

DINNER MENU

FRESCO

THE FRESH FLAVOURS OF ITALY

Born in Corfu, Ettore Botrini trained in his father's restaurant "Etrusco" before eventually becoming head chef and establishing it as one of the very best in Greece. His masterful creativity is inspired by his Italian Corfiot heritage and a culinary journey that has taken him to some of Europe's most acclaimed restaurants. Eventually leading to "Botrini's", his eponymous Michelin-starred restaurant in Athens.

At Fresco Botrini transforms the freshest local-sourced ingredients into a collection of irresistible contemporary dishes. Each one simple, perfectly executed, and authentically Italian. Infused with the flavours and aromas of a Mediterranean summer, these dishes go perfectly with our wines from some of the most exciting producers across Italy.

ikos
RESORTS

ANTIPASTI & SALADS

DF	Tuna tartare "Scorza di Limone" with tomato and capers Thunfisch-Tartar "Scorza di Limone" mit Tomaten und Kapern Tartare de thon "Scorza di Limone" avec tomate et câpres	22€
V GF*	Beetroot and green asparagus salad with goat cheese Salat aus rote beete und grünem spargel mit ziegenkäse Salade de betteraves et asperges vertes au fromage de chèvre	19€
V	Burratina with cherry tomatoes and Taggiasche olives Burratina mit kirschtomaten und Taggiasche-oliven Burratina aux tomates cerises et olives Taggiasche	20€
V GF*	Baby rocket salad ,Parmesan flakes, Prosciutto, and semi dried tomatoes Baby-Rucola-Salat,Parmesanflocken, Prosciutto und halbgetrocknete Tomaten Salade de jeunes roquette, flocons de parmesan, prosciutto et tomates semi-séchées	16€

V vegetarian option / GF gluten free option / VG vegan option / DF dairy free option

* May contain traces

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ANTIPASTI & SALADS

GF* DF*	Vitello tonnato with caper and tuna sauce	22€
	Vitello tonnato mit kapern-thunfisch-sauce	
	Vitello tonnato aux câpres et sauce au thon	
GF* DF*	Swordfish carpaccio with lemon oil	22€
	Schwertfisch-carpaccio mit zitronenöl	
	Carpaccio d'espadon à l'huile de citron	
GF* DF*	Carpaccio "alla Cipriani"	22€
	Carpaccio "alla Cipriani"	
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ZUPPA

VG GF*	Minestrone soup	17€
	Minestrone-Suppe	
	Soupe minestrone	

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SELEZIONE DI PIZZA

	Pizza carbonara with bacon, Parmesan and egg sauce	18€
	Pizza carbonara mit speck, parmesan und eiersauce	
	Pizza carbonara au bacon, parmesan	
	et sauce aux oeufs	
V	Pizza margherita with Mozzarella, basil and tomato sauce	18€
	Pizza margherita mit mozzarella, basilikum und tomatensauce	
	Pizza margherita à la mozzarella, basilic et sauce tomate	
	Pizza diavola with tomato sauce, mozzarella, spicy salami and parmesan	18€
	Pizza diavola mit tomatensauce, mozzarella, scharfer salami und parmesan	
	Pizza diavola avec sauce tomate, mozzarella, salami piquant et parmesan	

Please choose the style of dough you prefer - American or Italian

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SELEZIONE DI PIZZA

VG	Veggie Pizza with fresh tomato sauce, vegetables, basil oil and pine nuts	16€
	Veggie-Pizza mit frischer Tomatensauce, gebrilltem Gemüse, Basilikumöl und Pinienkernen	
	Pizza végétarienne avec sauce tomate fraîche, légumes grillés, huile de basilic et pignons de pin	
V	Pizza quattro formaggi (Mozzarella, Gorgonzola, Parmesan, Scamorza)	18€
	Pizza quattro formaggi (Mozzarella, Gorgonzola, Parmesan, Scamorza)	
	Pizza quattro formaggi (Mozzarella, Gorgonzola, Parmesan, Scamorza)	

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RISOTTO & PASTA

	Pappardelle with duck ragout and truffle	23€
	Pappardelle mit entenragout und trüffel	
	Papardelle au ragoût de canard et truffe	
	Bucatini "alla Carbonara"	22€
	Bucatini "alla Carbonara"	
	Bucatini "à la Carbonara"	
V GF*	Risotto ai funghi	21€
	Risotto mit Pilzen	
	Risotto aux champignons	

