

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 & 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 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, 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
Potato puree with shimeji mushroom truffle, 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, potato confit, marinated zucchini, soya béchamel with tofu

MENU

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 Galaktompourekio 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