

# MENU


## APPETIZERS

Sea Bass Ceviche 18,00

botargo, green apple, yuzu

Tuna Tartar 18,00

passion fruit, cucumber, spearmint

 Cannelloni filled with Ratatouille 15,00

smoked aubergine puree & red pepper custard


Kakavia 18,00

traditional fish soup


 Mushroom Textures 22,00

potato foam, verbena mayonnaise, truffle oil


## SALADS

 Tomato Trilogy 16,00

rusk powder, ouzo, cheese mouse, cucumber, radish

 Baby Leaves & Peaches 16,00

peanuts, manouri, cheese, orange, pink grapefruit

 Tuna Tataki 16,00

potato, egg vinaigrette, baby greens

 Baby Rocket & Hazelnuts 14,00


sundried tomato, anothyro cheese, honey

Cyclades Salad 14,00

feta cheese, tomato, peppers, cucumber, onion

## PASTE & RISOTTI

gluten-free options available

 Linguini al Tartufo Cacio e Peppe 22,00

goat milk, truffle oil, almonds

Beef Ragu Pappardelle 25,00

goat cheese

Shrimp Risotto 25,00

botargo, green curry

\*Lobster with Fresh Pasta 180,00

white taglioni for 2 pers, 800gr (available to pre-order)

## FRESH CATCH FROM THE SEA

Sea Bass Fillet 28,00

jerusalem artichoke, pink grapefruit, riesing sauce

Fresh Cod Fillet 32,00

saffron fava, beetroots, yellow curry

Catch Of The Day (eur/kg) 120,00

served with wild green, steamed vegetables & couscous (available to pre-order)

## FROM THE FIELDS

Black Angus Fillet 55,00

celeriac, roasted carrots, braised onions

Boneless Lamb Loin 36,00

red pepper pure, confit potato, goat cheese mousse

Chicken Leg Fillet 20,00

corn puree, tomato marmalade black garlic, asparagus

# MENU

## BRUNCH & LIGHT BITES


served from 11:30 - 16:30

Shakshuka 12,00

tomato sauce, peppers, onions, garlic

Poached Eggs 12,00

brioche, sauce tartar

 Club Sandwich 14,00


sundried tomato, pesto, courgettes, peppers, manouri cheese

Sausages 12,00

onion marmalade, mustard

Greek Yogurt 12,00

fruits & honey

 Fresh Fruit Platter 12,00

variety of seasonal fruits

## BURGERS


served from 11:30 - 16:30

Beef Burger 18,00

smoked onion marmalade, bacon cheddar, Country potatoes


Chicken Burger 18,00

sweet chilli, lemon yoghurt, country potatoes


 Falafel Burger 16,00

yoghurt tahini, sesame, tomato, onion, green salad

## VEGAN


 Spaghetti Primavera 14,00

tomato sauce & fresh herbs


 Cannelloni filled with Ratatouille 15,00

smoked aubergine puree & red pepper custard


## SWEET INDULGENCE

 Chocolate Namelaka 14,00


chocolate marquise, hazelnuts, mango

 Jasmine Mousse 14,00

pistachio meringue, raspberry, white brownies

 Bitter Chocolate Cake 14,00

lemon custard, orange tuille, chocolate ice cream

 Ice Cream 12,00


sorbet mango, chocolate, coconut (3 scoops)

*We carefully select local,  
healthy products  
and seasonal delicacies from  
small farms all over Greece!*

  
**BARBAROSSA**  
mykonian restaurant & bar

## Foodnotes

- please inform waiter in advance, regarding any allergies, or diet requirements you may have
- our menu may contain traces of allergenic substances
- complain forms are at your disposition at the cashier
- prices are in euro and inclusive of all legal charges (VAT 24% and municipal taxes 0.5%)
- consumer has no obligation to pay if there is no receipt or invoice provided
- restaurant manager, responsible for compliance to market law provisions: Olga Papadaki

 frozen

 vegetarian