

# ME NU

## DINNER MENU

### APPETIZERS

Feta Kantaifi chutney, black sesame	14,00
* Crab Tartare yuzu truffle mayo, chives, kaffir lime	22,00
* Octopus on fava caramelised shallots, caper	18,00
🌿 Carrot Soup orange, ginger & coconut milk	14,00
🌿 Roasted Aubergine with fennel mushrooms, tahini dressing, raisins, pine nuts, dill	16,00

### SALADS

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

### PASTE & RISOTTI

gluten-free options available

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

### FRESH CATCH FROM THE SEA

Fresh Sea Bass Fillet courgette puree, bisque, yuzu foam	28,00
Fresh Lemon Sole Fillet dashi potatoe mousse, yuzu sauce, bonito flakes	35,00
Fresh Red Mullet Fillet pak choi, shimenji mushrooms, sour cream	30,00
Catch Of The Day (eur/kg) served with wild green, steamed vegetables & couscous (available to pre-order)	120,00

### FROM THE FIELDS



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






BARBAROSSA  
mykonian restaurant & bar

# MENU

## VEGAN

-  Skioufihta Traditional Cretan Pasta 22,00  
green spinach sauce, cherry tomatoes
-  Black Rice Risotto 22,00  
shimeji mushrooms, coconut cream & truffle oil

## 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
-  Fresh Fruit Platter 12,00  
variety of seasonal fruits

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

  
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### 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