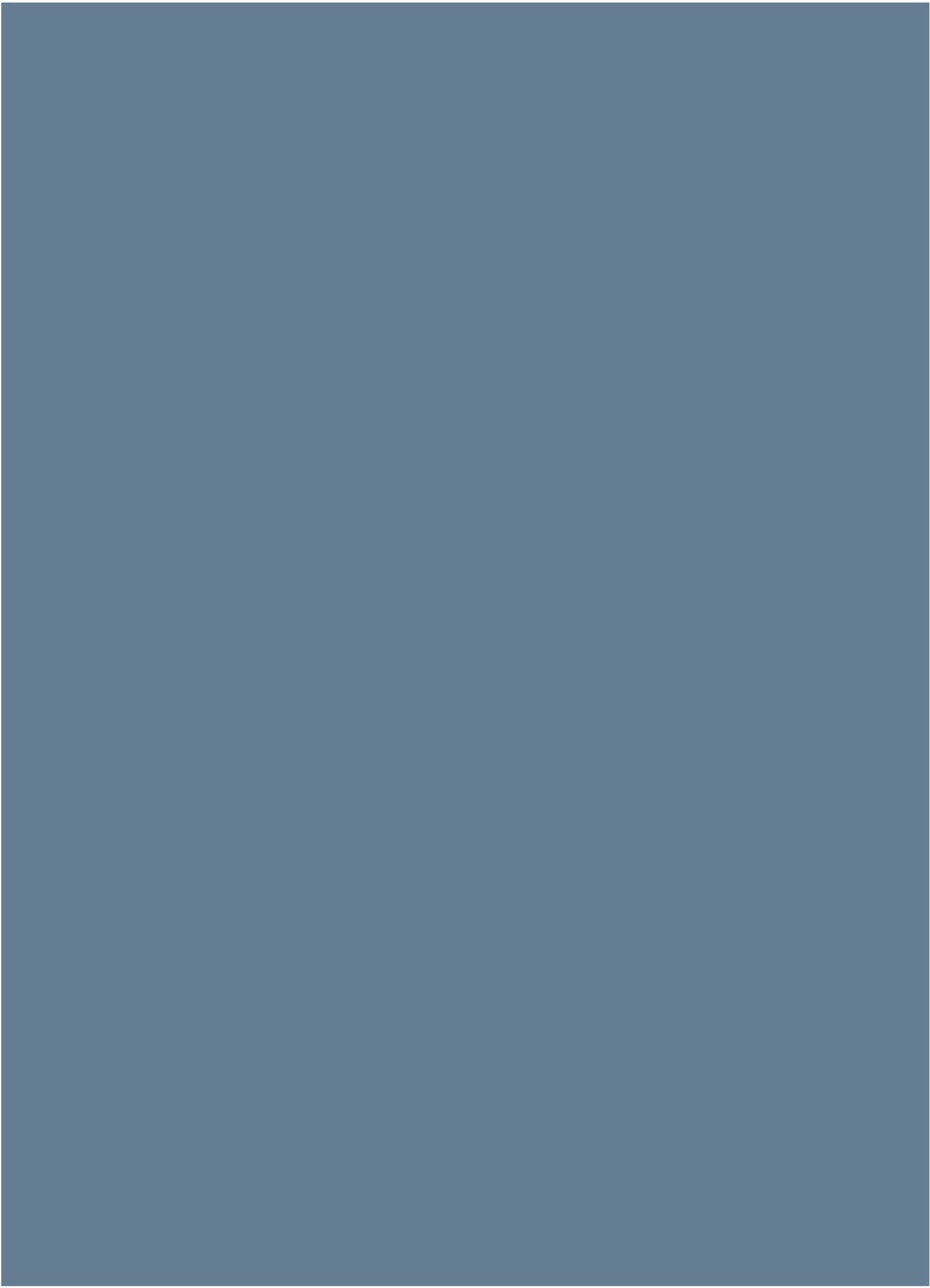




PSARAKI[®]

GREEK SEAFOOD

EST 2017



Welcome to Psaraki!

Psaraki in Greek it means little fish.

The Psaraki restaurant is a legacy of emotions, scents, and cherished memories.
A legacy left behind by an old-time fisherman, our beloved Grandpa Fontas.

Fresh fish, traditional and contemporary cooking with simplicity, warm
hospitality and deep love of sea.

From our dining area you can enjoy a unique view of the historic mansions of
the Old Town and the iconic Liston. Looking east you'll see the largest square
of the Balkans with the Old Fortress standing proudly in the background.

Relax, enjoy our hospitality and savor
the freshest and most delicious Psaraki

Enjoy your meal!
The Grivas Family



Bread & Spreads

Sourdough Loaf (for two) 🍷

Rye wild yeast bread served with
Corfiot extra virgin olive

.....

Tzatziki 🌱 🥗

Greek yoghurt, pickled
cucumber, dill oil

.....

Fava 🍷 🥗

Yellow split peas purée, red onion,
capers, extra virgin olive oil

.....

Taramosalata 🥗 🥗

Cured fish roe, lemon,
bottarga powder

.....

Aubergine "Caviar" 🍷 🥗

Smoked aubergine, sweet
pepper, garlic, parsley

.....



Fish Eggs

Bottarga "Trikalinos"

Corfiot butter scented with lemon,
"koulouri" sesame bread rings

.....

