



GREEK - CORFIOT CUISINE

we can help

Uncover a world of authentic,
mouth-watering food



Corfu's cuisine is inextricably tied in with its history and this is what makes the food here so different from the rest of Greece.

Though Greek and Venetian are the strongest influences, spices from the east, cooking methods from France as well as other parts of the Mediterranean and even the remnants of British occupation, have all left their mark on Corfu food.

Corfiot cuisine is dominated by the use of wine, garlic and eastern spices, like cloves, allspice, cinnamon, lemon, olive products, tomatoes, seafood and more. Its neither spicy nor bland, but rich in the flavors of the Mediterranean. Many dishes stem back to the days when cooks would put all the ingredients in a single pot and leave it to simmer all day.

The four best known Corfiot dishes show their Venetian influence. These are Sofrito (sliced veal cooked with wine vinegar, garlic and parsley), Bourdeto (a peppery fish stew), Bianco (a white, garlicky fish stew) and Pastitsada (pasta and meat dish in a rich tomato sauce enriched with clove, bay leaves and cinnamon).

Lamb is traditionally the principal meat in Corfiot cooking. It can be found in dishes such as the classic Moussaka, or, cut into pieces, marinated in olive oil and lemon juice, it is grilled on skewers. Fresh oregano is commonly used with skewered lamb. Rosemary is traditional with leg of lamb.

Other common Corfiot herbs are basil, parsley, mint, and dill. Garlic and onions are, of course, an integral part of Corfiot seasoning. Pork, beef, and game are marinated, grilled and baked. Chicken is usually spit roasted or grilled.

Fish is traditionally cooked whole, with the head and tail still attached. They are often seasoned with herbs, and marinated in olive oil and lemon juice. Fish are grilled over hot fires or baked. Shrimp, octopus, and squid are also popular.

Cheese is an important part of Corfiot cuisine. Feta cheese, made from goat's milk, is white, crumbly, and very pungent. It is used in salads, meat dishes, spread on bread, or even wrapped in grape leaves and grilled.

Kefalotiri is another popular variety that is harder; it is grated and used like Parmesan.



Please note that the listed selection are recommendations. There are many more options and our team will always try their upmost to accommodate your request. Kindly take into consideration preparation times, also the ingredients seasonal availability!



Appetizers

Cheese plater

Assorted local, Intl cheeses or specific cheeses of your choice with garnish

Cold cut meat plater

Assorted cured deli cold cuts with garnish

Crudités plater

Selection of fresh local raw vegetables with your choice of any of the following dips

Individual appetizer & dips

- **Tzatziki** (Yogurt dip with garlic, dill, mint, cucumber)
- **Houmous** (Ground chickpeas & sesame seeds, olive oil, lemon a hint of garlic)
- **Roasted red pepper dip** (Roasted red peppers, with feta cheese and herbs)
- **Tyrokafteri** (Feta cheese dip with olive oil, hot peppers, oregano)
- **Melinjanosalata** - Eggplant dip (Roasted eggplants, lemon juice, olive oil)

Greek appetizer plater

Selection of traditional Greek mezzes, to include, Dolma (young grape leaves stuffed with a lemon -flavored mixture of rice, onion), Baked pita bread, Olives, selection of cold cut meats, selection of local hard & soft cheeses, sun dried tomato, roasted * marinated red peppers etc

Smoked salmon crostini

Smoked salmon on toasted baguette slices with creamy ricotta cheese, fresh dill, sprinkling of lemon juice and capers

Smoked salmon

Smoked salmon with garnish

Assorted canapes

Assorted canapes with toppings of your choice

Spinach & Cheese pies

Bite size parcels of flaky pastry with spinach and feta filling

Olive tapenade

Pureed olives, capers, anchovies, roasted garlic

Baked feta

Feta cheese, oven baked in a grease proof paper parcel with herbs, tomato, peppers, spring onion.



