



BRUNCH

AVOCADO TOAST €12,50

Multigrain Bread with smashed avocado, poached Eggs,
Hummus & Chili Flakes

① ③ ⑤ ⑥ ⑧ ⑨ ⑪ ⑫

Add-ons: Smoked salmon +€3

① ③ ④ ⑤ ⑥ ⑧ ⑨ ⑪ ⑫

AT GRANDMA'S TABLE €13

Sourdough bread with olive oil, oregano, grill halloumi,
lountza, tomato, fried egg & fig jam

① ③ ⑤ ⑥ ⑦ ⑧ ⑨ ⑩ ⑪ ⑫

ISOLA SCRAMBLED EGGS [STRAPATSADA] €12

Sour dough bread with Cypriot tomatoes, scrambled eggs,
feta cheese spread, kalamata olives & oregano

① ③ ⑤ ⑥ ⑦ ⑧ ⑨ ⑩ ⑪ ⑫

HEALTHY BOWL €10

Greek Yogurt with Honey, Fresh Fruits & Granola

① ⑤ ⑦ ⑧ ⑪ ⑫

GOLDEN HAZELNUT PRALINE PANCAKES €13

Pancakes with vanilla cream, chocolate praline, hazelnuts praline,
banana, strawberry & blueberries

① ③ ⑤ ⑥ ⑦ ⑧ ⑪ ⑫



ALLERGENS

- | | |
|---------------|--------------|
| ① Gluten | ⑩ Mustard |
| ② Crustaceans | ⑪ Sesame |
| ③ Egg | ⑫ Sulfites |
| ④ Fish | ⑬ Lupin |
| ⑤ Peanuts | ⑭ Molluscs |
| ⑥ Soy | * Frozen |
| ⑦ Dairy | V Vegetarian |
| ⑧ Nuts | VG Vegan |
| ⑨ Celery | * Pork |

All prices are in euro and include all legal taxes such as V.A.T.



Isola

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A FEW WORDS

Beautifully nestled by the waves of our unique beach, Isola Beach Bar by Nissi Beach Resort offers a laid-back beach experience and a delightful Mediterranean cuisine with an embracing service. Designed in harmony with the surrounding natural environment, our Isola allows you to connect to the beauty of our coastal paradise, while embarking on a journey of culinary experiences, innate sounds, and human connection.



ΜΕ ΛΙΓΑ ΛΟΓΙΑ

Πλαισιωμένο από την χρυση αμμουδιά και τα κύματα της μοναδικής παραλίας μας, το Isola Beach Bar by Nissi Beach Resort προσφέρει μια εμπειρία χαλάρωσης και γευστικής μεσογειακής απόλαυσης με ζεστή φιλοξενία. Σχεδιασμένο σε αρμονία με το φυσικό περιβάλλον, το Isola σας επιτρέπει να συνδεθείτε με την ομορφιά του παραθαλάσσιου παραδείσου μας, ενώ παράλληλα αφήνεστε σε ένα ταξίδι γαστρονομικών εμπειριών, γήινων πικιών και ανθρώπινης σύνδεσης.





CRISP SALADS

V GREEK VILLAGE SALAD WITH FETA €13

Tomato, cucumber, green pepper, red onion, Feta, kalamata olives, and oregano. Served with tomatocrostini, virgin olive oil, and cider vinegar dressing.

①③⑤⑥⑦⑧⑨⑩⑪⑫

VG Vegan option: with vegan feta

①③⑤⑥⑧⑨⑪⑫

V BURRATA SALAD €19

Fresh Italian Burrata cheese with a selection of fine tomatoes, roasted yellow beet, rocket leaves, avocado, carob rusk bread, sea salt, balsamic glaze, and fresh aromatic basil pesto.

①⑤⑦⑧⑪⑫

WELLNESS SALAD €17

Mixed green leaves, grilled chicken breast, cherry tomatoes, quinoa, avocado, pomegranate, almond flakes, carrot ribbons, dressing of honey, mustard, and orange.

①⑥⑧⑨⑩⑪⑫*

VG Vegan option: Sweet potatoes and oyster mushrooms replacing chicken and maple syrup replacing honey.

①⑥⑧⑨⑩⑪⑫

Seafood option: with King prawns €20

①②⑧⑩⑪⑫*

CRETAN SALAD €15

With cherry tomatoes, pickled rock samphire, rusk crispy bread, oregano, red Florina peppers, Xinomizithra cheese, extra virgin olive oil, and tomato vinegar.

①⑦⑪⑫

ZUCCHINI & MANOURI CHEESE SALAD €19

Thinly shaved raw zucchini, torn zucchini flowers, crispy greens, avocado, crispy pita bread pecan nuts, orange, grilled manouri cheese drizzled with Orange thyme dressing.

①⑤⑦⑧⑨⑩⑪⑫



ISOLA BREADS

ITALIAN ARTISAN FLATBREAD €17

Baked flat bread with prosciutto*, mozzarella, Parmesan, cherry tomatoes, rucola, basil micro herbs, home-made basil pesto, balsamic glaze, and pine nuts.

