

ME NU

LUNCH MENU

APPETIZERS

- Feta Kantaifi 14,00
chutney, black sesame
- * Crab Tartare 22,00
yuzu truffle mayo, chives, kaffir lime
- * Octopus on fava 18,00
caramelised shallots, caper
- 🌿 Carrot Soup 14,00
orange, ginger & coconut milk

SALADS

- 🌿 Tomato Trilogy 16,00
Mykonian Cheese, caper leaf, carob rusk
- Chicken Salad 16,00
caramelised chicken, green leaves, red pepper, parmesan & mykonian dressing
- 🌿 Cyclades Salad 15,00
feta cheese, tomato, peppers, cucumber, onion
- 🌿 Beetroot tartare 14,00
coliander & bergamot dressing on yogurt mousse

PASTE & RISOTTI

gluten-free options available

- * Squid Ink Tagliatelle 24,00
with Shrimps & bisque
- * Sea food Giouvetsi 25,00
ouzo, cherry tomatoes, lime zest, basil
- 🌿 Black Rice Risotto 22,00
shimeji mushrooms, coconut cream, parmesan & truffle oil
- 🌿 Skioufihta Traditional Cretan Pasta 22,00
green spinach sauce, feta cheese & cherry tomatoes
- Tagliatelle alla Bolognese 22,00

FRESH CATCH FROM THE SEA

- Fresh Sea Bass Fillet 28,00
veggie quinoa & citrus vinaigrette

FROM THE FIELDS

- Slow Cooked Chicken Fillet 26,00
mango sauce & black rice



ME NU

BRUNCH & LIGHT BITES

Mykonian Mostra 'meze' on rusk 14,00

rusk, fresh tomato, kopanisti greek cheese, extra virgin oil, oregano

'Strapatsada' Scrambled Eggs - greek style 16,00

tomato sauce, feta, green pepper, herbs on sourdough bread

Poke quinoa bowl 14,00

quinoa, haloumi teriyaki skewers, vegetables, chilly, colliander dressing

Roasted Aubergine with fennel 16,00

mushrooms, tahini dressing, raisins, pine nuts, dill

Energy Bowl 14,00

greek yogurt, peanut butter, almond milk, banana, berries, oats, greek honey

Fresh Fruit Platter 12,00

variety of seasonal fruits

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

VEGAN

Skioufihta Traditional Cretan Pasta 22,00

green spinach sauce, cherry tomatoes

Black Rice Risotto 22,00

shimeji mushrooms, coconut cream & truffle oil

BURGERS

served from 13:00 - 16:00

Beef Burger 18,00

tomato-bacon jam, iceberg, caramelised onion, haloumi cheese

Chicken Burger 16,00

Yogurt sauce with fresh herbs, cucumber, tomato, caramelised onion

SWEET INDULGENCE

Ice Cream 4,00 per scoop

sorbet mango & passion fruit, swiss chocolate, vanilla, strawberry

Dessert of the day 12,00


Please ask your waiter


BARBAROSSA
mykonian restaurant & bar

Foodnotes

- please inform your 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 provided
- restaurant manager, responsible for compliance to market law provisions: Olga Papadaki

* frozen

 vegetarian