










SPREADS

TZATZIKI with strained Greek yogurt, garlic, cucumber and dill.	4.80€
TYROKAFTERI with green pepper, katiki from Domokos and traditional Corfu feta.	6.70€
EGGPLANT salad smoked eggplant, bell pepper, onion and herbs.	7.40€ 
FAVA BEANS with caramelized onion, herbs and roasted cherry tomatoes.	7.40€ 
HUMMUS with tahini and pickled vegetables.	6.20€ 
TARAMOSALATA BICOLOR	7.80€
HANDMADE BREAD with olive oil and olives.	2.00€ 

APPETIZERS

PUMPKIN MEATBALLS with herbs and feta cheese.	7.80€
FRIED POTATOES fresh from our garden.	5.80€ 
ROASTED VEGETABLE from our garden, marinated, grilled with balsamic sauce.	9.80€ 
GREENS "CIGARELLI" with red tomato sauce, a little hot.	7.80€ 
LIMA BEANS traditionally slow-cooked on fire in a clay pot with spinach and leek.	8.40€ 
WITH THE CHOICE OF FETA CHEESE	8.80€
GRILLED TALAGANI with fresh fruit jam sauce.	8.00€
POTATO SALAD with spring onion, olives, herbs and lemon.	8.40€ 

SEAFOOD APPETIZERS

PORTIONS LISTED (GR) REFER TO GROSS PRODUCT

VELOUTE FISH SOUP	8.90€
ANCHOVY MARINATED (100g) in white wine vinegar with garlic, rosemary and chili.	8.00€
SMOKED MACKEREL (100g) with cucumber frame, peppers from Florina and herbs.	12.20€
MARINATED SEA BASS (250g) in coarse salt and fresh Corfu citrus marinade, accompanied by baby arugula.	14.20€
STEAMED MUSSELS (500 g) with white wine, lemon, garlic and fresh herbs.	12.00€
CALAMARI (300g) fried with tarama dip and beetroot.	14.00€
SAGANAKI PRAWNS (250g) blended with ouzo, fresh tomato sauce, feta cheese and herbs.	14.20€
FRIED ANCHOVY OR GRILLED SARDINE (depending on what our fisherman caught).	12.40€
GRILLED OCTOPUS (300g) with lemon oil.	16.00€

SALADS

ALL THE VEGETABLES COME FROM OUR GARDEN.
WE USE VIRGIN OLIVE OIL OF OUR PRODUCTION.

GREEK

fresh tomato, cucumber, onion, capers, cracker and olive oil

11.80€ 

FROM OUR GARDEN

lettuce hearts, crunchy spinach, wild arugula, grated carrot, dill and spring onion with extra virgin olive oil

9.50€ 

GREEN SALAD

with marinated shrimp, mango, cherry tomatoes, pickled cucumber, arugula, bell pepper, lemon & mustard vinaigrette

13.50€

VARIETY OF BOILED VEGETABLES

with olive oil lemon vinaigrette

8.40€ 

CORFIOT

mixed green, nouboulo, graviera from Corfu and citrus vinaigrette

13.50€

SEAFOOD MAIN DISHES

GRILLED SHRIMPS

with salad and grilled vegetables

18.00€

SEAFOOD RISOTTO

with herbs, fresh tomato, mussels and shrimps

22.00€

SHRIMP ORZO

with herbs, fresh tomato sauce and fresh butter

22.00€

LOBSTER PASTA

the most valuable seafood pasta reminiscent of a Greek holiday with the best Greek lobster

GRILLED LOBSTER

with aromatic butter

FRESH FISH OF THE DAY (ask our waiter)

TRADITIONAL CORFU RECIPES

BIANCO

a very light and tasty food with fish and potatoes made all together in the pot

19.00€

BURDETO

a dish made by fishermen who prepared their food with whatever they found.
Hot and rich in taste.

