

FAMILY STYLE MENU

Family style is gaining many fans in the past few years it is the friendliest, coziest, laidback, most intimate way of dining!!!

Corfiot deli welcome table

Bread sticks – Corn bread

Savory cakes with olives and sundried tomatoes

Varieties of olives and olive oil from Corfu

Corfiot cheeses: Gruyere, Feta and Fresh Mizithra

Corfiot cold cuts: Nouboulo, beef Nouboulo and salado

Chutney Kumquat nona rosemary

Chutney Kumquat siora Anise

Corfiot fig pie – Spoon sweet Kumquat

Orange salad with red pepper and olive oil

GREEK CLASSIC FAMILY STYLE MENU

SALADS AND APPETIZERS

Greek salad

Tomato | cucumber | onion | peppers | olives | capers | feta cheese
olive oil

Spinach pie salad

Baby spinach | fresh onion | herbs | crust | lemon | cheese cream

Dips and Pita bread

Tzatziki | Tarama | Cheese dip | Aubergine salad

Tart

Mushrooms | onions | herbs | cheese

Bourdeto (Corfiot dish)

Shrimps | red pepper | sweet potatoes

MAIN DISHES

Meat

Beef Rib eye of special breeding | colors full peppers | Chimichurri

Fish

Corfiot Sea bass | butter potatoes | garlic | lemon | parsley
(like bianco)

Vegetables (v)

Aubergine | minced vegetables | potatoes | vegan bechamel
(oat milk)
(like mousaka)

GREEK DELUXE FAMILY STYLE MENU

SALADS AND APPETIZERS

Tomato Napoleon

Tomato | Katiki cheese | basilico

Corfiot salad

Noumboulo | mellon | cherry tomatos | red chili pepers | baby rocket

Eggplant rolls

Feta cheese | mint | thyme

Zucchini rolls

Anthotyro cheese cream | truffle oil

Shrimps

Panko | tomato jam | feta cheese cream

Savoro

Red mullet fillet | olive oil | vinegar | bay leaf | raisins | garlic
rosemary

MAIN DISHES

Corfiot Bourdeto

Tope fish | red pepper | sweet potatoes

Corfiot Pastitsada

Cockerel | tomato sauce | spetzeriko | pasta

Fresh capeli (V)

Mushrooms | herbs | vegan cream