①⑤⑦⑧⑪⑫

MED BREADS €7

Accompanied with trio of dips virgin olive oil with balsamic, spicy cheese and black olive tapenade.

①③⑤⑥⑦⑧⑩⑪⑬

ISOLA DIPS

HOME-MADE TYROKAFTERI €7

Feta cheese crushed with Florina peppers and chilies with cucumber, fresh mint, and baked pita bites.

①⑦⑫

HOME-MADE CUMIN HUMMUS €7

Home-made hummus with cumin, served with baked pita bites, toasted almonds, and drizzled with basil pesto.

①⑤⑥⑦⑧⑪⑫

VG Vegan option: without basil pesto.

①⑤⑥⑧⑪⑫

HOME-MADE TAMOSALATA €7

Home-made fish roe dip topped with pink pepper corns and fresh dill, served with baked pita bites.

①④⑥⑫

SHARING & SIDE DISHES

VG LOCAL POTATOES FRIES WITH HERBS €7

①

CRISPY DUCK SPRING ROLLS €13

Slow-cooked confit of duck in an ultrathin spring roll wrap, flash-fried with fig and fennel mayonnaise.

①③⑦⑩⑪⑫

BRUSCHETTA WITH MARINATED ANCHOVIES €12.50

Grilled ciabatta bread with white tarama, marinated anchovies (gavro), lime, and chili.

①④⑤⑥⑦⑧⑪⑫

V 'KOLOKITHOKEFTEDES' & TZATZIKI €12

Fried courgette balls with cheese, spring onion, dill, and mint, served with tzatziki.

①③⑥⑦⑩⑫

V WHOLE BAKED HALLOUMI €14

Traditional Halloumi with virgin olive oil, mint, and fig marmalade.

⑦⑫

MEDITERRANEAN TACOS

VG ORGANIC MUSHROOM TACOS €13

Tacos filled with organic mushrooms, avocado, tomato salsa, and pickled red cabbage. Drizzled with fresh coriander, Florina pepper, and lime dressing.

①⑫

GRILLED PRAWN TACOS €16.50

Filled with Tarama (fish roe) and cucumber salad.

①②④⑥⑫*

PULLED SHORT RIB BEEF TACOS €17.50

Tacos filled with smash avocado, tomato salsa, and pickled red cabbage. Drizzled with fresh coriander, Florina pepper, and lime dressing.

①⑨⑪⑫*

*Pork meat



SEAFOOD

CRISPY BABY CALAMARI

€16

Served with Greek pita, basil pesto, smoked aubergines, carob glaze, and olive tapenade.

①⑤⑥⑦⑧⑩⑫⑭*

MEDITERRANEAN OCTOPUS

€18

Served with fava purée, sun-dried tomato pesto, balsamic glaze, and capers.

⑨⑫⑭*

CITRUSY TUNA TARTARE

€17.50

Pink tuna tartare on avocado-quinoa ratatouille and citrus vinaigrette.

①③④⑤⑥⑦⑧⑨⑩⑪⑫*

PAN SEARED SEA BASS FILLET

€24

Pan seared sea bass fillet with chili flakes, sumac, and fresh dill on a bed of aromatic bulgur with lemon and sumac dressing.

①③④⑤⑦⑧⑨⑩⑪⑫*

MED SEABASS CEVICHE

€18

In a luscious avocado-lime-coriander dressing.

④⑥⑨⑪⑫

CITRUS-HERB ROASTED SALMON

€24

Served with beluga lentils – quinoa tabbouleh and citrus mayo.

①③④⑤⑥⑧⑨⑩⑪⑫

MEAT

MARINATED CHICKEN SKEWERS

€17

Skewers of tender chicken thighs marinated in yoghurt, lemon, olive oil, oregano, peppers, and onion. Served with Greek pita and tzatziki.

①③⑤⑥⑦⑧⑨⑩⑪⑫*

ARTISAN PULLED PORK

€17

Slow-cooked pulled pork*, BBQ sauce, lettuce, brioche roll.

①③⑤⑥⑦⑧⑨⑩⑪⑫

GREEK SLIDERS

€20

Greek pitta, juicy beef patties, tomato, rucola, tzatziki, feta cheese, oregano.

①③⑥⑦⑨⑩⑪⑫⑬

BEEF SLIDERS TRIO

€21

Mini brioche, home-made burgers, tomato marmalade, avocado salsa, Tyrokafteri (spicy cheese), and crispy hiromeri (smoked pork)*.

①③⑥⑦⑩⑫*

MARINATED BEEF FILLET SKEWERS

€38

Beef fillet marinated in olive oil with Mediterranean herbs, sumac, bell peppers, tomato, red onion, and Kalamata olives.

Served with sauce Béarnaise and aubergines dip.

①③⑥⑦⑩⑫*

PASTA

CHICKEN & MUSHROOM ORZOTTO

€19.50

Free-range chicken on a bed of orzo pasta with a medley of mushrooms and thyme jus. Garnished with black truffles and Xinomizithra cheese.

