



Kerkyra Restaurant

Dinner



## STARTERS

V GF	<b>Green salad with seasonal fruits and Manouri</b> "This salad, which combines seasonal greens and fresh fruits with our island's Manouri, it will always be our favorite summer food" Grüner Salat mit saisonalen Früchten und Manouri Salade verte aux fruits de saison et Manouri	17€
V	<b>Nerazzo salad with dry figs, pine nuts and yogurt</b> "Nerazzo salad in Corfu we mean the orange salad, from the Italian naranza which means orange. It was very common in Corfu and we still find it in many Corfiot houses" Nerazzo-Salat mit getrockneten Feigen, Pinienkernen und Joghurt Salade Nerazzo aux figues sèches, pignons de pin et yaourt	17€
	<b>Corfiot Caesar's salad with "Noumboulo" and Parmesan flakes</b> "The famous salad from Tijuana in Baja, California, meets the Corfiot cold cut "Noumboulo" and the Italian Parmesan" Korfiot Caesars Salat mit "Noumboulo" und Parmesanflocken Salade César Corfiot avec "Noumboulo" et flocons de parmesan	17€
V GF	<b>Pepperonata al'a Corfiota with local white cheese, olives, capers and spices</b> "Here in Corfu we love combining peppers with our cheese while spices are our Venetian heritage" Pepperonata al'a Corfiota mit lokalem Weißkäse, Oliven, Kapern und Gewürzen Pepperonata al'a Corfiota avec fromage blanc local, olives, câpres et épices	22€
GF	<b>Sea bass carpaccio with fennel orange salad</b> "The carpaccio of Elba's fishermen island... a variation of the Corfiot sour orange salad" Seebarsch-Carpaccio mit Fenchel-Orangensalat Carpaccio de bar avec salade d'oranges et de fenouil	22€
GF	<b>Steamed seafood "Skoutela" with mussels, shrimps, vongole and scallops</b> "Scutella refers to the big pot, the "multi-tool" of our grandmother's kitchen" Meeresfrüchte "Skoutela" mit Muscheln, Garnelen, Vongole und Jakobsmuscheln "Skoutela" de fruits de mer avec moules, crevettes, vongole et pétoncles	22€
	<b>Fried sardines with Kefalotyri cheese, Corfiot spices with tomato sauce</b> "A snack of the Venetians, when the Corfiots adopted it, it acquired unique Flavors and aromas" Gebratene Sardinen mit Kefalotyri-Käse, korfiotische Gewürze mit Tomatensauce Sardines frites au fromage Kefalotyri, épices de Corfou à la sauce tomate	22€
	<b>Beef carpaccio "Harry's Bar" with Parmesan, rocket leaves and homemade dressing</b> "The famous carpaccio of "Harry's Bar", in Venice, but with a Corfiot dressing" Rindfleisch-Carpaccio "Harry's Bar" mit Parmesan, Rucola und hausgemachtem Dressing Carpaccio de boeuf "Harry's Bar" au parmesan, feuilles de roquette et vinaigrette maison	22€

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## MAIN DISHES

V	<b>Orzo pasta with tomatoes, olives, Feta and basil</b> "Greek summer dishes are garnished with tomato, Feta and basil" Orzo-Nudeln mit Tomaten, Oliven, Feta und Basilikum Pâtes orzo aux tomates, olives, feta et basilic	25€
	<b>Orecchiette al'a Corfiota with olives, cherry tomatoes, pepperoncino and anchovies</b> "Pasta with all the colors of a Corfiot garden and a hot pepper in the same dish" Orecchiette al'a Corfiota mit Oliven, Kirschtomaten, Pepperoncino und Sardellen Orecchiette al'a Corfiota aux olives, tomates cerises, pepperoncino et anchois	27€
GF	<b>Risotto with wild fennel, mussels and scallops</b> "The Mediterranean risotto flavored with sea aromas, Venice style" Risotto mit Fenchel, Muscheln und Jakobsmuscheln Risotto au fenouil, moules et pétoncles	26€
	<b>Stone fish "Bourdeto" with cayenne pepper and fennel cream</b> "Bourdeto, the fish that we cook in a thick and spicy red pepper broth" Steinfisch "Bourdeto" mit Cayennepfeffer und Fenchelcreme Poisson pierre "Bourdeto" au poivre de Cayenne et crème de fenouil	35€
GF	<b>Cod "Tsigareli" with wild greens and celeriac puree</b> "The Mediterranean fish, cooked in the Venetian way, in white sauce" Kabeljau "Tsigareli" mit wildem Grün und Knollenselleriepuree Cabillaud "Tsigareli" aux verdure sauvages et purée de céleri-rave	35€
	<b>Chicken pastitsada with "bucatini" pasta and Corfiot kefalotyri</b> "The "pastitsada", the signature dish of Corfu island, honoring all our guests" Hühnchenpastitsada mit "Bucatini" und korfiotischen Kefalotyri Pastitsada au poulet avec pâtes "bucatini" et kefalotyri de Corfou	34€
GF	<b>Pan seared pork fillet with Merlot, green apple puree and spicy fruity mustard</b> "Slow cooked in red wine, pork is combined with apple puree and "dolce mustard", a variation of the Venetian mustard Veneta" Gebrautes Schweinefilet mit Merlot, grünem Apfelmus und würzigem Senf Filet de porc poêlé au merlot, purée de pommes vertes et moutarde épicée	35€
GF	<b>Traditional beef stew "Sofrito" with garlic and parsley</b> "Slow cooked beef, with an old venetian recipe, which over the centuries has been identified from the cuisine of our island" Traditioneller Rindfleischeintopf "Sofrito" mit Knoblauch und Petersilie Ragoût de bœuf traditionnel "Sofrito" à l'ail et au persil	35€
	<b>Slow cooked lamb shoulder with parsnip cream, sweet garlic and potatoes tart</b> "The lamb and the wild seasonal greens of our island in the same pot with the root of Helianthus Tuberosus, that the French brought, in their short "passage" from our island, in the 19th century" Lammfleisch mit Pastinakencreme, süßem Knoblauch und Kartoffeltarte Agneau à la crème de panais, tarte à l'ail doux et pommes de terre	35€

