

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.

STARTER
VORSPEISEN
ENTREES

V GF EF	<p>Green salad with seasonal fruits and Manouri balls</p> <p>"This salad, which combines seasonal greens and fresh fruits with our island's Manouri, it will always be our favorite summer food"</p> <p>Grüner Salat mit saisonalen Früchten und Manourikäse-Bällchen</p> <p>Salade verte aux fruits de saison et petites boules de fromage Manouri</p>	17€
V GF EF	<p>Nerazzo salad with dry figs, pine nuts and yogurt</p> <p>"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"</p> <p>Nerazzo-Salat mit getrockneten Feigen, Pinienkernen und Joghurt</p> <p>Salade Nerazzo aux figues sèches, pignons de pin et yaourt</p>	22€
	<p>Corfiot Caesar's salad with "Noumboulo" and Parmesan flakes</p> <p>"When the famous salad from Tijuana in Baja, California, meet with the Corfiot cold cut "noumboulo" and the Italian parmesan"</p> <p>Korfiotischer Caesar-Salat mit „Noumboulo“ und Parmesanflocken.</p> <p>Salade César corfiote avec du "Noumboulo", un produit de charcuterie traditionnel de l'île de Corfou et des flocons de Parmesan.</p>	17€
V EF	<p>Pepperonata "Corfiot" style with local white cheese, olives, capers and spices</p> <p>"In Corfu we love to combine peppers with our cheese, spices are our Venetian heritage"</p> <p>Pepperonata nach korfiotischer Art mit lokalem Weißkäse, Oliven, Kapern und Gewürzen</p> <p>Pepperonata "à la corfiote" avec fromage blanc local, olives, câpres et épices</p>	17€
GF	<p>Seabass carpaccio, fennel shavings, kumquat, lemon oil</p> <p>"The carpaccio of the Elba Island fishermen, a variation of the Corfiot sour orange salad"</p> <p>Carpaccio vom Seebarsch, Fenchelspäne, Kumquat, Zitronenöl.</p> <p>Carpaccio de bar (poisson), fenouil finement haché, kumquat, huile de citron.</p>	22€

V vegetarian GF gluten free VG vegan DF dairy free EF egg free

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GF	<p>Steamed seafood "Skoutela" with mussels, shrimps and vongole "Scutella refers to the big pot, the "multi-tool" of our grandmother's kitchen" Gedämpfte Meeresfrüchte „Skutella“ mit Muscheln, Garnelen und Venusmuscheln. Fruits de mer à la vapeur "Skoutela" avec moules, crevettes et palourdes</p>	22€
	<p>Fried and crispy whitebait with paprika and garlic mayonnaise "Whitebait are small fish that we use to eat in Greece as an appetizer" Gebratene und knusprige Sardellen mit Paprika und Knoblauchmayonnaise</p>	25€
	<p>Anchois frit et croustillant au paprika et mayonnaise à l'ail</p>	25€
	<p>Beef carpaccio "Harry's bar" with house dressing, rocket leaves and Parmesan "Like the famous carpaccio of "Harry's Bar", in Venice, but with a Corfiot dressing" Carpaccio von Rindfleisch „Harry's Bar“ mit hausgemachtem Dressing, Rucola und Parmesan Carpaccio de bœuf "Harry's bar" avec vinaigrette maison, roquette et Parmesan.</p>	

