

ME NU

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 leafs, red pepper, parmesan & mykonian dressing	
 Cyclades Salad	15,00
feta cheese, tomato, peppers, cucumber, onion	
 Beetroot tartare	14,00
colliander & 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
courgette puree, bisque, yuzu foam	
Fresh Lemon Sole Fillet	35,00
dashi potatoe mousse, yuzu sauce, bonito flakes	
Fresh Red Mullet Fillet	30,00
pak choi, shimenji mushrooms, sour cream	
Catch Of The Day (eur/kg)	120,00
served with wild green, steamed vegetables & couscous (available to pre-order)	

FROM THE FIELDS

Beef fillet Charolais	35,00
black rise, smoked sauce, asparagus puree, garlic chips	
Lamb fillet	30,00
Slow Cooked with homemade potatoe mousse, caramelised apple & sweet n sour sauce	
Chicken Foam Fillet	26,00
slow cooked with eringy mushrooms, arseniko naxou cheese foam, bacon crumble, garlic gel.	

ME NU

BRUNCH & LIGHT BITES

served from 13:00-16:00

Mykonian Mostra 'meze' on rusk 14,00

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

'Strapatsada' Scrambled Eggs - 16,00 greek style

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 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