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## DESSERTS

V	<b>Orange pie with kumquat and vanilla ice cream</b> "Nerazzo torta de la nona" Orangenkuchen mit Kumquat und Vanilleeis Tarte à l'orange au kumquat et glace à la vanille	14€
GF	<b>Chocolate soft nougat with caramelized hazelnuts</b> "Nougat is a dessert produced in Cologne Veneta. It is a tradition in Corfu" Schoko Weicher Nougat mit karamellisierten Haselnüssen Nougat moelleux au chocolat aux noisettes caramélisées	14€
V GF	<b>Pavlova and strawberry concert with white chocolate and basil</b> "The sweet with the meringues, created in honor of Anna Pavlova, the first ballerina of the Imperial Ballet of Russia after her tour in Australia and New Zealand in 1920. "Dancing" with Corfiot strawberries" Pavlova-Erdbeer-Konzert mit weißer Schokolade und Basilikum Pavlova et concert de fraises au chocolat blanc et basilic	14€
V	<b>Platter with a variety of Corfiot cheeses, chutney, and dry fruits</b> Platte mit verschiedenen korfiotischen Käsesorten, Chutney und Trockenfrüchten Assiette avec une variété de fromages Corfiot, chutney et fruits secs	14€
VG	<b>Fresh seasonal fruits</b> Frisches Obst der Saison Fruits frais de saison	7€
V	<b>Ice cream selection</b> <b>Vanilla, Chocolate, Strawberry, Banana, Mango sorbet, Lime Sorbet</b> Auswahl an Eis Vanille, Schokolade, Erdbeere, Banane, Mangosorbet, Limettensorbet Sélection de glaces Vanille, Chocolat, Fraise, Banane, Sorbet Mangue, Sorbet Citron Vert	10€

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## VEGAN OPTIONS

### STARTERS

GF	<b>Greek salad with Corfiot olives</b> Griechischer Salat mit korfiotischen Oliven Salade grecque aux olives de Corfiot	17€
	<b>Romain lettuce salad with herbs and citrus vinaigrette</b> Romain-Salat mit Kräutern und Zitrusvinaigrette Salade de laitue romaine aux herbes et vinaigrette aux agrumes	22€
GF	<b>Pepperonata al'a Corfiota with tomato sauce, olives, capers and spices</b> Pepperonata al'a Corfiota mit Tomatensauce, Oliven, Kapern und Gewürzen Pepperonata al'a Corfiota avec sauce tomate, olives, câpres et épices	20€
GF	<b>Corfiot orange carpaccio with smoked paprika, fennel</b> Korfiotisches Orangen-Carpaccio mit geräuchertem Paprika, Fenchel Carpaccio d'orange corfiote au paprika fumé, fenouil	20€

### MAIN COURSES

	<b>Orzo pasta with tomatoes, olives and basil</b> Orzo-Nudeln mit Tomaten, Oliven und Basilikum Pâtes orzo aux tomates, olives et basilic	26€
	<b>Orecchiette al'a Corfiota with olives, cherry tomatoes and pepperoncino</b> Orecchiette al'a Corfiota mit Oliven, Kirschtomaten und Pepperoncino Orecchiette al'a Corfiota aux olives, tomates cerises et pepperoncino	18€
GF	<b>Risotto with wild fennel and lemon</b> Risotto mit Fenchel und Zitrone Risotto au fenouil et citron	17€