Salads

Traditional Greek salad

Seasonal fresh vegetables with feta cheese, olive oil, thyme and oregano

Nicoise salad

Seasonal fresh greens with hard-boiled egg, olives, tuna or anchovies dressed with a delicate vinaigrette

Caesar salad

Seasonal fresh greens with grilled chicken, Greek "Koulouri" bagel, Kefalotyri Hard cheese, egg

Seafood Caesar salad

Seasonal fresh greens with grilled prawns, Greek "Koulouri" bagel, Kefalotyri Hard cheese, anchovies, egg

Salomi salad

Seasonal fresh greens, sliced pear, prosciutto, parmigiana cheese flakes, pistachios with a balsamic dressing



Sandwiches

Classic sandwich

Baguette with yellow cheese, ham, thin layer of mayo, lettuce, tomato, cucumber

Cocoriko sandwich

Panini bread, chicken fillet, peppers, sweetcorn, lettuce and Caesar sauce

Vegetarian sandwich

Chiappetta bread, grilled vegetables, grilled haloumi cheese and balsamic cream

The Italian sandwich

Chiappetta bread, prosciutto, mozzarella, olive oil, rocket, sundried tomato and balsamic cream

Salmon sandwich

Chiappetta bread, smoked salmon, cream cheese, capers, dill, cucumber and lettuce

Tuna sandwich

Whole meal baguette, tuna, onion, sweetcorn, cucumber, green peppers with dressing

Assorted triangle sandwich plater

Assorted triangle, crustless sandwiches with fillings of your choice



Seafood

Grilled Octopus

Tender locally caught Octopus grilled, with an olive oil, lemon and thyme dressing

Seabass

Locally caught Seabass

Grouper, Dentex, Swordfish fillet

Season dependent, locally caught and prepared on the grill

Calamari

Locally caught Calamari prepared in the traditional way with a light seasoned, beer based batter and flash fried

Grilled prawns

Grilled Prawns, seasoned with olive oil, lemon and thyme dressing

Lobster pasta

Sweet lobster meat in a tomato based sauce with fresh herbs, parsley with freshly made pasta

Bourdetto

Fish in a rich tomato sauce that is enriched with sweet and spicy paprika and onions

Bianco fish stew

Mainly prepared with sea bass, garlic, lemon and potato's

Standard seafood plater

Selection of prawns, octopus, calamari, pickled anchovies, seasonal shellfish, salmon with garnish.

Mediterranean seafood plater

Selection of prawns, octopus, calamari, pickled anchovies, seasonal shellfish, lobster, crab with garnish.

Prawn saganaki

Sauteed prawns in olive oil deglazed with Ouzo in spicy tomato sauce with fresh herbs and mature feta cheese



Local dishes

Sofrito

Tender veal cooked in white wine vinegar, garlic and parsley.

Moussaka

Eggplant, potato, minced meat layered casserole topped with bechamel and cheese sauce

Lamb chops grilled

Seasonally dependent, prepared on the grill

Stuffed Tomato, Pepper

Stuffed tomatoes - peppers in the oven with rice, mince meat and herbs

Lamb Kleftiko

Tender lamb marinated in olive oil, herbs, onion, lemon and slowly cooked in clay dish

Grilled meat platter

Selection of various type of meat (chicken, lamb, veal, pork), grilled with thyme, oregano, basted in olive oil & lemon

Pastitsio

Layers of tubular pasta, a delicious, aromatic beef ragu, topped off with a thick and velvety béchamel sauce

Papoutsakia

Stuffed eggplants filled with seasoned ground veal, tomatoes, a sprinkling of feta cheese and bechamel sauce.

Veal (or chicken) pastitsada

Fresh tomatoes, olive oil, minced onions, garlic, white wine, cloves, bay leaf, cinnamon served over pasta. It is usually topped with grated kefalotyri or Parmesan cheese

Spetsofai

A rustic spicy Greek dish made of thick country sausages and peppers in a rich tomato sauce.

Stifado

Tender beef stew, slowly cooked for hours with shallots, tomato, cinnamon, cloves, red wine, orange zest, bay leaves

Souvlaki

Small pieces of meat (your choice) with vegetables grilled on a skewer





Desserts

Assorted freshly cut fruit plater

Selection of seasonal freshly cut fruits and berries

Cheesecake

Cherry topped cheesecake

Selection of local sweets

Assortment of bitesize baklava & Kataifi

Greek yogurt

Local yogurt with fresh honey and walnuts

Petit four

Assorted selection of bite size sweets

Apple pie

The traditional apple pie in a flaky pastry

Ice cream

Plain or flavored ice cream. Selection of Haagen Dazs ice cream also available

Tiramisu

Freshly made, individual portions

Banoffee pie

Freshly made, individual portions

Fruit tart

Freshly made, individual portions

Brownies

Freshly made, topped with caramel and nuts

Cookies and cream

Crumbled chocolate cookies with cream in Individual small glass