



...welcomes you.

We are pleased to introduce you CARNAYO, a distinguished dining establishment led by Chef and Owner Spyros Tranakas. Hailing from the picturesque island of Paxos, Chef Spyros has honed his culinary skills in various countries before returning to his homeland to open this restaurant.

Our menu showcases traditional Greek recipes thoughtfully adapted by our Chef. We pride ourselves on using fresh ingredients, many of which are sourced directly from our garden. Our commitment to quality allows us to present a contemporary twist on dishes that have been cherished through generations. Additionally, our restaurant features an excellent selection of wines from leading Greek wineries.

Whether you are a local resident or a visitor to the island, CARNAYO invites you to join us for a memorable dining experience that celebrates the best of Greek cuisine, authentic Pizza and beautifully crafted Sushi rolls.

Services Offered

Delivery Service

Enjoy our freshly cooked dishes delivered to your villa between the hours of 1 pm and 6 pm.

Full Catering

We also offer comprehensive catering services for larger events, ensuring that you have everything you need for a memorable celebration.

Rent a Chef

For special occasions consider having your own Personal Chef and enjoy your favorite dishes at your villa.

We invite you to savor your meal and encourage you to reach out with any questions you may have. We are also present on social media and welcome your feedback, hoping it will be nothing short of positive. Thank you in advance for your patronage.

Sincerely,
Spyros Carnayo Tranakas



Online order system



Review us on google



Review us on tripadvisor

We do accept card payments, but we prefer cash payments and offer 10 % discount.

Starter

Meze

Meze fyssi for two 18.90

tzatziki with courgette balls,
saganaki cheese breaded with sesame topped with
honey, grilled vegetables with haloumi cheese and
baked butter beans gigantes

Dipakia 7.90

Variey of home made dips,
Tarama and aubergine mousse, Fava split pea puree

Arancini 7.90

crispy baked rice rolls
with a filling of the Greek taste of
„Yemista“and Feta cheese mousse

Kolokithaki 7.90

grilled courgette topped with olive oil, vinegar,
lemon zest, chili, parsley, raisins, capers,
walnuts and aubergine mousse

Melitzana 7.90

with tomato and feta cheese, oven baked
aubergine flavored with garlic and basil

Patates me avga 9.90

hand cutted and fresh fried local potatoes and eggs
topped with grated cheese and truffle oil

Tzatziki 7.90

home made tzatziki with a pinch of garlic
olives and warm pita bread

Feta tiganiti 6.90

in fyllo pastry baked Feta cheese
with watermelon chutney

Saganaki pasteli 6.90

with sesame breaded local Gruyere cheese,
crispy baked and topped with honey

Domatokeftedes 7.90

tomato fritters with feta cheese and mint
with sun dried tomato pesto

Psomi

daily in house fresh baked 2,00
home made gluten free bread 3,00

Meze

Carpaccio garida 11.00

prawns carpaccio topped with mango, cucumber,
chili flakes, spring onion, orange and lemon juice

Garides tiganites 12.00

crispy baked prawns
breaded with kantaifi and Aioli sauce

Calamari 12.00

bruschette topped with fresh tomato, spring onion,
basil oil, tarama mousse and grilled calamari

Floyera kotopoylo 7.90

Greek spring rolls baked in the oven
with a filling of chicken, spinach and cream

Keftedakia giaourtlou 9.90

baked meat balls in traditional tomato sauce
flavored with cummin, cinammon and clove,
creamy Greek yogurt and warm Pita bread

Moshari carpaccio 12.00

thin slices of beef, arugula grated cheese ,
dressed with spicy Aioli with lemon and herbs

Salad

Salata Htapodi 12.00

pickeld octopus with capers, dried tomatoes olives
cucumbers and peppers on mixed green salad

Kotetsi salata 14.00

big fancy season salad topped with our house dressing,
and slices of grilled chicken

Neroladia

Paxiot Dakos salata 10.00

Local farmers bread soaked and topped
with tomatoes, crumble of feta cheese, sliced olives
and paxiot olive oil flavored with oregano

