
Welcome

Barbarossa with roots at the picturesque port of Naoussa in Paros,
is the ultimate gastronomic destination.

Inspired by the richness of Greek and Mediterranean cuisine
and by carefully selecting ingredients from the Aegean Sea,
we create contemporary experiences that subtly highlight traditional flavors.



Oysters

Fin de Claire €9

Delicate texture & clean briny flavor, perfect for a first oyster experience

Greek Oyster €12

Gillardeau €16

Premium oysters with a rich meaty texture & refined character

Oyster with Caviar € 22

Caviar Selection

FFC-Royal Beluga Iran 10g €80

FFC-Royal Beluga Iran 30g €250

BELUGA

A regal choice with a satiny texture, exceptional smoothness & a sense of luxury

Home-made bread

Organic Olive Oil / Olives €6,5

Salads

✓ Barbarossa

Cabbage / Red Bell Pepper / Figs / Orange / Pine Nuts /
Aged Graviera Cheese Flakes / Balsamic Dressing €19,5

✓ Island

Cherry Tomatoes / Caper Leaves / Bell Pepper Drops /
Carob Rusk / Xinomyzithra Cheese from Paros €18,5

✓ Greek

Organic Tomato / Cucumber / Onion / Red Pepper /
Caper Berries / Feta Cheese (PDO) / Oxymeli / Paprika Oil €15

✓ Beetroot Salad

Roasted Beetroot / Walnuts / Galeni Cheese / Sherry Vinegar Dressing €16

Cold Appetizers

Taramas

Bottarga Powder / Herring Eggs / Pita from Rhodes €18,5

Sea Urchin

Organic Olive Oil / Lemon / Toasted Bread €32

Seabream Tartare 500g

Organic Olive Oil / Ginger / Lime / Spring Onion €34

Grouper Carpaccio

Citrus Fillets / Chives / Calamansi Sauce €32

Stuffed Cabbage Leaves with Shrimp

Citrus Dressing / Aromatic Butter €32

Smoked Eel

Beetroot / Purslane / Lime €24

King Crab Tartare

Spicy Mayonnaise / Yuzu Vinaigrette / Truffle €34

Hot Appetizers

Calamari 500g
Fried or Grilled €26

Parian Chickpeas Soup Cooked at a Wood Fired Oven

Smoked Mackerel Fillet (gouna) / Roasted Tomato €18,5

Spicy Shrimps

Chili Oil / Vongole / Feta Cheese (PDO) €25,5

Scallops from Kalloni

Louza / Asparagus / Butter Sauce with Lemon €32

✓ Handmade Ravioli

Mushrooms / Parmesan Cream / Truffle Oil €21

Langoustine Tail

Lime Mayonnaise €24

Pasta

Tagliatelle

Red Shrimp / White Sabayon Sauce / Lemon Confit / Caviar €37

Sea Urchin

Linguine / Lemon Sauce / Basil €41

Orzo

White Fish Fillet / Lemon Sauce / Fresh Herb €36

Linguine Vongole

Bottarga / Chili €35

Paccheri with Crayfish

Tomato / Lemon Purée / Zucchini / Caviar €38

Main Courses

Grouper Fillet

Wild Greens from Paros / Kakavia Sauce €38

Fresh Fish Aegean Open Sea

Dentex / Grouper / Dusky Grouper / Red Sea Bream €120/kilo

Grilled Lobster Aegean Open Sea €210/kilo

King Crab Legs 240€/kilo

Shrimp No 00 140€/kilo

Orzo or Linguine with any of the Above Seafood Served Individually or Mixed
Additional Charge 20€/kg

Josper

Chuck Eye Steak 1kilo €53

Black Angus Rib-Eye 350g €55

Beef Fillet 250g
Aromatic Butter €45

Lamb Rack 400g
Aegena Pistachio Crust / Rosemary Sauce €42

Side Dishes

✓ **French Fries**

Fresh Oregano €12

✓ **Grilled Vegetables on Josper**

Zucchini / Bell Peppers / Mushrooms / Sweet Corn /
Asparagus / Lemon Sauce €12



Desserts

Seal The Deal

Vanilla Semifreddo / Hazelnuts / Butter Caramel €24

Banoffee

Biscuit / Hazelnut Praline / Caramel Chantilly / Cacao €18,5

Pineapple Crème Brûlée

Smoked Pineapple Cream / Salted Caramel €21

Ice Cream €5 / scoop

Madagascar Vanilla

Belgian Chocolate

Kaimaki

Mango Sorbet

Lime Sorbet





We exclusively use organic, extra virgin olive oil.
All the fish is from the Aegean Open Sea.

Please let us know of any allergies or intolerance.

Prices include all legal charges.
Responsible for market regulations: George Kamaras

✓: *Vegetarian*