Ossetra Signature "Thesauri" 🥗

Greek caviar from Amvrakikos bay,
grilled avocado "koulouri" sesame
bread

.....
(50gr.)

.....
(100gr.)



Seashells

"Achinosalata" 🐟 🌱

Sea urchin roe, lemon juice,
extra virgin olive oil

.....

Steamed Mussels 🐟 🌱 🍷

Retsina wine, garlic,
chili, basil

.....

Fresh Sucked Oysters 🐟 🌱

Pickled onion Mignonette

..... (per piece)



Raw Fish

Greek Anchovy 🐟 🌱

Slightly cured & marinated fillets
with organic apple vinegar, garlic,
bottarga powder

.....

Carpaccio 🐟 🌱 🍷

Day fish, lime, chili, garden
herbs, extra virgin olive oil

.....

Yellowfin Tuna Tartar 🐟 🌱 🍷

Greek Salad tartare,
chili, caper, radish,
extra virgin olive oil

.....



Appetizers

Organic Olives

Variety of organic olives,
marinated with orange,
lemonthyme, extra virgin olive oil

.....

Crispy Courgette *

Sprinkled with parmesan
and tzatziki

.....

Salt & Pepper' Calamari

Served with sauce tartare

.....

Olive Oil Fried Red Mullet

..... (about 350gr)

Prawns "Kataifi"

Crispy kataifi pastry, tomato jam,
pistachio

.....

Spicy Prawns

Sautéed prawns with vongole,
garlic, chili, feta cheese, parsley

.....

 **Vegetarian**

 **GlutenFree**

 **Spicy**

 **Lactose Free**

 **Vegan**

(*) Contains elements that can be removed



Salads

Psaraki 🐟🌱🌱

Variety of greens, radish, tomato,
brined peppers, capers, olives, dill,
Aged Assyrtiko wine vinegar,
extra virgin olive oil

.....

Greek Salad 🌱🌱

Tomato, cucumber, green pepper,
onion, olives, local feta cheese,
dry oregano, extra virgin olive oil

.....

Local Tomato Carpaccio 🌱🌱

Blossom salt, extra virgin olive oil

.....

Yiayia Katina's Salad 🌱🌱

Boiled courgette & potato,
wild greens, blossom salt,
extra virgin olive oil

.....



Mains Sides

Wild Greens 🌱🌱

Boiled served with extra virgin
olive oil, blossom salt

.....

Potatoes 🌱🌱

Boiled served with extra virgin
olive oil, blossom salt

.....

Skinny Fries 🌱🌱

.....

Basmati Rice 🌱🌱

.....

Avocado 🌱🌱

Lime juice, blossom salt

.....



Fresh Fish & Seafood On the Grill

Calamari 🐙

Served with ink sauce

.....

Fish Fillet 🐟 🐟

Day fish, aubergine caviar,
fresh tomato

.....

Octopus 🐙 🐙

Fava purée, caramelized
onions, crispy capers, parsley

.....

Prawns 🍤 🍤

Served with lemon olive oil dressing

..... (per 100gr.)

Catch of the Day 🐟 🐟

(Selection on the display)

served with lemon olive oil dressing

..... (per 100gr.)

Spiny or Slipper Lobster 🦞 🦞

Served with lemon olive oil dressing

..... (per 100gr.)



Specialties

Fish Soup 🐟 🍴

Day fish, ouzo, lemon,
Kozani's Saffron

.....

Corfiot Bianco 🐟 🍴

Day fish, potatoes,
carrots, bianco sauce

.....

Salt Baked Fish 🐟 🍴

Selection on the display,
Aromatic Salt Crust

..... (per 100gr.)

Local Sole Meuniere 🐟 🍴

Corfiot Butter sauce with
lemon & capers

..... (per 100gr.)

Corfiot Bourdeto 🐟 🍴 🌶️ 🌶️

Day fish, spicy bourdeto
sauce with braised onions

.....

Ink Risotto 🍴

Topped with grilled calamari
& lemon olive oil sauce

.....

Prawns Linguine 🍴

Tomato sauce, garlic, basil

..... (for two)

Frutti di Mare Linguine 🌶️

Prawns, mussels, vongole, langustine,
cherry tomatoes, chili, garlic, parsley

..... (for two)

Spiny or Slipper Lobster Linguine 🍴

Tomato sauce, garlic, basil

..... (per 100gr.)



Desserts

Coconut Panna Cotta 🍷📖

Strawberry textures, basil

.....

Yoghurt - Cake 📖

Coffee, salted caramel,
peanut butter ice cream

.....

Persian Love Baklava 📖

Pistachio ganache, rose
ice cream, raspberries,
caramelized phyllo

.....

Five Shades of Chocolate 🍷📖

Cocoa Jelly, Gianduja Namelaka,
cocoa-carob crumble, Whiskey &
milk chocolate ice cream, raw
cocoa beans

.....

"Karydopita" 📖

Traditional walnut pie scented
warm spices & Greek yogurt
ice cream

.....

"Bougatsa" 📖

Cinnamon dusted crispy fylo,
tonka custard, vanilla ice cream

..... (for two)

Please inform us of any allergies.
Market Regulation Officer: Spyridon Grivas.

Prices include VAT and all legal charges.
The restaurant provides a complaints form, located in a special place next to the exit.
The consumer is not obliged to pay
if they do not receive the legal receipt/document (receipt or invoice).
The restaurant has an approved POS card payment terminal.

PART OF OUR FAMILY RESTAURANTS:

