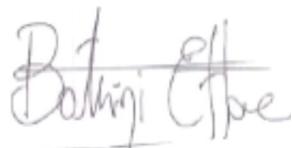


## KERKYRA

### CONTEMPORARY CORFIOT CUISINE

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.

Enjoying atmospheric island vibes and a relaxing beachfront setting, Kerkyra offers an exquisite à la carte dining experience, with a menu highlighting the best of local cuisine. With a signature twist, Kerkyra's dishes welcome you to indulge in the rich gastronomy, traditions, and captivating local roots of Corfu.



A handwritten signature in blue ink, appearing to read "Botrini eff". The "eff" is written above and to the right of the main name, with a horizontal line underneath the entire signature.



## STARTERS

	<i>"This salad, which combines seasonal greens and fresh fruits with our island's Famous Kumquat, it will always be our favorite summer food"</i>	
V GF EF	Green salad with spinach, kumquat, walnuts, and grilled halloumi cheese Grüner Salat mit Spinat, Kumquat, Walnüssen und gegrilltem Halloumi-Käse Salade verte avec épinards, kumquat, noix et fromage halloumi grillé	21€
	<i>"Nerazzo salad in Corfu we mean the orange salad, from the Italian nerazzo which means orange. It was very common in Corfu, and we still find it in many Corfiot houses"</i>	
V GF EF	Nerazzo salad with dried figs, pine nuts, and yogurt Nerazzo-Salat mit getrockneten Feigen, Pinienkernen und Joghurt Salade Nerazzo avec des figues séchées, des pignons de pin et du yaourt	23€
	<i>"When the famous salad from Tijuana in Baja, California, meet with the Corfiot cold cut "noumboulo" and the Italian parmesan"</i>	
	Corfiot Caesar's salad with "Noumboulo" and Parmesan flakes Korfiotischer Caesar-Salat mit „Noumboulo“ und Parmesanflocken Salade César corfiote avec « Noumboulo » et copeaux de parmesan	21€
	<i>"In Corfu we love to combine peppers with our cheese, spices are our Venetian heritage"</i>	
V GF EF	Pepperonata "Corfiot" style with local white cheese, olives, capers, and spices Pepperonata nach „korfiotischer“ Art mit lokalem Weißkäse, Oliven, Kapern und Gewürzen Pepperonata à la mode "corfiote" avec du fromage blanc local, des olives, des câpres et des épices	22€
	<i>"The ceviche of the Elba Island fishermen, a variation of the Corfiot sour orange salad"</i>	
GF EF	Seabass ceviche with chili, fennel shavings, kumquat, chives, and lemon oil Wolfsbarsch-Ceviche mit Chili, Fenchelspänen, Kumquat, Schnittlauch und Zitronenöl Ceviche de bar avec piment, copeaux de fenouil, kumquat, ciboulette et huile de citron	21€

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

\*May contain traces / EF egg-free option

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## STARTERS

*"The Mediterranean mussels risotto, cooked in the way of the Venetians, in sea flavors"*

GF	Greek traditional "Midopilafo" with mussels, rice, and herbs Griechisches traditionelles "Midopilafo" mit Muscheln, Reis und Kräutern "Midopilafo" traditionnel grec avec des moules, du riz et des herbes	24€
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*"Like the famous carpaccio of "Harry's Bar", in Venice, but with a Corfiot dressing"*

GF	Beef Carpaccio "Harry's Bar" with house dressing, rocket leaves, and Parmesan Rindercarpaccio „Harry's Bar“ mit Hausdressing, Rucolablättern und Parmesan Carpaccio de bœuf « Harry's Bar » avec sauce maison, roquette et Parmesan	26€
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*"When the Greek famous Mousaka flavor meets the Italian cannelloni, a combination of modern heritage, concludes to a mouthful happiness"*

Corfiot Cannelloni bites with beef, eggplant, potato, tomato gravy, béchamel sauce and nutmeg Korfiotische Cannelloni-Häppchen mit Rindfleisch, Aubergine, Kartoffel, Tomatensauce, Béchamelsauce und Muskatnuss Bouchées de cannelloni corfiotes au bœuf, aubergine, pomme de terre, sauce tomate, sauce béchamel et muscade	23€
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## MAIN COURSES