Elliniki salata 10.00

Greek salad with pealed tomato, cucumber, peppers,
spring onion, sliced olives and feta cheese mousse

Main Course

On the Grill

Brizola mosharisia 59.00

Grilled beef steak aprox. 700 g
with garlic-herb butter, vegetables in season
and, French fries Carnayo

Fileto arnaki 25.00

Grilled lamb fillets with rosemary jus,
potato cake grilled cherry tomatoes and
vegetables in season flavored with basil and garlic

Hirini Tomahawk 26.90

Grilled pork tomahawk aprox. 700 g topped with
a dressing made of olive oil, lemon, oregano, thyme
and mustard with French fries Carnayo

Arnaki kleftiko 19.00

On the spit slow roast lamb leg,
grilled Mediterranean vegetables, feta cheese and
herbs, wrapped in fyllo pastry and baked in the oven

CARNAYO'S Pita 17.00

Slices of grilled pork or chicken
with warm pita bread, French fries Carnayo,
mixed salad in season, tzatziki and sauce Aioli

Vegan dishes

Moussaka 15.00

Layers of grilled aubergine, courgette
and lentil ragout, topped with a
vegan béchamel sauce, Greek vegan cheese
and freshly baked in the oven

From the Ionian Sea

Lavraki Fileto 18.00

Grilled sea bass fillets with traditional
split bean puree (fava), carrot puree
and poached local greens,
(Vlita) topped with olive oil and lemon

Tonospsitos 18.00

Grilled tuna fish fillet on a bruschetta
with a tomato-peach salad with spring onions,
dressed with Basil infused local olive oil,
and topped with toasted sesame seeds and soya syrup

Garides Trahana 18.00

Prawns with Greek traditional fermented pasta
cooked in bisque with fresh tomato, courgette, peppers,
chili, Feta cheese, garlic and basil infused olive oil

Traditional - Local

Pastitsada 17.00

Chicken grilled on skin with
Greek orzo pasta cooked in local pastitsada sauce
made of tomato, white wine, cinnamon and clove

Filetakia Metaxa 29.00

Sliced, seared beef fillet in a Metaxa - pepper sauce
accompanied by a creamy potato puree,
carrot puree and spinach sauté

Bourdeto 21.00

Grilled octopus on orzo pasta cooked in traditional
Bourdeto sauce with fresh tomato and smoked paprika

Bakaliaros Bianco 19.00

Cod fish fillet poached in a traditional lemon, garlic,
parsley sauce with diced potatoes carrot puree

Homemade Pizza

with thin crust is made from fermented dough (330g.) ensuring a delightful texture. Using the freshest ingredients to create a delicious dining experience.

Margherita 13.00

tomato sauce, mozzarella and fresh basil

Elliniki 15.00

tomatosauce, feta cheese, sliced olives, onion, green pepper, courgette and oregano

Italiki 18.00

tomatosauce, mozzarella, basil, fresh cherry tomatoes, Parma ham, parmesan cheese, arugula leaves and truffled olive oil

Vegeterian 16.00

tomatosauce, mozzarella, fresh basil, onion and grilled vegetables

Vegan 17.00

tomatosauce, Vegan cheese, basil, onion and grilled vegetables

Diavolo 18.00

tomato sauce, mozzarella, peperone salame, green pepper and Greek chili

Garida 21.00

tomatosauce, mozzarella, basil, prawns, courgette and garlic

Χειροποίητη Πίτσα

φτιαχμένη με λεπτή, τραγανή ζύμη (300γρ.) που ζεκουράζεται για 48 ώρες και τα καλύτερα υλικά, για να αποκτήσει μοναδική υφή και γεύση.

