

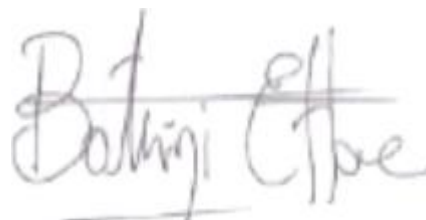
# KERKYRA

## AN ODYSSEY MENU










A culinary journey inspired by Homer's Odyssey, each dish a stop, each flavor a story

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 dark ink, reading "Ettore Botrini". The signature is written in a cursive, flowing style with a horizontal line underlining the name.

## THE LOTUS EATERS - TEMPATION








- |  |  |     |
|--|--|-----|
|   | <p><b>"The gentle sweetness of kumquat lingers, like the lotus fruit that made travelers forget their way home"</b></p>  | 21€ |
| <p>Green salad with spinach, kumquat, walnuts, and grilled halloumi cheese<br/>         Grüner Salat mit Spinat, Kumquat, Walnüssen und gegrilltem Halloumi<br/>         Salade verte aux épinards, kumquat, noix et halloumi grillé</p>   |  |     |
|   | <p> <b>"Sun ripened fruits create a sense of stillness, a place where time seems to pause"</b></p>  | 23€ |
| <p>Nerazzo salad with dried figs, pine nuts, and yogurt<br/>         Nerazzo-Salat mit getrockneten Feigen, Pinienkernen und Joghurt<br/>         Salade Nerazzo aux figues séchées, pignons de pin et yaourt</p>  |  |     |
|   | <p> <b>"Land and sea find balance, the first grounding moment before the journey continues"</b></p> | 21€ |
| <p>"Fava" salad with prawns, cherry tomatoes, chickpea puree &amp; emulsion, capers and herbs<br/>         „Fava“-Salat mit Garnelen, Kirschtomaten, Kichererbsenpüree und -Emulsion, Kapern und Kräutern<br/>         Salade « Fava » aux crevettes, tomates cerises, purée et émulsion de pois chiches, câpres et herbes</p> |  |     |
|    | <p> <b>"Warm aromas evoke distant markets and lands that tempt the traveler to stay"</b></p>       | 22€ |
| <p>Pepperonata "Corfiot" style with local white cheese, olives, capers and spices<br/>         Pepperonata auf korfiotische Art mit lokalem Weißkäse, Oliven, Kapern und Gewürzen<br/>         Pepperonata à la manière corfiote avec fromage blanc local, olives, câpres et épices</p>  |  |     |
|   | <p> <b>"Clean and sharp, like the first wave that opens the path into the unknown"</b></p>        | 21€ |
| <p>Tuna tartare millefeuille, chilli gel, avocado cream<br/>         Thunfisch-Tatar Millefeuille, Chili-Gel, Avocado creme<br/>         Millefeuille de tartare de thon, gel de piment, crème d'avocat</p>  |  |     |

 Local dish

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 Celery /  Cereal containing gluten /  Crustaceans /  Eggs /  Fish /  Lupin /  Milk  
 Mollusks /  Mustard /  Nuts /  Peanuts /  Sesame seeds /  Soya /  Sulphur Dioxide

## THE LOTUS EATERS - TEMPATION

- |   |   |   |            |
|---|---|---|------------|
|  |  | <p><b>"Slow and rhythmic, like the sea under the night sky"</b></p> <p>The Mediterranean mussel's risotto, with cuttlefish, wild fennel and chamomile<br/>Mediterranes Miesmuschel-Risotto mit Sepia, wildem Fenchel und Kamille, nach venezianischer Art<br/>Risotto méditerranéen aux moules, avec seiche, fenouil sauvage et camomille, à la manière vénitienne</p>  | <p>24€</p> |
|  |  | <p><b>" Simple and honest, the food of sailors crossing endless waters"</b></p> <p>Sardines on the grill with "matzourana", pickled red peppers and crispy fennel leaves<br/>Gegrillte Sardinen mit „matzourana“, eingelegten roten Paprika und knusprigen Fenchelblättern<br/>Sardines grillées avec « matzourana », poivrons rouges marinés et feuilles de fenouil croustillantes</p>                               | <p>23€</p> |
|  |   | <p><b>" Delicate and balanced, a quiet meeting of cultures along the journey "</b></p> <p>Beef Carpaccio "Harry's Bar" with house dressing, rocket leaves and Parmesan<br/>Rindercarpaccio „Harry's Bar“ mit Hausdressing, Rucola und Parmesan<br/>Carpaccio de bœuf « Harry's Bar » avec vinaigrette maison, roquette et parmesan</p>  | <p>23€</p> |
|  |  | <p><b>" Layers unfolding gradually, like the illusions of Circe"</b></p> <p>Corfiot Cannelloni bites with beef, eggplant, potato, tomato gravy, béchamel sauce and nutmeg<br/>Korfiotische Cannelloni-Häppchen mit Rindfleisch, Aubergine, Kartoffel, Tomatensauce, Béchamelsauce und Muskatnuss<br/>Bouchées de cannelloni corfiotes au bœuf, aubergine, pomme de terre, sauce tomate, sauce béchamel et muscade</p> | <p>19€</p> |

