

# MENU

## APPETIZERS

- Kakavia Traditional Fish Soup 16,00  
sea bass fillet, shrimp, potato, carrot, saffron
- \* Shrimp Tartar 16,00  
grape pickle, chilly, avocado mayo with cuttlefish ink & lemon pearls
- \* Octopus on fava 16,00  
caramelised onions, caper
- 🌿 Traditional Zucchini Sticks 14,00  
in black tzatziki

## SALADS

- 🌿 Tomato Trilogy 16,00  
Mozzarella Burrata, basil pesto, basil leaves & black sesame seed pasteli
- Baby Leaves & Strawberry 16,00  
Mykonian Loutza, Mykonian xinotyri cheese and strawberry dressing
- 🌿 Melon & Green apple Salad 15,00  
cucumber granita, Mykonian cheese, melon dressing
- 🌿 Cyclades Salad 14,00  
feta cheese, tomato, peppers, cucumber, onion

## PASTE & RISOTTI

gluten-free options available

- \* Seafood Tagliolini 25,00  
cuttlefish ink, mussels, prawns, tomato confit, garlic
- Lamp Pappardelle 24,00  
fresh herbs & spices
- 🌿 Truffle Risotto 24,00  
shiitake mushrooms, porcini crackers, parmesan & truffle oil
- 🌿 Basil Pesto Papardelle 22,00  
tomatoes, handmade pesto & parmesan
- \* Lobster with fresh pasta 180,00  
white tagliolini for 2 pers, 800gr (available to pre-order)

## FRESH CATCH FROM THE SEA

- Sea Bass Fillet 28,00  
celery sauce, potato quenelle
- Fresh Sea Bream fillet 28,00  
lin bouillabaisse sauce, topinambur, wild greens
- Tuna Tataki 26,00  
smoked eggplant puree, yakitori sauce, wakame seaweed, black sesame
- Catch Of The Day (eur/kg) 120,00  
served with wild green, steamed vegetables & couscous (available to pre-order)

## FROM THE FIELDS

- Beef Fillet 34,00  
mashed potato with shimeji mushroom truffle, mushroom crumble, black laure sauce.
- Lamp Shank 29,00  
Slow Cooked for 5 hours with homemade potatoe puree, shimeji mushrooms & thyme
- Chicken Thigh Fillet 25,00  
crispy skin, pistachio pesto, yoghurt sauce with herbs
- 🌿 Mousaka with a Twist 22,00  
minced eggplant, mashed potatoe, marinated zucchini, soya béchamel with tofu

# ME NU

## BRUNCH & LIGHT BITES

served from 12:00-16:00

Poached Eggs 14,00


Sourdough bread, cream cheese, salmon, avocado, baby rocket, lime

Scrambled Eggs 14,00


Sourdough bread, tomato confit, thyme, parmesan, freshly baked onion oil

Brioche Bun with Prawn pancake 16,00


Tarama cream & baby rocket

 Zucchini with tzatziki 14,00

cuttlefish ink & garlic paste

 Energy Bowl 12,00

yogurt, tahini, chocolate, granola, banana, blackberries

 Fresh Fruit Platter 12,00

variety of seasonal fruits

## BURGERS

served from 12:00-16:00


Beef Burger 18,00

bacon mayonnaise, iceberg, caramelised onions, tomatoes & cheddar

Chicken Burger 16,00

Yogurt, lime, dijon mustard, baby rocket, tomatoes

## VEGAN


 Spaghetti Primavera 18,00

tomato sauce & fresh herbs


 Mousaka with a Twist 22,00

Minced eggplant, mashed potatoes, marinated zucchini, soya béchamel with tofu

## SWEET INDULGENCE

 Caramelised Chocolate Cream 14,00


caramel sauce, caramelised crust leaves, hazelnut powder, raspberries & blueberries

 Lemon Curd 14,00

white chocolate meringue, chocolate soil & mint

 Dehydrated Galaktompoureko 14,00

louiza syrup, hazelnut powder, orange scent

 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