

YUCCA

beach kitchen. bar



DINNER MENU

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bar

LUNCH UNTIL 18:30
DINNER FROM 19:00

STARTERS

BREAD

AEGEAN TRILOGY	12.00
Fish roe with fried capers, fava Schoinousas with caramelized onions, smoked eggplant, activated and turmeric pita bread.	
GRILLED EGGPLANT	12.00
feta cheese, tomato, pickled onions and apple cider vinaigrette.	
SQUID *	14.50
Grilled squid*, fish roe cream and lemon-turmeric mayonnaise.	
GRILLED OKTOPUS	20.00
Grilled octopus* fava Schoinousa, Florina pepper cream, caramelized onions.	
NAXIAN VEAL CARPACCIO	16.00
Arugula, Naxian grugere cheese, cucumber pickle, aged balsamic & white truffle flavored pearls.	
NAXIAN FRIED FRIES	4.50
flavored with fresh herbs.	
CRUNCHY FETA	12.00
smoked Metsovone cheese wrapped in phyllo pastry with honey and nuts.	
GRILLED TALAGANI	10.50
cheese, fig marmalade, mint flavored virgin olive oil.	

SALADS

NAXIAN POT	14.00
Cherry tomato, cucumber, onion, green pepper, basil pesto, Naxian xinomizythra cheese, Kalamata olives flavored crushed carob rusk.	
SUMMER SALAD	12.00
Green salad mix, topped with seasonal fruit, blue cheese, pickled onions, sesame pasteli and spearmint vinaigrett	
CAESARS	13.00
Iceberg, lettuce, grilled chicken fillet, smoked bacon, croutons, gruyere cheese and mustard seed dressing.	
GREEK	13.00
Tomato, cucumber, capers, green pepper, onion, feta cheese, olives, oregano with extra virgin olive oil.	
COUS – COUS	14.00
Cous cous, chicken fillet, grilled talagani cheese, baby spinach, orange, onion flakes, citrus dressing.	

MAIN

MUSHROOM ORZOTTO	12.00
Orzo with mushroom variety, white truffle, Naxian arseniko cheese.	
RAVIOLI CARBONARA	16.00
Fresh ravioli with guanciale filling & pecorino cheese, white carbonara sauce and dehydrated egg yolk.	
CHICKEN	17.50
Chicken thigh fillet with roasted pepper flavored sweet & sour sauce and mango/corn salad.	
LAMB CHOPS	19.00
Naxian lamp chops with rosemary, flower salt, buttered baby potatoes with fresh herbs.	
NAXIAN VEAL BURGER	17.00
Brioche, bacon, Naxian smoked gruyere cheese, caramelized onions, tomato, lettuce, truffle cream and Yucca potatoes.	
MUSSEL TAGNIOLINI	14.50
Lemon tagniolini with mussels and parsley flavored fried bread crumple.	
TAGLIATELLE WITH SHRIMPS	19.50
Tagliatelle with shrimps*, tomato sauce, bisque, fresh herbs.	
SEA BASS	18.50
Grilled sea bass fillet, carrot puree, buttered vegetable mix and parsley gremollata.	

PREMIUM MEAT

RIB EYE (400gr)	29.00
baby potatoes flower salt.	
PICANHA (300 GR)	24.00
baby potatoes, flower salt.	

PIZZA

MARGARITA PIZZA	12.50
Tomato sauce, mozzarella, olive oil, basil pesto.	
MEDITERRENEAN PEINIRLI	14.50
Feta cheese, cherry tomatoes, olives, capers, onions, peppers, mozzarella, tomato sauce.	

KIDS MENU

TAGLIATELLE BUTTER PASTA	8.00
Tagliatelle, butter, Naxian arseniko cheese	
NAPOLITANA	9.00
Tagliatelle, tomato sauce, Naxian arseniko cheese	
BOLOGNESE	10.50
Braised beef, Naxian arseniko cheese	
CHICKEN FILLET	10.00
Chicken breast fillet, olive oil, lemon dressing and fresh Naxian fries.	

DESSERT

GALACTOBOUREKO	10.50
Beirut phylo pastry, semolina cream, Naxian anthotyro mousse, honey syrup, pistachios.	
CHOCOLATE TRILOGY	12.00
Flexi ganash with cocoa rusk, Madagascar vanilla ice cream and mango jello.	