



...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 with a twist, authentic Pizza and beautifully hand crafted Sushi rolls.

Services Offered

Delivery Service

Enjoy our freshly cooked dishes delivered to your villa between the hours of 1.00 pm and 6.00 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.

Spyros Carnayo Tranakas



Online order system



Review us on google



Review us on tripadvisor

Please tell us before you order, if you pay by card or cash and if you need separate bills

Starter

Meze

Paxos Savoro 9.90

Venetian heritage, fried cod fish fillet pickled in Antipaxos vinegar, garlic, onion, rosemary and Corinthian raisins

Htapodaki 18.90

grilled octopus on local split pea puree with caramelized onions and oregano flavored olive oil

Midia ahnista 9.90

in white wine with garlic sauted mussels with lemon juice and parsley

Calamari 9.90

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

Melitzana Imam Baildi 7.90

oven baked aubergine with onions, garlic, tomato and Feta cheese baked in the oven, topped with bechamel sauce flavored with Greek coffee

Kolokithaki 7.90

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

Piperia Florinis 8.90

sweet red Florina pepper with a Feta cheese filling

Moussaka tsi Nonnas 9.90

grilled eggplant, zucchini and ground meat, topped with a béchamel sauce and cheese baked in the oven

Feta tiganiti 5.90

crispy baked Feta cheese with watermelon chutney

☞ Spanakopita Carnayo 7.90

spinach, Feta cheese and herbs wrapped in rice paper freshly baked

Patates Carnayo 5.90

Carnayo's French fries with sauce Aioli

Dipakia 7.90

assortment of our home made dips tzatziki, feta cheese, aubergine, split pea and tarama

Psomi

daily in house fresh baked bread per person 2,00
or homemade gluten free bread per person 3,00

Meze raw

Tonos Tartare 15.90

local tuna tartare with cucumber, avocado, ginger, pickled radish and wakame flavored with sesame oil and citrus

Carpaccio garida 10.90

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

Htapodi 12.90

Italian octopus carpaccio lettuce with celery and carrots with extra virgin olive oil and lemon juice

Lavraki Ceviche 12.90

sea bass with cucumber marinated in soya sauce, orange fillets, pickled fennel, sesame and straw potatoes

Moshari Carpaccio 11.90

thin slices of beef, with arugula and, Pecorino cheese, dressed with olive oil, lemon, roasted Aegina pistachios

Salad

Antipaxos 18.90

shrimps, mussels and squid with Metaxa and ginger saute on fancy season salad with fennel and apple dressed with peach vinaigrette

Karpouzi 10.90

watermelon, cucumber, spring onion and feta cheese sauce, dressed with olive oil and finished with mint and roasted Aegina pistachios

Voutoumi 9.90

Sea weed „Wakame“ salad with cucumber, avocado and roasted sesame

Shrimp 12.90

mixed seasonal salad cherry tomatoes and crispy Pita stripes with tempura shrimps and sweet chili sauce

Neroladia

Paxos Ntakos salad 9.90

Local farmers bread soaked and topped tomatoes, onion, sliced olives and marinated anchovies

Elliniki salata 9.90

Greek salad with tomato, cucumber, peppers, spring onion, sliced olives and local organic Feta cheese

Main Course

Traditional - Local

Sofrito Carnayo 29.90

Beef fillet in a local Sofrito sauce made of beef stock, garlic, parsley and in house made vinegar accompanied by fried potatoes and glazed carrots

Arnaki kleftiko 21.90

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

Pastitsada 17.90

Chicken grilled on skin with traditional Greek Orzo pasta cooked in local Pastitsada sauce made of tomato, white wine, cinnamon and clove topped with grated cheese

Risotto Amfilohias 17.90

risotto with mixed mushrooms, sprig onion and truffle oil

Manestra Carbonara 17.90

Linguini in original Italian Carbonara sauce with "Noumboulo" Ham and Greek Peccorino cheese

On the Grill

Spalobrizola 29.90

Grilled Sirloin steak aprox. 250g with fried potatoes, smoked aubergine salad and pickled onion

Fileto arnaki 25.90

Grilled lamb fillets with rosemary jus, potato mille foglio, grilled cherry tomatoes and green beans

Kontosouvli kotopoylo 17.90

grilled chicken fillet skewer on a Greek salad with quinoa and avocado

CARNAYO'S Pita 17.90

grilled slices of pork or chicken with fried potatoes, pita bread, tzatziki, sauce aioli and mixed salad in season topped with our house dressing

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

From the Ionian Sea

Astakomakaronada

Lobster linguini with fresh tomato, garlic, basil, white wine and Greek red saffron

Bourdeto Carnayo 29.90

lilnguini with prawns, mussels, calamari, octopus and pulled fish, with fresh tomato, garlic, parsley and smoked paprika

Tonospsitos 23.90

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

Burger 21.90

tuna tartare marinated with soya sauce and orange mixed rocket, cherry tomatoes and spring onion in a home baked black bun with squid ink and spicy sauce

Mussels Youvetsi 17.90

mussels with Orzo pasta in tomato sauce with garlic and basil, baked with Feta cheese in the oven

Mussel Risotto 16.90

with fresh tomato and vegetables in season

Lavraki Fileto 23.90

Grilled sea bass fillets with traditional split bean puree (fava), and vegetables briam

Lavraki Fileto 24.90

Sea bass fillet poached in traditional lemon, garlic sauce with diced potatoes, carrot puree and fresh parsley

Garides Kritharoto 19.90

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

Vegan dish

Moussaka 18.90

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

Dessert

Baklava 8,90

layered flaky pastry with chopped nuts, syrup and honey, nougat ice cream Mandolato from Corfu

Panna Cota 7,90

made of cream, milk and Greek yogurt, flavored with 'Mastiha' topped with lemon coulis and honey

Baklava cheese cake 8,90

rich velvety cheesecake on traditional flaky phyllo pastry crust with toasted nuts

Sokolatopita 8,90

Nonnas syrup infused chocolate cake with home made Vanilla ice parfait

Vanilla Parfait 7,90

home made vanilla ice parfait with Paxiot olive oil and fleur de sal

Ice cream

Salty Caramel
Greek Pistacchio
Mandolato Nougat from Corfu

Homemade Parfait

Bourbon Vanilla
Tentura Greek Digestiv
Rum choco chips
Cappucino

Sorbet

Lemon
Strawberry
Mango

per scoop 4,00

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

Last order 23:00



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