



Tratamenta

small journeys through space and time

In the Corfiot dialect, 'tratamenta' refers to the small treats offered to guests when visiting a home.

Our tratamenta are crafted to transport you to different destinations within Ettore Botrini's culinary universe. Through flavors, textures, and aromas, these small journeys tell the story the Chef's culinary roots, the nostalgic yet contemporary way he approaches tradition, and the tales of the places where he grew up.

We invite you to enjoy these journeys in two ways: as explorations and as escapes -free of geographical markers or plans-.

To surrender to your senses, to the smiles of your loved ones, to our hospitality, and to the elements of the intimate gastronomic ritual that will take place at your table.

Enjoy your dinner.

Varkada

/va-**r**ká-da/

A peaceful boat trip, a moment shared with loved ones.

/€ 175/

Amuse-Bouches

The Chrysanthemum Slope | Cappuccino di Bosco | Plaka Stroll

Carbonara // Modern Art
Hector's Unique Variation

Bread | Butter | Olive Oil

The Fishermen's Swordfish of Elba
With Corfiot Bitter Orange Salad

"Journada"

Cured Herring | Ground Maize | Corn | Wild Greens

Octopus, Not Quite in Its Natural Habitat
A variation on a creation by Etrusco Botrini

Interior Landscape

Spinach | Herbs | Feta | Crispy Beignet

Tortellini del Mignolo // Un Cucchiaino d'Italia
Cretan Pesto | Prosciutto with Hazelnuts | Grilled Polenta

La Pasta che Sogna di Essere Pizza
Spaghetti al Pomodoro | Pizza Margherita

A Cycladic Fish Tavern

Langoustines | Mussels à la Marinière | Vegetables in Textures

Louros River Trout

Trout Roe | Beetroot | Bergamot

The Oak Forests of Epirus

Pluma -Pork Feather- | Onion | Apple

Citrus Textures

Yogurt | Mandarin | Lemon

Chocolate Symphony

Chocolate Textures | Rose

The Spoon Sweet of My Childhood

Rose Water | Vanilla Beads | Mastic Beads

As an extra

Fresh papardele with truffle on a rich duck ragout,
featuring Peruvian cacao and a hint of lemon €25

Complete your experience with 'Varkada' Wine Pairing

Available in our Wine Pairing Menu /€138/

Peripatos

/pe'ri.pa.tos/

a leisurely walk, taken for pleasure.

/€ 125/

Amuse-Bouches

The Chrysanthemum Slope | Cappuccino di Bosco | Plaka Stroll

Carbonara // Modern Art
Hector's Unique Variation

Bread | Butter | Olive Oil

The Fishermen's Swordfish of Elba
With Corfiot Bitter Orange Salad

Interior Landscape

Spinach | Herbs | Feta | Crispy Beignet

La Pasta che Sogna di Essere Pizza
Spaghetti al Pomodoro | Pizza Margherita

Louros River Trout

Trout Roe | Beetroot | Bergamot

The Oak Forests of Epirus

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Citrus Textures

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Chocolate Symphony

Chocolate Textures | Rose

The Spoon Sweet of My Childhood

Rose Water | Vanilla Beads | Mastic Beads

As an extra

Fresh papardele with truffle on a rich duck ragout,
featuring Peruvian cacao and a hint of lemon €25

Complete your experience with 'Peripatos' Wine Pairing

Available in our Wine Pairing Menu /€109/