feta cheese in Phylo Pastry 11€

fried with “mavrokouni” black sesame and marinated with mint honey

Fried potatoes with fresh oregano 6€

Fried potatoes with feta cheese mousse 7€

If you have any allergies or special diet requirements, please advise your waiter before ordering.

sounds healthy



Starters *(cont.)*

Prawns “Saganaki” 16€

Prawns with spicy tomato sauce, feta cheese, red hot chili pepper flakes and balsamic vinegar glaze

Calamari rings 12€

with sweet and sour sauce, Florinis red peppers, sautéed vegetables and lime

Grilled octopus 14€

served with yellow split peas, caramelized onions, honey and fresh lemon juice

Salads

Greek 10€

cherry tomatoes, cucumber, carob rusk, peppers, caper, olives and feta cheese, finished with fresh oregano

Caesar’s 11€

lettuce, iceberg and cherry tomatoes with a traditional Caesar’s dressing, smoked bacon and parmesan flakes

Caesar’s with chicken 13€

“Mirmizeli” 10€

carob rusk, tomato, caper, olives, spring onion, parsley and feta crumbled

Prices are in Euro € - V.A.T. and all other taxes are included.



looks delicious

Pizza

Margarita 13€

with tomato, mozzarella cheese, basil and parmesan flakes

Greek 14€

with tomato, peppers, onion, caper, olives and feta cheese

Mediterraneo 15€

with tomato, mozzarella, mushroom, prosciutto and rocket

Main courses

Bavette speciality pasta with tomato, basil and goat cheese 12€

Traditional Rhodes pasta screws 13€

with sautéed seasonal vegetables, mushrooms, Greek yoghurt and herbs

Bavette pasta traditional carbonara 13€

pecorino and parmesan cheeses, smoked pancetta, and eggs

Traditional “Moussaka” 12€

made with traditional yoghurt, eggs, feta cheese, nutmeg, and bechamel sauce

Light brioche beef burger 18€

topped with mustard, ketchup, caramelized onions, Greek smoked cheese, served with herb yoghurt dip and fried potatoes with a variety of spices

sounds rewarding



Main courses *(cont.)*

Chicken fillet 19€

marinated in yoghurt accompanied by a couscous pasta with herbs, raisins, dried plum, and coriander

Pork fillet souvlaki 20€

served with grilled vegetables, haloumi cheese, and fig sauce

Lamb cutlets in grill 22€

panned with oven roasted crushed potatoes, Greek smoked cheese and rosemary

Black Angus ribeye 29€

with baby potatoes, lemon, and basil

Fish of the day

Ask the waiter

Desserts

Variety of Greek traditional desserts 9€

Baklava traditionally baked for 7 hours 8€

Yoghurt pie with lemon sorbet and basil 8€

Traditional Custard pie “Galaktoboureko” 8€



feels good

Desserts (cont.)

Ekmek kantaifi 8€

kantaifi pastry with patisserie cream, fresh fruits coulis and whipped cream

Melekouni traditional dessert from Rhodes 8€

with sesame, honey and almonds, cheesecake with cream cheese and a variety of fresh fruits coulis

