



*A Journey Full Of Greek Flavors
Cooking With Love And Respect
Using Only Excellent And
Fresh Ingredients
Entirely Homemade
Preparation*

Οι τιμές συμπεριλαμβάνουν όλες τις νόμιμες επιβαρύνσεις.
Service and VAT are included.

Αγορανομικός υπεύθυνος: Διονύσης Φίλιππας
Market Inspector officer: Dionisis Filippas

Ο καταναλωτής δεν έχει υποχρέωση να πληρώσει εάν δεν λάβει το νόμιμο παραστατικό στοιχείο (Απόδειξη - Τιμολόγιο)
Consumer is not obliged to pay if the notice of payment has not been received (Receipt - Invoice)

www.9muses-corfu.gr

COLD MEZETHES STARTERS / SPREADS

Tzatziki Greek strained yogurt, garlic, dill, cucumber, mint, served with grilled corn pita bread	4,90
Taramosalata fine white fish roe dip, garlic, bread, extra virgin olive oil, served with grilled pita bread	4,90
Melitzanosalata Smoked aubergine salad, tomato tartar, garlic, parsley, served with grilled corn pita bread	5,00
Hummus chick peas, sesame tahini, garlic, cumin, lemon, extra virgin olive oil, served with corn grilled pita bread	5,00
Brandade (served warm) dry salted cod, pickled lemon, garlic, potato, Parmigiano Reggiano served with garlic bread	6,00
Combination of 3 spreads (To share) Brandade salted drycod, pickled lemon, potato, garlic, Parmigiano Reggiano Melitzanosalata smoked aubergine salad, garlic, parsley, extra virgin olive oil Hummus chick peas, sesame tahini, garlic, lemon, extra virgin olive oil Served with grilled corn pita bread	14,00
Extra grilled corn pita bread	1,50

HOT MEZETHES / STARTERS FROM THE EARTH

Saghanaki kefalotyri panfried cheese with lemon & oregano	5,70
Feta touournou bouyourdi oven baked feta with tomatoes, chillies, olives, capers, peppers, smoked boukovo, oregano	5,60
Oven baked Eggplant rolls prosciuto stuffed with smoked Metsovone cheese, graviera cheese, feta cheese, herbs, and tomato & basil sauce	7,20
Zuchini & eggplant crispy chips lightly fried, served with tzatziki	6,70
Soutzoukakia grilled lamb meatballs with spiced tomato sauce and Greek yogurt	7,80
Grilled Halloumi Cypriot sheep cheese with sweet red pepper & pomegranate	5,70
Zucchini blossoms stuffed with feta & graviera cheese, spearmint, dill, lemon zest, lightly fried, basil, parsley sauce and orange white balsamic reduction	6,70
Baked stuffed Fresh figs with goat cheese, wrapped with prosciutto and hazelnut, honey, balsamic reduction (seasonal)	6,90
Grilled vegetables multi colored bell peppers, zucchini, eggplant, oyster mushroom, tomato, with salsa verde from parsley, basil, oregano, lemon zest garlic, shallot, cherry wine vinegar, extra virgin olive oil reduction	7,60
Open face flat bread baked in oven with smoked Metsovone cheese, tomato & basil sauce, caramelised onions, eggplant, extra virgin olive oil, fresh rocket leaves	8,40
Open face flat bread baked in oven with prosciuto crudo, mozzarella buffalo, chilli oil, tomato sauce and basil	11,00

BEVERAGES

Still natural water 1l	2,50
Sparkling natural water 1l	3,50
Sparkling natural water 0.25 ml	2,00
Ice tea lemon, mango or peach	3,00
Coca cola /Coca cola light 0.25ml	2,80
Epsa greek lemonade 232ml	2,80
Epsa orangade 232ml	2,80
Epsa lemon soda 232ml	2,80
Epsa soda 232ml	2,80
Epsa Indian tonic water 232ml	2,80

JUICES

Orange juice	3,50
Apple juice	3,50
Pineapple juice	3,50

APERITIF

Ouzo Mini	4,00
Ouzo bottle Varvagiannis 200 ml	12,00
Ouzo botte Babatzim 200 ml	12,00
Tsipouro bottle Babatzim 200 ml	12,00
Tsipouro bottle To dekaraki 200 ml	12,00
Campari	6,00
Martini Rosso/Bianco/Dry	6,00

