




Welcome

Barbarossa with roots at the picturesque port of Naoussa in Paros,
is the ultimate gastronomic destination.

Inspired by the richness of Greek and Mediterranean cuisine
and by carefully selecting ingredients from the Aegean Sea,
we create contemporary experiences that subtly highlight traditional flavors.





Oysters

Fin de Claire

Delicate texture & clean briny flavor, perfect for a first oyster experience

Greek Oyster

Gillardeau

Premium oysters with a rich meaty texture & refined character

Oyster with Caviar

“Tower”

An experience designed to be shared

Includes:

12pcs Premium Oysters

4pcs Greek Oysters

4pcs Fin de Claire

4pcs Gillardeau

10g Ossetra Premium Caviar

Caviar Selection

Petrossian Ossetra Royal 30g

Petrossian Ossetra Royal 50g

FFC-Royal Beluga Iran 10g

FFC-Royal Beluga Iran 30g

OSSETRA

Refined buttery flavor, balanced & elegant

BELUGA

A regal choice with a satiny texture, exceptional smoothness & a sense of luxury



Home-made bread

Organic Olive Oil / Aromatic Butter

Salads

✓ **Island**

Cherry Tomatoes / Caper Leaves / Bell Pepper Drops /
Carob Rusk / Xinomyzithra Cheese from Paros

✓ **Greek**

Organic Tomato / Cucumber / Onion / Red Pepper /
Caper Berries / Feta Cheese (PDO) / Oxymeli / Paprika Oil

✓ **Green Salad**

Baby Gem Lettuce / Peach / Volaki Cheese from Andros /
Orange Dressing

✓ **Beetroot Salad**

Roasted Beetroot / Walnuts / Galeni Cheese / Sherry Vinegar Dressing

Cold Appetizers

Taramas

Bottarga Powder / Herring Eggs / Pita from Rhodes

Seabream 650g

Organic Olive Oil / Ginger / Lime / Spring Onion

Grouper Carpaccio

Citrus Fillets / Chives / Calamansi Sauce

Sea Urchin

Organic Olive Oil / Lemon / Toasted Bread

Smoked Eel

Beetroot / Purslane / Lime

King Crab Tartare

Spicy Mayonnaise / Yuzu Vinaigrette / Truffle

Hot Appetizers

Grilled Baby Calamari

Capers / Parsley / Lemon Dressing

Fried Calamari

Sea Salt Flakes

Grilled Octopus

Fresh Oregano / Grilled Red Pepper

Spicy

Shrimp / Chili Oil / Vongole / Feta Cheese (PDO)

Langoustine Meat

Lime Mayonnaise

Scallops from Kalloni

Louza / Asparagus / Butter Sauce with Lemon

✓ Fried Zucchini

Tempura / Yogurt Sauce

Pasta

Tagliolini

Red Shrimp Tartare / Bottarga

Sea Urchin

Linguine / Lemon Sauce / Basil

Orzo

Lobster / Crayfish Bisque / Fresh Herbs

Linguine Vongole

Bottarga / Chili

Paccheri with Crayfish

Tomato / Lemon Purée / Zucchini / Caviar

Main Courses

Grouper Fillet

Wild Greens from Paros / Kakavia Sauce

Fresh Fish Aegean Open Sea

Dentex / Grouper / Dusky Grouper / Red Seabream

Grilled Lobster Aegean Open Sea /kilo

King Crab Legs /kilo

Shrimp No 00 /kilo

Orzo or Linguine with any of the Above Seafood Served Individually or Mixed
Additional Charge /kg

Josper

Black Angus Tomahawk

Roasted Red Pepper Sauce /kilo

Black Angus Rib-Eye 350g

Chateaubriand 650g

Lamb Rack 400g

Aegena Pistachio Crust / Rosemary Sauce

Side Dishes

✓ **French Fries**

Paros Graviera Cheese

✓ **Sauteed Greens**

Kale / Zucchini / Lemon Sauce

✓ **Broccoli & Cauliflower on Josper**



Desserts

Seal The Deal

Vanilla Semifreddo / Hazelnuts / Butter Caramel

Banoffee

Biscuit / Hazelnut Praline / Caramel Chantilly / Cacao

Caramelised Orange Cream

Madagascar Vanilla Ice Cream

Chocolate- Lemon Creme

Vanilla Biscuit / Chocolate Sauce

Ice Cream / scoop

Madagascar Vanilla

Belgian Chocolate

Kaimaki

Mango Sorbet

Lime Sorbet





We exclusively use organic, extra virgin olive oil.
All the fish is from the Aegean Open Sea.

Please let us know of any allergies or intolerance.

Prices include all legal charges.
Responsible for market regulations: Christoforos Dimitriou

: *Vegetarian*