Μαργαρίτα 13.00

σάλτσα ντομάτας, μοτσαρέλα και βασιλικό

Ελληνική 15.00

σάλτσα ντομάτας, φέτα, ροδέλες ελιές, κρεμμύδι, πιπεριά, κολοκυθάκι και ρίγανη

Ιταλική 18.00

σάλτσα ντομάτας, μοτσαρέλα, βασιλικό, φρέσκα ντοματίνια, προσούτο, παρμεζάνα, ρόκα και λάδι τρούφας

Βετζετέριεν 16.00

σάλτσα ντομάτας, μοτσαρέλα, βασιλικό κρεμμύδι και ψητά λαχανικά

Βίγκαν 17.00

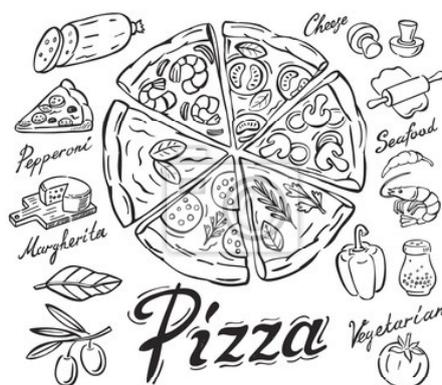
σάλτσα ντομάτας, βίγκαν τυρί, βασιλικό, κρεμμύδι και ψητά λαχανικά

Διάβολο 18.00

σάλτσα ντομάτας, μοτσαρέλα, σαλάμι, πιπεριά και μπούκοβο

Γαρίδα 21.00

σάλτσα ντομάτας, μοτσαρέλα, βασιλικό, γαρίδες, κολοκυθάκι και σκόρδο





Sushi rolls 8 piece

Uramaki inside - outside

Vegeterian 8,90

lettuce, cucumber, avocado,
pickled radish, mango, white sesame

Salmon avocado 15,90

salmon, avocado, white sesame

Crazy salmon 17,90

shrimp tempura, salmon, cucumber,
spicy mayo, orange tobiko

California 15,90

surumi crab meat, mayo, avocado,
cucumber, red tobiko, white sesame

Teriyaki 17,90

poached prawn, cucumber, flamed salmon, teriyaki
sauce, mango, pickles radish, spicy mayo, sesame

Caesars 14,90

grilled chicken, ceasars sauce, lettuce, avocado,
cucumber, tomato, grated cheese and tempura flakes

Crunchy spicy tuna 17,90

tuna, spring onion, spicy mayo, tempura flakes,
cucumber, chili powder, black sesame

Crunchy spicy salmon 17,90

salmon, cucumber, spring onion, spicy mayo, chili
powder, tempura flakes, white sesame

Philadelfia 14,90

smoked salmon, cream cheese,
avocado, orange tobiko, black sesame

Prawn tempura 18,90

tempura prawn, cucumber,
spicy mayo, tempura flakes, white sesame

Tiger 15,90

poached prawn, crab meat surimi, avocado, cucumber,
mustard miso sauce, sesame, eel sauce

Hosomaki

Tuna 14,90

tuna, spicy dressing, spring onion, sesame

Avocado 8,90

avocado, sesame, mayonnaise

Salmon 14,90

salmon, spring onion, spicy mayo, sesame

Prawns 14,90

poached prawns, sesame, mayo, spring onion

Sashimi - Nigiri 2 piece

Salmon - Sea bass - Prawn - Tuna 12,90

on request

Desserts

Baklava 8,90

layered flaky pastry with chopped nuts, syrup, honey and nougat ice cream mandolato from corfu

Panna Cota 7,90

with Greek yogurt, flavored with mastiha, berry coulis and honey

Peach Melba 8,90

baked peach with vanilla parfait, raspberry coulis and crumble

Chocolate Cake 8,90

soaked with syrup, green tea parfait

Vanilla Parfait 7,90

home made vanilla ice parfait on olive marmalade, olive oil and fleur de sal

Ice cream

Salty Caramel
Pistacchio
Nougat from Corfu

Homemade Parfait

Vanilla
Tentura
Rum choco chips
Green tea

Sorbet

Lemon
Strawberry
Mango

per scoop 3,00

**Authentic Pizza and hand crafted Sushi rolls
you will find on a separate menu**



Open Daily At 9:30

At our healthy ice - cafe you will find:

healthy breakfast and snacks - coffee and beverages - sweets - cakes
home made frozen yogurt - local greek quality ice cream and much more
lactose - gluten - sugar free products available