

SOFRITO

Welcome to Sofrito,
Mediterranean Lunch, the Greek Way

At midday, when the sun is high and the air is rich with the scent of herbs and sea breeze, we invite you to pause and enjoy the flavors of the Greek table.

Our lunch menu is a celebration of Mediterranean simplicity and seasonality—fresh vegetables, vibrant olive oil, grilled seafood, slow-braised meats, and rustic bread meant for dipping and sharing. Every dish is inspired by the landscapes of Corfu and the wider Greek world, where food is a ritual, and lunch is never rushed.

Whether you're here for a quick bite or a leisurely afternoon, we welcome you with the warmth and generosity that define Greek hospitality.

Kali orexi. Bon appétit.

Tasos Andriotis Executive Chef

TO SHARE...

BREAD AND OLIVES 7€

Sourdough bread with extra virgin olive oil

GREEK MEZEDES 16€

Tzatziki, spicy feta spread and Corfiot olive paste

FETA CHEESE CROQUETTES 15€

feta cheese, Anthotyro cheese, herbs,
red bell pepper sauce and pistachio

GRILLED STUFFED VINE LEAVES 14€

Rise, fresh herbs, Tzatziki, olive oil and lemon sauce

FRIED CALAMARI 24€

Yogurt chili and aioli saffron

SUMMER AND RAW 21€

Catch of the day, Corfiot olive oil,
citrus, chili, onion and coriander

GRILL OCTOPUS WITH FAVA 23€

Fava beans, grilled octopus,
tomatoes capper leaves and herbs

SALADS

GREEK SALAD 21€

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

BEETROOT SALAD 19€

Baked beet root salad with feta cheese, herbs and caramelized walnuts

CEASAR SALAD 21€

Iceberg, parmesan, crispy bacon, chicken, egg, crouton and homemade dressing

MAINS

CHICKEN GYROS 22€

Cherry tomatoes, onion, tzatziki served with
fresh hand cut fries and pita bread

FREE RANGE CHICKEN LEMONATO 25€

Grilled chicken breast, smash baby potatoes
with herbs, tomatoes and lemon sauce

VEGAN BURGER 18€

Vegan cheese, Japanese ketchup,
caramelized onions, tomato and iceberg.
Served with hand cut fries.

BEEF BLACK ANGUS TALIAATTE 300GR 60€

Served with aromatic butter and crispy
potatoes—a refined choice for meat lovers

CALAMARATA CON MARE 23€

Pasta calamarata, tomatoes, calamari,
fresh fish, shrimps, white wine and herbs

SUN DRIED TOMATO PASTA 21€

Linguini pasta, sun dried tomatoes, basil,
smoke cheese and heavy cream

BLACK ANGUS BEEF BURGER 26€

with homemade BBQ sauce, caramelized onion,
mayonnaise and cheddar cheese.
Served with hand cut fries.

CATCH OF THE DAY FISH 90-100€/KG

Vegetables, artichoke chips and oil lemon sauce

Chef's Special

SOFRITO 27€

Beef cooked in retsina, garlic, parsley, potato purée and hallot confit

SIDES & SAUCES

HAND CUT FRIES 7€

POTATO PURÉE WITH TRUFFLE 7€

GREENS WITH HERBS 7€

CHIMICHURRI 4€

PEPPER 4€

HONEY MUSTARD 4€



SOFRITO

Welcome to Sofrito,

A Taste of Corfu, a Touch of Venice

You've arrived at a table where two cultures meet. At Sofrito, we celebrate the rich tapestry of Corfiot and Venetian heritage, brought to life through food that tells a story —of sea and spice, of memory and moment.

Our kitchen is guided by tradition but inspired by today.

Every ingredient is thoughtfully chosen, every dish prepared with deep respect for the flavors of the Ionian coast and the romance of Venetian cuisine.

We invite you to slow down, savor each bite, and let the warmth of the Mediterranean wrap around you—just as it has for generations.

