



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 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 Extra Virgin Olive Oil
€ 24,00

PIES

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

Wild Greens Pie with Feta and Herbs
€ 16,00

Open Zucchini Pie with Soft Feta Cheese
Dill, Peppermint and Smoked Pork on the Charcoal
€ 18,00

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

Slowly Cooked Fresh Cuttlefish
With Organic Spinach and Wild Fennel
€ 22,00

Thin sliced Fried Zucchini, Cretan *Graviera*, Oregano and Smoked Red Pepper Flakes
€ 14,50

Grilled Beef Liver
With Organic Olive Oil from Corfu and Oregano
€ 19,50

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

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 Cheeks with Smoked Eggplant Puree and Potato Chips
€ 29,00

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

Free Range T-Bone Pork Chop
With Wild Chanterelle Mushrooms, Potato Puree and Pepper Sauce
€ 28,00

Grilled Lamb Chops
With Charred Lettuce with Yogurt, Herbs and Fried Peppers
€ 29,50

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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#cookoovaya



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