

welcome to
9MUSES
RESTAURANT

*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 Φιλίππας
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	5,90
Taramosalata fine white fish roe dip, garlic, bread, extra virgin olive oil, served with grilled pita bread	6,20
Melitzanosalata Smoked aubergine salad, tomato tartar, garlic, parsley, served with grilled corn pita bread	6,20
Hummus chick peas, sesame tahini, garlic, cumin, lemon, extra virgin olive oil, served with corn grilled pita bread	5,90
Skordalia (dip) Potato, garlic, extra virgin olive oil served with corn grilled pita bread	5,90
Combination of 3 spreads (To share) Skordalia Potato, garlic, extra virgin olive oil served with corn grilled pita bread 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	2,00

HOT MEZETHES / STARTERS FROM THE EARTH

Saghanaki kefalotyri panfried cheese with lemon marmelade	7,20
Feta touournou bouyourdi oven baked feta with tomatoes, chillies, olives, capers, peppers, smoked boukovo, oregano	7,80
Oven baked Eggplant rolls prosciutto stuffed with Cretan cheese, graviera cheese, herbs, and tomato & basil sauce	10,90
Zucchini & eggplant crispy chips lightly fried, served with tzatziki	8,20
Soutzoukakia grilled lamb meatballs with spiced tomato sauce and Greek yogurt	8,90
Grilled Halloumi Cypriot sheep cheese with baked tomato and parsley olive oil	7,20
Zucchini blossoms stuffed with feta & graviera cheese, spearmint, dill, lemon zest, lightly fried, basil, parsley sauce and orange white balsamic reduction	9,20
Baked stuffed Fresh figs with goat cheese, wrapped with prosciutto and hazelnut, honey, balsamic reduction (seasonal)	9,20
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	9,20
Open face flat bread baked in oven with smoked Metsovone cheese, tomato & basil sauce, caramelised onions, eggplant, extra virgin olive oil, fresh rocket leaves	9,90
Open face flat bread baked in oven with prosciutto crudo, mozzarella buffalo, chilli oil, tomato sauce and basil	11,40

GREEK SPIRITS

Metaxa 5 stars brandy	6,00
Metaxa 7 stars brandy	7,50
Metaxa 12 stars brandy	10,00

WHISKEY

Macallan 12 years	10,00
Jameson	6,50
Chivas Regal	9,00
Haig	7,00
Jack Daniels	8,00

SPIRITS

Tanqueray Gin	6,50
Bombay Sapphire Gin	6,50
Hendrick's Gin	6,50
Smirnoff Vodka	6,50
Stolichnaya Vodka	6,50
Bacardi	6,50
Malibu	6,50

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, Prosecco, Soda water	9,00
Negroni Gin, Campari, Martini Rosso	9,00
Espresso Martini Vodka, Kahlua, Espresso, Coffee Beans	9,00
Old Fashioned Bourbon whiskey, Angostura, sugar	9,00

BEVERAGES

Still natural water 1l	2,50
Sparkling natural water 0.75l	4,50
Sparkling natural water 0.25 ml	2,00
Ice tea lemon, peach	3,50
Coca cola /Coca cola light 0.25ml	3,50
Epsa greek lemonade 232ml	3,50
Epsa orangade 232ml	3,50
Epsa lemon soda 232ml	3,50
Epsa soda 232ml	3,50
Epsa Indian tonic water 232ml	3,50

JUICES

Apple juice	4,00
Pineapple juice	4,00

APERITIF

Ouzo Mini	5,00
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
Campani	6,50
Martini Rosso/Bianco/Dry	6,50

BEERS

Mythos Greek draught beer 0.4 l	4,00
Mythos botled 0.33 l	3,50
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	4,50

STARTERS FROM THE SEA

Grilled sardines

served with cherry tomatoes, fennel, dill, orange, onion, rocket salad 8,90

Calamari rings

lightly fried served with Remoulade sauce with mayonnaise, Dijon mustard, lemon juice, parsley, garlic, capers, cayenne pepper 13,90

Grilled calamari

Marinated with lime juice , zest, chilli, parsley, garlic, extra virgin olive oil Served on grilled butter, lettuce and Romesco sauce 13,50

Steamed mussels

in moschofilero white wine, garlic, parsley, ginger, colourful bell peppers, spring onion, lemon and grilled bread 11,90

Cream steamed mussels

In Prosecco, cream, Kozani saffron, parsley, garlic, shallots, lemon zest 13,90

Shrimps saghanaki

with tomato sauce, swiss chard greens, feta cheese, cherry tomatoes, anise, basil, orange juice, Mitiline ouzo 14,70

