



THE LAKE HOTEL
Culinary Tales

. 23



PLEASURE + EXPERIENCE

It is with great pleasure that we welcome you to The Lake Hotel in beautiful Ioannina. Here at The Lake Hotel, we cultivate the Ioannina lifestyle, both in our hotel and in our restaurant and bar.

We invite you to enjoy wonderful meals with Greek flavors as well as our authentic local cuisine with a wide variety and uniquely decorated dishes. At the elegant P restaurant, the culinary inspirations of the team of Chef Ioannis Christidis, in combination with the excellent service and the magnificent view of the lake, will turn every dinner into an unforgettable experience.

Discover our culinary calendar with the variety of events and seasonal specialties for the upcoming weeks. We look forward to welcoming you here!

OPERATION HOURS

Monday to Sunday from 2:30 p.m. until 00:00 p.m.

Please book in advance.

For groups of six or more, we serve a selected set menu.

We look forward to your visit and warmly welcome you to our restaurant!

Vrakas Georgios
General Manager
and The Lake Hotel team

GREECE

JUNE



06/23

BRUNCH SENSATION
EVERY SUNDAY

TUE-FRI

BEST OF Π

UP TO 30.06

03.06

OUZO APPETIZERS

23.06

FOR FISH

SPAIN & IONIAN SEA

JULY



07/23

BRUNCH SENSATION
EVERY SUNDAY

08.07

TAPAS NIGHT

22.07

IONIAN FLAVORS

ITALY

AUGUST



08/23

BRUNCH SENSATION
EVERY SUNDAY

01.08

FULL MOON

COCKTAILS & BITES

12.08

PIZZA N' PASTA



JUNE / JULY / AUGUST • CC 2023

JUNE ————— AUGUST
EVERY SUNDAY 11.00 - 14.00
Π RESTAURANT

BRUNCH SENSATION

Selection of Local & International Specialties

Variety of Hot & Cold Dishes

Aperitif

Hot & Cold Drinks

Juices

€ 30 PER PERSON

Children up to 6 years old are free of charge

Make your reservation by calling 26510 24100
or by sending an email to: info@thelakehotel.gr

01 ————— 30 JUNE
TUESDAY TO FRIDAY
Π RESTAURANT

BEST OF Π RESTAURANT

Tomato Gazpacho

watermelon / rusk / soft cheese / cucumber

Summer

cherry tomatoes / melon / goat cheese / grapes / smoked hum

Moussaka

oxtail / smoked eggplant / béchamel sauce

Lamb

red pepper cream / potato purée / basil / sauce

Strawberry Semifreddo

lime sablé / meringue with basil / yogurt and white chocolate cream

€ 45 PER PERSON

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03 JUNE
TRADITIONAL APPETIZERS
Π RESTAURANT

OUZO APPETIZERS

Fried Potatoes with Galotyri Cheese	6
Piroski stuffed with sausage, red peppers and tomatoes	8
Octopus in Vinegar	10
Rooster Burger	9
Kokoretsi with black garlic tzatziki	9
Roasted Lamb with Potatoes	9
Bruschettas sour dough bread with scrambled eggs and salami	8
Meatballs with yogurt sauce and smoked eggplant	9
Fried pork with tzatziki	12

TRADITIONAL COMBINATION

Ouzo the drink that expresses the mentality like no other, the temperament and the philosophy of the everyday life of the Greek.

Ouzo is accompanied by appetizers, sometimes with simple flavors sometimes fresh and most of the time with strong flavors, salty and spicy.

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VARIETY OF FISH APPETIZERS

Where the wave breaks, where the Sun shines from the first sunrise, where you say here I can sit forever as if you were on an island in the Aegean. That's where you say "Let's go for a fish".

Dishes with wonderful appetizers that enchant our palates, varieties of seafood, and of course... fresh fish.

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23 JUNE
SEA APPETIZERS
Π RESTAURANT

FOR FISH

White Fish Roe with samphire and seaweed powder	8
Dolmadakia with marinated anchovies and smoked yogurt	9
Shrimp 'Saganaki' Spring Rolls with tomato chutney and feta cheese cream	13
Shrimps Couscous with roasted tomato sauce, basil and crayfish broth	18
Grilled Fish of the Day with vegetables and lemon – oil	20
Squid with wild garlic pesto, black-eyed peas and roe mayonnaise	12



SPANISH NIGHT

Tapas are said to have originated in the bars of Seville, in the Andalusia region of Spain, where they remain a night tradition.

Join us for a wine and tapas party including: freshly made authentic Spanish tapas, while you can also enjoy a wide selection of wines and beers to accompany your meal.

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08 JULY
SPANISH NIGHT
Π RESTAURANT

TAPAS NIGHT

Spanish Tortilla	6
Croquettes with Mushrooms	7
Bruschetta	7
Chicken Wings with lemon and pepper	8
Whipped Feta Cheese, Corn and Zucchini Crostini	7
Garlic Shrimps with Olive Oil	11
Chicken Croquettes	8
Tomatillo Toasts with Prosciutto	7
Pork Sticks	9
Spring Rolls with smoked pork, leek and cheese	8



IONIAN SEA FLAVORS

The cosmopolitan Ionian with its Italian influences and aristocratic character could not fail to produce some of the most special dishes of the Greek cuisine.

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22 JULY
GREEK TASTES
Π RESTAURANT

IONIAN FLAVORS

Lathuri grilled octopus / paprika / capers	9
Riganada acorn tomato / extra virgin olive oil / fresh oregano	8
Squid Risotto salami fom Lefkada / cuttlefish ink / lime	14
Kokotos fresh tomato / spices / thick spaghetti	14
Sofigado arsley / veal cheeks / petimezi	16



ITALIAN CUISINE

Indulge in Italian cuisine and fine wines
at the tasting evening at The Lake Hotel.

Enjoy classic dishes, authentic pizzas & homemade pasta
with perfectly matched wines.

Do not miss it!

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12 AUGUST
ITALIAN CUISINE
Π RESTAURANT

PIZZA N' PASTA

Pizza Buratta	11
tomato sauce / buratta / onion / smoked pork	
Pizza Volcano	10
spicy tomato sauce / pepperoni / mizithra cheese / hot pepper	
Pizza Tartufo	11
fresh mozzarella / tartufo cream / mushrooms / cherry tomatoes / basil	
Pizza Chevre	11
goat cheese / smoked ham / truffle oil	
Pizza Marinara	9
fresh tomato sauce / garlic / fresh mozzarella / olive oil	

FRESH PASTA

Tagliatelle	14
peanut pesto with wild garlic / goat cheese	
Ravioli	16
veal tail / gorgonzola cream / truffle oil / parmesan	
Linguini	18
shrimps / roasted tomato sauce / bisque / fresh herbs	
Tortellini	13
myzithra cheese / seskoula / zucchini / lemongrass / parmesan	

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