BEERS

Mythos Greek draught beer 0.25 l	3,00
Mythos Greek draught beer 0.4 l	4,00
Mythos bottled 0.33 l	3,50
Mythos bottled 0.5 l	4,50
Mythos Radler 0.33 l	3,50
Heineken 0.33 l	3,50
Free non alcohol beer 0.33 l	3,50
Red Ale special Corfu beer 0.33 l	3,50
Dark Ale bitte Corfu beer 0.33	3,50

GREEK SPIRITS

Metaxa 5 stars brandy	5,50
Metaxa 7 stars brandy	7,50
Metaxa 12 stars brandy	10,00

WHISKEY

Macallan 12 years	10,00
Jameson	6,00
Chivas Regal	6,00
Haig	7,00
Jack Daniels	7,00

SPIRITS

Tanqueray Gin	6,00
Bombay Sapphire Gin	6,00
Hendrick's Gin	6,00
Smirnoff Vodka	6,00
Stolichnaya Vodka	6,00
Bacardi	6,00
Malibu	6,00

AMARO / LIQUERS

Fernet Branca	5,50
Montenegro Amaro	5,50
Cynar Amaro	5,50
Kahlua	5,50
Baileys	5,50
Disaronno amaretto	6,00
Limoncello	4,00

COCKTAILS

Aperol Spritz Aperol,Proseco,Soda water	8,50
Negroni Gin,Campari,Martini Rosso	8,50
Espresso Martini Vodka,Kahlua,Espresso,Coffee Beans	8,50
Old Fashioned Bourbon whiskey, Angostura, sugar	8,50

MEAT CHOICES

Grilled chicken (breast) souvlaki marinated with mustard served with tzatziki, french fries, grilled pita bread, cherry tomato salad	11,50
Grilled pork fillet souvlaki marinated with thyme, olive oil and mustard served with french fries,grilled pita bread, tzatziki, cherry tomato salad	12,00
Lamb kebab marinated with spicy harissa, yogurt, garlic, lemon and cumin, served with baked lemon potatoes, grilled pita bread, tzatziki, cherry tomato salad	14,90
Grilled Bifteki (beef burger) stuffed with spicy kefalograviera cheese, spicy yogurt with smoked paprika, served with french fries and grilled pita bread	11,50
Grilled bone in beef steak 500 gr marinated with thyme, olive oil, oregano, served with chimichurri sauce, parsley, garlic, basil, wild oregano, mint, lemon zest chili pepper, extra virgin olive oil, baked lemon potatoes (or french fries) and grilled vegetables	18,00
Grilled Rib Eye Angus 250gr served with chimichurri sauce, parsley, garlic, basil, wild oregano, mint, lemon zest chili pepper, extra virgin olive oil, baked lemon potatoes (or french fries) and grilled vegetables	27,00
Grilled lamb chops marinated with rosemary, thyme, lemon, extra virgin olive oil, served with Mediterranean gremolata sauce with parsley, garlic, lemon zest, orange, wild oregano, extra virgin olive oil, served with baked lemon potatoes, rocket & cherry tomatoes salad	16,50
Mixed grill for one person with chicken breast souvlaki, pork fillet souvlaki, bifteki (beef burger), smoked pork sausage, lamb bifteki, tzatziki, homemade bbq sauce, grilled pita bread, french fries	15,90

Please be advised that the food menu may contain allergens. For additional information please contact the restaurant staff.

STARTERS FROM THE SEA

Grilled sardines served with cherry tomatoes, fennel, dill, orange, onion, rocket salad	8,50
Calamari rings lightly fried served with Romesco sauce with sweet pepper-tomato-garlic, almonds, smoked paprika, lemon yogurt mousse, rocket salad with cherry tomatoes	11,20
Grilled calamari Marinated with lime juice , zest, chilli, parsley, garlic, extra virgin olive oil Served on grilled butter, lettuce and taramasolata dip from white fish roe	11,50
Steamed mussels in moschofilero white wine, garlic, parsley, ginger, colourful bell peppers, spring onion, lemon and grilled bread	10,90
Cream steamed mussels In Prosecco, cream, Kozani saffron, parsley, garlic, shallots, lemon zest	13,50
Grilled octopus With Mediterranean salad, roasted red sweet pepper, caper, molasses vinaigrette and Kalamata olives pesto with basil and lemon zest	14,50
Shrimps saghanaki with tomato sauce, swiss chard greens, feta cheese, cherry tomatoes, anise, basil, orange juice, Mitiline ouzo	13,90
Grilled garlic shrimps with hot chilli pepper, Corfu aromatic melted garlic butter, parsley, lemon zest &juice extra virgin olive oil	10,90
Marinated anchovies served with taramosalata from white fish roe	8,20
Sea bass ceviche "cooked "in lime-garlic, chilli-ginger juice, served with butter lettuce, red onion, radish, and fresh Kumquat	11,70

