

WELCOME

*To* ESPERANZA  
LAKE RESORT

*a sanctuary of elegance and tranquility.*

**We are honored to host you and invite you to experience the refined comfort of our space. Below, you will find details on our services to enhance your stay. Should you require assistance, our team is always at your service.**

## GUEST INFORMATION

### RECEPTION

Our team is at your service  
24 hours a day.

For any assistance, dial  
A or 555 from your room phone.

### OLÉA RESTAURANT

Breakfast: 08:00 – 11:30.

Lunch: 13:00 – 17:00.

Dinner: 17:00 – 23:00.

A smart casual dress code  
is kindly requested  
for dinner and reservations  
are recommended  
to ensure availability.

### BEACH

Our lakefront beach is open daily  
from **10:00 to 20:00**  
(subject to weather conditions).  
Towels and sunbeds are available  
for your comfort.

### FITNES & SPA

The fitness room is open 24 hours a  
day. Our spa welcomes you from  
**09:30 to 20:30**. For more information  
about facilities and treatments, please  
dial **C** or 400 from your room phone.

### ACTIVITIES

Cycle along quiet forest paths, follow  
the nature trail, meet our alpacas, play  
a game of tennis or basketball, watch  
your children explore the playground,  
or take a stand-up paddleboard out  
onto the lake. For more information  
about available activities, please  
contact Reception.

### WIFI

Complimentary high-speed  
Wi-Fi is available  
throughout the resort.  
Network: **Esperanza**.  
Password: **esperanza**.

## IN-ROOM DINING

**A mandatory 5% service charge applies to all room service orders**

## BREAKFAST

08:00-13:00

### GREEK-INSPIRED (G, L) **35 eur**

Tzatziki, pita bread, olives, charcuterie platter, Greek omelet, cake of the day

### JAPANESE-INSPIRED (G, L) **35 eur**

Wakame (seaweed) salad, tsukemono (pickles), cured salmon, tamago sando (Japanese omelet on milk bread) OR avocado open sandwich, cake of the day

### CLASSIC (G, L) **35 eur**

Bread and whipped butter, charcuterie platter  
selection of deli meats and cheese, eggs of your choice  
(Japanese omelet / omelet/ poached egg / fried egg / hard- or soft-boiled egg / egg whites only), green salad, pastry selection, fruit bowl

### NUTRITIONAL (G, L) **35 eur**

Buckwheat briam, avocado sando, green salad, overnight quinoa bowl, fruit bowl

### KIDS BREAKFAST (G, L) **12 eur**

Cereal (buckwheat / oat / corn flakes), bread and pastry selection, sweet condiment (honey, jam, homemade hazelnut cream)

*Breakfast served with any option of coffee, tea, and fresh pressed juice*

Gluten free and lactose free options are available on request

Allergens: G (gluten), S (shellfish), L (lactose), N (nuts)

## ALL DAY DINING

13:00-24:00

### STARTERS

PITA BREAD (G) Grilled pita bread, olive oil, oregano, sea salt	6 eur
TARAMAS SPREAD (G, L) Cod roe, lemon Karistino, shallots	8 eur
TZATZIKI SPREAD (L) Greek yogurt, cucumber, olive oil, herb aroma powder	8 eur
KOLOKYTHOKEFTEDES (G, L) Zucchini, peppermint, feta cheese, yoghurt, onion, lime	15 eur
CHARCUTERIE PLATTER (G, L) Selection of deli meats and cheese, spread, pickles	18 eur
BEEF CARPACCIO Pickled shallot, whole grain mustard, olive oil	25 eur

### SOUPS

LENTILS SOUP Veggie broth, coconut milk, lentils, herbs	12 eur
SOUP OF THE DAY Please ask your waiter	15 eur

### SALADS

GREEK SALAD (G, L) Tomato, olives, red onion, cucumber, oregano, feta	22 eur
GREEN SALAD (L) Pickled grapes, galotyri, bergamot vinegar, sesame pasteli	17 eur

Allergens: G (gluten), S (shellfish), L (lactose), N (nuts)

