



F/B KARAVAÏKI

They used to gather down the port, telling stories from their journeys. Elder maritime people. Nice guys. Hawaiian shirts, tattoos on their arms, sunglasses. Wearing all those things they' be known.

Talking about reaching ports far away, with different people. Carribbean, Cuba, Africa, India. Th whole world. Tasting exotic cuisines, drinks, smokes and various other things And the meze of their home, always there. With them. But different.

*Cool guys.
Like their journeys.*

KARAVAĪKI SHIPPING CO.
OUR FLAVOURS
F/B KARAVAĪKI

Bread of slow ripening with yeast on the grill

2,00€

Salads

The 'boat' salad 

with tomato, cucumber, capers, kritamo, feta creme and basil infused olive oil.

8,70€

Halloumi

with grilled zucchini, cucumber, green beans and refreshing dressing with mint and lime.

9,50€

Tabbouleh

with pistachio, pomegranate, raisins and crunchy pittas with paprika.

7,00€

Seasonal greens

with gremolata dressing.

6,40€

Karavaiki's 'politiki'

white, red cabbage and carrot, fresh mango, homemade pickles and pistachio in a spicy sweet and sour sauce with chilly, fresh mint and smoked trout.

9,50€

Dips

Taramosalata with ouzo

6,20€

Tirokafteri with harissa

6,00€

Hummus with curry

6,00€

grape syrup and pine seeds.

Tavugu cerkez

6,50€

chicken ragu, walnut, pomegranate, parsley and pistachio.

Eggplant salad with walnut

6,20€

Cheeses

Cretan gruyere

6,70€

Aged casseri from Mitilene

5,80€

Gruyere Pittaras from Naxos 

12 months aged

7,50€

Graviera with peppercorns from Ios

7,80€

Marinated fish

Smoked 'Japanese' mussels

with wasabi-tarama and crispy onion.

7,20€

Marinated 'Mexican' anchovies 

with jalapenos and chill peppers.

7,00€

Mexedes „from the depths of the sea

Shrimps on the grill 

in citrus marinade.

10,60€

Fish and chips 

Cod in Japanese tempura, with tartar sauce and country potatoes.

10,80€

Smoked mackerel 

on the grill with seasonal greens.

8,40€

Tuna 'chillopter' 

Tuna fillet in den miso, Kenya beans with anchovies, spices and yogurt with peppermint.

14,80€

Squid a la bouillabaisse with greek red saffron, chilled marinated finocchio, with french fries and spicy rouille mayonaise.	11,80€
Crispy fried calamari ❄️ with chilly and spicy mayo.	9,80€
Dumplings shrimp saganaki Fried dumplings with shrimp, sautéed onion, kimchi, and spices on a cream feta cheese and shrimp bisque.	9,40€
Mussels nam-nam ❄️ steamed in various soya, sweet chilli sauce and fresh coriander.	8,80€
Mexedes „above the ground	
Mommy's meatballs Minced beef meatballs with crispy pittas and tzatziki with mixithra cheese.	9,20€
Peinirli with aged casseri cheese, soutzouki and chilly flakes.	8,30€
POP - CHICK crispy chicken bites breaded in corn flakes, served with bbq sauce.	8,40€
Pork "empanadas"  handmade pastry pie stuffed with pork marinated in korean spices and greens, fried in panko and jalapenos-mayo.	9,80€
Giaourtlou meatballs Homemade meatballs in tomato sauce, yoghurt and fresh herbs.	9,80€
Grilled sausage stuffed with feta cheese and tomato marmalade.	8,70€
Lamb on the run slow-cooked pulled lamb in soya sauce, served on crispy nachos and chilled sour cream.	10,60€
Pancetta on the grill Marinated in brine with herbs and fresh chimichurri.	8,00€
"Rastafari" chick  chicken thigh on the grill in jamaican marinade, and refreshing coleslaw with spiced "kariki" cheese from Tinos	9,80€
'Afelia' from Cyprus (Marinated pork in wine and coriander) in a juicy burrito with Mexican rice, melted cheese and crunchy veggies.	8,80€
Peruvian chicken wings  with french fries and verde sauce.	9,80€
Thai minced meat  on potato chips with fried egg.	9,50€
Ewe kebab  with wasabi sauce.	9,60€

Corn ribs 	7,80€
<i>with a spicy cheddar bacon sauce or refreshing jalapeños sauce.</i>	
Mini cheese pies	7,50€
<i>with fresh spinach, pine seeds, ricotta and provolone.</i>	
Halma's pie	9,20€
<i>crispy pie with kimchi, sweet frumenty, caramelized leek, spices and smoked cheese accompanied by a refreshing yogurt-mint sauce.</i>	
"Cool" potatosalad (vegan) 	7,80€
<i>potatoes and sweet potatoes in a miso-tahini dressing, tomato confit, pickles, fresh onion and watercress.</i>	
French fries	5,20€
<i>with paprika.</i>	
Sweets	
Alaska	7,50€
<i>vanilla ice cream on a crunchy chocolate biscuit slice with buttered caramel and grilled meringue.</i>	
Chocolumbo 	8,00€
<i>chocolate Lava Cake served with chilled crème anglaise, cinnamon ice cream, and biscuit.</i>	
Kunefe	7,50€
Kunefe	9,50€
<i>with ice cream.</i>	
Ice cream	4,00€
<i>two scoops.</i>	

