

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
- Lamb Pappardelle** 24,00
fresh herbs & spices
- 🌿 **Truffle Risotto** 24,00
shiitake mushrooms, porcini crackers, parmesan & truffle oil
- 🌿 **Basil Pesto Pappardelle** 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.
- Lamb 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



BARBAROSSA
mykonian restaurant & bar

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	
 Deconstructed Galaktompourekó	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!*


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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