

SOFRITO LUNCH MENU






TO SHARE...

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








SALADS

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






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

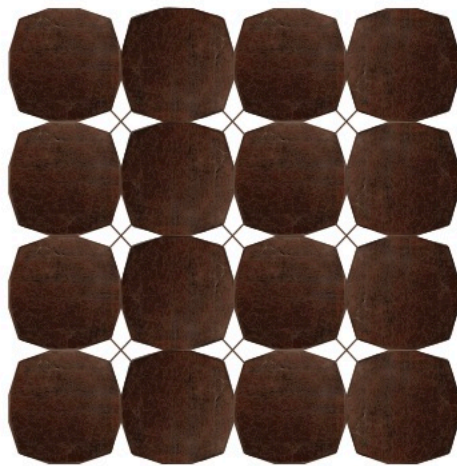




DINNER MENU



SOFRITO




CORFU

Dips and breads

Focaccia bread 8€  


with corfiot olive oil

Sourdough bread 8€ 



with corfiot olive oil

Pita bread with olive oil 5€ 

and dry oregano

Tzatziki 7€ 

Greek yogurt with garlic,
dill and cucumber



Taramas 7€  

Silky cream of cod roe, onion,
Corfiot olive oil and bottarga


Spicy feta spread 7€ 

Barrel Greek feta with chilly,
red pepper and crispy chilli

To start




Messy eggplant 17€  

Roasted eggplant with tahini sauce,
feta mousse pomegranate and pine nuts




Kakavia 12€ 

Chef's Sustainable Selection

The most iconic and historical dish
coming from Ionian fisherman's

Cheese pie 16€   



Anthotyro and feta cheese
with honey and nuts

Santorini domatokeftedes 17€   




Crispy tomato balls
with Greek yogurt and herbs

Pastitsada beef croquette 19€    

Graviera cream, pastitsada sauce




Corfiot carpaccio 24€  

Catch of the day, orange, kumquat, tarama,
chilli, lime, bottarga and Corfiot olive oil

Summer shrimps 24€   

Butter, garlic, thyme, chili, cherry tomatoes,
bisque, Corfiot olive oil and kumquat


Salads

Athenian salad 21€   


Catch of the day fish, garlic aioli and veggies with crispy top

Sofrito Greek salad 22€ 

Cherry tomatoes, cucumber, peppers, olives, seasonal fruit and textures of feta

Corfiot salad 20€ 



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





Politiki salad 18€ 


Red and white cabbage, carrot, pecan and pomegranate

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



CRUSTACEAN



GLUTEN



MILK



SULPHITE



FISH



EGGS



MUSTARD



CELERY



PEANUTS



SOYA



SHELLFISH



LUPINS



SESAME



VEGAN