PASTA FRESCA

✓	Chitarra Spaghetti with datterino tomatoes and basil	33€
	Chitarra Spaghetti mit Datterinotomaten und Basilikum	
	Chitarra Spaghetti aux tomates datterino et au basilic	
	Tagliolini with seafood and bisque sauce	32€
	Tagliolini mit Meeresfrüchten und Biskuit-Sauce	
	Tagliolini aux fruits de mer et sauce bisque	
✓	Potato gnocchi with Parmesan cream and pistachio	31€
	Kartoffelgnocchi mit Parmesancreme und Pistazien	
	Gnocchi de pommes de terre à la crème de parmesan et pistache	
✓	Garganelli Cacio e Pepe	32€
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SECONDY PIATTI

	Pan roasted pork fillet with butter and sage served with tarta di patata,apple puree and thyme sauce	28€
	Langsam gegartes Rindfleisch mit cremigem Fregola und Basilikumöl Filet de porc rôti au beurre et à la sauge, accompagné de tarta di patata, d'une purée de pommes et d'une sauce au thym	
GF*	Oven roasted chicken "alla Diavola" with mashed potatoes, grilled asparagus and sauteed carrots	24€
	Im ofen gebratenes hähnchen alla Diavola" mit kartoffelpüree, gegrillter spargel und sautierte karotten Poulet rôti au four "alla Diavola" avec purée de pommes de terre, asperges grillées et carottes sautées.	
GF*	Baked mediterranean Branzino served with peas and fennel salad	30€
	Gebackener mediterraner Branzino, serviert mit Erbsen und Fenchelsalat Branzino méditerranéen cuit au four, servi avec une salade de petits pois et de fenouil	

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SECONDY PIATTI

GF*	Beef "Tagliata" with celeriac puree, forest mushrooms and pepper sauce Rinder-"Tagliata" mit selleriepüree, waldpilzen und pfeffersauce "Tagliata" de bœuf à la purée de céleri-rave, champignons des bois et sauce au poivre	32€
	Grouper with datterino tomatoes and olives served with rice pilaf Zackenbarsch mit Datterinotomaten und Oliven, serviert mit Reispilaw Mérou avec tomates datterino et olives servi avec du riz pilaf	34€

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DOLCI

VGF*	Canoli Siciliana with pistachio sauce	14€
	Canoli Siciliana mit Pistaziensauce	
	Canoli Siciliana avec sauce aux pistaches	
V	Ferrero Chocolate Cake with passion fruit	14€
	Ferrero-Schokoladenkuchen mit Passionsfrucht	
	Gâteau au chocolat Ferrero aux fruits de la passion	
V	Tiramisu	14€
	Tiramisu	
	Tiramisu	
VG	Antioxidant Fruit Salad with seasonal fruits, amarena sauce and almonds	10€
	Antioxidantien-Fruchtsalat mit Früchten der Saison, Amarenasauce und Mandeln	
	Salade de fruits antioxydante avec fruits de saison, sauce amarena et amandes	

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DOLCI

Ice cream selection	16€
Vanilla, chocolate, strawberry, banana	
Eisauswahl	
Vanille, schokolade, erdbeere, banane	
Sélection de glace	
vanilla, chocolat, fraise, banane	
Sorbet selection	18€
Lime, mango	
Auswahl an Strohhalmen	
Limette, Mango	
Sélection de pailles	
Citron vert, Mangue	

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VEGAN MENU

Antipasti & Salads

V	Minestrone soup Minestrone-Suppe Soupe minestrone	17€
GF*	Beetroot and green asparagus salad Salat aus rote bete und grünem spargel Salade de betteraves et asperges vertes	18€
V GF*	Baby rocket salad, mushrooms and semi dried tomatoes Baby-Rucola-Salat, Champignons und halbgetrocknete Tomaten Salade de bébé roquette, champignons et tomates semi-séchées	18€
	Veggie Pizza with fresh tomato sauce, grilled vegetables, basil oil and pine nuts Veggie-Pizza mit frischer Tomatensauce, gegrilltem Gemüse, Basilikumöl und Pinienkernen Pizza végétarienne avec sauce tomate fraîche, légumes grillés, huile de basilic et pignons de pin	19€

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VEGAN MENU

Main courses

	Spaghetti with datterino tomatoes and basil	22€
	Spaghetti mit datterino-tomaten und basilikum	
	Spaghetti aux tomates datterino et basilic	
	Rigatoni Arrabiata with olives and capers	22€
	Rigatoni Arrabiata mit oliven und kapern	
	Rigatoni Arrabiata aux olives et aux câpres	
	Aubergine gnocchi à la Sorentina	28€
	Auberginen-gnocchi alla Sorrentina	
	Gnocchis d'aubergines à la Sorrentine	
GF*	Vegan Risotto ai funghi	28€
	Veganes Risotto mit Pilzen	
	Risotto végétalien aux champignons	