Welcome to our table. Welcome to Sofrito.

DIPS & BREADS

CORFIOT EXTRA VIRGIN OLIVE OIL 7€ 

TZATZIKI 8€ 
Greek yoghurt, cucumber, garlic and dill

TARAMASALATA 8€ 
Cod roe egg, onion and bread




SMOKED AUBERGINE CREAM 8€
Aubergine, grilled peppers, garlic, herbs and olive oil

SOFRITO TRIO OF DIPS 16€  
Tzatziki, taramasalata and aubergine cream

TO START...

CORFIOT ARANCINI 16€   
Baked tomatoes cream and feta mousse




SPICY FETA SPREAD BRUCIATA 15€  
Feta, chili, sugar and Greek koulouri

CORFIOT CARPACCIO 20€   
Catch of the day, tarama, chili, lime,
cappars, herbs, bottarga and corfiot olive oil

SALADS

GREEK SALAD 21€ 
Organic tomatoes, cucumber, olives, feta cheese, onion, peppers and rock samphire

CORFIOT SALAD 18€ 
Green vegetables, fennel, kumquat, noumboulo, Corfiot sikomaida and balsamic vinaigrette



"SPINACH PIE "SALAD 18€   
Baby spinach, fresh onion, herbs and feta cheese sesame phyllo pastry

Family Style

In true Greek tradition, our dishes are made for sharing—bringing the warmth of a family table to your dining experience, where every plate is a celebration of togetherness.

Serves 2 persons

VENETIAN BIANCO 55€ 
A classic Venetian dish, where fresh white fish, garlic, and aromatic herbs,
bringing out its delicate and refined flavors.

ROOSTER PASTITSADA 50€  
A Corfiot classic, slow-cooked rooster in a rich, spiced tomato sauce, served with
thick pasta—an homage to the island's Venetian heritage and heartwarming flavors.

TO FOLLOW...

MACCHERONI DI CASANOVA 24€

Minced beef, chicken, sage, cream,
parmesan, rosemary and egg yolk

CORN FEED CHICKEN SUPREME 25€

Sautéed chicken breast
and baked corn polenta

SLOW ROAST LAMB 28€

Chickpea purée, carrots, lamb gravy
and crispy chickpeas

SHRIMP POMODORO 23€

Cherry Tomato, sundried tomatoes,
Greek olives, garlic, basil and feta cheese

MANESTRA D' IONIO 30€

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

TOMAHAWK STEAK 135€

1 kg Premium bone-in ribeye steak,
approximately 1kg, dry-aged for 30 days to
achieve exceptional tenderness and deep, rich
flavor. Expertly grilled to perfection,
A top choice for true meat lovers.

BEEF BLACK ANGUS TALIAATTE 300 GR 60€

Premium Black Angus beef, flank steak juicy
and tender, sliced to perfection. Expertly
grilled and served with aromatic butter and
crispy potatoes A refined and flavorful choice
for meat lovers.

EARTH AND SEA 27€

Fricassee Seabass fillet with greens
crispy chips and rose pepper

FISH COUNTER CATCH OF THE DAY 90-110€/KG

Served with grilled vegetables
and olive-lemon sauce.

Chef's Tassos Special

SOFRITO 27€

Beef cooked in retsina, garlic, parsley, potato purée and hallot confit

RIZI BIZI RISOTTO 17€

Vegetable white wine, peas and parmesan Corfiot butter

VENETIAN BIANCO 28€

Fresh white fish, garlic
and aromatic herbs

ROOSTER PASTITSADA 26€

Slow-cooked rooster in a rich and spiced
tomato sauce. Served with thick pasta.

SIDES & SAUCES

HAND CUT FRIES 7€

POTATO PURÉE WITH TRUFFLE 7€

GREENS WITH HERBS 7€

CHIMICHURRI 4€

PEPPER 4€

HONEY MUSTARD 4€

