

welcome to
9 MUSES
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 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

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MEZZES / APPETIZERS

Breads

Fresh bread - Virgin Olive Oil dip
3,00

Grilled corn pita bread (Gluten Free)
1,50

Tzatziki

Served with grilled corn pita bread
6,50

Taramosalata

White cod roe mousse, garlic, lemon, olive oil, served with
grilled corn pitta bread
7,50

Melitzanosalata

Smoked aubergine, parsley, sweet red pepper, garlic, parsley
served with grilled corn pitta bread
7,50

Hummus

Served with grilled corn pitta bread
7,50

Combination of 3 Spreads

Tzatziki-Taramosalata-Hummus served with grilled corn pitta
bread
14,50

Feta fournou

Baked Feta Cheese, sweet boukovo, tomato, Kalamata olives,
peppers, oregano
8,00

Saganaki

Pan-fried Kefalotyri cheese, lemon-ginger marmalade
7,50

Grilled cheese

Grilled Halloumi cheese
8,00

Courgette Flowers

Stuffed and lightly fried with three cheeses, spearmint, lemon
zest, parsley, orange balsamic
12,00

Soutzoukalia

Meatballs, spiced tomato sauce, Greek yogurt
12,00

Fresh figs

Baked fresh figs stuffed with goat cheese, wrapped with
Prosciutto and hazelnut honey balsamic reduction
12,50

Greek grilled sausage

7,50

GREEK SPIRITS

Metaxa 5 stars brandy	8,00
Metaxa 7 stars brandy	9,00
Metaxa 12 stars brandy	13,00

WHISKEY

Jameson	8,00
Chivas Regal	13,00
Haig	8,00
Jack Daniels	13,00

SPIRITS

Tanqueray Gin	10,00
Bombay Sapphire Gin	8,00
Hendrick's Gin	12,00
Smirnoff vodka	8,00
Stolichnaya Vodka	8,00
Bacardi	8,00
Malibu	8,00

AMARO / LIQUERS

Fernet Branca	6,00
Montenegro Amaro	6,00
Cynar Amaro	6,00
Kahlua	7,00
Baileys	7,00
Disaronno amaretto	7,00
Limoncello	7,00

COCKTAILS

Aperol Spritz	12,00
Aperol, Prosecco, Soda water	
Negroni	12,00
Gin, Campari, Martini Rosso	
Espresso Martini	14,00
Vodka, Kahlua, Espresso, Coffee Beans	
Old Fashioned	12,00
Bourbon whiskey, Angostura, sugar	

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	4,00
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 Babatzim 200 ml	16,00
Tsipouro bottle To dekaraki 200 ml	16,00
Campari	8,00
Martini Rosso/Bianco/Dry	8,00

BEERS

Mythos Greek draught beer 0.5 l	5,50
Mythos bottled 0.33 l	4,50
Radler 0.33 l	4,50
Free non alcohol beer 0.33 l	4,50
Corfu beer Premium lager 0.33 l	6,00

APPETIZERS FROM THE SEA

Fried Calamari

Lightly fried served with lemon & caper mayonnaise
16,00

Grilled calamari

Marinated in lime, chili, parsley, garlic, olive oil
17,00

Mussels

Steamed in white wine, garlic, parsley, ginger, lemon zest served
with grilled bread
13,50

Grilled Sardines

11,50

Tiger prawns

Grilled Tiger prawns, garlic, hot chili pepper, parsley, lemon zest
& lemon juice, olive oil
16,00

Marinated Anchovies

11,50

Grilled octopus

With lemon, oregano and olive oil
18,00

SALADS

Greek salad

Feta cheese, tomato, cucumber, green pepper, Greek oil rusk,
red onion, olives, oregano, olive oil
11,00

Green summer salad

Lettuce, rocket, spinach, goat cheese, crispy caremelized
hazelnuts citrus vinaigrette
13,00

Tiger shrimps salad

Grilled tiger shrimp souvlaki, avocado, mesclun salad, mango,
Greek honey, turmeric, vinaigrette
17,00

PASTA & RISOTTO

Penne with Chicken

Colored Bell Peppers, parmesan cheese, cream
14,00

Penne pomodoro e basilico

Basil, garlic, olive oil, fresh tomato sauce
10,00

Pappardelle bolognese

Slow cooked beef mince meat in tomato sauce
13,00

Rigatoni al tonno fresco

Fresh tuna, Kalamata olives, caper, extra virgin olive
oil, parsley, garlic
18,00

Pappardelle Mediterranean

Summer vegetables, zucchini, spinach, mushrooms, cherry
tomatoes, basil, thyme, garlic, graviera cheese, lemon zest
14,50

Seafood linguine

Tiger prawns, mussels, cockles, calamari, tomato sauce,
oven-baked cherry tomatoes, fish broth, lemon zest, white
wine
22,00

Tiger prawns linguine

Garlic, fish broth, parsley, white wine, lemon zest
17,00

Smoked salmon fusilli

Cream, dill, vodka, Parmigiano Reggiano
17,00

Seafood risotto

Tiger prawns, calamari, mussels, white wine, garlic, lemon
zest, fish broth
23,00

FROM THE SEA

Salmon fillet

Grilled fresh Norwegian salmon, sauteed spinach greens, leek
fennel, baby potatoes, caper and orange, lime, grapefruit, ginger,
dill sauce
18,50

Sea bass fillet

Grilled Corfu sea bass, Mediterranean vegetable ratatouille-
zucchini-eggplant-, colorful bell pepper, cherry tomato, parsley,
lemon zest, fish broth
19,50

Tuna fillet

Grilled tuna steak with Teriyaki reduction, served with
Mediterranean summer vegetables, green beans,
cherry tomato, baby potato
18,50

Octopus

Grilled octopus served with black-eyed beans, pork sausage,
sundried tomato, colorful bell pepper, parsley, scallion, lemon
zest, oregano, olive oil
22,00

King prawns

Sauteed with cream & Sambuca, served with spanakorizo
(lemonato, basmati rice, spinach, dill, scallions, lemon)
29,50

Whole sea bass

Grilled Corfu sea bass served with boiled greens, olive oil-lemon
dressing
26,00

GRILLED FROM THE LAND

Chicken Souvlaki

Grilled chicken fillet souvlaki marinated with yogurt, served with
tzatziki, french fries
13,00

Lamb Souvlaki

Grilled spiced lamb souvlaki marinated with spicy Harissa.
Served with lemon yogurt, baked Greek orange & oregano
potatoes
16,50

Lamb Chops

Grilled French cut lamb chops marinated with rosemary, thyme
lemon, olive oil. Served with Gremolata sauce & Greek orange
plus oregano baked potatoes
29,00

Rib Eye Beef Steak

Served with baked Greek baby potatoes and garlic butter sauce
22,00

Mix Grill

18,00

Greek Beef Burger with French fries & grilled vegetables

14,50

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