## MAINS

SEAFOOD PASTA (G, S) Linguine, razor clams, citrus sauce, olive oil	48 eur
LOBSTER YOUTVETSI (G, S) Orzo pasta, grilled cherry tomato, basil, smoke broth	58 eur
GRILLED ROOSTER (L) Grilled seasonal vegetables, chicken jus, dried oregano	42 eur
MUTTON KEBAB (G, L) Sumac, confit tomato, Greek yoghurt, grilled pita	42 eur
BEEF STRIPLOIN 250g Dry aged beef, garlic confit, verde sauce	85 eur
BEEF SLIDER (G, L) Double beef patty, cheddar cheese, pickles, fries	23 eur
VEGETERIAN MOUSSAKA (G, L) Goat cheese bechamel, aubergine, zucchini, leek powder	22 eur

## SIDE DISHES

JASMINE RICE	7 eur
GRILLED ZUCCHINI	8 eur
PADRON PEPPERS (L)	9 eur
ROASTED CARROTS (L)	8 eur
CONFIT BABY POTATOES (L)	8 eur
FRENCH FRIES WITH MIZITHRA CHEESE (L)	6 eur

Allergens: G (gluten), S (shellfish), L (lactose), N (nuts)

## DESSERTS

PORTOKALOPITA (G, L) Orange, caramelized phyllo, olive oil ice cream	14 eur
KARYDOPITA (G, L, N) Cinnamon cream, star anise, Greek yoghurt ice cream	14 eur
GALAKTOMPOUREKO (G, L) Almond crumble, lemon confit, beurre noisette ice cream	11 eur
YOGHURT AND PECAN NUTS (L, N) Caramelized pecan nuts, thyme honey, Greek yogurt ice cream	12 eur

## KIDS MENU

SOUP Chicken broth, pasta, lemon	5 eur
PITA BREAD Grilled pita bread, olive oil, oregano, sea salt	6 eur
VEGETABLE CRUDITES Cucumber, carrot, peppers, yoghurt dipping sauce	8 eur
BUTTER PASTA (G, L) Linguine, butter sauce, Parmigiano Reggiano	16 eur
CHICKEN STRIPS (G) French fries, ketchup, fleur de sal	15 eur
SMASH BURGER (G, L) Beef, cheddar cheese, pickles, fries	18 eur
FRUIT BOWL Seasonal fruit	8 eur

Allergens: G (gluten), S (shellfish), L (lactose), N (nuts)

MINI BAR



## BEVERAGES

### SPIRITS

GLENMORANGIE ORIGINAL 12 YO HIGHLAND SINGLE MALT WHISKY (50ml)	19 eur
HENNESSY VS COGNAC (50ml)	19 eur
BACARDI CARTA BLANCA LIGHT RUM (50ml)	12 eur
BOMBAY SAPPHIRE LONDON DRY GIN (50ml)	12 eur
GREY GOOSE ORIGINAL VODKA (50ml)	16 eur

### WINE & CHAMPAGNE/ SPARKLING WINE

ZONIN 1821 PROSECCO BRUT DOC (200ml)	19 eur
MOËT & CHANDON ROSÉ IMPÉRIAL BRUT (200ml)	55 eur
DOMAINE LAROCHE SAINT MARTIN CHABLIS AOC (375 ml)	48 eur
CHÂTEAU MAGNOL CRU BOURGEOIS HAUT-MÉDOC AOC (750ml)	82 eur

### BEER

PERONI NASTRO AZZURRO (330ml)	8 eur
PERONI NASTRO AZZURRO 0.0% (330ml)	6 eur

## NON-ALCOHOLIC BEVERAGES

THREE CENTS TONIC WATER (200ml)	6 eur
COCA-COLA ZERO (250ml)	5 eur
COCA-COLA (250ml)	5 eur
ACALA WHITE WINE STYLE SPARKLING TEA (330ml)	16 eur
PAGO APPLE JUICE OR ORANGE JUICE (200ml)	5 eur
EIRA STILL WATER (400ml)	6 eur
EIRA SPARKLING WATER (400ml)	6 eur

## SNACKS

FRUIT FLAVOURED CHOCOLATE COATED CHICKPEAS (120 g)	8 eur
SESAME-HONEY-COATED DRY ROASTED CHICKPEAS (120 g)	8 eur
MOCHA FLAVORED DRY ROASTED CHICKPEAS (120 g)	8 eur
NUT AND DRIED FRUIT MIX (120 g)	8 eur
DRIED FRUIT CUBES (120 g)	8 eur