



...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.

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### Services Offered

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#### **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

Please let us know in advance if you would like to split the bill card or cash

# Starter

## Meze

✓ **Meze “Carnayo” for two** 19.90  
courgette balls with tzatziki,  
saganaki cheese with sesame topped with honey,  
grilled vegetables with haloumi cheese  
and Arancini with a filling of Yaya’s Yemista

✓ **Kolokithaki** 9.90  
grilled courgette topped with olive oil, vinegar,  
lemon zest, chili, parsley, raisins, capers, walnuts

✓ **Melitzana saganaki** 11.90  
tomato and Feta cheese stuffed aubergine,  
oven baked flavored with garlic and basil

**Keftedakia giaourtlou** 11.90  
baked meat balls in traditional tomato sauce  
flavored with cummin, cinammon and clove,  
served with creamy Greek yogurt

**Feta tiganiti** 7.90  
in fyllo pastry baked Feta cheese  
with watermelon chutney

**Patates tiganites** 6.90  
Carnayo’s French fries with sauce Aioli

**Garides tiganites** 12.00  
in Greek Kantaifi phyllo dough  
crispy baked prawns and Aioli sauce

**Ceasars Sushi roll** 15.90  
inside out roll with crispy chicken,  
avocado, cucumber, Ceasars sauce,  
flammed Cheddar cheese and spring onion

**Moussaka tsi Nonnas** 11.90  
grilled eggplant, zucchini  
and grounded meat, topped with a  
béchamel sauce, cheese  
and freshly baked in the oven

**Psomi**  
daily in house fresh baked 2,00  
homemade gluten free bread 3,00

## Meze cold - raw

**Tzatziki** 8.90  
homemade tzatziki with a pinch of garlic

**Burrata** 14.90  
with tomato, arugula, pesto from  
sun dried tomatoes and truffled balsamico gel

**Htapodi** 12.90  
pickeld octopus salad with capers,  
dried tomatoes olives cucumbers and peppers

**Carpaccio garida** 13.90  
prawns carpaccio topped with mango, cucumber,  
chili flakes, spring onion, orange and lemon juice

**Calamari** 12.90  
bruschette topped with fresh tomato, spring onion,  
basil oil, tarama mousse and grilled calamari

**Moshari Carpaccio** 14.00  
thin slices of beef, arugula grated cheese ,  
dressed with spicy citrus mayonnaise and herbs

**Tonos Tartare** 17.90  
local tuna tartare with cucumber, avocado,  
ginger, pickled radish flavored with sesame oil  
Kochi yuzu pepper and citrus

## Salad

**Kotetsi salata** 16.00  
big fancy season salad  
topped with our house dressing  
and slices of grilled chicken

✓ **Neroladia**  
**Paxos Ntakos salad** 13.00  
Local farmers bread soaked and topped  
with tomatoes, organic Feta cheese, sliced olives  
and Paxiot olive oil flavored with oregano

✓ **Elliniki salata** 15.00  
Greek salad with fancy cherry tomatoes,  
tomato, cucumber, peppers, spring onion,  
sliced olives and local organic Feta cheese

# Main Course

## Traditional - Local

### **Arnaki kleftiko** 22.00

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

### **Pastitsada** 20.00

Chicken grilled on skin with  
traditional Greek tagliatelle "Hilopites"  
made of flour, eggs and milk  
cooked in local pastitsada sauce  
made of tomato, white wine, cinnamon and clove  
topped with Pecorino cheese from Amfilohia

### **Filetakia Sofrito** 29.00

Sliced, seared beef fillet in a local Sofrito sauce  
made of beef stock, garlic, parsley  
and in house made vinegar accompanied by  
a creamy potato puree and sautéed spinach

### **Mosharaki Kokkinisto** 20.00

Pappardelle with Greek beef stew with  
aromas of cinnamon, clove and fresh tomatoes and  
grated Pecorino cheese

### **Manestra Carbonara** 20.00

Linguini in original Italian Carbonara sauce with  
egg yolks, smoked pork fillet ham from Korfu  
"Noumboulo" and Greek Pecorino cheese

## On the Grill

### **Brizola mosharisia** 28.00

Grilled Sirloin steak aprox. 250g  
with garlic-herb butter, vegetables in season  
and French fries Carnayo