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## THE SEA AND THE TRIALS

- |   |  |            |
|---|--|------------|
|       | <p><b>" Colors and textures like islands appearing and disappearing on the horizon"</b></p> <p>Orecchiette alla Corfiota with broccoli, olives, cherry tomatoes and pepperoncino<br/>         Orecchiette alla Corfiota mit Brokkoli, Oliven, Kirschtomaten und Pepperoncino<br/>         Orecchiette alla Corfiota avec brocoli, olives, tomates cerises et pepperoncino</p>  | <p>31€</p> |
|       | <p><b>" Earthy and grounding, a reminder of the longing for home"</b></p> <p>Orzo pasta, mushrooms, Corfiot gruyere cheese, cream cheese-tartoufata and basil<br/>         Orzo-Nudeln mit Pilzen, korfiotischem Gruyère, Frischkäse-Tartoufata und Basilikum<br/>         Pâtes orzo avec champignons, gruyère corfiote, fromage frais tartoufata et basilic</p>  | <p>33€</p> |
|       | <p><b>" Purity and balance within the vastness of the sea"</b></p> <p>Corfiot Sea Bass 'Bianco' with Potatoes, Fresh Herbs and Dill Oil<br/>         Korfiotischer Wolfsbarsch „Bianco“ mit Kartoffeln, frischen Kräutern und Dillöl<br/>         Bar corfiote « Bianco » avec pommes de terre, herbes fraîches et huile d'aneth</p>   | <p>33€</p> |
|       | <p><b>"Transformation and contrast – nothing remains unchanged on the journey"</b></p> <p>Cod "that changed skin" with pickled greens, tomato onion pearls, crispy chicken skin and celeriac puree.<br/>         Kabeljau „der die Haut gewechselt hat“ mit eingelegtem Gemüse, Tomaten-Zwiebel-Perlen, knuspriger Hühnerhaut und Selleriepuree<br/>         Cabillaud « qui a changé de peau » avec légumes marinés, perles de tomate et d'oignon, peau de poulet croustillante et purée de céleri-rave</p> | <p>34€</p> |
|   | <p><b>" Rich and seductive, echoing the enchanting feasts of Circe"</b></p> <p>Chicken "pastitsada" with lasagne pasta and Corfiot "kefalotyri" cheese<br/>         Hähnchen-„Pastitsada“ Mit Lasagne Und Korfiotischem „Kefalotyri“-Käse<br/>         Pastitsada De Poulet Avec Pâtes Lasagne Et Fromage « Kefalotyri » Corfiote</p>  | <p>32€</p> |

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## THE SEA AND THE TRIALS







-     **"Sea and land merge into a new and unexpected form"** 31€  
Prawns "Bolognese" with paccheri pasta, Corfiot graviera cheese and dried olives  
Garnelen „Bolognese“ mit Paccheri-Nudeln, korfiotischem Graviera-Käse und getrockneten Oliven  
Crevettes « bolognaise » avec pâtes paccheri, fromage graviera corfiote et olives séchées
-     **" Sweetness and intensity coexist – like navigating between dangers** 33€  
Pan seared pork fillet with dry red wine, green apple puree and spicy fruity mustard  
Gebratenes Schweinefilet mit trockenem Rotwein, grünem Apfelpüree und fruchtig-scharfem Senf  
Filet de porc poêlé au vin rouge sec, purée de pomme verte et moutarde fruitée et épicée
-    **"Deep and grounding – a return to earth after turmoil"** 34€  
Slow cooked lamb shoulder with parsnip cream, sweet garlic and potatoes tart  
Langsam gegarte Lammschulter mit Pastinakencreme, süßem Knoblauch und Kartoffeltarte  
Épaule d'agneau cuite lentement avec crème de panais, ail doux et tarte de pommes de terre
-    **"The essence of return – the taste of home long awaited"** 35€  
Traditional beef stew "Sofrito" with garlic and parsley  
Traditioneller Rinderschmortopf „Sofrito“ mit Knoblauch und Petersilie  
Ragoût de bœuf traditionnel « Sofrito » avec ail et persil

