





Appetizers

Local Sourdough Bread / (for two)

Variety of Greek Olives Marinated Bio

Taramosalata

Fava Purée

Chickpeas in the oven

Fresh Zucchini Fritti
lightly fried with yogurt sauce

Eggplant on the grill
with sour yogurt sauce and pomegranate

Cod fillets Fried
with skordalia

Calamari Lightly Fried
with tartare sauce

Prawns in Kantaifi
deep fried with fresh tomato marmalade

Slow Cooked Fresh Octopus
with honey, balsamico, sweet onions
and Samos Vin Doux Sweet Wine

Prawns "Saganaki,"
with vongole, Greek barrel-aged Feta
and fresh chilli

Fresh Sardines
on the grill boneless (ask for availability)

Fish Soup of the day (ask for availability)



Marinated Fish & Shells

(ASK for availability)

Sea Urchin

Marinated Anchovies

in Corfiot vinegar with bottarga "Trikalinos,,

Sea Bass CRUDO 🍴

with sea urchin, passion fruit,
lime zest and fresh basil

Sea Bass Carpaccio 🍴

marinated with lemon juice, thyme,
red grape and lemon pearls

Fresh Steamed Mussels 🍴

in white wine

Cockles

Smooth Clams

Oysters

(per piece)



Salads

Island's

with cherry tomatoes, caper leaves pickled, extra virgin olive oil and Haloumi cheese

Greek

with tomato, pepper, onion, olives bio, capers, carob rusk*, Greek barrel-aged Feta and extra virgin olive oil

*Carob rusk may contain white flour

Fish Tabbouleh

with fish of the day, cauliflower, tomato, spring onion, dill, lemon, salt and extra virgin olive oil

Avocado with Shrimps

shrimps boiled, baby gem lettuce, cherry tomatoes and avocado-lime cream on the side

Seasonal Greens / Vegetables

Stamnagathi | Armira | Vlita

Steamed Wild Greens of the day with extra virgin olive oil, olives bio and lemon



Pasta & Risotto

(Gluten Free linguine upon request)

Linguine with Fresh Prawns
in fresh tomato sauce

Sweet Pumpkin Risotto
with fresh prawns, turmeric and
mascarpone

Linguine Alle Vongole
with roasted garlic and broth
from rockfish

Dublin Bay Prawns (Scampi) Orzo
with caramelized cherry tomatoes

Lobster Linguine
for one

**Fresh Lobster Pasta |
Fresh Slipper lobster Pack**
(choose your lobster from the display)

(per kg)



Fish & Seafood

(all come with mixed house salad)

Calamari 🇬🇷 on the grill
with cuttlefish ink

Sea Bass 🇬🇷 on the grill
(550 gr)

Sea Bream 🇬🇷 on the grill
(550 gr)

Fresh Fish Fillet 🇬🇷
of the day boneless (ask for today's catch)

Fresh Prawns 🇬🇷 on the grill (per kg)

Fresh Sole fish
on the grill or deep fried (per kg)

Fresh Red Mullet
deep fried (per kg)

Fresh Fish of the day AAA'
(sea bream, white grouper, sword fish,
red snapper, white sea bream, balada) (per kg)

Fresh Fish of the day BBB'
(cod, grouper, tuna, scorpion, shidrum) (per kg)

Lobster | Slipper Lobster
on the grill with butter "Psaraki," (per kg)



Corfiot Fish Recipes

Bourdeto 🍷

with tope fish, red spicy sauce with onions and potato chips on the side

Bianco

with grouper fish slowly cooked in lemon juice and garlic with potatoes

"Sofrito,"

Veal Stew in Parsley & garlic sauce
Served with rice



Mains Sides

French Fries 🍷

Broccoli 🍷

Basmati Rice 🍷

Avocado 🍷 🥗



Desserts

Greek Lemon Pie

with velvety lemon scented white chocolate cream, butter crumble and local yogurt ice-cream

Pavlova 🇬🇷

with vanilla cream, forest fruits compote and strawberry sorbet

Mosaiko

biscuits in chocolate sauce and chocolate ice cream

Pistachio Baklavas

caramelised pastry phyllo, cream with pistachio of Aegina, cinnamon syrup, caramelised pistachios and Corfiot vanilla ice-cream

Orange Soufflee

with Corfiot vanilla ice-cream

(ready in 20 minutes)

Bougatsa (for 2-4 persons)

Greek custard cream with cinnamon and powder sugar in layers of crunchy phyllo pastry with vanilla ice-cream