



Mediterraneo

from the sea, sustainably

Prices include local tax and VAT.

The customer is not obliged to pay if they have not received a legal receipt or invoice

Please inform our staff if there any food or drink allergies or intolerance you might have to certain substances in food.

*The octopus and the calamari are frozen.
The seabream and the seabass are farmed.

Establishment Manager: Spyros Kavvadas

Welcome to Mediterraneo

At Mediterraneo, every dish tells a story of the region. Here, authenticity meets sustainability: we primarily cook with fresh fish from local coastal fishermen, selected with respect for the sea and seasonality. We honor the traditional recipes of the island, make use of every part of the fish, and create an experience that connects the visitor with the gastronomic heritage of Paxos. With respect for the land, nature, and the guest, we invite you to share with us a unique, flavorful story.”

Concept development vios-mg.com

 From the Boat – Whole Fish 	
White grouper, Dusky grouper, Red snapper, Common dentex	 / kg
Scorpion Fish, Red Mullet, Greater amberjack, Gilt – Sea bream*, Sea Bass*, John Dory	 / kg
Lobster	 / kg

Enjoy your fish prepared in the following ways

Grilled whole on the bone With extra virgin olive oil and fine salt	Bourdeto Olive oil infused with sweet, smoked, and spicy paprika, finished with fresh lemon. Served with grilled bread. Add pasta +..... per person	Bianco Lemon sauce with pepper and potatoes	Mediterranean Grilled cherry tomatoes, capers, pumpkin seeds, raisins and summer herbs Add pasta +..... per person
---	--	---	---

Fresh lobster	Fish Butchering /kg			Accompaniments (Vegetarian)
Grilled kg (Over charcoal with aromatic olive oil, flower salt, and homemade mayonnaise) Lobster pasta kg / portion (Olive oil flavored with grilled cherry tomatoes and summer herbs)	Nose to tail Fish over two kilos Head – soup (In smoked broth with vegetables)	Fish fillet – savoro (local recipe) or citrus salad (Fried with traditional sweet and sour mari-nade with vinegar, raisins, rosemary, bay leaves) or (Raw preparation marinated with olive oil, honey, lemon, pickled onion, marinated raisins, roasted pine nuts, and red pepper)	From belly and down – slices (Grilled or Bour-detto or Bianco)	Charcoal, served with yogurt spice Potatoes / eggplant / zucchini / pepper / tomato Variety (Potato, eggplant, zucchini, pepper, tomato) Summer vegetables ratatouille

Choose your dish

Cooked dishes

- Fish Fillet of the Day “Bourdeto”**
Olive oil infused with sweet, smoked, and spicy paprika, finished with fresh lemon. Served with grilled bread.
Add pasta +.....
- Fish Fillet of the Day “Bianco”**
Lemon sauce with pepper and potatoes
- Fish Fillet of the Day “Mediterranean”**
Grilled cherry tomatoes, capers, pumpkin seeds, raisins and summer herbs
Add pasta +.....
- Shrimp–Stuffed Tomato “Mediterraneo”**
Oven–roasted tomato filled with rice, chopped shrimp, and summer herbs. Served with fire–grilled whole shrimp for extra depth and aroma.
- Smoked Fish Soup Mediterraneo**
with summer vegetables in a delicate smoked broth
- Grilled fish fillet**
Served with corn pita bread, summer salad and yogurt seasoning

Skewers

- Shrimp**
- Octopus**

* Served with corn pita bread, summer salad and yogurt seasoning
- Roasted local kid goat** (Slow-cooked in the oven with lemon, herbs, and grilled potatoes)
- Corfiot Sofrito** (Slow-cooked beef shoulder in a traditional sauce of olive oil, vinegar, garlic, and parsley. Served with mashed potatoes.)

Children’s Menu – Made with care for our little guests

- Mini brioche with grilled fish fillet**
Soft brioche bun with grilled fresh fish fillet, tomato, and a light yogurt sauce. Served with charcoal–grilled potatoes.
- Crispy chicken strips with roasted potatoes**
Chicken fillet cut into strips, breaded with cereals and fried. Crunchy on the outside, tender inside. Served with roasted potatoes.

Pasta

Greek Tomato, olives, feta, and basil 	Mesolongi Olive oil flavored with garlic, chili pepper, Aegina pistachios, rosemary, and fish Greek – style bottarga 	Mediterranean with blue crab Grilled cherry tomatoes, capers, pumpkin seeds, raisins, and summer herbs 	Shrimp pasta with saganaki sauce With tomato sauce, feta with a gentle warmth from smoked paprika 	Yuvetsaki (orzo) with cuttlefish in ink With fresh cuttlefish slowly cooked with its ink
--	---	---	--	---

We share

Cold appetizers

- Citrus salad with yellow fin tuna or swordfish** (Naturally aged tuna or swordfish with oil-honey-lemon, pickled onion, marinated raisins, roasted pine nuts, and red pepper)
- Marinated shrimps in oil-honey-lemon** (Peach, tarama mayonnaise, flavored olive oil with shrimp and local spice “spetseriko”)

Hot appetizers

- Shrimp saganaki** (With tomato sauce, feta with a gentle warmth from smoked paprika)
- Octopus pastitsada** (Slow-cooked in a pot with traditional pastitsada sauce and potatoes)
- Fried calamari** (Served with Aioli of the Ionian)
- Tsigareli style cuttlefish** (With fresh leek, green onions, herbs, lemon, red chili paprika, and seasonal greens)
- Savoro – style fish** (Fried with traditional sweet and sour marinade with vinegar, raisins, rosemary, garlic and bay leaves)

Local bakery bread and garlic bread

- Gioma (Vegetarian)** (Meal of the land workers with aromatic olive oil, cherry tomatoes, and flower salt)
- Local bakery bread (Vegetarian)** (Three slices served with flavored olive tapenade)
- Garlic bread with smoked eggplant salad and marinated anchovies**
Toasted bread with olive oil and garlic, served with roasted eggplant spread and anchovies marinated in vinegar and herbs.
A dish to share – full of Ionian flavor. 4 pics

Salads

- Greek salad (Vegetarian)** (Tomato, cucumber, watermelon, onion, pepper, olives, feta, aromatic olive oil, and roasted sesame)
- SPYROS salad** (Cherry tomatoes, peach, Nouboulo, Graviera cheese, roasted almonds, arugula, basil, and flavored olive oil)
- MEDITERRANEO salad** (Cherry tomatoes, melon, shrimp, pumpkin seeds, mint, flavored olive oil, and truffle balsamic)
- GARDEN salad** (Grilled zucchini, round green beans, and greens with kritamo, tarama, fish Greek – style bottarga and flavored olive oil)
- SPROUT salad (Vegetarian)** (With oil-honey-lemon, raisins dressing and roasted nuts)