	<i>"Pasta with all the colors of a Corfiot garden and a hot pepper on the same dish"</i>	
VG	Orecchiette alla Corfiota with broccoli, olives, cherry tomatoes, and pepperoncino Orecchiette alla Corfiota mit Brokkoli, Oliven, Kirschtomaten und Peperoncino Orecchiette alla Corfiota avec brocoli, olives, tomates cerises et peperoncino	31€
V	<i>"Summer in Greece the dishes are garnished with tomato, Feta and basil"</i> Orzo pasta, mushrooms, corfiot gruyere cheese, cream cheese-tartufata and basil Orzo-Nudeln, Pilze, korfiotischer Gruyère-Käse, Frischkäse-Trüffelsauce und Basilikum Pâtes orzo, champignons, gruyère de Corfou, sauce fromage frais-truffe et basilic	33€
GF EF	<i>"Granny's most delighfull tradition of cooking the daily fishermans catch"</i> "Corfiot Sea Bass 'Bianco' with Saffron Potatoes, Fresh Herbs, and Dill Oil Korfiotischer Wolfsbarsch „Bianco“ mit Safrankartoffeln, frischen Kräutern und Dillöl Bar de Corfou « Bianco » avec pommes de terre au safran, herbes fraîches et huile d'aneth	33€
GF	<i>"The Mediterranean cod, cooked in the way of the Venetians, in white sauce"</i> Grouper "Tsigareli" with wild greens and celeriac purée Zackenbarsch "Tsigareli" mit Wildkräutern und Selleriepurée Mérou "Tsigareli" aux herbes sauvages et purée de céleri-rave	34€
	<i>"The "pastitsada", with its warm spices, is our "special" dish, that we cook to honor our guests"</i> Chicken "pastitsada" with bucatini pasta and Corfiot "kefalotyri" cheese Hähnchen- "Pastitsada" mit Bucatini-Nudeln und korfiotischem Kefalotyri-Käse "Pastitsada" de poulet avec des pâtes bucatini et du fromage kefalotyri de Corfou	32€

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## MAIN COURSES

*"Modern and different, target to honour our visitors with an extra "pastitsada" flavor, with prawns"*

Prawns "Bolognese" with paccheri pasta and Corfiot graviera cheese 31€  
Garnelen "Bolognese" mit Paccheri-Nudeln und korfiotischem Graviera-Käse Crevettes "Bolognese" avec pâtes paccheri et fromage graviera de Corfou

*"Slow cooked in red wine, pork is combined with apple puree and "dulce mustard", a variation of Venetian mustard Veneta"*

EF Pan seared pork fillet with dry red wine, green apple puree and spicy fruity mustard 33€  
Gebratenes Schweinefilet mit trockenem Rotwein, grüner Apfelpüree und würzig-fruchtigem Senf  
Filet de porc poêlé avec du vin rouge sec, une purée de pomme verte et une moutarde épicee et fruitée

*"The lamb and the wild seasonal greens of our island in the same pot with the root of Helianthus Tuberosus, which the French brought, in their short "passage"*

EF Slow cooked lamb shoulder with parsnip cream, sweet garlic and potatoes tart 34€  
Geschmorte Lammschulter mit Pastinakencreme, süßem Knoblauch und Kartoffeltarte  
Épaule d'agneau braisée avec crème de panais, ail doux et tarte aux pommes de terre

*"Slow cooked beef, with an old venetian recipe, which over the centuries has been identified with the cuisine of our island"*

EF Traditional beef stew "Sofrito" with garlic and parsley 35€  
Traditionelles Rinderschmorgericht "Sofrito" mit Knoblauch und Petersilie  
Ragoût de bœuf traditionnel « Sofrito » avec ail et persil

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## DESSERTS

**"Kumquat oranges that grow in Corfu"**

V Orange pie with kumquat and vanilla ice cream 17€  
 Orangentorte mit Kumquat und Vanilleeis  
 Tarte à l'orange avec kumquat et glace à la vanille

**"We love chocolate, and we combine it with the small citrus kumquat that we cultivate on our island"**

Chocolate Daquise with kumquat confit and hazelnuts 17€  
 Schokoladen-Dakise mit Kumquat-Confit und Haselnüssen  
 Daquise au chocolat, confit de kumquat et noisettes

**"Dancing" with Corfiot strawberries"**

*Antonio Bachour Greek inspirational combination with yoghurt, tomato and strawberries*

V Textures of Yoghurt, tomato and strawberry 18€  
 Texturen von Joghurt, Tomaten und Erdbeeren  
 Textures de yaourt, tomate et fraise

VG GF **Seasonal fruit salad** 15€  
 Saisonaler Obstsalat  
 Salade de fruits de saison

**Ice cream selection featuring vanilla, strawberry, chocolate, and banana**

Auswahl an Eissorten: Vanille, Erdbeere, Schokolade und Banane  
 Sélection de glaces aux parfums vanille, fraise, chocolat et banane

