

SOFRITO LUNCH MENU



TO SHARE...

BREAD AND OLIVE OIL Sourdough bread with extra virgin olive oil	8€	
MEZE WITH PITA Olives marinated, tzatziki, hummus	17€	  
GREEK DOLMAS Egg, lemon sauce, herbs	15€	 
SUMMER AND SEA Marinated anchovies, red peppers, almonds, garlic, herbs, Corfiot olive oil	16€	 
FRIED CALAMARI Chilly yogurt, saffron aioli, chili, lime	22€	  
CRISPY COD SKORDALIA STYLE Cod, potato, herbs, garlic aioli	19€	  
CORFIOT CEVICHE Seabass, leche de Tigre, kumquat, herbs, citrus	23€	











SALADS

GREEK SALAD Cherry tomatoes, cucumber, olives, feta cheese, onion, peppers and rock samphire	20€	
BEETROOT SALAD Baked beet root salad with yogurt, orange, herbs and caramelized walnuts	19€	 
CEASAR SALAD Iceberg, parmesan, crispy bacon, chicken, egg, crouton and homemade dressing	21€	   





MAINS

- CHICKEN GYROS** 23€  
Cherry tomatoes, onion, tzatziki
served with fresh hand cut fries and pita bread
- SHRIMPS WITH ORANGE** 26€     
Pasta tagliatelle shrimps, orange juice, garlic,
sundried tomatoes, kumquat white wine, herbs and cream
- FREE RANGE CHICKEN WITH LEMONGRASS** 24€ 
Grilled chicken breast, smash baby potatoes,
roasted onions, pumpkin pure and lemongrass sauce
- PASTITSIO** 26€   
Beef cheeks slow cooked, pacheri,
confit cherry tomato, bechamel, graviera
- LAMB "KEBAB"** 24€   
Lamb kebab, Greek pita, aromatic yogurt, sumac
- BEEF BLACK ANGUS TAGLIATTE** 62€ 
Premium black angus beef, flank steak juice
and tender sliced to perfection, expertly grilled and serve with rocket
and cherry tomatoes. A refined and flavorful choice for meat lovers
- CATCH OF THE DAY WITH BRIAM VEGETABLES** 26€ 
Slow cooked seasonal vegetables with red sauce and corfiot olive oil



SIDES & SAUCES

- HAND CUT FRIES** 7€
- BASMATI RICE** 7€
- POTATO PUREE WITH TRUFFLE** 7€ 
- GRILLED MUSHROOMS** 7€





SOMETHING FROM THE SUNRISE MENU

- BLACK ANGUS BEEF BURGER** 25€   
- with homemade BBQ sauce, caramelized onion,
mayonnaise and cheddar cheese.
Served with hand cut fries
- VEGAN BURGER** 22€   
- Vegan cheese, Japanese ketchup caramelized onions,
tomato and iceberg.
Served with hand cut fries



DESSERTS

- GALAKTOBOUREKO** 14€    
- Vanilla cream infused with lemon, marmelade kumquat,
gingerbeer granite, syrup kumquat - chamomile and pistachio
- CORFIOT PAVLOVA** 14€   
- and basil meringue, cremeux white chocolate
with yogurt, textures from corfiot strawberries,
gel lemon, sorbet strawberries
- MILK CHOCOLATE - HAZELNUT MOUSSE** 16€    
- with caramelized chocolate mousse,
hazelnut praline and coffee ice cream