SALADS

Greek salad with feta cheese, tomato, cucumber, green peppers, red onion, Kalamata olives, caper leaves, wild oregano, olive oil rusk bites spearmint & extra virgin olive oil vinaigrette	8,50
Grilled manouri cheese & grape salad spinach, butter lettuce, rocket, roasted pine nuts, and pomegranate-white balsamic reduction- extra virgin olive oil vinaigrette	8,70
Grilled chicken & avocado salad grilled fresh pineapple, mesclun salad and mustard-honey-lime orange extra virgin olive oil vinaigrette	12,70
Grilled shrimp souvlaki salad avocado,fresh mango, mesclun salad, mango-honey-turmeric-white balsamic vinaigrette	12,70

PASTA & RISOTTO

Pappardelle spetsofai with smoked pork sausage, tomato-basil sauce, colourful bell peppers, leek, cherry tomatoes, feta cheese, smoked paprika, graviera flakes	12,00
Pappardelle Mediterranean with summer vegetables, Zucchini, fresh mushrooms, spinach, cherry tomatoes, feta cheese, basil, thyme, garlic, graviera cheese, lemon zest	11,50
Smoked salmon fusilli with cream, dill, vodka, Parmigiano Reggiano	13,90
Fishermans linguine with shrimps, mussels, cockles, calamari, tomato sauce, garlic, cherry tomatoes, shellfish broth, lemon zest, parsley, red hot pepper flakes, Moschofilero white wine	16,50
Lobster linguine for 2 With tomato sauce, garlic, white wine, basil, extra virgin olive oil sauce	120,00
Shrimps linguine with tomato & basil sauce, garlic, shellfish broth, feta cheese, cherry tomatoes, Moschofilero white wine, Ouzo	13,50
Sea food risotto With shrimps, calamari, mussels, cockles, white wine, garlic, parsley, lemon zest, fish broth	16,50
Mushrooms risotto With Greek fresh mushrooms, wild dried Greek mushrooms, moschofilero white wine, porcini mushrooms tea, aged parmigiano reggiano cheese	12,00

CHILDREN MENU
only for childrens

Chicken breast souvlaki <i>served with french fries</i>	6,50
Spaghetti with butter or tomato sauce	6,00
Grilled beef & lamb bifteki (burger) <i>served with french fries</i>	6,50

FRESH FISH & SEA FOOD

Grilled salmon fillet with sautéed spinach, leek, fennel, baby potatoes, and citrus sauce with orange,- lime - grapefruit, ginger, dill, caper sauce (Norway)	15,50
Grilled sea bass fillet (2 pieces) with Mediterranean vegetable ratatouille, zucchini, eggplant, colourful bell peppers, cherry tomatoes, baby potatoes, caper, Kalamata olives and lemon & extra virgin olive oil sauce	15,90
Grilled octopus & smoked sausage served with blacked eyed beans, sundried tomatoes, parsley, colorful bell peppers, scallion, lemon zest, wild oregano, extra virgin olive oil	16,90
Grilled swordfish souvlaki served with seasonal vegetables and lemon yogurt with garlic and leek	14,90
Garlic prawns sautéed with cream & Sambuca, and served with "Spanakorizo, lemonato", rice with spinach, dill, scallions, lemon	19,80
Whole sea bream grilled 500 g served with greens	18,00
Whole sea bass grilled 500 g served with greens	19,00
Grilled tuna fillet (depending on availability) served with mediterranean vegetables, green beans, tomato, baby patotoes, green sliced olives, caper, white wine, garlic, parsley, lemon juice zest, extra virgin olive oil, thyme	15,50
Catch of the day slice of fish or whole fish (per kilo) Dentex White Grouper Sea bream Simply grilled with lemon and olive oil	75,00
Sea food platter to share two grilled sea bass fillets, grilled shrimps, grilled sardines, mussels, fried calamari, fried mackerel and small fish of the day, on green salad leaves and lemon, oregano extra virgin olive oil sauce	57,00