VG GF **Sorbet selection featuring lime and mango** 12€  
 Auswahl an Sorbets: Limette und Mango  
 Sélection de sorbets aux saveurs de citron vert et de mangue

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## VEGAN MENU

### STARTERS

*"This salad, which combines seasonal greens and fresh fruits, it will always be our favorite summer food"*

GF	Green salad with seasonal fruits and plant-based cheese Grüner Salat mit saisonalen Früchten und pflanzlichem Käse Salade verte avec des fruits de saison et du fromage végétal	19€
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*"In Corfu we love to combine peppers with our cheese, spices are our Venetian heritage"*

GF	Pepperonata "Corfiot" style with local plant-based cheese, olives, capers, and spices Pepperonata nach „Korfiotischer“ Art mit lokalem pflanzlichem Käse, Oliven, Kapern und Gewürzen Peperonata à la « Corfiote » avec du fromage végétal local, des olives, des câpres et des épices	20€
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*"Nerazzo salad in Corfu we mean the orange salad, from the Italian nerazzo means orange. It was very common in Corfu, and we still find it in many Corfiot houses"*

GF	Nerazzo salad with dried figs and pine nuts Nerazzo-Salat mit getrockneten Feigen und Pinienkernen Salade Nerazzo avec des figues séchées et des pignons de pin	19€
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*"Greek traditional pulses treasure from Corfus motherland in your table "*

GF	"Osپriada" pulse salad with white bean chili-lemon hummus, baby lettuce, and garlic dressing "Osپriada" Hülsensalat mit weißen Bohnen-Chili-Zitronen-Hummus, Babylattich und Knoblauch-Dressing Salade de légumineuses "Osپriada" avec houmous de haricots blancs au piment et citron, jeunes laitues et vinaigrette à l'ail	20€
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## VEGAN MENU

### MAIN COURSES

*"Pasta with all the colors of a Corfiot garden and a hot pepper on the same dish"*

Orecchiette alla Corfiota with broccoli, olives, cherry tomatoes, and pepperoncino  
Orecchiette alla Corfiota mit Brokkoli, Oliven, Kirschtomaten und Peperoncino  
Orecchiette alla Corfiota avec brocoli, olives, tomates cerises et peperoncino

27€

*"Summer in Greece the dishes are garnished with tomato, cheese and basil"*

Orzo pasta with tomatoes, olives, plant-based cheese, and basil  
Orzo-Nudeln mit Tomaten, Oliven, pflanzlichem Käse und Basilikum  
Pâtes orzo avec des tomates, des olives, du fromage végétal et du basilic

29€

*"The Mediterranean risotto, cooked in the way of the Venetians"*

GF Fennel risotto with wild fennel and lemon  
Fenchelrisotto mit wildem Fenchel und Zitrone  
Risotto au fenouil avec fenouil sauvage et citron

28€

*"A super pulse spread with all carbohydrates needed for a complete delight"*

GF Bean hummus with grilled vegetables  
Bohnenhummus mit gebrattem Gemüse  
Houmous de haricots avec des légumes grillés

27€

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## VEGAN MENU

### DESSERTS

**Strawberry concert with strawberry sorbet and plant-based vanilla ice cream** 16€

Erdbeerkonzert mit Erdbeersorbet und pflanzlichem Vanilleeis  
Concert de fraises avec sorbet à la fraise et glace à la vanille végétale

**Variety of Greek traditional "siropiasta" desserts with nuts** 16€

Auswahl an traditionellen griechischen "Siropiasta" Desserts mit Nüssen  
Variété de desserts traditionnels grecs « siropiasta » aux noix

GF **Seasonal fruit salad** 15€  
Saisonaler Obstsalat  
Salade de fruits de saison

**Ice cream selection featuring vanilla and chocolate** 12€

Auswahl an Eissorten: Vanille und Schokolade  
Sélection de glaces aux parfums vanille et chocolat

GF **Sorbet selection featuring lime and mango** 12€  
Auswahl an Sorbets: Limette und Mango  
Sélection de sorbets aux saveurs de citron vert et de mangue

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## NEONATO MENU

V	<b>Cream of seasonal fruits</b> Creme aus saisonalen Früchten Crème de fruits de saison	9€
VG GF	<b>Cream of vegetables</b> Gemüsecreme Crème de légumes	9€
GF DF EF	<b>Cream of chicken, potato and carrots</b> Hühnercreme mit Kartoffeln und Karotten Crème de poulet, pommes de terre et carottes	10€
GF DF EF	<b>Cream of poached fish fillet with zucchini, carrots and potatoes</b> Creme aus pochiertem Fischfilet mit Zucchini, Karotten und Kartoffeln Velouté de filet de poisson poché avec courgettes, carottes et pommes de terre	10€

