

VILLA  
EXCLUSIVE  
MENU



**SPIROS MOUZAKITIS**  
PRIVATE CHEF



*From the early age of 15, chef Spiros Mouzakitis, started cooking in a traditional Italian restaurant in Corfu!*

*Four years later, he attended culinary school “Le Monde” in Athens and fine-tuned his skills back to his homeland, where he continued cooking at a variety of restaurants and villas. His innate ability and his passion for the art of cooking made him one of the top chefs of his region.*

*Chef Spiros is well on his way to making an impression in the culinary world. He credits his skills to the great chef teachers that welcomed him in their kitchens throughout his career and strongly insists that.....*

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There is no more sincere love  
than the love of food...

# BREAKFAST

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## **Greek breakfast**

*home-made bread, rusks, olives, sliced tomatoes, cheese products, greek yoghurt with honey and walnuts or fresh fruit, homemade marmalade, Greek rice pudding*

## **English breakfast**

*eggs, sausages, bacon, tomatoes, mushrooms, toasted bread, baked beans*

## **Continental breakfast**

*selection of bread, pastries, fruit, cereals, cold meats and cheese, honey, marmalade and butter*

## **Morning drinks**

*fresh orange juice, fruit and yogurt smoothie, coffee, tea*

# BRUNCH

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## **Omeletts**

### **Eggs Benedict**

*2 poached eggs, toasted bread, bacon, hollandaise sauce*

### **Eggs Florentine**

*2 poached eggs, toasted bread, spinach, tomatoes, salmon / bacon, baby rocket, homemade mayonnaise*

### **Eggs Croque-Madame**

*1 poached egg, ham, cheese, toasted bread*

## **Crepes / Pancakes**

**Note:** *If you have a food allergy, intolerance or sensitivity, please speak to the chef about ingredients in his dishes before you order your meal.*

# GREEK STARTERS

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## **Selection of dips with pita bread**

*tzatziki , taramosalata (fish roe dip made with olive oil and bread), beetroot, tirokauteri (spicy feta cheese dip), hummus, aubergine*

## **Saganaki cheese wrapped in filo pastry**

*served with Blackcurrant sauce*

## **Tiropitakia** *(little Feta cheese pies)*

*with honey and sesame*

## **Meatballs** *with aromatic herbs*

## **Ham and smoked cheese rolls**

## **Fresh prawns / mussels saganaki**

## **Steamed mussels in white wine sauce**

## **Baked feta cheese**

## **Grilled / marinated Octopus**

## **Marinated fresh anchovies**

# STARTERS

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## **Avocado and prawn cocktail**

## **Caramelised onion & bacon tart**

## **Smoked salmon stuffed with cheese cream and herbs**

## **Creamy mushrooms in Puff Pastry**

## **Classic Bruschetta with tomatoes, basil and garlic**

## **Bruschetta with sautéed mushrooms**

## **Antipasti platter**

## **Fried calamari with tartar sauce**

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# SOUPS

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**Greek bean soup**

**Chicken soup**

**Prawn Bisque soup**

**Creamed leek and potato soup**

**Fish soup**

**Gazpacho soup**

**Guacamole soup**

# SALADS

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**Greek salad**

*pieces of tomato, sliced cucumber, onion, feta cheese and olives, typically seasoned with salt and oregano, dressed with olive oil and vinegar or lemon juice*

**Mixed greens**

*with roasted cherry tomatoes and fried goats cheese*

**Cornflake crusted chicken salad**

**Spinach salad**

*with walnuts and Anthotyro cheese*

**Colorful Beet Salad with Quinoa**

**Rocket salad** *with Parmesan cheese*

**Greek yogurt potato salad**

**Tuna salad**

**Capresse salad**

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# PASTA

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Spaghetti Carbonara

Spaghetti Bolognese

Spaghetti Tuna

Spaghetti with mushrooms, cherry tomatoes and olive oil

Spaghetti al pesto

Penne Napolitana

Tagliatelle Marinara

Tagliatelle with mussels

Tagliatelle with prawns, cherry tomatoes and bacon

Penne Arabiata

Orecchiette with pears and Gorgonzola

# RISOTTO

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Risotto with mushrooms

Seafood risotto

Risotto with prawns, chicken and saffron

Vegetarian Risotto

Risotto with prawns

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# GREEK

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# TRADITIONAL MAIN COURSE

## **Greek style roastlamb**

## **Mediterranean-style roast chicken**

### **Stifado**

*meaty stew with beef and baby shallot onions*

### **Moussaka**

*made with layers of aubergine slices, cheese, and a meat sauce, topped with a thick béchamel sauce*