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MAIN DISHES

HAUPTGERICHTE

PLATS PRINCIPAUX

	<p>Orecchiette ala Corfiota with broccoli, olives, cherry tomatoes, anchovies and pepperoncino</p> <p>"Pasta with all the colors of a Corfiot garden and a hot pepper on the same dish"</p> <p>Orecchiette ala Corfiota mit Broccoli, Oliven, Kirschtomaten, Sardellen und Pepperoncino kleine Paprikaschoten</p> <p>Orecchiette alla Corfiota avec broccoli, olives, tomates cerises et piments forts</p>	27€
V EF	<p>Orzo pasta, mushrooms, corfiot gruyere cheese, cream cheese-tartoufata and basil</p> <p>"Summer in Greece the dishes are garnished with tomato, Feta and basil"</p> <p>Orzo Nudeln, Pilze, korfiotischer Gruyère-Käse, Frischkäse Tartoufata und Basilikum</p> <p>Pâtes Orzo, champignons, gruyère fromage corfiote, fromage à la crème-tartoufata et basilic</p>	25€
GF	<p>Risotto with wild fennel, saffron, mussels and vongole</p> <p>"The Mediterranean risotto, cooked in the way of the Venetians, in sea flavors"</p> <p>Risotto mit wildem Fenchel, Safran, Muscheln und Venusmuscheln</p> <p>Risotto au fenouil sauvage, safran, moules et palourde.</p>	26€
GF	<p>Grouper "Tsigareli" with wild greens and celeriac puree</p> <p>"The Mediterranean cod, cooked in the way of the Venetians, in white sauce"</p> <p>Zackenbarsch „Tsigareli“, mit wilden Gemüseorten und Selleriepüree</p> <p>Mérou "Tsigareli" avec verdure sauvages et purée de céleri-rave</p>	35€
	<p>Chicken pastitsada with bucatini pasta and Corfiot kefalotyri cheese</p> <p>"The "pastitsada", with its warm spices, is our "special" dish, that we cook to honor our guests"</p> <p>Pastitsada mit Hühnerfleisch, Bucatini-Nudeln und korfiotischem Kefalotyri-Käse.</p> <p>Pastitsada de poulet avec des pâtes bucatini et du fromage Corfiot Kefalotyri</p>	34€

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| EF | <p>Pan seared pork fillet with dry red wine, green apple puree and spicy fruity mustard</p> <p>"Slow cooked in red wine, pork is combined with apple puree and "dulce mustard"</p> <p>Schweinefilet in der Pfanne angebraten mit trockenem Rotwein, grünem Apfelpüree und würzig-fruchtigem Senf</p> <p>Filet mignon de porc poêlé au vin rouge sec, purée de pomme verte et moutarde épicée de fruits</p> | 35€ |
| EF | <p>Slow cooked lamb shoulder with parsnip cream, sweet garlic and potatoes tart</p> <p>"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" from our island, in the 19th century"</p> <p>Langsam gekochte Lammschulter mit Pastinakencreme, süßem Knoblauch und Kartoffelkuchen</p> <p>Épaule d'agneau cuite lentement, crème de panais, l'ail doux et tarte aux pommes de terre</p> | 35€ |
| | <p>Traditional beef stew "Sofrito" with garlic and parsley</p> <p>"Slow cooked beef, with an old venetian recipe, which over the centuries has been identified with the cuisine of our island"</p> <p>Traditioneller Rindfleischartopf "Sofrito" mit Knoblauch und Petersilie</p> <p>Ragoût de bœuf traditionnel "Sofrito" à l'ail et au persil</p> | 35€ |

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DESSERTS
NACHSPEISEN
DESSERTS

V	Orange pie with kumquat and vanilla ice cream "Kumquat oranges that grow in Corfu" Orangenkuchen mit Kumquat und Vanilleeis Tarte à l'orange avec kumquat et glace à la vanille	14€
V	Chocolate pave with kumquat and vanilla ice cream "We love chocolate, and we combine it with the small citrus kumquat that we cultivate on our island and our favorite vanilla ice cream" Schokoladen-Pave mit Kumquat und Vanilleeis Pavé de chocolat avec kumquat et glace à la vanille	14€
V GF	Pavlova and strawberry concert with white chocolate "The sweet with the meringues, created in honor of Anna Pavlova, the first ballerina of the Imperial Ballet of Russia after her tour in Australia and New Zealand in 1920. "Dancing" with Corfiot strawberries" Pavlova und Erdbeere mit weißer Schokolade Pavlova et concert de fraises au chocolat blanc	14€
	Antioxidant fruit salad Antioxydantien-Fruchtsalat Salade antioxydante de fruits	14€
	Ice cream selection Vanilla, chocolate, strawberry, banana Auswahl an Eis Vanille, Schokolade, Erdbeere, Banane Sélection de glaces Vanille, chocolat, fraise, banane	9€

