



**COOKOOVAYA**

WISE CUISINE

Bread with Artisanal Butter, Trikalinos Bottarga and Extra Virgin Olive Oil  
€ 3,50 / άτομο

## RAW

Fish of the Day Ceviche with Apple – Ginger Juice and Smoked Salmon Eggs  
€ 24,00

Seabass Seabream Carpaccio with Grilled Wild Greens, Dill,  
Fennel and Lemon  
€ 21,00

Black Seabream Tartare with Chili, Lime and Coriander  
€ 21,00

Fish of the Day Crudo with Roe, Wild Celery, Pickled Elderberry  
and Potato Chips  
€ 24,00

Greek Beef Fillet Tartare with Crispy Fyllo and Extra Virgin Olive Oil  
€ 24,00

Marinated Cauliflower and Broccoli, Orange, Almond  
And Vanilla Vinaigrette  
€ 18,00

## PIES

Cheese Pie with Arcadian Feta, *Tyromalama*, Cretan *Graviera* and  
*Anthotyros*  
€ 15,50

Wild Greens Pie with Feta and Herbs  
€ 16,00

Open Pie with Minced Beef, Eggs, Hot Paprika, Red Pepper Flakes  
and Yogurt  
€ 25,00

Open Pie with Greek Beef Fillet, Black Pork Bacon, Mushrooms  
and Fresh Truffle  
€ 25,00

Open Pie with Prawns, Smoked Eggplant, Feta Cheese, Peppers,  
Tomato and Basil  
€ 24,00

# SALADS

Greek Salad with Organic Tomatoes, Extra Virgin Olive Oil, *Xynomizithra*  
Cheese, Black Olives and Pickled Sea Fennel  
€ 18,00

Prawn Salad with Jamón Iberico, Organic Lettuce,  
Egg and Spicy Mayo  
€ 21,00

Salad with Organic Cabbage, Carrots and Arugula, *Nouboulo* from Corfu,  
*Marathotyri* from Tinos and Yogurt Dressing  
€ 17,00

Grilled Black Pork Bacon Salad with Organic Lettuce, Egg,  
Smoked Eel -Eggplant Vinaigrette and Aged Parmesan  
€ 21,00

Green Salad with Organic Lettuce, Fresh Onions, Herbs  
and Mustard Vinaigrette  
€ 16,00

Cherry Tomato Salad with Spearmint, Fresh Onions  
100% *Haloumi* Goat Cheese και Carob Rusk  
€ 18,00

Athenian Salad with White Grouper, Potatoes, Carrots, Celery  
and Homemade Mayonnaise  
€ 23,00

# APPETISERS

*Tarama* with Grilled Phyllo, Trout Eggs, Caper  
and Extra Virgin Olive Oil

€ 13,00

*Fava* with Spring Onions, Caper Leaves and Lemon

€ 13,50

Grilled Octopus with Roasted Bread , *Fava* and Grated Tomatoes

€ 23,00

Grilled King Scallops with Smoked Eggplant Puree  
and Greek *Nouboulo*

€ 9,00 / piece

Grilled Fresh Cuttlefish with Rice Pilaf Cooked in Ink  
and Olive Oil – Oregano Dressing

€ 22,00

Fried Fresh Calamari with *Cucumber and Ginger Greek Yogurt dip*

€ 24,00

Thin sliced Fried Zucchini, Cretan *Graviera*, Oregano and Smoked Red  
Pepper Flakes

€ 14,50

*Ntolmadakia Yialantzi*

Stuffed Vine Leaves with Rice, Greek Yogurt, Dill and Lemon

€ 15,00

# THE WISE FOOD EXPERIENCE

*Everyday at Cookoovaya Restaurant, We search for the Best Ingredients our Country has to Offer, Both on Land & Sea. Seabasses, Groupers, Crustaceans and Molluscs , Dry Aged Beef, Wild Mushrooms, Organic Vegetables, Award -Winning Olive Oils, Cheeses and Cold Cuts from all over Greece. Our Basic Principle is to Highlight the Quality of Ingredients with recipes and Techniques that have Abstraction at their Core. On the Charcoal, In the Casserole, In the Oven, Raw or All of these Together Grilled Fresh Fish, Traditional Ionian Recipes like Bourdeto, Bianco or Rosso, Steamed with Tomato and Basil, Slowly Cooked with Orzo Pasta and Soups.*

White Grouper's Head  
Slowly Cooked In the Oven  
€ 60,00

Fish Collars  
Grilled with Fried Potatoes and Peppers , Cherry Tomatoes and Basil  
€ 70,00

Fish Collars  
Soup  
€ 60,00

Fresh Catch of the Day  
(Grilled, Bourdeto, Bianco, Rosso, Steamed)  
€ 95,00 / Kilo

Dry Aged Beef Cuts  
(Sirloin, Ribeye, T- Bone, Porterhouse, Tri-Tip, Cote de Boeuf)  
€ 95,00 / Kilo

# MAIN

Slowly Cooked Spicy Cauliflower with Baby Carrots, Kohlrabi, Radish,  
Ginger and Celery Root Cream  
€ 25,00

Grilled Fish of the Day with Wild Greens, Extra Virgin Olive Oil and Lemon  
€ 34,00

Grilled Fish of the Day with Orzo Pasta, Saffron, Lemon and Chervil  
€ 36,00

Grilled Beef Skirt Steak with Mushroom Puree and Black Rice  
€ 33,00

Grilled Picanha Black Angus with Organic Spinach Cream, Fried Potatoes  
and Aged Parmesan  
€ 36,00

Slowly Cooked Beef Chicks with Smoked Eggplant Puree and Potato Chips  
€ 29,00

Grilled Beef Fillet with Porcini Risotto and Aged Parmesan  
€ 33,00

# TASTING MENUS

*Cookoovaya Created 3 Different Menus, Offering the Possibility of a Unrepeatable Tasting Experience. Each Choice gives the Unique Opportunity to Know our Cooking Philosophy Better.*

***Introduction to Cookoovaya***  
65€ / person

***Cookoovaya's Grand Menu***  
90€ / person

***Vegan / Vegetarian***  
65€ / person

*The Tasting Menus are offered at the whole table and not individually.  
Beverage not Included*

## DESSERTS

"Ekmek" with Sweet Mastiha Brioche and Pistachio

€ 10,00

Pear tarte tatin  
with butterscotch and vanilla ice cream

€ 12,50

*Bougatsa*  
crunchy phyllo, vanilla cream and cinnamon ice cream  
(for 2 - 4 people)  
€ 16,00

Chocolate coulant  
with vanilla ice cream

€ 10,00

## ICE CREAMS & SORBETS

Sorbet  
(Lemon, Strawberry, Raspberry, Mango)  
€ 2,00

Ice-Cream  
(Vanilla, Cinnamon, Brownies Chocolate)  
€ 2,00

Health and safety manager

Periklis Koskinas

THE ABOVE PRICES INCLUDE

VAT, municipal taxes

The restaurant is obliged to publish sales receipts.

Consumer is not obliged to pay if the notice of payment (receipt-invoice) has not been received.



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