



flamingos

"fine traditional Hellenic cuisine"

Starters

Tzatziki

the traditional hellenic starter

Garlic bread

with lots of garlic !

Fresh soup of the day

tomato soup with carrors, garlic and celery
minestrone with peppers, mushrooms and potatoes

Bruschetta with baked olives

Fresh peppers with mozzarella, chili and pistachio

"Fava"

plit beans mousse with baked baby shallot tomatoes and caramelized onions

Bacon risotto

with plain rice or curry

"Skordalia"

home made garlic sauce topped with beetroot

Home made zucchini pie

our chef's delicacy with fresh dill and onion

"Tomatokeftedes"

home made tomato croquettes with fresh onion and yoghurt

"Pleurotus" mushrooms

fresh mushrooms grilled with balsamic sauce and fresh mint

Feta saganaki in ply crust with honey and mixed sesame

Aubergine with halloumi

fresh aubergine marinated in a tasty mixture and grilled with the appetizing cheese from Cyprus

for reservations please call +306940831244



Children's Menu

Home made meatballs
served with french fries and ketchup dip

Pasta
plain, bolognese, carbonara

Fresh chicken nuggets
served with french fries

Home made crepes
with ham & cheese

Chicken souvlaki
served with french fries and mayo dip

Spaghetti with meatballs

Salads

Greek
with fresh tomato and cucumber, onion, olives and feta

Rodesia
pomegranate, rocket, fresh spinach, red cabbage

Flamingos
lettuce, rocket, fresh spinach, raddicchio and halloumi cheese

Salata Tortilla
crunchy tortilla with lettuce, corn, red beans ,ham, avocado, crouton and cocktail sauce

Sea dishes

(ask our staff for availability)

fillet "tsipoura" with fresh tomatoes and olive pasta
delicious grilled gilt-head served with grilled vegetables

fillet "perka" in the oven with oven potatoes and home made spit beans mousse
scrumptious perch fillet baked in the oven

Grilled shrimps
n.1 shrimps served with our home made fava and fresh beetroot

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Our Specialties

Mousaka

three yummy layers of potatoes, aubergine, minced meat and creamy bechamel sauce

Briam

our fork tender specialty of fresh zucchini, onions and garlic, fresh tomato, aubergine and potatoes in the oven.

Kleftiko

scrumptious lamb in the oven with mustard, hint of lemon, rosemary, garlic, and fresh onions !

Stifado

Appetizing beef stew with fresh tomato & garlic, garnished with fresh mint and served with french fries

Bekri Meze

our favorite pork meze simmered in wine, with fresh tomatoes, green peppers, fresh garlic and a hint of pepperoni

Papoutsakia

the delicious fresh stuffed aubergine with minced meat and creamy bechamel sauce!

Flamingos Souvlaki

3 juicy pork souvlaki served on a round pita bread with tzatziki and rustic styled fries

Rosemary's Chicken Burritos

our chef's signature delicacy! home made burritos with chicken fillet, fresh onion, fresh zucchini, ginger and curry.

Flamingos Lamb in Raki & Honey

slowly cooked, delicate lamb chops with thyme, fresh oregano, luisa, rosemary, topped with our very own raki and honey sauce !

Beef fillet "Diavola" in Red wine sauce

carefully prepared delicate 250g fillet pampered with our very own "diavola" creamy mushroom sauce, a hint of onion and parsley

Chicken fillet in Honey and Oyster Sauce

delicious tender fillet served with rustic fries and grilled vegetables

Lamb "Fouriariko"

finger licking lamb cooked in our very own dark beer & honey sauce

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Vegetarian, Vegan & Gluten free

low fat delicacies rich in antioxidant with selected ingredients suitable for vegetarians and gluten intolerant guests.

v: vegetarian friendly dishes

g: vegan friendly dishes

f: gluten free dishes

Starters

Tzatziki

the traditional Hellenic starter (v/-/-)

Garlic bread

with lots of garlic ! (v/g/-)

Fresh soup of the day

(v/g/-)

*tomato soup with carrots, garlic and celery
minestrone with peppers, mushrooms and potatoes*

"Fava"

split beans mousse with baked baby shallot tomatoes and caramelized onions (v/g/-)

"Tomatokeftedes"

home made tomato croquettes with fresh onion and yoghurt (v/-/-)

Peppers with feta & mozzarella, chili and pistachio

(v/-/-)

Home made Zucchini pie

our chef's delicacy with fresh dill and onion (v/g/-)

Home made bruschetta with baked Olives

(v/g/-)

Pleurotus Mushrooms

fresh mushrooms grilled with balsamic sauce and fresh mint (v/-/f)

Aubergine with Halloumi

fresh aubergine marinated in a tasty mixture and grilled with the appetizing cheese from Cyprus (v/-/f)

Feta saganaki in pty crust with Honey and mixed sesame

(v/-/-)

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Vegetarian, Vegan & Gluten free

low fat delicacies rich in antioxidant with selected ingredients suitable for vegetarians and gluten intolerant guests.