①③④⑥⑦⑨⑩⑫*

LINGUINI WITH PRAWNS

€23

Linguini pasta with king prawns, cherry tomatoes, and fennel dolloped in a tomato-prawn bisque served with Parmesan flakes.

①②④⑥⑦⑨⑩⑫⑭*

PRAWN & CALAMARI ORZOTTO

€21

Orzo pasta with baby calamari, prawns, and lobster cream with Ouzo.

①②④⑦⑨⑫⑭*

BEEF-INFUSED COUSCOUS WITH SEARED CUTTLEFISH

€20

Beet-infused couscous with cuttlefish cooked in olive oil and herbs drizzled with ink sauce.

①②④⑦⑨⑫⑭

CALAMARATA PASTA AL POMODORO

€18

Calamarata pasta in a luscious fresh tomatoes and basil sauce topped with Stracciatella burrata.

①⑥⑦⑨⑩⑫⑬

*Pork meat

PLATTERS TO SHARE

VG ACAI & FRIENDS ENERGY BOWL FOR TWO €25

Organic acai topped with home-made quinoa granola, variety of seasonal fresh fruits, coconut flakes, caramelised peanuts, dried white mulberries, and peanut butter.

①⑤⑧⑪⑫

SEASONAL FRESH FRUIT PLATTER FOR TWO €25

Chocolate and vanilla dips.

①③⑤⑥⑦⑧

VG Vegan option: without dips.

ΠΙΑΤΑ ΤΗΣ ΠΑΡΕΑΣ

VG ΕΝΕΡΓΕΙΑΚΟ ΜΠΟΛ ΑCAI & FRIENDS ΓΙΑ ΔΥΟ €25

Βιολογικό acai, με επικάλυψη σπιτικής γκρανόλας κινόα, ποικιλία από φρέσκα φρούτα εποχής, νιφάδες καρύδας, καραμελωμένα φιστίκια, αποξηραμένες λευκά μούρα και φυστικοβούτυρο.

①⑤⑧⑪⑫

ΕΠΟΧΙΑΚΑ ΦΡΕΣΚΑ ΦΡΟΥΤΑ ΜΕ ΝΤΙΠΣ ΓΙΑ ΔΥΟ €25

Ντιπς σοκολάτας και βανίλιας.

①③⑤⑥⑦⑧

VG Επιλογή βίγκαν: χωρίς ντιπς.

ALLERGENS · ΑΛΛΕΡΓΙΟΓΟΝΑ

- | | |
|-----------------------------|---------------------------|
| ① Gluten · Γλουτένη | ⑩ Mustard · Μουστάρδα |
| ② Crustaceans · Οστρακοειδή | ⑪ Sesame · Σουσάμι |
| ③ Egg · Αυγό | ⑫ Sulfites · Θειώδη |
| ④ Fish · Ψάρια | ⑬ Lupin · Λούπινο |
| ⑤ Peanuts · Φιστίκια | ⑭ Molluscs · Μαλάκια |
| ⑥ Soy · Σόγια | * Frozen · Κατεψυγμένο |
| ⑦ Dairy · Γαλακτοκομικά | V Vegetarian · Χορτοφάγος |
| ⑧ Nuts · Ξηροί Καρποί | VG Vegan · Βίγκαν |
| ⑨ Celery · Σέλινο | * Pork · Χοιρινό |

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Όλες οι τιμές είναι σε Ευρώ και συμπεριλαμβάνουν όλους τους νόμιμους φόρους.

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DESSERTS

TIRAMISU INDULGENCE BY ISOLA €9

Savoiardi biscuit, ristretto coffee and amaretto syrup, coffee cremeux, mascarpone cream, cocoa powder.

①③⑤⑥⑦⑧⑪⑫

CHOCOLATE & RASPBERRY INSPIRATION €9

Chocolate brulee with hazelnut praline, caramel cremeux and raspberry sorbet.

①③⑤⑥⑦⑧⑪⑫

HOME-MADE LUSCIOUS ORANGE PIE €9

A fresh take on a classic Greek dessert with our zesty cake syruped to perfection, topped with bitter almond namelaka, preserved kumquat and accompanied by a scoop of creamy kaimaki ice cream.

①③⑤⑥⑦⑧⑪⑫

HOME-MADE FRESH LEMON CREMEUX €9

Fresh lemon cream filled with strawberry jam, crispy meringue, vanilla whipped ganache and strawberry sorbet.

①③⑤⑥⑦⑧⑪⑫

ICE CREAM (per scoop) €2.50

Vanilla ①⑥⑦⑧

Dark chocolate ①③⑥⑦⑧

Tiramisu ①③⑤⑥⑧

Lemon ①③⑤⑥⑧

Mastic ①③⑥⑦⑧



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- | | |
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| ④ Fish | ⑬ Lupin |
| ⑤ Peanuts | ⑭ Molluscs |
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