

Restaurant Menu

Prawn Tartare - 18.00

Mango, Avocado, Coriander, Chili, Lime

Tuna Carpaccio - 18.00

Mango cream, chilli, olive oil, lime juice

Trilogy - 7.00

Smoked aubergine cream, tzatziki, hummus, corn pita

Zucchini Croquettes - 8.00

Zucchini, feta, herbs, sun-dried tomato cream

Prawn Tere - 17.00

Saffron butter, garlic, white wine, chives, mousse of feta

Octopus - 18.00

Fava puree, stewed onions, wild oregano dressing

Calamari - 16.00

Black garlic mayonnaise, Pico de Gallo salad

Santorini Fava - 6.50

Fresh spring onion, hazelnut, tomato, lemon, olive oil

Moussaka - 18.00

Aubergine, zucchini, potato, bolognese, mornay sauce

Fried Feta - 9.00

Cubed feta, sour cherry syrup, black and white sesame

Greek Salad Re-Imagined - 12.00

Colorful cherry tomatoes, cucumber, peppers, onion, olives, goats cheese cream

Crispina Salad - 12.00

Arugula, grilled peach, crispy kataifi, nuts, mascarpone cream, iceberg, carrot

Seafood Spaghetti - 22.00

Butter, mussels, calamari, octopus, prawns, seafood broth

Linguine with Prawns - 22.00

Creamy bisque, truffle olive oil

Sea Bass Fillet - 22,00

Green beans, baby potatoes, tomato sauce

Steamed Mussels - 16.00

Saffron butter, garlic, ouzo, gremolata

Sea Bream Fillet 20,00

celeriac purée, spicy tomato sauce, chives

Chicken Ballotine - 16.00

Halloumi, sun-dried tomatoes, bacon, sun-dried tomato sauce, bulgur salad

Beef Pastitsada - 18.00

Beef, tomato sauce, mixed corfiot spices, pappardelle

Meatballs - 10.00

Greek meatballs, tomato sauce, smoked yogurt dressing

Fried Shark Fillet - 16,00

Lemon mustard dressing, boiled vegetables, wild greens

Tuna Steak - 22,00

Potato purée, boiled vegetables

Sides

Feta - 7.00

Olive oil, oregano

Home Fries - 6.00

Smoked paprika, sea salt, oregano

Corfiot Olives - 4.00

Olives, extra virgin olive oil, country bread

Tzatziki - 6.00

Greek yogurt, cucumber, garlic, dill oil

Desserts

Seasonal Fruits - 9.00

Savoyard, lemon mousse, marinated fruits, sour cherry syrup

Baklava - 10.00

Phyllo pastry, flavored pastry cream, walnuts, Greek coffee syrup

Tumbay Forest - 12.00

Kataifi, pistachio cream, chocolate ganache, pistachio pesto



ROUSSOS
TAVERNA