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## THE PHAEACIANS - COMPLETION

- |   |   |     |
|---|---|-----|
|    | <p><b>"Bright and fragrant, like the gardens that welcomed Odysseus"</b></p> <p>Citrus ekmekek with kumquat cream and orange sorbet<br/>         Zitrus-Ekmekek mit Kumquat-Creme und Orangensorbet<br/>         Ekmekek aux agrumes, crème de kumquat et sorbet à l'orange</p>                 | 17€ |
|    | <p><b>"Depth and freshness in harmony – a lasting memory"</b></p> <p>Chocolate tart with kumquat confit and hazelnuts<br/>         Schokoladentarte mit Kumquat-Confit und Haselnüssen<br/>         Tarte au chocolat avec kumquat confit et noisettes</p>                                      | 17€ |
|    | <p><b>"Light and unexpected – a gentle ending to the journey"</b></p> <p>Corfiot dessert with strawberry, almond and burnt meringue<br/>         Korfiotisches Dessert Mit Erdbeere, Mandel Und Gebrannter Baiserhaube<br/>         Dessert Corfiote Aux Fraises, Amande Et Meringue Brûlée</p> | 18€ |
|   | <p><b>"Nature in its purest expression"</b></p> <p>Seasonal fruit salad<br/>         Saisonaler Fruchtsalat<br/>         Salade de fruits de saison</p>   | 15€ |
|   | <p><b>"Simple comfort after a long voyage"</b></p> <p>Ice cream selection featuring vanilla, strawberry, chocolate and banana<br/>         Eisauswahl: Vanille, Erdbeere, Schokolade und Banane<br/>         Sélection de glaces : vanille, fraise, chocolat et banane</p>                      | 12€ |
|  | <p><b>"Fresh and cleansing – the final sensation of the journey"</b></p> <p>Sorbet selection featuring lime and mango<br/>         Sorbet-Auswahl: Limette und Mango<br/>         Sélection de sorbets : citron vert et mangue</p>  | 12€ |










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## VEGAN MENU

### STARTERS











-   **"This salad, which combines seasonal greens and fresh fruits, it will always be our favorite summer food"** 19€  
Green salad with seasonal fruits and plant-based cheese  
Grüner Salat mit saisonalen Früchten und pflanzlichem Käse  
Salade verte avec fruits de saison et fromage végétal
-   **"In Corfu we love to combine peppers with our cheese, spices are our Venetian heritage"** 20€  
Pepperonata "Corfiot" style with local plant-based cheese, olives, capers and spices  
Pepperonata auf korfiotische Art mit lokalem pflanzlichem Käse, Oliven, Kapern und Gewürzen  
Pepperonata à la manière corfiote avec fromage végétal local, olives, câpres et épices
-    **"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"** 19€  
Nerazzo salad with dried figs and pine nuts  
Nerazzo-Salat mit getrockneten Feigen und Pinienkernen  
Salade Nerazzo aux figues séchées et pignons de pin
-   **"Greek traditional pulses treasure from Corfus motherland in your table"** 20€  
"Ospriada" pulse salad with white bean chili-lemon hummus, baby lettuce and garlic dressing  
„Ospriada“-Hülsenfruchtsalat mit weißem Bohnen-Chili-Zitronen-Hummus, Baby-Salat und Knoblauch-Dressing  
Salade de légumineuses « Ospriada » avec houmous de haricots blancs au chili et citron, jeunes pousses et vinaigrette à l'ail