Grilled garlic shrimps

with hot chilli pepper, Corfu aromatic melted garlic butter, parsley, lemon zest & juice extra virgin olive oil 12,40

Marinated anchovies

9,30

Sea bass ceviche

"cooked "in lime-garlic, chilli-ginger juice, served with butter lettuce, red onion, radish, and fresh Kumquat 11,90

SALADS

Greek salad

with feta cheese, tomato, cucumber, green peppers, red onion, Kalamata olives, wild oregano, olive oil rusk bites spearmint & extra virgin olive oil vinaigrette 9,70

Grilled manouri cheese & grape salad

Crispy prosciutto spinach, butter lettuce, rocket, roasted pine nuts, and pomegranate-white balsamic reduction-extra virgin olive oil vinaigrette 11,20

Grilled chicken & avocado salad

Parmesan crisps grilled fresh pineapple, mesclun salad and curry-honey-lime orange extra virgin olive oil vinaigrette 13,70

Grilled shrimp souvlaki salad

avocado, fresh mango, mesclun salad, mango-honey-turmeric-white balsamic vinaigrette 13,90

PASTA & RISOTTO

Pappardelle spetsofai
with smoked pork sausage, tomato-basil sauce, colourful bell peppers, leek, cherry tomatoes, feta cheese, smoked paprika, graviera flakes 12,90

Pappardelle Mediterranean
with summer vegetables, Zucchini, fresh mushrooms, spinach, cherry tomatoes, feta cheese, basil, thyme, garlic, graviera cheese, lemon zest 12,70

Smoked salmon fusilli
with cream, dill, vodka, Parmigiano Reggiano 14,90

Sea food linguine
with shrimps, mussels, cockles, calamari, tomato sauce, garlic, cherry tomatoes, shellfish broth, lemon zest, parsley, red hot pepper flakes, Moschofilero white wine 18,70

Shrimps linguine
with tomato & basil sauce, garlic, shellfish broth, feta cheese, cherry tomatoes, Moschofilero white wine, Ouzo 14,90

Sea food risotto
With shrimps, calamari, mussels, cockles, white wine, garlic, parsley, lemon zest, fish broth 18,90

Mushrooms risotto
With Greek fresh mushrooms, wild dried Greek mushrooms, moschofilero white wine, porcini tea, aged parmigiano reggiano ,truffle oil 13,70

Octopus fusilli
red wine braised octopus, tomato sauce, chili pepper flakes, bread crumbs 19,70

MEAT CHOICES

Grilled chicken (breast) souvlaki
marinated with yogurt served with tzatziki, french fries, grilled pita bread, cherry tomato salad 13,20

Grilled pork fillet souvlaki
marinated with thyme, olive oil and mustard served with french fries,grilled pita bread, tzatziki, cherry tomato salad 13,40

Lamb kebab marinated
with spicy harissa, yogurt, garlic, lemon and cumin, served with baked lemon potatoes, grilled pita bread, tzatziki, cherry tomato salad 16,90

Grilled bone in beef steak 500 gr
marinated with thyme, olive oil, oregano, served with chimichurri sauce, baked lemon potatoes (or french fries) and grilled vegetables 21,70

Grilled lamb chops (French cut)
marinated with rosemary, thyme, lemon, extra virgin olive oil, served with Mediterranean gremolata sauce and baked lemon potatoes, rocket & cherry tomatoes salad 19,70

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

FRESH FISH & SEA FOOD

Grilled salmon fillet (fresh from Norway)
with sautéed spinach, leek, fennel, baby potatoes, and citrus sauce with orange,- lime - grapefruit, ginger, dill, caper sauce 16,70

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 16,40

Grilled octopus & smoked sausage
served with blacked eyed beans, sundried tomatoes, parsley, colorful bell peppers, scallion, lemon zest, wild oregano, extra virgin olive oil 19,20

Garlic prawns sautéed
with cream & Sambuca, and served with "Spanakorizo, lemonato", rice with spinach, dill, scallions, lemon 19,90

Whole sea bream
grilled 500 g served with greens 20,00

Whole sea bass
grilled 500 g served with greens 21,00

Grilled tuna fillet
marrinated in Ponzu citrus-soy sauce served with mediterranean vegetables, green beans, tomato, baby potatoes, green sliced olives, caper, white wine, garlic, parsley 16,50

Catch of the day slice of fish or whole fish (per kilo)
Dentex
White Grouper 90,00
Sea bream
Simply grilled with lemon and olive oil

Sea food platter to share
grilled sea bass, 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 70,00

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