

# MENU

## MusiqueCafé

### Salads

1. Greek salad 9,50 €  
tomato, cherry tomatoes, cucumber, onion, carob crouton  
caper and mizithra mousse
2. Fresh veggies 11,50 €  
with grilled, chicken, aubergine vinaigrette, grated parmesan  
cherry tomatoes and crouton
3. Mixed quinoa 11,50 €  
baby veggies, pistachios, pear  
citrus dressing, grilled talagani cheese

### Starters

1. Fried Naxos Gruyère cheese 9,50 €  
with crunchy breading, tomatoes marmalade, rosemary, garlic and nuts
2. Rice balls 10,00 €  
with beetroot, marjoram, fish carpaccio (tuna-salmon-sea bass)  
Philadelphia cheese cream and bric
3. Beef carpaccio 16,50 €  
with baby veggies, pine nuts, cherry tomatoes, truffle oil  
and smoked salt
4. Bruschetta with sun-dried tomato pesto 10,50 €  
prosciutto di Parma, boiled quail eggs and basil oil
5. Taramosalata (Greek fish-roe dip) 7,50 €  
with avocado, ouzo and toasted bread
6. Marinated grilled veggies 10,50 €  
grilled mastello cheese from Chios, balsamic vinaigrette
7. French Fries from Naxos 4,20 €
8. Cheese and cold cuts platter (Two persons) / (One person) 19,00 € / 14,00 €
9. Black dinkel bread, wheatmeal bread and dip (for 1 person) 1,20 €

### Pasta and Risotto

1. Fresh Ravioli with spinach and ricotta cheese filling 13,00 €  
cherry tomatoes, basil, prosciutto and baby arugula
2. Risotto with saffron from Kozani, smoked pork panseta 10,90 €  
from Xanthi (North Greece) and Katiki Domokos traditional cheese
3. Chickpea Penna (gluten free) 13,50 €  
with botargo from Mesologi, spinach and lime
4. Risotto with a variety of mushrooms 10,90 €  
gravy and black truffle oil
5. Linguine with smoked salmon 13,50 €  
zucchini julienne, white wine sauce, fennel and bric
6. Spaghetti with sun-dried tomato pesto 12,00 €  
pistachios from Aegina island and grilled chicken fillet

...please ask us for today's special  
and today's dessert

### Main course

1. Grilled chicken fillet 220g 13,50 €  
with Naxos cheese sauce, tarragon and french fries
2. Beef or chicken burger 13,50 €  
with mashed potatoes and grilled tomato
3. Beef fillet tarliata 250g 24,00 €  
with smoked aubergine cream and spinach
4. Chicken thigh fillet marinated in jalapeno 13,50 €  
with fresh veggies, lemon cream and grilled potato
5. Pork smoked steak from the city of Xanthi (North Greece) 19,90 €  
with green mustard sauce and grilled potatoes
6. Beef burger, grilled tomato 15,00 €  
grilled onions cheddar, BBQ, coleslaw and French fries
7. Platter with different types of meat (for 2 persons) 27,00 €
8. Naxos oven baked omelette (for 2-3 persons) 18,00 €  
with french fries and gruyère

All the menu dishes have salt and pepper. Balsamic vinnegrat is made of olive oil, balsamic vinegar, honey, sugar & mustard. Beef sauce is made of beef bones, red wine, onions, carrots, garlic & tomato paste. Risottos have white wine, butter & parmesan cheese. Pasta have butter & parmesan cheese. Chicken burger is made of chicken fillet, carrots, peppers, parmesan cheese, eggs, olive oil & onions.

\* All cheeses come from Naxos island. Olive oil is from small producers. The frying oil is sunflower oil. Feta cheese is a protected designation of origin product. Eggs, potatoes & vegetables are of our own cultivation, from our own farm in Eggares, Naxos. The restaurant has printed sheets in a case next to the exit, for complaints description, in 4 languages (Greek, English, French & German). In case of allergies or intolerance, you can refer to the restaurant's staff. Person responsible for market inspection: Jacob Mikes. Prices include all legal costs. The consumer does not have the obligation to pay if he does not receive the legal document (receipt-invoice).

Chef: Dimitrios Vlahos