CRUSTACEAN



GLUTEN



MILK



SULPHITE



FISH



EGGS



MUSTARD



CELERY



PEANUTS



SOYA



SHELLFISH



LUPINS

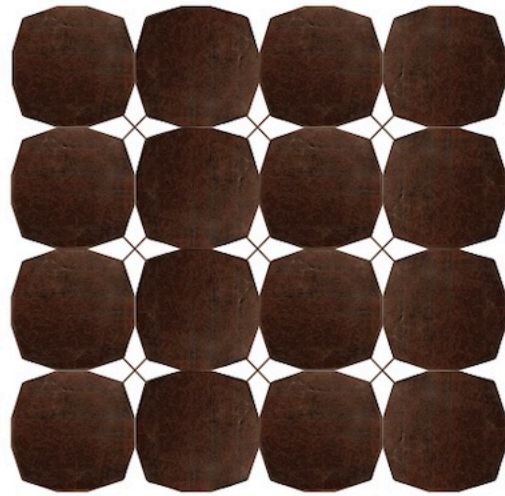


SESAME

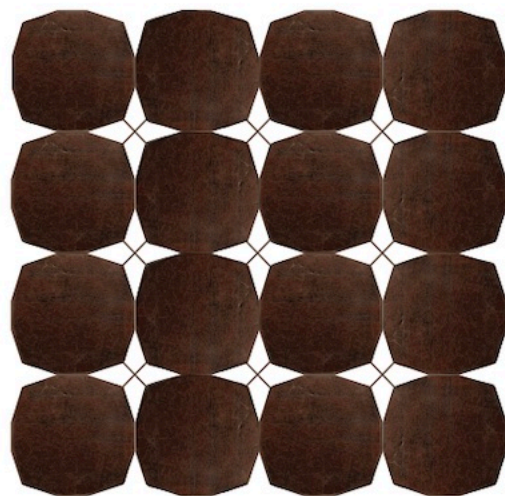


VEGAN

DINNER MENU











SQFRITO









CORFU



Dips and breads

Focaccia bread with corfiot olive oil	8€	 
Sourdough bread with corfiot olive oil	8€	
Pita bread with olive oil and dry oregano	5€	
Tzatziki Greek yogurt with garlic, dill and cucumber	7€	
Taramas Silky cream of cod roe, onion, Corfiot olive oil and bottarga	7€	 
Spicy feta spread Barrel Greek feta with chilly, red pepper and crispy chilli	7€	

Salads




Athenian salad Catch of the day fish, garlic aioli and veggies with crispy top	21€	  
Sofrito Greek salad Cherry tomatoes, cucumber, peppers, olives, seasonal fruit and textures of feta	22€	
Corfiot salad Green vegetables, fennel, kumquat, noumboulo, Corfiot sikomaida and balsamic vinaigrette	20€	
Politiki salad Red and white cabbage, carrot, pecan and pomegranate	18€	

To start

Messy eggplant Roasted eggplant with tahini sauce, feta mousse pomegranate and pine nuts	17€	 
Kakavia <i>Chef's Sustainable Selection</i> The most iconic and historical dish coming from Ionian fisherman's	12€	
Cheese pie Anthotyro and feta cheese with honey and nuts	16€	  
Santorini domatokeftedes Crispy tomato balls with Greek yogurt and herbs	17€	  
Pastitsada beef croquette Graviera cream, pastitsada sauce	19€	   
Corfiot carpaccio Catch of the day, orange, kumquat, tarama, chilli, lime, bottarga and Corfiot olive oil	24€	 
Summer shrimps Butter, garlic, thyme, chili, cherry tomatoes, bisque, Corfiot olive oil and kumquat	24€	  

To follow

Free range chicken 25€ 
with potato puree, crispy skin,
variety of mushrooms and brown stock

Sofrito 27€   
Beef cooked in retsina, garlic, parsley,
potato puree and shallot confit

Manestra d' ionio 31€     
Linguini with calamari, shrimps,
mussels, cuttlefish, chili,
saffron and bottarga

Pork belly 26€   
Pumkin puree sweet honey carrots,
fried onions and hazelnut

Greek moussaka 24€   
Layers of eggplant with bolognese
from black Angus beef,
bechamel foam and crispy potatoes


Mushroom risotto 21€ 
Porcini, truffle Corfiot butter
and Parmesan

Sea

Fish counter catch of the day 90 - 110€/kg 
Served with olive lemon sauce and steamed zucchini with herbs

Calamari skewers on the grill 25€  
Tarama with his ink, grilled greens and tomatoes relish with herbs



Octopus stifado 26€  
Confit onions stifado sauce and traditional fasolada puree

Seabass Venetian bourdeto 29€ 
Confit leeks, potatoes and spicy sauce

Family style

for 2 persons and more

Maccheroni di Casanova 48€   
Minced beef, chicken, sage, cream,
parmesan, rosemary

Gnocchi cooked in graviera 58€  
Graviera, red pepper and spinach cream,
crispy noumboulo

Slow roast lamb leg giouvetsi 65€   
With orzo cooked in heaven and corfiot
graviera cream

Premium cuts

Tomahawk steak 130€
1kg premium bone -in ribeye steak
approximately 1kg, dryaged 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 tagliatte 62€
Premium black angus beef, flank steak
juice and tender sliced to perfection.
Expertly grilled and serve with rocket and
cherry potatoes. A refined and flavorful
choice for meat lovers

Sides

Greens with zucchini steamed	7€	
Crashed baby potatoes	7€	
Potato puree with truffle	7€	
Mushrooms saute	7€	

Sauces

Pepper sauce	4€	
Chimichurri	4€	
Honey mustard	4€	

Desserts

Portokalopita 14€



Orange cream, namelaka white chocolate infused with cardamon, milk chocolate ice cream and sorbet orange

Baklavas pistachio 17€



Caramelized phyllo pastry, pistachio textures, marmelade kumquat, citrus, sorbet kumquat and syrup of rosewater

Karidopita 16€



Milk chocolate cream with mace (flower of nutmeg), caramelized apple, candied pecan and cinnamon ice cream

Corfiot Bergamot 17€ and maringue



Bergamot textures, white chocolate cream with olive oil, lemon verbena cream, citrus biscuit, yogurt ice cream

Serano - A taste of old Greece 16€



Bitter chocolate textures, caramelized sour cherries, lime gel, sour cherry sorbet and basil



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