KARAVAĪKI SHIPPING CO.
OUR CELLAR
F/B KARAVAĪKI

F/B KARAVAIKI

BEERS

EZA ζ Lager [500ml]	4,50€
EZA ζ Pilsner [500ml]	4,70€
EZA Free [330ml]	4,50€
Odyssey Red [330ml]	6,00€
Odyssey White [330ml]	6,00€
Odyssey Black [330ml]	6,00€
A Toda Madre [330ml]	5,00€
608 [500ml]	8,00€
Chloe [500ml]	8,00€

Ask us about guest beers.

WINES

Whites

House Wine - Muscat of Tyrnavos [250ml]	4,00€
House Wine - Muscat of Tyrnavos [500ml]	6,00€
House Wine - Muscat of Tyrnavos [1l]	11,00€

Rosé

House Wine - Semi-sweet [250ml]	4,00€
House Wine - Semi-sweet [500ml]	6,00€
House Wine - Semi-sweet [1l]	11,00€

Red

Syrah-Merlot blend [250ml]	4,00€
Syrah-Merlot blend [500ml]	6,00€
Syrah-Merlot blend [1l]	11,00€

Winter Choices...

Oinomelo – Wine with honey & spices [100ml]	5,00€
Oinomelo – Wine with honey & spices [200ml]	9,00€
Oinomelo – Wine with honey & spices [500ml]	20,00€

DISTILLATES

Raki (House Spirit) [100ml]	4,00€
Raki (House Spirit) [200ml]	6,00€
Raki (House Spirit) [500ml]	14,50€
Winter Choices...	
Rakomelo (Raki with honey & spices) [100ml]	6,00€
Rakomelo (Raki with honey & spices) [200ml]	10,00€
Rakomelo (Raki with honey & spices) [500ml]	22,00€

TSIPOURO

...from the valley.

Apostolaki [200ml] with or without anise	10,00€
Thessaliko [200ml] with or without anise	10,00€
Vryssas [200ml] with or without anise	10,00€
Katsaros Family [200ml] with or without anise	11,00€
Katsarou aged [200ml]	40,00€
Tsililis [200ml] with or without anise	10,00€
Muscat Hamburg Tsililis [200ml]	18,00€
Agioneri aged Tsililis [200ml]	13,00€
Tyrnavos Cooperative [200ml]	10,00€
Kardasis [200ml]	10,00€
To Dekaraki [200ml]	10,00€
Locko Docko [200ml]	12,00€
Kalaitzi [200ml]	10,00€
Pirithoon [200ml]	12,00€
Tavropos [200ml]	10,00€

...from high above.

Idoniko [200ml] with or without anise	11,00€
Babajim [200ml] with or without anise	10,00€
Chatzopoulos [200ml]	10,00€
Katogi Averoff [200ml]	10,00€
Zoinos [200ml]	12,00€

F/B KARAVAIKI

...from the islands and rest of the surrounding areas.

Mavro Rodo [200ml]	11,00€
Kosteas [200ml]	12,00€
Gatsiou [200ml]	10,00€
Psyhi [200ml]	10,00€
Pilavas [200ml]	10,00€
Aglaitsa [200ml]	10,00€
Vantana [200ml]	10,00€
Mouchtaro Lost Lake [200ml]	18,00€
Souma Chiotissa [200ml]	17,00€
Androp [200ml]	11,00€
Androp aged [200ml]	16,00€
Makrionitis Syros [200ml]	14,00€
Vaptistis Tinos [200ml]	15,00€

OUZO

One headed to Chios...

Apalarina [200ml]	9,50€
Psyhis Rembiko [200ml]	9,00€
Ouzo 7 Tetteri [200ml]	10,00€
Stoupakis Kazanisto [200ml]	9,00€

One to Mytilene.