### **Sofrito**

*one of the most famous and unique dishes of Corfu, sofrito is made with beef, cooked in a wine sauce with garlic and parsley, and served with rice or smashed potatoes.*

### **Pastitio**

*baked pasta dish that contains ground beef and béchamel sauce*

### **Pastitsada**

*one of the signature dishes of Corfu, a rich beef stew with tomatoes and a few spices*

### **Briam**

*Mixed roasted vegetables*

### **Soutzoukakia**

*Meatballs in tomato sauce with cumin*

### **Bifteki**

*Greek style burger baked in the oven*

### **Bianco**

*Corfiot fish dish cooked in a garlic-lemon sauce with potatoes and black pepper*

### **Bourdetto**

*famous dish of Corfu made with different sorts of fish cooked in a very spicy sauce*

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# MEAT MAIN DISH

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## **Chicken breast topped**

*with mozzarella, fresh basil and cherry tomatoes*

## **Chicken breast in creamy mushrooms sauce**

*with crispy bacon bits and pesto*

## **Chicken breast in mustard and herb sauce**

## **Pork Tenderloin with Corfiot fig pie**

*caramelized onions cooked in a light rose wine sauce  
and topped with almond flakes*

## **Pork Tenderloin rolls with Gorgonzola cheese**

*and crispy bacon in a creamy sage sauce*

## **Grilled Beef Tenderloin Tagliata**

*topped with rocket salad and Parmesan cheese*

## **Beef Tenderloin in smoked pepper sauce**

*And Feta cheese mousse*

# FISH MAIN DISH

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## **Black sesame salmon**

*Served on a bed of saffron sauce, topped with  
crispy courgette sticks*

## **Swordfish cooked in red sauce**

*With olives, capers and oregano*

## **Prawns in a creamy cognac sauce**

## **Calamari stuffed with orzo pasta**

*Vegetables and smoked paprika served with spinach pesto*

## **Sea bass / Sea bream in the oven**

*With aromatic herbs*

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# SIDE DISHES

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**Crunchy roast potatoes**

**Steamed seasonal vegetables**

**Horta** (*boiled greens*) with fresh lemon juice

**Steamed rice**

**Buttered corn**

**Plain pasta**

**Salads**

# VEGETERIAN

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**Briam**

*Mixed roasted vegetables*

**Gemista**

*Tomatoes, peppers, aubergines stuffed with rice and herbs*

**Gigantes**

*Baked giant beans*

**Braised peas and potatoes**

**Greek style spinach pie**

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# KIDS MENU

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**Home-made chicken nuggets**

**Penne pasta with tomato sauce**

**Hotdogs**

**Home-made small pizza**

**Home-made meatballs**

**Cheese and ham pancakes**

# DESSERT

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**Ravani**

*Greek semolina cake with lemon syrup served with home-made lemon ice cream*

**Home-made chocolate souffle**

**Mosaiko**

*Greek chocolate and biscuits dessert served with home-made ice cream*

**Chocolate mousse**

**Locally produced ice cream**

**Crème broulee**

**Frozen yogurt**

**Fruit salad with Greek yogurt/ ice cream**

**Cheesecake**

*with cherry/strawberry topping*

**Baklava**

*served with locally produced ice-cream*

**Tiramisu**

**Doughnuts filled**

*with chocolate or marmalade*

**Salted doughnuts**

*topped with yogurt and sour jam*

Thank you...

**SPIROS MOUZAKITIS**  
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