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VEGAN MENU

Dolci

GF*	Almond Panacotta with crumble and amarena sauce Mandel Panna Cotta mit Crumble und Amarenasauce Panna Cotta aux amandes avec crumble et sauce amarena	14€
	Antioxidant fruit salad with seasonal fruits, amarena sauce and almonds Antioxidativer Obstsalat mit Früchten der Saison, Amarenasauce und Mandeln Salade de fruits antioxydante avec fruits de saison, sauce amarena et amandes	14€
	Sorbet selection - Lime, Mango Auswahl an Strohhalmen - Limette, Mango Sélection de pailles - Citron vert, Mangue	5€

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KIDS MENU

Antipasti & Salads

VG GF *	Mini tomato salad with cucumber, peppers and olives	10€
	Mini-Tomatensalat mit Gurke, Paprika und Oliven	
	Mini salade de tomates au concombre, poivrons et olives	
VG GF *	Mini mixed salad with iceberg, cucumber, corn, carrot and olive oil	10€
	Mini gemischter Salat mit Eisberg, Gurke, Mais, Karotte und Olivenöl	
	Mini salade mixte avec iceberg, concombre, maïs, carotte et huile d'olive	
	Caesar´s salad with chicken fillet and parmesan flakes	14€
	Caesar´s Salad mit Hähnchenfilet und Parmesanflocken	
	Salade César avec filet de poulet et copeaux de parmesan	

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KIDS MENU

Main dishes

VG	Potato gnocchi with tomato sauce	26€
	Kartoffelgnocchi mit tomatensauce	
	Gnocchi de pomme de terre à la sauce tomate	
	Sea bass fillet with caponata	23€
	Seebarschsfilet mit caponata	
	Loup de mer et sa ratatouille	
	Grilled chicken with potato puree	23€
	Gegrilltes hähnchenfillet mit Kartoffel pur	
	Poulet grille et avec pomme de terre pure	
	Kids beef burger with tomato, lettuce and French fries	12€
	Kinder rinderburguer mit tomate, salad	
	und pommes frites	
	Burger enfant au boeuf, avec tomates, laitue et frites	
V	Pizza Margherita with Mozzarella and tomato sauce	12€
	Pizza margarita mit mozzarella und tomatensauce	
	Pizza margarita avec mozzarella et sauce tomate	
V	Penne pasta with tomato sauce	12€
	Penne mit tomatensauce	
	Pâtes penne à la sauce tomate	

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KIDS MENU

Dolci

V	Ferrero Chocolate Cake with passion fruit	10€
	Ferrero-Schokoladenkuchen mit Passionsfrucht	
	Gâteau au chocolat Ferrero aux fruits de la passion	
VG	Fruit salad with seasonal fruit	10€
	Früchtesalat mit Obst der Saison	
	Salade de fruits aux fruits de saison	
V	Ice cream selection	3€
	Vanilla , chocolate, strawberry, banana	
	Eisauswahl	
	Vanille, Schokolade, Erdbeer, Banane	
	Notre sélection de glaces	
	Vanille, Chocolat, Fraise, Banane	

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TODDLER'S MENU

VG DF*	Cream of green vegetables, rice and olive oil	9€
GF*	Crème von grünem gemüse, reis und olivenöl Velouté de légumes verts, riz et huile d'olive	
DF* GF*	Cream of chicken, potato, carrots and celery	10€
	Hühnercrème, kartoffel, karotten Velouté de poulet, pomme de terre et carottes	
DF* GF*	Cream of poached fish fillet, zucchini, carrots and potatoes	10€
	Crème vom fischfillet, zucchini, karotten und kartoffeln Velouté de filet de poisson poché, courgettes, carottes et pomme de terre	
V	Cream of seasonal fruit and biscuits	9€
	Saisonaler früchte- und biskuitbrei Velouté de fruits de saison et ses biscuits	

All of our "Ikos Andalusia Baby" choices have been prepared with fresh ingredients & virgin olive oil with no salt or pepper added

Todas nuestras opciones de "Ikos Andalucía Baby" han sido elaboradas con ingredientes frescos y aceite de oliva virgen sin sal ni pimienta añadida

Все блюда Ikos Andalusia Baby приготовлены из свежих ингредиентов и оливкового масла первого отжима без добавления соли и перца.

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