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VEGAN OPTIONS

VEGAN ΕΠΙΛΟΓΕΣ

ВЕГАНСКИЕ ВАРИАНТЫ

STARTER · ΟΡΕΚΤΙΚΑ · ЗАКУСКИ

Green salad with seasonal fruits and plant cheese 17€

"This salad, which combines seasonal greens and fresh fruits with our island's"
Grüner Salat mit saisonalen Früchten und veganer Käse
Salade verte aux fruits de saison et fromage végétal

Pepperonata "Corfiot" style with local plant cheese, olives, capers and spices 17€

"In Corfu we love to combine peppers with our cheese, spices are our Venetian heritage"
Pepperonata nach korfiotischer Art mit lokalem veganem Käse, Oliven, Kapern und Gewürzen
Pepperonata "à la corfiote" avec fromage végétal local, olives, câpres et épices

GF **Nerazzo salad with dry figs, pine nuts** 22€

"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"
Nerazzo-Salat mit getrockneten Feigen und Pinienkernen
Salade Nerazzo avec figues sèches, pignons de pin

MAIN COURSE · ΚΥΡΙΩΣ ΠΙΑΤΑ · ГЛАВНЫЕ БЛЮДА

Orecchiette ala Corfiota with broccoli, olives and cherry tomatoes 25€

"Pasta with all the colors of a Corfiot garden and a hot pepper on the same dish"
Orecchiette ala Corfiota mit Brokkoli, Oliven, Kirschtomaten und kleine Paprikaschoten
Orecchiette ala Corfiota avec brocoli, olives, tomates cerises, pepperoncino (piments forts)

Orzo pasta with tomatoes, olives, plant cheese and basil 25€

"Summer in Greece the dishes are garnished with tomato, cheese and basil"
Orzo Nudeln mit Tomaten, Oliven, veganem Käse und Basilikum Pâtes Orzo avec tomates, olives, fromage végétal et basilic

GF **Fennel risotto with wild fennel and lemon** 26€

"The Mediterranean risotto, cooked in the way of the Venetians" Fenchelrisotto mit wildem Fenchel und Zitrone
Risotto au fenouil sauvage et au citron

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VEGAN OPTIONS
VEGANE OPTIONEN
PLATS VEGETALIENS

Desserts · Nachspeisen · Desserts

Strawberry concert with strawberry sorbet and plant vanilla ice cream	12€
Traditionelle Panna Cotta mit Waldfrüchten Panna cotta traditionnelle aux fruits des bois	
Kumquat with spearmint and plant vanilla ice cream	14€
Kumquat mit Minze und veganem Vanilleeis Kumquat à la menthe verte et glace à la vanille végétale	
Antioxidant fruit salad	14€
Antioxydantien-Fruchtsalat Salade antioxydante de fruits	
Ice cream selection	9€
Vanilla, chocolate Auswahl an Eis Vanille, Schokolade Sélection de glaces Vanille, chocolat	

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Toddler's Menu

Kleinkinder-Menü

Menu pour les bambins

GF DF EF	Cream of green vegetables, rice and olive oil Mit Kartoffeln, Karotten und Zucchini pürieren Purée de pomme de terre, carotte et courgette	10€
GF DF EF	Cream of chicken, potato, carrots and celery Hühnercreme mit Kartoffeln, Karotten und Sellerie Crème de poulet, pommes de terre, carottes et céleri	10€
GF DF EF	Cream of poached fish fillet, zucchini, carrots and potatoes Creme von pochiertem Fischfilet, Zucchini, Karotten und Kartoffeln Crème de filet de poisson poché, courgettes, carottes et pommes de terre	10€
GF DF EF	Cream of seasonal fruits and biscuits Creme aus saisonalen Früchten und Keksen Crème de fruits de saison et biscuits	10€

