YUCCA

FOOD MENU



NAXOS • GREECE

DINNER MENU

ENJOY THE MOMENT.

WE'LL TAKE CARE OF THE REST.

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FOOD MENU

DINNER MENU

STARTERS

HANDMADE BREAD — 2.00 / person
(FRESHLY BAKED BREAD SERVED WITH EXTRA VIRGIN OLIVE OIL)

NAXOS POTATOES — 4.50
(FRESH FRIED NAXIAN POTATOES FLAVORED WITH FRESH HERBS)

AEGEAN TRILOGY — 13.50
(WHITE TARAMA WITH FRIED CAPERS, TRADITIONAL EGGPLANT SPREAD, SPICY KOPANISTI CHEESE AND HANDMADE BREAD)

NAXOS SAGANAKI — 12.00
(NAXOS GRAVIERA CHEESE WITH SEASONAL FRUIT MARMALADE)

KALOGEROS — 16.00
(EGGPLANT CREAM, SLOW-COOKED BRAISED BEEF, NAXOS GRAVIERA CHEESE, FETA MOUSSE, CHERRY TOMATOES, EGGPLANT POWDER AND PARSLEY OIL)

NAXIAN CHEESE PIE — 14.00
(HANDMADE PHYLLO PASTRY FILLED WITH XINOMYZITHRA AND NAXOS GRAVIERA CHEESE, SERVED WITH REFRESHING CITRON MARMALADE)

SALADS

GREEN SALAD — 13.50
(MIXED GREENS, CUCUMBER, HAZELNUTS, NAXOS ARSENIKO CHEESE AND HONEY-LIME DRESSING)

GREEK SALAD — 14.00
(TOMATO, CUCUMBER, GREEN PEPPER, ONION, OLIVES, CAPERS, FETA CHEESE AND EXTRA VIRGIN OLIVE OIL INFUSED WITH NAXIAN OREGANO)

NAXIAN POT — 15.00
(CHERRY TOMATOES, CUCUMBER, ONION, GREEN PEPPER, SUN-DRIED TOMATO PESTO, XINOMYZITHRA CHEESE AND CRUSHED CAROB RUSKS FLAVORED WITH KALAMATA OLIVES)

WARM NAXIAN POTATO SALAD — 14.00
(CUCUMBER, TOMATO, SPRING ONION, GREEN PEPPER, DILL AND OREGANO)

COUSCOUS WITH HERBS — 14.00
(FRESH HERB PASTE, ORANGE SEGMENTS, FRIED MYZITHRA CHEESE AND ORANGE DRESSING)

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MAIN COURSES

PASTITSIO — 18.00
(PACCHERI PASTA, SLOW-COOKED BRAISED BEEF, SILKY BÉCHAMEL CREAM WITH CRUMBLED FETA CHEESE AND HERB OIL)

LAMB CHOPS — 20.00
(MOUNTAIN NAXIAN LAMB CHOPS WITH FRESH HERBS, GARLIC-INFUSED YOGURT AND CRUSHED NAXOS POTATOES)

CHICKEN FILLET — 18.00
(TENDER GRILLED NAXIAN CHICKEN FILLET, PARMESAN SAUCE, PARMESAN CREAM INFUSED WITH HERB OIL, BACON POWDER AND SEASONAL GRILLED VEGETABLES)

SHRIMP LINGUINE — 20.00
(LINGUINE PASTA WITH SHRIMPS, CONFIT CHERRY TOMATOES, TOMATO SAUCE, SHELLFISH BISQUE AND FRESH BASIL LEAVES)

FISH OF THE DAY — 28.00
(SEA BREAM OR SEA BASS SERVED WITH GRILLED VEGETABLES AND SEAFOOD BUTTER SAUCE)

PIZZA - BURGERS

MEDITERRANEAN PEINIRLI — 14.00
(TOMATO SAUCE, MOZZARELLA, FETA CHEESE, OLIVES, CAPERS, ONION, PEPPERS AND CHERRY TOMATOES)

KALOGEROS PIZZA — 16.50
(SLOW-COOKED BRAISED BEEF, MOZZARELLA, EGGPLANT, NAXOS GRAVIERA CHEESE, CHERRY TOMATOES AND FETA MOUSSE)

BEEF BURGER — 17.50
(BRIOCHE BUN, BEEF PATTY, BACON, NAXOS GRAVIERA CHEESE, CRISPY ONIONS, ICEBERG LETTUCE, TRUFFLE MAYO AND NAXOS CRUSHED POTATOES)

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FOOD MENU

DINNER MENU

KIDS MENU

BUTTER 9.00
(LINGUINE PASTA, NAXOS BUTTER AND ARSENIKO CHEESE)

NAPOLITEN 10.00
(LINGUINE PASTA, HOMEMADE TOMATO SAUCE AND ARSENIKO CHEESE)

BOLOGNESE 11.50
(LINGUINE PASTA, HOMEMADE BOLOGNESE SAUCE AND ARSENIKO CHEESE)

DESSERTS

CHOCOLATE TART 12.50
(CHOCOLATE GANACHE WITH RUM, ORANGE AND NUTS)

NAXOS PAVLOVA 12.50
(LIME CREAM, NAXOS CITRON, CARAMELIZED LIME FILLETS AND HAZELNUT)

INFORMATION

Supervisor (Person Responsible by Law): Athina Anagnostopoulou

All prices are final and include all applicable taxes and charges.
(Food VAT 13%, Alcohol VAT 24%, Municipal Tax 0.5%)

Complaint forms are available upon request.

Consumers are not obliged to pay if they have not received the legal payment document (receipt/invoice).

(*) Some products may be frozen.

We use extra virgin olive oil in all our salads.

We use sunflower oil for frying.

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