*All our Ikos Dassia Baby selections have been prepared, with fresh ingredients & virgin olive oil with no salt or pepper added*

*Alle unsere Ikos Dassia Baby-Auswahlen wurden vorbereitet, mit frischen Zutaten und nativem Olivenöl ohne Zusatz von Salz oder Pfeffer*

*Toutes nos sélections Ikos Dassia Baby ont été préparées, avec des ingrédients frais et d'olive vierge sans sel ni poivre ajouté*

## BAMBINI MENU

### ANTIPASTI E INSALATE

GF	<b>Burratina salad   Daterino tomatoes   Basil pesto cream</b> Burratina-Salat   Datterino-Tomaten   Basilikum-Pesto-Creme Salade de Burratina   Tomates Datterino   Crème au pesto de basilic	18€
V	<b>Melanzane alla parmigiana   Mozzarella   Basil</b> Auberginen Parmigiana   Mozzarella   Basilikum Parmigiana d'aubergines   Mozzarella   Basilic	19€
	<b>Arancini di Bologna   San Marzano sauce   Parmesan</b> Arancini aus Bologna   San-Marzano-Sauce   Parmesan Arancini de Bologne   Sauce San Marzano   Parmesan	19€
V	<b>Tomato Soup   Basil   Mozzarella   Crostini</b> Tomatenuppe   Basilikum   Mozzarella   Crostini Soupe de tomate   Basilic   Mozzarella   Crostini	18€

### SECONDI PIATTI

V GF	<b>Parmesan risotto</b> Parmesan-Risotto Risotto au parmesan	20€
DF GF	<b>Branzino "all'acqua pazza"   Saffron   Baby potatoes   Olives   Tomato</b> Branzino "all'acqua pazza"   Safran   Junge Kartoffeln   Oliven   Tomate Branzino "all'acqua pazza"   Safran   Pommes de terre grenaille   Olives   Tomate	23€
GF	<b>Chicken "alla Diavola"   Mashed potatoes   Asparagus   Carrots</b> Hähnchen "Alla Diavola"   Kartoffelpüree   Spargel   Karotten Poulet "Alla Diavola"   Purée de pommes de terre   Asperges   Carottes	22€
	<b>Tomato Meatballs   Spaghetti   San Marsano   Parmesan</b> Tomatenfleischbällchen   Spaghetti   San Marzano   Parmesan Boulettes de viande à la tomate   Spaghetti   San Marzano   Parmesan	21€

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## BAMBINI MENU

E ALTRO ANCORA...

EF	<b>Kids' beef burger with tomato, lettuce, and French fries</b> Kinder-Rindfleischburger mit Tomate, Salat und Pommes frites Burger de bœuf pour enfants avec tomate, laitue et frites	16€
V EF	<b>Margherita pizza with mozzarella and tomato sauce</b> Pizza Margherita mit Mozzarella und Tomatensauce Pizza Margherita avec mozzarella et sauce tomate	14€
EF	<b>Penne pasta with tomato or Bolognese sauce</b> Penne-Nudeln mit Tomaten oder Bolognese-Sauce Pâtes penne avec sauce tomate ou sauce bolognaise	13€
EF	<b>Fish croquettes with fries</b> Fischkroketten mit Pommes Croquettes de poisson avec frites	14€
EF	<b>Chicken nuggets with fries</b> Hähnchen-Nuggets mit Pommes Nuggets de poulet avec frites	14€

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## BAMBINI MENU

### DOLCI

V EF GF	<b>Pannacota   Vanilla   Forest fruits   Basil</b> Panna Cotta   Vanille   Waldfrüchte   Basilikum Panna Cotta   Vanille   Fruits des bois   Basilic	17€
V GF	<b>Gianduja Semifreddo   Candied hazelnuts   Praline sauce</b> Gianduja-Semifreddo   Kandierte Haselnüsse   Pralinenoße Semifreddo Gianduja   Noisettes Confites   Sauce Praliné	16€
VG GF	<b>Kids' fruit salad</b> Obstsalat für Kinder Salade de fruits pour enfants	14€
	<b>Ice Cream Selection   Vanilla   Chocolate   Strawberry   Banana</b> Eisauswahl   Vanille   Schokolade   Erdbeere   Banane Sélection de glaces   Vanille   Chocolat   Fraise   Banane	10€
VG GF	<b>Sorbet Selection   Lime   Mango</b> Sorbet-Auswahl   Limette   Mango Sélection de sorbets   Citron vert   Mangue	10€

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