KAPARI DINING EXPERIENCE



Welcome to Kapari restaurant!

Our menu is stand on the Post Modern Greek Cuisine & is based on ingredients we are finding in Mykonos & Cyclades Islands. Our Restaurant's name is a tribute to "KAPARI", a vegetable grown up only in the rocky islands of the Aegean Sea.

We wish you a lovely evening!

SPECIAL DIET INFORMATION



Vegetarian



Vegan



Gluten Free

Handmade sourdough bread

7.00 €

with organic extra virgin olive oil & soft homemade butter with lemon confit

Spinach Salad (%)



Country style crispy phyllo dough | soft spinach | feta cheese | herbs cream

Mykonian Salad

20.00 €

Sweet cherry tomatoes | handmade louza | cream from Mykonian tyrovolia | "kritamo" leaves | crispy carob bread

Mediterranean Salad (🔌)



Smoked eel | black eyed beans | cucumber | mint | baby rocket

Risotto ''Gemista'' (%)



19.00 €

Seasonal vegetables | sweet cherry Mykonian tomatoes | herbs | feta cheese

Smoked Mackerel

22.00 €

Red beans cream | fish roe | kale

Steamed Shells (*)



26.00 €

Pickled onion | herbs | lemon confit

Shrimps with handmade orzo

26.00 €

Shrimp's broth | sauce from rip Mykonian cherry tomatoes | herbs

Octopus

28.00 €

Smoked onions | smooth fava from Santorini | caper leaves | stew sauce





Fresh Squid (*) 28.00 € Cauliflower | spinach | smooth sause from shells and shellfish Aegean Seabass "Plaki" 32.00 € Grilled potatoes | sauted greens | roasted pepper cream tomato sauce with aged vinegar Fresh Cod "Fricassée " 36.00 € Grilled lettuce | zucchini | herbs | egg-lemon sauce with fish stock | bottarga Baby Rooster (*) 26.00 € Peas | grilled carrots | confit potatoes Pork Steak (*) 28.00 € Chickpeas with leek and celery | smoked celery root **Beef Cheeks** 32.00 € Sour couscous | Mykonian cherry tomatoes | smooth bechamel cream Cycladian Lamb Shank 35.00 € Smoked eggplant cream | grilled eggplant |



stew sauce with spices



Desserts

forest fruits sorbet

Galaktoboureko Caramelized phyllo dough | soft vanilla cream | orange – verbena syrup | mango sorbet Walnut pie White chocolate cream infused with Mastiha | caramelized walnuts | vanilla ice cream Chocolate Tart Salted caramel | chocolate cremeux | red fruits coulis |

Health and Safety Representative: Goutsoulas George V.A.T. & All taxes are included



