



YUCCA

beach
kitchen/bar

DINNER



A COASTAL TWIST
ON GREEK ROOTS

STARTERS

HOME MADE BREAD	2.00/PERSON
NAXIAN FRIES NAXIAN POTATO, FLEUR DE SEL, FRESH HERBS	4.5
GREEK DIP PLATTER TARAMAS WITH CAPERS, FAVA WITH PICKLED ONION, GREEK TZATZIKI, HOME MADE BREAD	13
CYCLADIC CHEESE PIE HOMEMADE PHYLLO DOUGH, NAXIAN ANTHOTYRO, FETA, NAXIAN HONEY, BLACK SESAME	12
BEETROOT CARPACCIO PICKLED BEETROOTS, CRISPY ONIONS, GARLIC SPROUTS, FETA MOUSSE, PARSLEY OIL	12
NAXIAN TRADITIONAL KALOGEROS SLOWLY COOKED NAXIAN VEAL, EGGPLANT CREAM, CHERRY TOMATOES, GRUYERE AND FETA MOUSSE, EGGPLANT POWDER, PARSLEY OIL	16
NAXIAN VEAL CARPACCIO ARUGULA, NAXIAN GRUYERE, TRUFLE OIL, VINEGAR PEARLS, LEMON JUICE	17
SCALLOPS SCALLOPS SAUTEED, CELERIAC CREAM, WAKAME, LEMON SAUCE	17
OCTOPUS GRILLED OCTOPUS BITES, FAVA CREAM, SEASONAL GREENS, PICKLED ONIONS, EXTRA VIRGIN OLIVE OIL AND LOCAL VINEGAR	20
EXTRA DIP (MAYONNESE,KETCHUP,MUSTARD)	0.60

SALADS

NTAKOS BARLEY RUSK, LOCAL CHERRY TOMATOES, NAXIAN XINOMYZITHRA, CAPER, KRITAMOS, OLIVE OIL WITH HERBS	13
GREEN SALAD MIX GREEN SALAD, CARROT FLAKES, ANTHOTIRO CHEESE, CRANBERIES, DRESSING OF HONEY	13.5
CLASSIC GREEK TOMATO, CUCUMBER, CAPERS, GREEN PEPPER, ONION, FETA, OLIVES, OREGANO, EXTRA VIRGIN OLIVE OIL	14
CHICKEN SALAD MIX GREEN SALAD, CROUTON, BAKON, NAXIAN GRUYERE, TENDER CHICKEN BITES, DRESSING AIOLI	14.5
NAXIAN POT LOCAL CHERRY TOMATO, CUCUMBER, ONION, GREEN PEPPER, SEMI-DRIED TOMATO PESTO, XINOMIZYTHRA, CRUSHED CAROB-OLIVE RUSK	15

MAINS

MUSHROOM RISOTTO	18
CREAMY ARBORIO RICE, MUSHROOMS, NAXIAN GRUYERE, PORCINI POWDER AND TRUFFLE OIL	
PASTITSIO A LA MINUTE	18
SLOWLY COOKED NAXIAN VEAL, HERBS, PACCHERI PASTA, FLUFFY BECHAMEL, FETA, THYME	
LINGUINE SHRIMPS	20
LINGUINE PASTA, SHRIMPS, BISQUE, CONFIT CHERRY TOMATOES, FRESH BASIL LEAVES	
PORK PANCETTA	20
GRILLED TENDER BBQ PANCETTA, HERBS POWDER, AIOLI MAYO, SMASHED NAXIAN POTATOES	
NAXIAN LAMB CHOPS	20
MOUNTAINOUS NAXOS LAMB, FRESH HERBS, GARLIC YOGURT, SMASHED NAXIAN POTATOES	
BEEF FILLET	32
NAXIAN BEEF FILLET, CELERIAC CREAM, CRISPY KALE, TRUFFLE SAUCE WITH NAXIAN GRUYERE	
FISH OF THE DAY	28
(SEABASS / SEABREAM) WHOLE GRILLED FISH, BEETROOT CREAM, TARAMAS, BABY POTATOES, GREEN SALAD, LEMON SAUCE	

PIZZA

GREEK PEINIRLI	13.5
TOMATO SAUCE, MOZZARELLA, FETA CHEESE, OLIVES, CAPER, ONION, GREEN PEPPER, CHERRY TOMATOES	
PREMIUM KALOGEROS PIZZA	16
HOMEMADE TOMATO SAUCE, SLOWLY COOKED NAXIAN VEAL, MOZZARELA, CHERRY TOMATOES, GRUYERE AND FETA MOUSSE, EGGPLANT BITES	

KIDS MENU

BUTTER PASTA	8
LINGUINE, NAXIAN BUTTER AND ARSENIKO CHEESE	
NAPOLITANA	9
LINGUINE, HOME MADE TOMATO-BASIL SAUCE, NAXIAN ARSENIKO CHEESE	
BOLOGNESE	10.5
LINGUINE, BOLOGNESE, NAXIAN ARSENIKO CHEESE	
RISSOTO CHICKEN	11
CREAMY ARBORIO RICE, TENDER CHICKEN FILLET BITES, MOUNTAIN OREGANO, NAXIAN ARSENIKO CHEESE	

SWEET BITES

SARAGLI	11
CRISPY CARAMELISED PASTRY LEAF, CREAM PATISSERIE, ICE CREAM VANILLA, CINAMON, SYROP	
PORTOKALOPITA	12
JUICY ORANGE PIE WITH PASTRY LEAF, OUR GARDEN ORANGES, WHITE CHOCOLATE NAMELAKA CREAM, KROKAN, SERVED WITH CINAMON ICECREAM	

STORE SUPERVISOR (RESPONSIBLE BY LAW): ATHINA ANAGNOSTOPOULOU

ALL PRICES ARE FINAL AND INCLUDE ALL NOMINAL FEES (FOOD 13% VAT, ALCOHOL 24% VAT, 5% MUNICIPALITY TAX).

COMPLAINT FORMS ARE AVAILABLE IN OUR ESTABLISHMENT FOR ANY AND ALL COMPLAINTS.

CONSUMER IS NOT OBLIGED TO PAY IF THE PROPER NOTICE OF PAYMENT HAS NOT BEEN RECEIVED (RECEIPT/INVOICE).

(*) FROZEN FOOD

WE USE VIRGIN OLIVE OIL IN ALL OUR SALADS.

WE USE SUNFLOWER OIL IN OUR FRIED FOOD.