19.00€

PLANT BASED DISHES

MEDITERRANEAN SPAGHETTI

with chopped peppers, cherry tomatoes, zucchini, capers, olives, parsley, basil and garlic oil

10.80€ 

WITH THE CHOICE OF FETA CHEESE

10.80€

MUSHROOMS STIFADO

9.80€ 

MEAT

TOMAHAWK (1000g)

The most delicious and juicy steak in the world, from Greek beef, slow-grilled.
Served with flavored butter, potatoes and vegetables (2 people)

95.00€ / per kilo

CHICKEN SOUVLAKI

marinated and skewered with vegetables. Served with mixed salad and potatoes

14.80€

GRILLED BEEF FILLET

with French fries and aromatic butter

32.00€

SHANK OF LAMB

with lemon on parchment paper, with potatoes, vegetables, cheese and onions

19.00€

Drinks Menu



BEERS

Mythos	5.00
Corfu Red	6.50
Corfiot Draught Green 330 ml.	4.00
Corfiot Draught Green 500 ml.	6.00
Fix	5.00
Heineken	6.50
Kaiser	6.50
Heineken alcohol Free	6.00

SOFT DRINKS - WATER

Coca Cola	3.50
Cola Light	3.50
Cola Zero	3.50
Orange juice	3.50
Lemonade	3.50
Sprite	3.50
Soda	3.50
Homemade lemonade	6.00
Theone water 1 liter	4.50
Theone water 500	1.50
Carbonated water 1 liter	9.00
Carbonated water 500	4.50

WHITE WINE SELECTION

BLE KOKORAS FIALI Sauvignon Blanc 100%	38.00
Nicoluzo estate LEFKO Kakotrygi 100%	59.00
IEROPOULOS KYDONITSA Kydonitsa 100%	54.50
Kitrus MALAGOUZIA MALAGOUZIA 100%	48.00
MANTINEIA BOSINÄKI Moschofilero 100%	40.00
Vegoritis Sauvignon Blanc Sauvignon Blanc 100%	69.00
RIZA TOU VOUNOÛ Avgoustiatis 100%	47.00
Domaine LAZARIDILEUKO MALAGOUZIA 100%	40.50
Dr loosen riesling dry Riesling 100%	44.00
PAVLIDIS THEMA LE UKO Sauvignon Blanc, Asyrtiko	48.00

KTIMA ALFA Sauvignon Blanc Sauvignon Blanc 100%	47.00
KTIMA TSE LE POS Blanc de criss Moschofilero 100%	43.00
La tunella pinot grigio Pinot grigio 100%	69.00
Tasca buonora Carricante 100%	74.00
SANTORINI ASYR TIKO Assyrtiko 100%	65.00
DAKRY TOU PEUKOU (RETSINA) Assyrtiko 100%	46.00

ROSE WINE SELECTION

Lazaridi Estate Rose Grenache Merlot	40.50
DRYOPIROZE Agiorgitiko 100%	32.00
PAVLIDI THEMA Tempralino	48.00
THEOPETRA Syrah 100%	47.00
THE SUN ROSE Avgoustiatis 100%	58.00
NICOLOUZO ROSE Merlot kakotrygi	45.00
RODON VIO ROZE Moschdto limnio	41.00
BLE KOKORAS ROZE Xinomavro 100%	38.00
MIRAVAL PINK FLOYD Cinsault, grenache, tibouren	115.00

RED WINE SELECTION

BLE KOKORAS ERYTHRO Xinomavro 100%	38.00
NICOLUZO ERYTHRO Merlot, Syrah	54.50
VIVLIA CHORA ERYTHRO Cabernet, Sauvignon, Merlot	65.00
GREEN AVGO US TIATIS AVGO US TIATIS 100%	100.00
Jean Chartron Bourgogne Pinot Noir "Vieilles Vignes"	68.00
TASCA ETNA ROSE NERELLO MASCALESE	74.00
DRYOPI NEMEA AGIORGITIKO AGIORGITIKO 100%	38.00
JOSEPH DROUJHIN RULLY Pinot Noir 100%	85.00