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## MAIN COURSES









-    **"Pasta with all the colors of a Corfiot garden and a hot pepper on the same dish"** 27€  
Orecchiette alla Corfiota with broccoli, olives, cherry tomatoes and pepperoncino  
Orecchiette alla Corfiota mit Brokkoli, Oliven, Kirschtomaten und Pepperoncino  
Orecchiette alla Corfiota avec brocoli, olives, tomates cerises et pepperoncino
-     **"Summer in Greece the dishes are garnished with tomato, cheese and basil"** 29€  
Orzo pasta with tomatoes, olives, plant-based cheese and basil  
Orzo-Nudeln mit Tomaten, Oliven, pflanzlichem Käse und Basilikum  
Pâtes orzo avec tomates, olives, fromage végétal et basilic
-   **"The Mediterranean risotto, cooked in the way of the Venetians"** 28€  
Fennel risotto with wild fennel and lemon  
Fenchelrisotto mit wildem Fenchel und Zitrone  
Risotto au fenouil avec fenouil sauvage et citron
-  **"A super pulse spread with all carbohydrates needed for a complete delight"** 27€  
Bean hummus with grilled vegetables  
Bohnen-Hummus mit gegrilltem Gemüse  
Houmous de haricots avec légumes grillés

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## DESSERTS


-   **Strawberry concert with strawberry sorbet and plant-based vanilla ice cream** 16€  
Erdbeer-Konzert mit Erdbeersorbet und pflanzlichem Vanilleeis  
Concert de fraise avec sorbet à la fraise et glace vanille végétale
-    **Variety of Greek traditional "siropiasta" desserts with nuts** 16€  
Auswahl traditioneller griechischer „Siropiasta“-Desserts mit Nüssen  
Assortiment de desserts grecs traditionnels « siropiasta » aux noix
- Seasonal fruit salad** 15€  
Saisonaler Fruchtsalat  
Salade de fruits de saison
-   **Ice cream selection featuring vanilla and chocolate** 12€  
Eisauswahl: Vanille und Schokolade  
Sélection de glaces : vanille et chocolat
-  **Sorbet selection featuring lime and mango** 12€  
Sorbet-Auswahl: Limette und Mango  
Sélection de sorbets : citron vert et mangue

 Local dish

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## TODDLERS MENU

|   |   |     |
|---|---|-----|
|   | <b>Cream of green vegetables and olive oil</b>  | 9€  |
|   | Crème aus grünem Gemüse und Olivenöl<br>Crème de légumes verts et huile d'olive   |     |
|  | <b>Cream of chicken, potato, carrots and celery</b>   | 10€ |
|   | Crème aus Huhn, Kartoffel, Karotten und Sellerie<br>Crème de poulet, pomme de terre, carottes et céleri                                       |     |
|  | <b>Cream of poached fish fillet, zucchini, carrots and potatoes</b>   | 11€ |
|   | Crème aus pochierem Fischfilet, Zucchini, Karotten und Kartoffeln<br>Crème de filet de poisson poché, courgettes, carottes et pommes de terre |     |
|   | <b>Cream of seasonal fruits</b>   | 8€  |
|   | Crème aus saisonalen Früchten<br>Crème de fruits de saison  |     |






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

 Local dish

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## KIDS MENU

|   |  |     |
|---|--|-----|
|  | <b>Kids beef burger with tomato, lettuce and French fries</b><br>Kinder-Rindfleischburger mit Tomate, Salat und Pommes frites<br>Burger de bœuf pour enfants avec tomate, laitue et frites | 12€ |
|  | <b>Chicken nuggets with tomato, cucumber and French fries</b><br>Hähnchen-Nuggets mit Tomate, Gurke und Pommes frites<br>Nuggets de poulet avec tomate, concombre et frites                | 11€ |
|  | <b>Fish fingers with tomato, cucumber and French fries</b><br>Fischstäbchen mit Tomate, Gurke und Pommes frites<br>Bâtonnets de poisson avec tomate, concombre et frites                   | 11€ |
|  | <b>Pizza margherita with mozzarella and tomato sauce</b><br>Pizza Margherita mit Mozzarella und Tomatensauce<br>Pizza Margherita avec mozzarella et sauce tomate                           | 12€ |
|  | <b>Penne pasta with tomato or Bolognese sauce</b><br>Penne mit Tomatensauce oder Bolognese-Sauce<br>Penne avec sauce tomate ou sauce bolognaise  | 10€ |

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## DESSERTS

### **Seasonal fruit salad with lime dressing** 15€

Saisonaler Fruchtsalat mit Limetten-Dressing  
Salade de fruits de saison avec vinaigrette au citron vert



### **Selection of ice creams** 12€

Vanilla, chocolate, strawberry, banana  
Vanille, Schokolade, Erdbeere, Banane  
Vanille, chocolat, fraise, banane



### **Selection of sorbets** 12€

Mango sorbet, lime sorbet  
Mango-Sorbet, Limetten-Sorbet  
Sorbet mangue, sorbet citron vert

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