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Main Courses

Briam

our fork tender specialty of fresh zucchini, onions and garlic, fresh tomato, aubergine and potatoes in the oven (v/g/-)

Imam Bayildi

the popular eastern delicacy of aubergines slowly cooked with a generous mixture of onions, tomatoes and garlic (v/g/f)

Veggie Risotto

with fresh vegetables (v/g/f)

Tourlou Tourlou

peas cooked with zucchini tomatoes and carrots. A delicious home made recipe ideal for anyone that looks for a light & healthy dish! (v/g/f)

"Giouvetsi"

the delicious eastern recipe reworked to satisfy the needs of our vegetarian and gluten free customers. Slowly cooked barley with mushrooms, fresh zucchini, peppers and aubergine (v/g/f)

Whole grain Pasta

with carrots, zucchini, and fresh peppers (v/g/f)

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Desserts

chocolate mousse

mmmm chocolate souffle

divine cheesecake

*unbeatable lemon pie
served with vanilla ice cream*

home made pecan pie with marega

*fresh strawberries
with cream or ice cream*

*home made "galaktobourekó"
custard pie with syrop*

*home made banoffee
dessert pie made from bananas, cream and toffee*

*ice cream in various flavors
vanilla, chocolate, strawberry, kaimaki*

Coffee & Tea

tea in various flavors

Greek coffee

filter coffee

espresso

espresso double

cappuccino

*fantastic Irish coffee
with Tullamore Dew*

*coffee & baileys or tia maria
together or on the side*



Red wines

Mountain Sun 0.187

Dry red "agiorgitiko" and "syrah" variety. Intense on the nose with ripe fruit

Giorti

Dry red "agiorgitiko" and "cabernet savignon". Aromas of fresh red fruit and a hint of herbs

Makedonikos

Ruby red color. The nose is fruit-forward mainly with aromas of red berries and plum. The palate is medium-bodied, round with ripe red fruit and soft tannins. Pleasant finish.

Melios

Dry red "merlot" & "mavrodafni". Violet color, medium acidity and soft tannins

Nemea Reserve

p.d.o. dry red 100% "agiorgitiko". Deep purple color, aromas of dense spices and complex fruit in balanced oak

awards

2017:Silver Medal, International Wine & Spirits Competition London

2017:Bronze Medal, Decanter World Wine Awards, London

2016:Commended, International Wine Challenge, London

2015:Gold Medal, Thessaloniki International Wine Competition

2013:Silver Medal, International Wine & Spirits Competition, London

Orthi Petra (organic)

A joint vinification of the indigenous variety "kotsifali" and the plethoric "cabernet sauvignon". Bright red colors and violet sheens, aromas of forest fruits and spices. Condensed flavour and tasteful opulance

awards

2008:Silver Medal, International organic wine award, Munich

2008:Silver Medal, Greek Wine Award, Munich

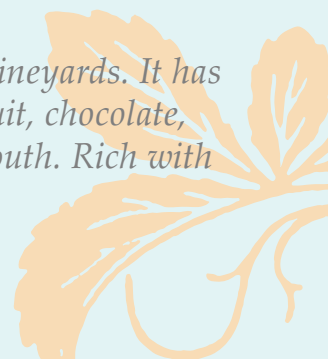
2008:Commended, Decanter World Wine Award

2012:Gold International Berliner Wein Trophy Berlin

Melissinos (organic)

The French variety Syrah is grown at Paterianakis Domaine in selected low yield vineyards. It has a deep color intensity with violet hues and a complex nose. The aromas of red fruit, chocolate, coffee and red pepper emulate with the sense of vanilla and toasted bread in the mouth. Rich with a long aftertaste

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Rose wines

Mountain Sun 0.187

Produced from the "agiorgitiko" grape variety, it's characteristic is the lively cherry color and the aromas of sweet ripe fruit and milk chocolate.

Mountain Sun

Produced from the "agiorgitiko" grape variety, it's characteristic is the lively cherry color and the aromas of sweet ripe fruit and milk chocolate

White wines

Mountain Sun 0.187

Dry white "moschofilero" - "sauvignon blanc". Distinctive aromas of lemon and rose petals

Giorti

Dry white "moschofilero" variety. Soft tannins and fresh body.

Piccolo Mondo

Owner's favorite demi sweet "moschofilero". Refreshing acidity and long aftertaste.

Epikentro

Golden-yellow wine with greenish tinges, fruity aromas and taste, balanced with long lasting aftertaste,

Santorini Assyrtiko

The "assyrtiko" grape expresses it's best character in Santorini's volcanic terroir. Produced from selected mountainous vineyards in the island of Santorini. Enjoy it's fresh citrus aromas, the crisp acidity and intense minerality.

Dessert wines

Piccolo Mondo

Vibrant, dark yellow color with golden hues. Explosive aromas of grapes, citrus fruit and rose. Rich and rounded in the mouth with brisk acidity accompanied by a sweet aftertaste that cools and refreshes the palate.

Retsina 0.5

resinated white wine

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Soft Drinks

coca cola / light

sprite

fanta orange / lemon

ice tea peach

natural lemon juice

natural apple - pomegranate juice

natural peach juice

water 0.5lt 1.50 / 1 lt 2.50

sparkling water 0.5lt 2.50 / 1 lt 2.50

Beer

eza Hellenic Premium Lager 0.5lt

mythos 0.33lt

blue island (gluten free 0%) 0.33lt

Whiskey

tullamore dew

talisker malt

lagavulin

Drinks & Cocktails

straight drinks

mojito

strawberry daquiry

san francisco

cosmopolitan

blue lagoon

sex on the beach

Cognac & Brandy

Metaxa 5/7/12/25

Corvoiseur

Remy Martin

Otard





bruschettes with olives



feta saganaki



peppers with mozzarella



home made zucchini pie



aubergine with halloumi



lamb "kleftiko"



lamb "fouriariko"



flamingos souvlaki