

IONIAN CUISINE

Resénda

ESTD —



— 2025

ZAKYNTHOS

COFFEE

Espresso
Double Espresso
Espresso Macchiato
Americano
Cappuccino
Double Cappuccino
Cappuccino Latte
Flat White
Freddo Espresso
Freddo Cappuccino / with Cream
Greek Coffee
Double Greek Coffee
Nescafé
Frappe
Filter Coffee

Extras:
Almond Milk, Oat Milk

CHOCOLATES

Sugar-free Chocolate
Chocolate
Salted Caramel
Orange Cinnamon
White Chocolate Mastiha — Rose

TEA

Jasmine Green Tea
Apple Loves Mint
Pink Grapefruit
Earl Grey Blue Flower
Rooibos Vanilla
Orange Blossom

SOFT DRINKS

Natural Mineral Water Ioli 1L
Xynonero (Sparkling Mineral Water) 1L
Coca-Cola 250ml
Coca-Cola Zero 250ml
Fanta Orange 250ml
Fanta Blue Orange 250ml
Fanta Lemon 250ml
Schweppes Soda 250ml
Motion Juice 330ml

BEER

Mythos 500ml
Mamos 500ml
Heineken 500ml
Levante Lager 330ml

SPIRITS

Tsipouro Babatzim with Anise
Tsipouro Babatzim without Anise
Ouzo Plomari

HEALTH SUPERVISOR
Helmis Panagiotis

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SIGNATURE COCKTAILS

*Secret recipes, local memories,
and aromas that whisper stories...*

Zima Mevanta

*Robola like morning mist over the vineyard, green apple and
pear leaving a soft freshness, with faint traces
of herbs unfolding quietly.*

Refined — Gentle

Rimentio

*A dark Negroni variation with pine needles and kumquat
intertwined like a botanical spell.*

Bittersweet — Aromatic

Suggested instead of a Negroni

Terozo "Mandolato"

*Vodka with a clean base, almond with the scent of
an old marketplace, and honey reminiscent of a drop of gold.*

Balanced — Gentle — Sweet & Sour — Slightly Creamy

Gadini "Pasteli"

*Rum and aged tsipouro in an unexpected union,
with sesame and honey that carry a fragrance of tradition.*

Light — Refreshing — Balanced

Ostria "Zante Rusk"

*Metaxa 12, espresso, and vanilla swirling over rusk espuma. A
temperature contrast that feels like a small ritual.*

Lightly Smoky — Hot & Cold — Balanced

Valerozo

*Homemade geranium and lavender liqueur with springtime
floral energy, completed with prosecco and soda.*

Spritz Style — Refreshing — Light — Floral

Miskia(n)tsa

Mixed drink — Low ABV ή Non Alcoholic

*Wild strawberry distillate (or 0% gin), strawberry and beetroot
in a secret rosé blend, brightened by pink grapefruit soda.*

Cool — Fruity — Elegant

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GLOSSARY

Zima | Pulp from crushed grapes or olives
Mevanta | A drink made from greens/fruit & wine
Rimentio | Medicine / remedy
Terozo | Treasure
Gadini | Tea cup
Ostria | Warm Southern wind
Valerozo | Worthy
Miskia(n)tsa | Mixed drink

CLASSIC COCKTAILS

Aperol Spritz (aperol, prosecco, soda)
Negroni (gin, campari, vermouth)
Espresso Martini (vodka, espresso, vanilla)
Dry Martini (gin, dry vermouth)
Old fashioned (bourbon, vanilla, bitters)
Margarita (tequila, quantreau, lime)
Paloma (tequila, lime, pink soda)

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