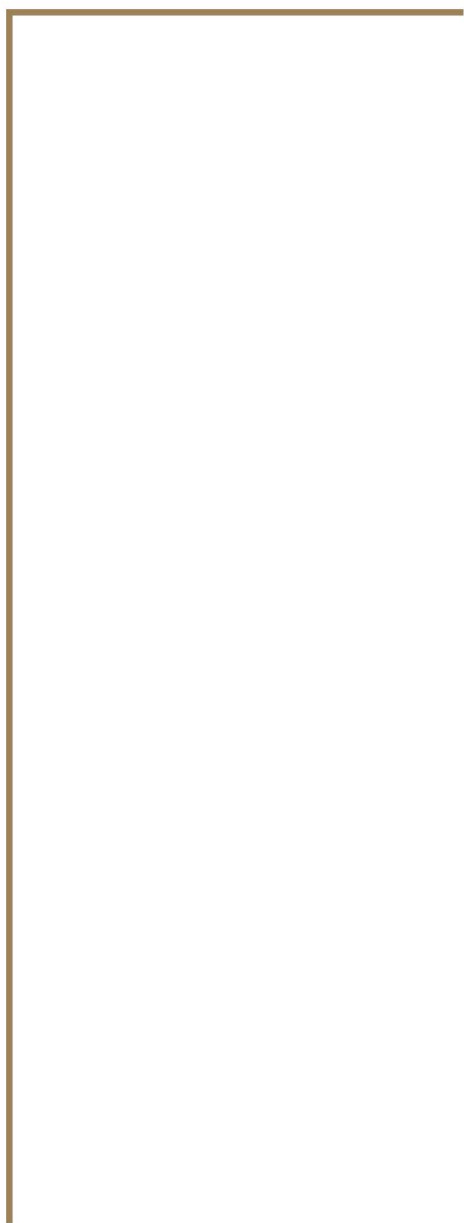




G L Y F A
S E A F O O D

be different





Welcome to Glyfa

We are a family Greek seafood restaurant with homemade local cuisine.

In our restaurant except traditional flavors, you will find fresh fish and seafood, which is our specialty.

We use high quality fresh local ingredients cooked with love and care such as fresh fish, olive oil from our olive groves and fresh gathered vegetables from our garden.

Our concern is your best service.

We hope the Greek dishes combined with beautiful view, clean environment and excellent service to make your stay memorable.

We wish you to have a pleasant meal and we are looking forward to see you again!

Best wishes,
Glyfa Seafood Restaurant

Cold Appetizers

Accompanying / Bread & Accompaniments

Raw Bar

Rock Oysters

*Wakame salad, mignonette,
lime & Tabasco.*

(per piece)

Spicy Crab Tartare

*Chili garlic mayo, green asparagus,
massago roe, yuzu juice, truffle oil &
peperoncino.*

Sea Bass Carpaccio

*Marinated sea bass
with lemon thyme.*

Fish Tartare

*Fresh fish of the day with
avocado mousse and wasabi.*

New Style Sea Bream

*Cherry tomatoes, purple potato chips,
onion, jalapeño, yuzu-soy,
coriander leaves, truffle oil.*

Greek Spreads

Mix Spreads Platter

*Tarama, Tzatziki and Eggplant
with freshly baked pita.*

Per Choice

(tarama, tzatziki, eggplant spread)

Warm Appetizers

Fried Calamari

*With jalapeño mayo
& seaweed salt flakes.*

Steamed Mussels

*With white wine and ouzo, garlic
& parsley aroma.*

Rockefeller Scallops

*Saint Jacques scallops, shallots, baby spinach,
Pecorino Romano & crispy guanciale.*

(per piece)

Tuna Tataki

*Marinated tuna with soy sauce
& black sesame.*

Vinsanto Octopus

*Octopus with Santorini Vinsanto wine,
Ikaria honey & potato chips.*

Prawns Saganaki

*With tomato sauce, feta
& parmesan*

Prawns Tempura

*Fried prawns with sesame oil
& lime mayo, chives.*

Grilled Halloumi

With homemade tomato marmalade

Salads & Vegetables

Mediterranean Salad

Tomato, cherry tomatoes, cucumber, capers, croutons, olives, crumbled feta.

Glyfa Salad

Mixed greens with Corfiot nouboulo ham, halloumi, kumquat, cashews, citrus vinaigrette & balsamic cream.

Strawberry Daiquiri Salad

Green salad with strawberries, bocconcini mozzarella, sun-dried tomato & corn chips.

Caprese

Colorful cherry tomatoes, buffalo mozzarella, baby rocket & basil oil.

