

RESÈNDA

The Recipe of Memory

Where the tradition of the Ionian Islands
meets the subtle elegance of Venetian influence,
the flavors of our childhood return not as mere memories but
as a living continuation. With a new rhythm and contemporary
form, they carry the same soul that once illuminated family
tables. Each dish tells a story of the past, of those who
cooked with heart and memory.

The name Resenda is a word used by the old generations,
inherited from the Venetians in Zakynthos, when referring
to a recipe, a word passed down through generations
just like our flavors.

Welcome to the place where tradition belongs
to the present in that silence that precedes taste.

STARTERS

Kefalonian Graviera in Phyllo & Sage
with Bournela Tomato Chutney.
A delicate play of sweet and savory.

Stuffed Spleen
A festive Zakynthian dish, rich in heritage and flavor.

Hand-cut Fries
with Sea Salt and Local Herbs.

Marinated Sardines (Papálina)
with Tomato Paste and Extra Virgin Olive Oil.

Country Bread
with Olive Oil, Tomato Purée, and Sea Salt Flakes.

Bruschetta Trilogy
Prèza Cheese, Sardine, and Olive Jam.

Beef Ragout Croquette
with Aged Graviera Cream.
A deep, nostalgic flavor reborn.

Garlic-Stewed Eggplant (Skordoustoumpi)
Traditional Zakynthian dish,
full of aroma and memory.

Frigadelí
Beef Liver Wrapped in Lamb Caul Fat.
Bold, genuine Ionian taste.

Cheese Platter
Zakynthian Ladotyri, Kefalonian Feta,
Local Graviera, Prèza, and Mizithra.

Cured Meats Platter
Pork Ham, Noumboulo, and Lefkada Salami.

PIES

Mushroom Pie
with Wild and Cultivated Mushrooms,
Gently Infused with Thyme.

Greens Pie
a Blend of Wild and Garden Greens
in Crisp Handmade Pastry.

Volimi Meat Pie
A rustic recipe from the mountain villages of Zakynthos.

SALADS

Wild Greens
Simply Dressed with Olive Oil and Lemon.
The taste of the island fields.

Resènda Salad
Mesclun Leaves, Noumboulo, Sesame Brittle,
and Petimezi Vinaigrette.

Green Salad with Fig and Almond
Caramelized Almonds, Fresh Fig, Fig Dressing,
and Creamy Mizithra Cheese.

MAIN COURSES

Savóro
Fried Red Mullet
with Vinegar, Raisins, and Rosemary.
The Ionian Sea in one bite.

Rooster Pastitsada
with Handmade Hilopitaki Pasta.
Sunday warmth in a dish.

Fagiotiko Stifado
Beef Stew with Onions and Mashed Potatoes.
Slow-cooked, patient, heartfelt.

Sofrito
Beef with Fries
Pure simplicity, gracefully executed.

Grilled Beef Steak
with Fries and Seasonal Salad.

Aromatic Pork Neck Chops
with Fries and Seasonal Vegetables.

White Rabbit
with Celery Root Purée and Rosemary.
Quiet countryside elegance

DESSERTS

Zakynthian Rusk Pudding

*Layered traditional dessert with gentle sweetness
and history.*

Mandolato Tart

Almond Cream, Meringue, and Almond Paste.

Fytoura

with Cinnamon Ice Cream and Salted Caramel.

The fairground spirit, reimagined.

GLOSSARY

Bournela | Local Tomato Variety

Mesclun | Mix of Young Green Leaves

Noumboulo | Traditional Cured Pork from Corfu

Papálina | Sardine Variety Native to the Ionian Sea

Prèza | Local Fresh Cheese

Mizithra | Soft Whey Cheese from Goat or Sheep Milk

Ladotyri | Cheese Preserved in Olive Oil

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

BEERS

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

SPIRITS

Tsipouro Babatzim with Anise
Tsipouro Babatzim without Anise
Ouzo Plomari



HEALTH SUPERVISOR
Helmis Panagiotis

All prices include VAT and municipal tax.
All meats used are locally fresh and of Greek origin.
Extra virgin olive oil is used in all salads and cooked dishes.
Please inform our staff in case of any allergy or intolerance.