### **Fileto arnaki** 27.00

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

### **CARNAYO'S Pita** 20.00

- Pork neck steaks
- Chicken
- Bifteki

with warm pita bread, French fries Carnayo,  
mixed salad in season, tzatziki and sauce Aioli

## Vegan dishes

### **Moussaka** 17.90

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** 24.00

Grilled sea bass fillets with traditional  
split bean puree (fava),  
and spinach saute

### **Tonospsitos** 24.00

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

### **Garides Kritharoto** 23.00

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

### **Risotto Milanese** 23.00

with Pulled fish Greek Saffron  
and fine chopped seasonal vegetables

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

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### **Local Lobster Linguini**

with fresh tomato, basil, garlic, white wine  
and Greek Saffron from Kozani  
today's price

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## 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 15.00

tomato sauce, mozzarella and fresh basil

### Elliniki 17.00

tomatosauce, organic 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

### Vegetarian 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 (330γρ.) που ζεκουράζεται για 48 ώρες και τα καλύτερα υλικά, για να αποκτήσει μοναδική υφή και γεύση.

### Μαργαρίτα 15.00

σάλτσα ντομάτας, μοτσαρέλα και βασιλικό

### Ελληνική 17.00

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** 10,90

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

#### **Salmon avocado** 16,90

salmon, avocado, white sesame

#### **Crazy salmon** 18,90

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

#### **California** 16,90

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

#### **Teriyaki** 18,90

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

#### **Caesars** 16,90

grilled chicken, ceasars sauce, avocado, cucumber,  
flamed cheddar cheese

#### **Spider big roll** 19,90

soft shell crab, avocado, cucumber,  
spicy mayo, white and black sesame seeds,  
tempura flakes and orange tobiko

#### **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** 15,90

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

#### **Prawn tempura** 18,90

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

#### **Tiger** 16,90

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

#### **Mayiatiko** 18,90

flamed local yellowtail fish, asparagus, spring onion,  
yuzukosho dressing and roasted sesame seeds tobiko

#### **Crunchy spicy sea bass** 17,90

local sea bass, cucumber, jalapeno spicy sauce, roasted  
sesame seeds, tempura flakes

## Hosomaki

#### **Tuna** 14,90

tuna, cucumber spicy dresssing, spring onion, sesame

#### **Avocado** 8,90

avocado, sesame, mayonnaise

#### **Salmon** 14,90

salmon, cucumber spring onion, spicy mayo, sesame

#### **Prawns** 14,90

prawns, cucumber sesame, mayo, spring onion

## Sashimi - Nigiri 3 pieceS

#### **Salmon - Sea bass - Prawn - Tuna** 12,90

on request



## 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

tomato sauce, feta cheese, sliced olives, onion, green pepper, courgette and oregano

### Italiki 18.00

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

### Vegetarian 15.00

tomato sauce, mozzarella, fresh basil, onion and grilled vegetables

### Vegan 16.00

tomato sauce, Vegan cheese, basil, onion and grilled vegetables

### Diavolo 17.00

tomato sauce, mozzarella, pepperoni salame from Corfu, green pepper and Greek chili

### Garida 19.00

tomato sauce, mozzarella, basil, prawns, courgette and garlic

## Χειροποίητη Πίτσα

φτιαχμένη με λεπτή, τραγανή ζύμη (330γρ.) που ξεκουράζεται 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 15.00

σάλτσα ντομάτας, μοτσαρέλα, βασιλικό, κρεμμύδι και ψητά λαχανικά

### Βίγκαν 16.00

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

### Διάβολο 17.00

σάλτσα ντομάτας, μοτσαρέλα, σαλάδο αέρος Κερκύρας, πιπεριά και μπουκόβο

### Γαρίδα 19.00

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** 13,90

salmon, avocado, white sesame  
mayonaisse

### **Crazy salmon** 15,90

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

### **California** 13,90

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

### **Teriyaki** 15,90

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

### **Caesars** 14,90

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

### **Crunchy spicy tuna** 14,90

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

### **Crunchy spicy salmon** 14,90

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

### **Philadelfia** 12,90

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

### **Prawn tempura** 15,90

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

**By our Sushi Chef Hossen**

## 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

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

**Last order 22:00**

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Open Daily At 9:00

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