Fruit platter 6€

served with Greek yoghurt and honey from Rhodes marinated with fresh mint

Greek Yogurt with honey from Rhodes & walnuts 6€

Selection of ice creams and sorbets 2€ per scoop

Hot & Cold Beverages

Nescafe 3,40€

Greek Coffee (single) 2,70€, (double) 3,80€

Espresso (single) 2,90€, (double) 3,90€

Capuccino 4,10€

Hot Chocolate 4,00€

Tea (various flavours) 3,50€

Freddo Espresso 3,60€

Frappe Icecream 5,10€

Milkshake 5,70€

sounds refreshing



Soft Drinks

Coca Cola, Light, Zero 250ml 3,30€
Fanta Orange, Lemon 250ml 3,30€
Sprite 250ml 3,30€
Schweppes 3,60€
VAP Orange, Lemon 250ml 3,20€
Orange juice Fresh 400ml 5,20€
Pineapple juice 400ml 4,10€
Orange juice 400ml 3,90€
Mixed juice 400ml 3,90€
Smoothies (various) 5,70€
Fuze Ice Tea Lemon 330ml 3,80€
Fuze Ice Tea Peach 330ml 3,80€
Redbull 250ml 4,50€
Water 1lt 3,80€
Sparkling Water 750ml 4,20€
Sparkling Water 330ml 3,40€
S. Pellegrino 750ml 6,50€

Beers and Ciders

Zyθος Draft 300ml 2,90€ / 500ml 4,10€
Mythos 330ml 2,90€ / 500ml 4,10€
Alpha 330ml 2,80€ / 500 ml 3,90€

Heineken 330ml 3,00€ / 500ml 4,20€
Heineken Blue 330ml 3,10€
Kopparberg strawberry/lime 500 ml 4,80€
Strongbow Gold Apple 330 ml 3,90€
Mllokleftis Cider 330ml 3,20€

Cocktails and Long Drinks

Amfialos Special 9,50€
Pina Colada 8,50€
Tequila Sunrise 8,50€
Margarita 8,50€
Sex on the Beach 8,50€
Dry Martini Cocktail 8,50€
Black Russian 8,50€
Grasshopper 8,50€
Bloody Alexander 8,50€
Mojito 8,50€
Caipirinha 8,50€
Vodka Orange 7,50€
Pimms No 1 7,50€
Gin & Tonic 7,50€
Cuba Libre 7,50€
Malibu & Lemonade 7,50€



something special

Wines

White and Rosé

House wine 500ml 6,00€ / 1lt 11,50€
Gerovassiliou Estate Fumé Sauvignon
Blanc 200ml 9,00€ / 700ml 29,50€
Paranga Kyr-Gianni
200ml 4,90€ / 750ml 18,50€
Samaropetra Kyr-Gianni
200ml 7,50€ / 750ml 27,00€
Amethystos Lazarides Rosé
200ml 7,90€ / 750ml 28,50€

Red

House wine 500ml 6,00€ 1lt 11,50€
Lazarides Magiko Vouno
200ml 9,00€ / 750ml 35,00€
Chatzimihali Cabernet Sauvignon
200ml 8,00€ / 750ml 29,50€

Sparkling wines & Champagnes

CAIR Brut 200ml 9,5€ / 750ml 24,00€
CAIR Rosé 200ml 9,5€
Moët & Chandon Brut 750ml 105,00€
Moët & Chandon NIR Rosé 750ml 165,00€

Ouzo

Ouzo Plomari 50ml 3,50€
Ouzo Varvagiannis 200ml 11,50€
Ouzu 12 200ml 10,50€
Ouzo Mytilene 200ml 10,00€

Spirits and Liquors

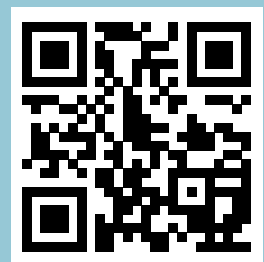
Metaxa 25ml 5* 4,50€ / 7* 5,90€
Amaretto Di Saronno 50ml 5,40€
Baileys 50ml 5,90€
Kahlua 50ml 5,70€
Limoncello Le Pont 50ml 4,80€
Grappa Nonino 50ml 5,20€
Jack Daniels 50ml 5,50€
Smirnoff 50ml 4,90€
Chivas 50ml 6,90€
Havana Club 7* 50ml 6,10€

Alcohol consumption for people 17 years old or younger is strictly prohibited. Drink Responsibly.

Did you enjoy your Amfialos Experience?

Share it with your friends and family!

We always appreciate kind words and a rewarding review!



Floor manager: Emmanouil Trigenis