

starters

Smoked eggplant tartare on bruschetta with burnt tomato sauce, walnuts, and roasted cherry tomatoes **9**

Caramelized octopus with black & yellow fava bean purée, fried capers, and prickly pear gel **18**

Naxian Potato “rocks” with graviera cheese cream infused with white truffle and chives **8.5**

Moussaka Croquettes with spicy tomato sauce **9.5**

Shrimp Popcorn with guacamole and smoked tortilla chips **11**

salads

Spinach Pie (Spanakopita) Salad **8**

Baby spinach, baby arugula, lettuce, crumbled puff pastry, grated xinotyro cheese, and lemon-olive oil dressing

Umami Quinoa **11**

Quinoa, pickled beetroot, salt-cured egg yolk, crushed walnuts, baby arugula, and steamed vegetables

Axotiki (Naxian Garden) **9**

Colorful cherry tomatoes, cucumber, peppers, pickled onion, pickled rock samphire (kritamo), olive rings, and carob rusk

Fragkosalada **10**

Bulgur, feta cheese, grilled peach, prickly pear & ginger vinaigrette, fresh mint, and black sesame seeds

mains

Traditional “Kalogeros” **15**

Slow-cooked beef in tomato sauce, eggplant and potato purée, grated xinotyro cheese, and a puff pastry crust

Chicken Ballotine **13**

Naxian Arseniko cheese cream, sautéed wild greens, burnt broccoli, and lemon cream

Sheep Burger **16**

Handmade ketchup, baby arugula, pickled onion, and graviera cheese cream infused with white truffle

Beetroot Orzo **10**

Sautéed vegetables, roasted oyster mushrooms, and sour cream

Naxian Picanha **26**

Roasted sweet potato and glazed baby corn

Sea Bass Fricassee **17**

Wild greens and buttery citrus sauce

Shrimp Linguine **14**

Chared pepper, bisque, garlic sprouts, and thyme-infused Vermouth



wine

W H I T E

Palaia Ktimata 27
Savatiano
Papagiannakos Winery

Senario 21
Roditis, Muscat of Hamburg
Apostolaki Estate

Lagopati 35
Muscat of Alexandria
Haziyeorgiou Estate

Methea 24
Assyrtiko
Vrinioti Winery

R O S E

Granatus 29
Cabernet Sauvignon, Agiorgitiko
Papagiannakos Winery

Methea 25
Mavrokountoura, Monemvasia
Vrinioti Winery

R E D

Senario 23
Merlot, Muscat of Hamburg,
Limniona
Apostolaki Estate

Methea 26
Mavrokountoura
Vrinioti Winery

beer

Enjoy the our signature Fragosyko beers

Fragosyko Lager 5.5

Light Lager 6

Pale Ale 6

desserts

Churros 8

Cinnamon and sugar, salted caramel syrup, and chocolate brownie ice cream

Κορμός σοκολάτας 8.5

Salted caramel ice cream and slow-cooked falernum syrup

PROVIO ice cream 4

Salted caramel / Chocolate brownie / Sheep's milk yogurt with honey and walnuts

Seasonal Fruit Salad 7.5

digestives

Axia Masticha Spirit 13

Tsipouro Rocks N Grapes 11

Kitron of Naxos 10

9di Dante Vermouth 11

Φραγκόσυκο

We use Extra Virgin Olive Oil.

Not all ingredients are listed on the menu.

Please inform our staff of any allergies or intolerances - allergen information is available upon request.

All prices are in Euro (€).

Responsible for market inspection: Dimitrios Molyndris.