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KID'S MENU

STARTER · VORSPEISEN · ENTREES

- V EF **Tomato salad with Feta spread carob rusk and olive oil** 10€
Tomatensalat mit Fetakäse-Creme, Johannisbrot-Zwieback und Olivenöl
Salade de tomates à la Feta (fromage) tartinée de biscottes de caroube et huile d'olive
- V **Cheese balls with sweet pepper cream** 12€
Käsebällchen mit Paprikacreme
Boules de fromage à la crème aux poivrons doux
- V **Corfiot pie with pumpkin, zucchini, lemon yogurt and herbs** 12€
Korfiotischer Kürbiskuchen mit gelbem Kürbis, Zucchini, Zucchini, saurer Sahne und Gewürze
Tarte corfiote au potiron, courgettes, crème aigre et herbes aromatiques

MAIN DISHES · HAUPTGERICHTE · PLATS PRINCIPAUX

- V **Orzo pasta with tomatoes, olives, Feta and basil** 14€
Orzo Nudeln mit Tomaten, Oliven, Fetakäse und Basilikum
Pâtes Orzo avec tomates, olives, Feta fromage et basilic
- Chicken pastitsada with tagliatelle pasta and Corfiot kefalotyri cheese** 15€
Hühnerpastitsada mit Tagliatelle-Nudeln und korfiotischem Kefalotyri-Käse
Pastitsada de poulet avec des pâtes tagliatelles et du fromage Corfiote kefalotyri
- Traditional beef stew "Sofrito" with garlic and parsley** 18€
Traditioneller Rindfleisch-Eintopf, das sogenannte "Sofritto" mit Knoblauch und Petersilie
Ragoût de bœuf traditionnel "Sofrito" à l'ail et au persil

and more... · und mehr... · et plus encore...

- Kids beef burger with tomato, lettuce and french fries** 12€
Kinder-Rindfleisch-Burger mit Tomate, Salat und Pommes frites
Kids bœuf burger avec tomate, laitue et frites
- V **Pizza margarita with mozzarella and tomato sauce** 12€
Pizza Margarita mit Mozzarella und Tomatensoße
Pizza Margarita avec mozzarella fromage et sauce tomate
- Penne pasta with tomato or bolognese sauce** 12€
Penne mit Tomaten- oder Bolognesesoße
Pennes avec sauce tomate ou bolognaise

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KID'S MENU

Desserts · Nachspeisen · Desserts

V	Chocolate pave with kumquat and vanilla ice cream Schokoladen-Pave mit Kumquat und Vanilleeis Pavé de chocolat avec kumquat et glace à la vanille	10€
V GF	Pavlova and strawberry concert with white chocolate and basil Pavlova mit Erdbeeren, weißer Schokolade und Basilikum Pavlova et concert de fraises au chocolat blanc et basilic	10€
	Seasonal fruit salad Fruchtsalat mit saisonalen Früchten Salade de fruits de saison	10€
	Ice cream selection Vanilla, chocolate, strawberry, banana Auswahl an Eis Vanille, Schokolade, Erdbeere, Banane Sélection de glaces Vanille, chocolat, fraise, banane	9€

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Obwohl alle Sorgfalt angewendet wird, können die Gerichte noch Zutaten enthalten, die nicht auf der Speisekarte aufgeführt sind, und diese Zutaten können allergische Reaktionen hervorrufen. Gäste mit Allergien müssen sich dieses Risikos bewusst sein und sollten ein Mitglied des Teams um Informationen über den Allergengehalt unserer Lebensmittel

Bien que toutes les précautions nécessaires soient prises, les plats peuvent toujours contenir des ingrédients qui ne figurent pas sur le menu et ces ingrédients peuvent provoquer une réaction allergique. Les clients souffrant d'allergies doivent être conscients de ce risque et doivent demander à un membre de l'équipe des informations sur la teneur en allergènes de nos aliments.

