



MIKRO
NISI

BON APPÉTIT

BON PROFIT

GUTEN APPETIT

BUON APPETITO

POFTÀ BUNÀ

HYVÄÄ RUOKAAHALUA

잘 먹겠습니다

食飯

ПРИЯТНОГО АППЕТИТА

SMAKLIG MÅLTID

BUEN PROVECHO

بوجا و انا و انا

WELCOME...

SOURDOUGH OLIVE BREAD Artisan sourdough bread accompanied by premium early-harvest olive oil, sea salt flakes, rich tomato pâte and marinated Mediterranean olives.	7.00€
TARAMA DIP Traditional Greek fish roe dip served with rose petal preserve, almond crumble and cured bottarga powder.	9.00€
TYROKAFTERI A traditional Greek spicy feta dip made with wood-fired roasted feta cheese, hot peppers tomato, sweet onion, extra virgin olive oil and aromatic rosemary.	9.00€
CHICKPEA STEW (REVITHADA) Traditional slow-cooked chickpeas dressed with a fragrant olive oil and lemon sauce, infused with ginger and fresh oregano.	8.00€
CORFU FRIED POTATOES Hand-cut potatoes from Corfu, fried until golden and finished with extra virgin olive oil and fleur de sel.	6.00€
CEVICE TIRANTITO Thinly sliced fresh fish of the day cured in vibrant citrus juices, complemented by peperoncino, crunchy sea fennel, sweet peach, house pickles and aromatic kumquat.	14.50€
FROM CORFU SOIL	
GREEK VILLAGE SALAD (HORIATIKI) Fresh and roasted tomatoes, cherry tomatoes, cucumber ribbons, pickled onion, green pepper, carob rusks, whipped feta mousse, sea fennel and olives.	13.00€
BURRATA Fresh, creamy burrata served with olive crumble, tomato gel, fragrant basil oil, sweet strawberries, peppery rocket leaves and slow-cooked confit cherry tomatoes.	14.00€
STORIES AROUND THE TABLE	
STUFFED VINE LEAVES (DOLMADAKIA) Tender vine leaves wrapped around aromatic rice and served with a delicate bouillabaisse cream, citrusy finger lime pearls and fresh fennel.	10.00€
MUSSELS BOURDETTO A Corfiot-inspired seafood dish featuring tender mussels simmered in a flavorful rockfish broth enhanced with sweet paprika, freshly ground black pepper and extra virgin olive oil.	14.00€
MARINATED ANCHOVIES Delicately marinated anchovies paired with sautéed seasonal wild greens, a bright olive oil and lemon dressing, mild sweet chili flakes and pickled onion.	8.00€
FISH SAVORO A traditional Ionian-style fish dish featuring the catch of the day, complemented by toasted hazelnuts, sweet raisins, apple cider vinegar and fresh spring onion.	18.00€
CHARRED SHRIMP Lightly charred shrimp served with aromatic vanilla salt, a subtle touch of ouzo and sweet cherry tomatoes.	15.00€
GRILLED SQUID Tender grilled squid paired with sweet grapes, crispy guanciale, fresh spring onion and a spicy pepper cream, finished with a touch of tsipouro.	17.00€
A COMBINATION OF PASTA AND MAGIC	
BUCATINI PASTITSADA A signature Corfiot pasta dish featuring bucatini tossed with tender wood-fired rooster, sweet cherry tomatoes, aged Kefalograviera cheese and aromatic spetseriko spice oil.	18.00€
SOFRITO GIOUVETSI A fusion of two beloved Greek classics, featuring tender beef shoulder slow-cooked for hours in a traditional clay pot until meltingly soft. Served with caramelized burnt onion, black garlic, aromatic pepper and aged Graviera cheese	22.00€
SHRIMP RISOTTO Creamy risotto infused with a rich rockfish broth and topped with succulent shrimp. Enhanced with sun-dried tomato, fennel root, tender zucchini, a touch of ouzo and fresh finger lime for a bright and aromatic Mediterranean finish.	18.00€

ON FIRE

FIRE-GRILLED BEEF STEAK FROM LOCAL PRODUCERS (PER KG)
Served with roasted tomatoes and pear cream.

FRESH FROM THE IONIAN SEA

FRESH FISH OF THE DAY 85.00€/KG

LOBSTER LINGUINE 120.00€/KG

MEDITERRANEAN SLIPPER LOBSTER LINGUINE 120.00€/KG

SHRIMP LINGUINE (PER KG)

SEAFOOD LINGUINE (PER KG)

DESSERTS

LEMON CAKE 9.00€
A moist and refreshing lemon cake served with candied lemon and creamy vanilla ice cream.

CHOCOLATE ÉCLAIR 9.00€
Catalan cream, chocolate, salted caramel, espresso and handmade Corfiot almond brittle.

INFORM US ABOUT ANY DIETARY RESTRICTIONS WE SHOULD BE AWARE OF

THE CONSUMER IS NOT OBLIGATED TO PAY IF HE DOES NOT RECEIVE THE LEGAL DOCUMENT (RECEIPT - INVOICE). THE STORE IS OBLIGATED TO PROVIDE FORMS OF FORMULATION OF ANY COMPLAINT IN A SPECIAL BOX NEXT TO THE EXIT. FOR COOKING WE USE OLIVE OIL, FOR FRYING WE USE SUNFLOWER OIL. THE CONSUMPTION OF ALCOHOLIC BEVERAGES BY PERSONS UNDER 17 YEARS OF AGE WHO ARE NOT ACCOMPANIED BY PARENTS OR GUARDIANS IS PROHIBITED (L. 3730/2008 & P.D. 350/2003). THE PRICES IN THE CATALOG INCLUDE ALL LEGAL TAXES AND CHARGES. PRICES MAY BE MODIFIED WITHOUT NOTICE. MARKETING RESPONSIBLE: EKTORAS KAVVADIAS