Grilled Vegetables

With Domokos cream cheese & balsamic cream.

From the Sea

Grilled Calamari

With pea purée and lemon-olive oil.

Grilled Octopus

With Santorini fava & capers.

Grilled Jumbo Prawns

With lemon-olive oil & tartar sauce.

Grilled Lobster

*Please ask for more information
(price per kilo)*

Salmon Fillet

With cauliflower couscous.

Sea Bass Fillet

*With herb crust
& carrot purée.*

Corfiot Sea Bass "Bianco"

Red Snapper Fillet

With grilled vegetables.

Tuna Fillet

With pea purée and vegetables.

Please ask for the fish of the day

Pasta Risoto

Prawns Linguine

With prawns & cherry tomatoes.

Seafood Linguine

*With prawns, mussels, clams
& cherry tomatoes.*

Salmon Tagliatelle

*With fresh salmon, vodka,
dill & brik eggs.*

Lobster Linguine

(Lobster pasta portion)

Prawns Jumbo with Garlic and Rice

With garlic, parsley & pine nuts.

Bouillabaisse Risotto

*Prawns, crayfish, mussels, scallops,
clams in rockfish broth.*

Meat dishes

New York Steak

*Beef fillet with green pepper sauce,
potatoes & vegetables.*

Rack of Lamb

with carrot purre

Rib Eye (350gp)

*USA Omaha Black Angus, grilled vegetables,
French fries, Béarnaise sauce.*

Surf & Turf

*American beef fillet, prawn
& langoustine sauce.*

Chicken à la Crème

*Chicken fillet with mushrooms
& wild rice.*

Traditional Corfiot dishes

Sofrito

*Slowly cooked beef with white wine and garlic.
Served with wild rice.*

Lamb in Wine Sauce

*Slow-cooked lamb in wine
& tomato sauce.
Served with wild rice.*

Desserts

*«Dessert is like
a feel-good song —
and the best ones
make you dance!»*

Basque Cheesecake

*Crunchy biscuit base, goat cheese,
blueberries, blackberries,
raspberries, strawberry sauce.*

Magic Muffin

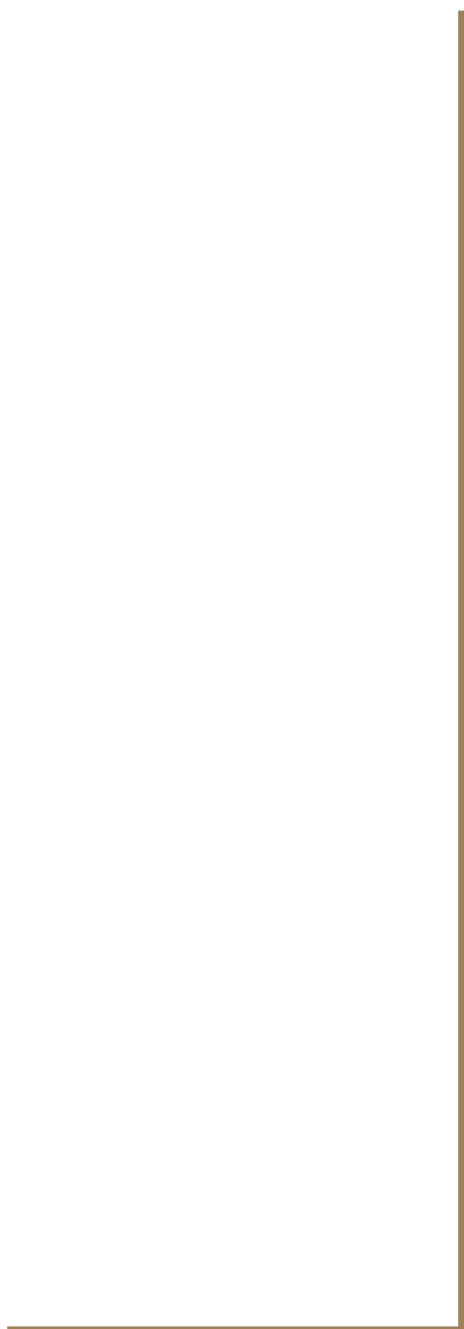
*Orange chocolate soufflé
with bitter chocolate ice cream.
(for two person)*

White Chocolate Baklava

*Baklava ice cream, crispy phyllo layers,
almond, pistachio, syrup
& white chocolate cinnamon.*

Chocolate Soufle

Vanilla Madagascar ice cream.





Market Legal Manager:
Dafyllos Sotirios & Son

VAT: 24% Municipal Tax: 0.5%