

## Garden

### GREEK SALAD 17€

Organic tomatoes, cucumber, olives, feta cheese, onion, peppers and rock samphire

### CORFIOT SALAD 16€

Green vegetables, fennel, kumquat, noumboulo, Corfiot sikomaida and balsamic vinaigrette

### MY ROOT 16€

Beetroot, carrot, endive, herbs hazelnut and goat cheese

### SAFFRON RISOTTO 23€

Asparagus and vegan cream cheese

### VEGAN MUSHROOM SOFRITO 24€

Mash potato and vegetables

### SPAGHETTI 23€

With creamy butternut squash sauce, tofu and sage

### VEGAN MOUSAKAS 24€

Mushrooms

## Farm

### MOUSAKAS 20€

Ground beef, smoked eggplant, potatoes and bechamel with hand cut fries

### PORK STEAK "LEMONATO" 26€

Crushed baby potatoes, baked carrots, olive-lemon sauce and herb salt

### LAMB KLEFTIKO 26€

Barley risotto, metsovone cheese cream and lamb gravy

### FREE RANGE CHICKEN 24€

Marinated chicken breast, baby potatoes and fresh vegetables with olive-lemon sauce

### ROOSTER PASTITSADA 25€

Paccheri pasta with Pastitsada sauce, crispy crust of spetseriko and graviera

### RIB EYE BLACK ANGUS 300 gr 45€

Caramelized vegetables

### BEEF TAGLIATA 400 gr 50€

Rocket, tomato, graviera cheese, truffles

## Chef's Special

### SOFRITO 26€

Beef cooked in retsina, garlic, parsley, potato puree and shallot confit

## Sea

### MOUNT ATHOS RECIPE 21€

Whole calamari stuffed with fresh herbs, tomato, grilled greens and olive-lemon sauce

### VENETIAN BURDETO 30€

Spicy burdeto sauce, grouper, leek and potato

### EARTH AND SEA 24€

Seabass fillet with cous cous and herb sauce

### MANESTRA D'IONIO 25€

Linguini with calamari, shrimps, mussels, cuttlefish, chili, saffron and bottarga

### CATCH OF THE DAY 90-110€/kg

Served with grilled vegetables and olive-lemon sauce

### GRILLED OCTOPUS 22€

Fava from Limnos, Corfiot gremolata and fried onion

### SHRIMP SAGANAKI 22€

Tomato, shrimp bisque, feta cheese and ouzo gel

## Sides

### HAND CUT FRIES 7€

### POTATO PURÉE with Truffle 7€

### GREENS 7€

### COURGETTES 7€

Garlic, mind, olive oil and white wine vinegar

### STORYTELLING 0€

Ask your server to season your experience

# The Sofrito Story

Corfu, situated in the Ionian Sea, has a rich history influenced by various civilizations, including Greek, Roman, Byzantine, Venetian, French, and British. Each of these cultures has left its mark on the island's cuisine through trade, conquest, and cultural exchange. The Corfiot sofrito may have emerged because of this cultural fusion, incorporating ingredients and cooking techniques from different culinary traditions. While the exact origins may remain uncertain, Corfiot sofrito has become an integral part of the island's culinary identity, representing a unique blend of flavours and traditions shaped by centuries of history and cultural exchange.

## To Share...

**BREAD AND OLIVE OIL 6€**



*Sourdough bread with extra virgin corfiot olive oil*

**GREEK MEZEDES 15€**



*Tzatziki, beetroot cream and marinated grilled peppers. Served with pita bread*

**MITZVERI FROM THE EAST 18€**



*Crunchy zucchini balls, carrots, fresh mint, graviera cheese, cucumber pickle and chilli yogurt*

**BAKED FETA 17€**



*Barrel aged feta, phyllo pastry, honey and nuts*

**NONA'S MEATBALLS 19€**



*Spicy roast tomato salsa, mint, yogurt and pine nuts*

**CORFIOT SEABASS CARPACCIO 19€**



*Celery, parsley, chili, lime, dressing spetseriko, bottarga and corfiot olive oil*

Recipe:

The specific recipe for Corfiot sofrito, with its combination of ingredients and cooking method, is unique to the island of Corfu and is not commonly found elsewhere. While there may be similar dishes in other Mediterranean cuisines that feature veal cooked in a sauce with wine and spices, the exact combination of flavours and ingredients that define Corfiot sofrito is distinct to the region.

- 600g veal, thinly sliced
- 4 cloves garlic, minced
- 1 cup white wine
- 1/4 cup white wine vinegar
- 1/2 cup olive oil
- 1/3 cup parsley
- Salt and pepper to taste
- Flour (for dredging)

Instructions:

1. Begin by seasoning the veal slices with salt and pepper, then dredge them lightly in flour.
2. Heat the olive oil in a large skillet over medium-high heat. Once hot, add the veal slices and cook until golden brown on both sides. Remove the veal from the skillet and set aside.
3. In the same skillet, add the sliced onions and minced garlic. Sauté until the onions are soft and translucent.
4. Return the veal slices to the skillet with the onions and garlic. Add the white wine, white wine vinegar, cloves, and bay leaves.
5. Reduce the heat to low, cover the skillet, and simmer gently for about 1 to 1.5 hours, or until the veal is tender and the sauce has thickened.
6. Adjust seasoning with salt and pepper to taste.
7. Serve the Corfiot Sofrito hot, accompanied by rice or potatoes to soak up the flavourful sauce.



# SOFRITO

Welcome to *Sofrito*,

Indulge in the flavours of the Mediterranean with us. Our menu is brimming with grilled favourites, fresh seafood, meze delights, and an extensive selection of Greek wines and spirits.

Sofrito stands as a testament to the laid-back charm and rich culinary heritage of Corfu, offering a delightful journey through Greek and Corfiot cuisines.

Whether you're a seasoned food lover or simply looking to explore the culinary delights of Corfu, Sofrito promises a multi-sensory experience that delights the palate and nourishes the soul.

Discover the richness and character of Corfiot cuisine with contemporary influences, all served with a generous dose of Greek hospitality; OPA!

Kali Orexi!

*Tasos Andriotti Executive Chef*