Plomariou [200ml]	9,00€
Pitsiladi [200ml]	12,00€
Matarelli [200ml]	9,50€
Dimino [200ml]	9,00€
Veto [200ml]	9,00€
Giannatsi [200ml]	10,00€
Giannatsi 42 [200ml]	10,00€
Giannatsi 45 [200ml]	12,00€
Samaras Blue [200ml]	9,00€
Samaras Red [200ml]	9,00€

Varvayanni Green [200ml]	9,00€
Varvayanni Blue [200ml]	10,00€
Aegean [200ml]	9,50€
<i>The last one to somewhere else.</i>	
D'Artemis [200ml]	9,00€
Androp [200ml]	9,00€
Makrionitis Syros [200ml]	12,00€
Vythos Lost Lake [200ml]	9,00€
Vantana [200ml]	9,00€
Pilavas [200ml]	9,00€
Tyrnavos Vrissa [200ml]	9,00€
Idoniko [200ml]	9,00€
Babajim [200ml]	9,00€
Canava Santorini [200ml]	11,00€
Katsaros Family [200ml]	9,00€
Tsivaeri [200ml]	9,00€
Chatzopoulos [200ml]	9,00€
Ouzo 12 [200ml]	9,00€

RUMS

Sailor jerry Spiced rum	8,00€
Mount Gay rum	8,00€
Appleton Signature rum	9,00€
Ron Cubay carta blanca	7,00€
Ron Cubay anejo	8,00€

SPIRITS & LIQUEURS

Haig	7,00€
Stolichnaya	7,00€
Beefeater	7,00€
Campari	7,00€
Mastiha	6,00€
Limoncello	6,00€

F/B KARAVAÏKI

Coffee liqueur	6,00€
Passion fruit liqueur	6,00€
Hazelnut liqueur	6,00€
Carafe Liqueur [200ml]	12,00€
Metaxa 5*	6,00€
Shot	4,00€

SOFT DRINKS

Korpi bottled water [1lt]	2,00€
Xinonero (Sparkling Water) [250ml]	3,20€
Xinonero (Sparkling Water) [750ml]	5,00€
Tuborg Tonic [250ml]	3,50€
Tuborg Soda [250ml]	3,50€
Fanta red [250ml]	3,50€
Fanta blue [250ml]	3,50€
Fanta lemon [250ml]	3,50€
Coca-cola [250ml]	3,50€
Coca cola Light or Zero [250ml]	3,50€
Cherry Soda I love Ikaria [250ml]	3,50€
Gaxoxa I love Ikaria [250ml]	3,50€
Lemonade I love Ikaria [250ml]	3,50€
Orange I love Ikaria [250ml]	3,50€

WINE LIST

White wines

Terra Apeira

(Malagouzia, Assyrtiko, Moschato), Plataies, Boeotia

Floral and tropical fruit aromas. Medium body, medium to high acidity, and a lasting finish. 26,00€



Kechribari Kechri [500ml]

(Retsina), Thessaloniki

Fresh aromas of summer and Mediterranean fruits with mastiha, pine and thyme. Light body, resin aftertaste with amber notes. 13,00€



Scala Gatsinou

(Assyrtiko, Malagouzia), Nemea, Peloponnese

Aromas of citrus, white fruits, basil, and mint. Spicy acidity, full-bodied, with a very long aftertaste. 42,00€



Ktima Alpha

(Sauvignon Blanc), Viticultural zone of Amyntaio

Intense citrus and exotic fruit aromas. Full-bodied, rich and balanced with a fresh finish. 40,00€



Rosé Wines

Pet Nat Bosinakis

(Sparkling Moschofilero), Madinia, Peloponnese

Lively bubbles, with intense floral aromas of rose and lime. Herbal acidity with light body and fruity finish. 48,00€



Terra Apeira

(Malagouzia, Grenache Rouge), Plataies, Boeotia

Mild floral and red fruit aromas. Medium body, crisp acidity, fruity finish. 26,00€



Pink Donkey Biza

(Moschato, Agiorgitiko), Arta

Playful fruity flavors, low acidity, medium body, gentle aftertaste. 25,00€



DRY	SWEET	SOFT BODY	FLORAL
SEMI-DRY	SEMI-SWEET	MEDIUM BODY	FULL BODY
		FRUITY	WITH SPICES
			SPARKLING

Ktima Alpha

(Xinomavro), Viticultural zone of Amyntaio

Fruity and floral, rich aromatic expression,
full-bodied, fresh acidity, expressive finish. 40,00€



Red wines

Terra Apeira

(Syrah, Mandilaria) Plataies, Boeotia

Soft and fruity with aromas of red fruits and spices.
Light to medium body and velvety tannins. 28,00€



Ktima Alpha

(Syrah), Viticultural zone of Amyntaio

Intense and complex, with aromas of red fruits, dried
plum, and pepper. Balanced and rich taste with notes
of vanilla, wood, and mocha. Full-bodied with fine
tannins. 42,00€



All taxes and legal charges are included in menu prices.
Customer is not obliged to pay if one does not received the corresponding legal document (receipt -invoice).

Food inspection supervisor: Karpathakis Andreas
Recipes and flavours: Eleni Kounalaki, Chris Tsouffas, Ypatia Papastamati
Graphic design: Konstantina Salapata

 **iseoreostipos**

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 **Καραβαϊκή**

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