### DESSERTS

GF	<b>Strawberry concert with strawberry sorbet</b> Erdbeerkonzert mit Erdbeersorbet Concert de fraises avec sorbet aux fraises	14€
GF	<b>Kumquat confit, pistachio, and orange sorbet</b> Kumquat-Confit, Pistazie und Orangensorbet Kumquat confit, pistache et sorbet orange	14€
	<b>Fresh seasonal fruits</b> Frisches Obst der Saison Fruits frais de saison	14€
	<b>Ice cream selection</b> <b>Vanilla, Chocolate, Mango sorbet, Lime Sorbet</b> Auswahl an Eis Vanille, Schokolade, Mangosorbet, Limettensorbet Sélection de glaces Vanille, Chocolat, Sorbet Mangue, Sorbet Citron Vert	7€

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## TODDLER'S MENU

V	<b>Cream of seasonal fruits and biscuits</b> Crème aus saisonalen Früchten und Keksen Crème de fruits de saison et biscuits	10€
VG GF DF	<b>Cream of green vegetables, rice and olive oil</b> Crème aus grünem Gemüse, Reis und Olivenöl Crème de légumes verts, riz et huile d'olive	10€
GF DF	<b>Cream of chicken, potato, carrots and celery</b> Hühnercreme, Kartoffel, Karotten und Sellerie Crème de poulet, pomme de terre, carottes et céleri	10€
GF DF	<b>Cream of poached fish fillet, zucchini, carrots and potatoes</b> Crème aus pochiertem Fischfilet, Zucchini, Karotten und Kartoffeln Crème de filet de poisson poché, courgettes, carottes et pommes de terre	10€

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## KIDS MENU

### STARTERS

V GF	<b>Green salad with seasonal fruits and Manouri</b> Grüner Salat mit Früchten der Saison und Manouri Salade verte aux fruits de saison et Manouri	10€
V	<b>Cheese balls with sweet pepper cream</b> Käsebällchen mit Paprikacreme Boules de fromage à la crème de poivrons doux	10€
V	<b>Corfiot zucchini pie with Feta, spearmint, and fresh herbs</b> Corfiot Zucchini Pie mit Feta, grüner Minze und frischen Kräutern Tarte aux courgettes Corfiot avec feta, menthe verte et herbes fraîches	12€

### MAIN COURSES

V	<b>Orzo pasta with tomatoes, olives, Feta and basil</b> Orzo-Pasta mit Tomaten, Oliven, Feta und Basilikum Pâtes orzo aux tomates, olives, feta et basilic	18€
GF	<b>Traditional beef stew "Sofrito" with garlic and parsley</b> Traditioneller Rindfleischartopf "Sofrito" mit Knoblauch und Petersilie Ragoût de bœuf traditionnel "Sofrito" à l'ail et au persil	21€
	<b>Chicken pastitsada with "bucatini" pasta and Corfiot Kefalotyri</b> Hähnchen-Pastitsada mit "Bucatini" und korfiotischem Kefalotyri Chicken pastitsada with "bucatini" and Corfiot Kefalotyri	15€

### MORE OPTIONS

	<b>Penne pasta with tomato or bolognese sauce</b> Penne Pasta mit Tomaten- oder Bolognese-Sauce Pâtes penne à la sauce tomate ou bolognaise	12€
	<b>Kids beef burger with tomato, lettuce and French fries</b> Kinder Beef Burger mit Tomaten, Salat und Pommes Frites Burger de bœuf pour enfants avec tomate, laitue et frites	12€
V	<b>Pizza Margherita with tomato sauce and Mozarella</b> Pizza Margherita mit Tomatensauce und Mozarella Pizza Margherita à la sauce tomate et mozarella	12€

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## KIDS MENU

### DESSERTS

V GF	<b>Kids Pavlova with strawberries</b> Kinder Pavlova mit Erdbeeren Kids Pavlova aux fraises	10€
V	<b>Banoffee ice cream</b> Banoffee-Eis Glace Banoffee	10€
VG GF	<b>Fruit salad with seasonal fruits</b> Frisches Obst der Saison Fruits frais de saison	10€
V	<b>Ice cream selection</b> <b>Vanilla, Chocolate, Strawberry, Banana, Mango sorbet, Lime Sorbet</b> Auswahl an Eis Vanille, Schokolade, Erdbeere, Banane, Mangosorbet, Limettensorbet Sélection de glaces Vanille, Chocolat, Fraise, Banane, Sorbet Mangue, Sorbet Citron Vert	7€

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