

On daily basis we collect top ingredients from the sea, the fields and small farms of Schinoussa, and all islands around so that we can offer you savoury dishes, with no preservatives, depicting our culinary instincts and deep love for cooking while considering your hospitality as our main priority.

Sharing food and feasting around a table is the core of the Greek way of living. Honouring the freshness of the ingredients is the core of Greek cuisine.

Welcome to

Κρεατοθήκη

COLD STARTERS

Tarama (fish roe) mousse with bottarga powder & homemade sepia ink crackers	8
Anchovies marinated in house with pickled onion & red peppercorn	8
Sea bass ceviche marinated in citrus, orange, kumquat, coriander & fresh chilli	18
Sea bass carpaccio marinated with olive oil, lime, sea salt flakes, fermented cucumber and pickled saltwort herb (almira)	18
Wild caught tuna tartare with cappers, black sesame, fermented strawberries, pickled purslane & black garlic mayo	20
Aged gruyère from Naxos, artisanal salami, pickles and olives	14
Local green beans (ampelofasoula) from the garden, grilled zucchini, freshly zested tomato, red onion, herbs, and fresh tuna or without tuna	20 / 13

WARM STARTERS

Organic fava from Schinoussa with olive oil, cappers & onion	8.5
Round phyllo stuffed with three kinds of Cyclades cheese: local goat cheese, gruyere and Arseniko from Naxos, honey from Amorgos, black sesame & sweet chili	12
Fresh green beans on the grill with cashew nuts & buttery anthotiro cheese from Naxos	14
Bruschetta with sardines on our handmade bread, parsley pesto, green apple pickle, tomato confit & crispy amaranth	12
Octopus local on the grill with lemon-olive oil sauce & fava puree	18
Fried squid local with parsley cream	16
Small shrimp from Symi island with tarama mousse	18

SALADS

Greek salad with tomatoes, cherry tomatoes, onion, cucumber, rusk, cappers, olives & soft local cheese 12

Crunchy salad with thinly cut fresh broccoli, cauliflower, radish with sun dried tomato, cappers and sweet Kalamata olive 10

Mixed green leaves with sundried tomatoes, zucchini & vinaigrette with lime, honey & verbenä 12

Local boiled greens (almira) 8

MAIN DISHES · BARBECUE

Moussaka Kira Pothiti with grilled aubergines from the garden, goat milk, cheese from Naxos & crispy potato 17

Local goat slowly braised, fresh tomato sauce, orzo pasta & local cheese 18

Pasta orzo with fresh Greek shrimps in langoustine bisque sauce 23

Biftekia / beef patties with yogurt mint cream & fries 16.5

Beef tagliata from 30 days aged sirloin with mushroom cream & fries 26

Sea bass filet in fish broth, with potatoes, zucchini & cherry tomatoes 28

Wild caught tuna filet on the grill with mushroom glaze, smoked aubergine & fresh boiled greens 26

Slice of fish of the day on the grill / steamed 35 / 38

Scorpio fish in orzo pasta (giouvetsi) with fresh tomato sauce, lemon and herbs (500gr / 1 kg) 45 / 85

FRESH FISH

FIRST A CLASS

All our fish is wild caught from the Aegean Sea

CHOOSE FROM TODAY'S CATCH:

White or black grouper, dentex, seabass, sea bream, red mullet

On the grill or fried 85 / kg

In cold cut ceviche or carpaccio 90 / kg

Fricassé with local greens and leek 95 / kg

Steamed in fish broth with potatoes, zucchini & cherry tomatoes 95 / kg



FIRST B CLASS

Cod, scorpio fish, john dory, mullet, parrot fish

On the grill or fried 65 / kg

In cold cut 70 / kg

Fresh lobster or slipper lobster on the grill with aromatic butter & lemon-olive oil sauce 140

Fresh Lobster or slipper lobster with linguine, bisque from langoustine, basilico and fresh tomato sauce from Schinoussa 150

Slice or filet from fresh fish per kg 105 / 115

Bread per person 1.5 | Mineral water 1 lt 1.5

