



# DOMIÑOES

EST. 1985

*Menu*






Welcome to Dominoes, our Local Family run restaurant has been welcoming diners since 1985. We only serve the best quality of food, lovingly prepared, using our own produce olive oil, herbs and the finest locally produced vegetables, meat and fish.

All cooked to your personal taste

Breakfast / Lunch Served 08.30 – 16.30  
Dinner Served from 19.00 – 00.00

\* If you have a question, food allergy or intolerance, please let us know before placing your order.

\* Special Dishes of the day Vegan and Gluten free options available, please ask us.

-  Dominoes Corfu
-  dominoescorfu
-  [www.corfudominoes.com](http://www.corfudominoes.com)

## Breakfast

Greek Yogurt with honey, fruits and muesli 5.50

Greek Yogurt, homemade marmalade and granola 5.80

Greek Breakfast 7.50

Fresh eggs cooked in tomato red sauce with a grumble feta and basil, served with Greek village sausage, fresh mushrooms, feta cheese, olives and bread

English Breakfast 6.90

Eggs, sausage, bacon, baked beans, mushrooms,  
Tomato, toasted bread

Continental Breakfast 6.00

Boiled eggs, fresh fruit, ham, cheese, bread, butter and homemade marmalade

Scrambled eggs on toast 4.90

Poached eggs on toast 4.90

Boiled eggs bread and butter 4.50

## Croissants

Homemade marmalade or chocolate 3.50

Scrambled eggs with cheese or bacon 4.50

Cheese and tomato 4.00

## Toasties

Cheese and onion 2.50

Cheese and ham 3.00

Club sandwich 7.50

Cheese, bacon, tomato, lettuce & mayonnaise served with chips

## Baguettes

Cheese ham, salad and mayo 4.90

Tuna salad and mayo 5.50

Chicken salad and mayo 5.50

Mozzarella, tomato, prosciutto and fresh basil 5.90

## Omelettes

Plain 3.90

Dominoes special 7.90

Cheese, ham, tomato, mushrooms, peppers and onion

Mediterranean 6.90

Feta cheese, cherry tomatoes, olives, onions, peppers and fresh parsley

All served with chips or fresh salad

## Juicy Homemade Burgers

Beef burger served with chips 6.50

Bacon cheeseburger served with chips 7.50



## Starters

Tzatziki 4.50

Traditional Greek Dip Served with pita bread

Tirocafteri 4.50

Greek Mildly Spiced Feta Spread

Mediterranean Grill Feta 5.90

Garlic Bread 4.50

Greek Bruschetta 5.90

Garlic Mushrooms 6.50

Fresh mushrooms Cooked in a Creamy Parmesan Garlic sauce

Grilled Stuffed Mushrooms 5.90

Portobello Mushrooms Stuffed with Cheese, peppers and fresh herbs

Grilled Talagani 5.90

An authentic Greek Cheese made from sheep's and goats' milk served with our homemade Kumquat marmalade

Summer Aubergine Rolls 6.90

Grilled Aubergines rolled with Feta and tomato sauce

Grilled Vegetables 6.50

Marinated Seasonal Vegetables on the grill

Calamari 7.90

Fried Calamari rings with a crispy crust

Steamed Mussels 8.90

Fresh steamed mussels in Garlic and herb wine sauce

## Effy's Traditional Greek Dishes

Sofrito 11.90

Local dish of veal cooked in a wine garlic and herbs sauce

Stifado 11.50

Chunks of beef with baby onions in red sauce

Melting Moussaka 8.90

Layers of Potatoes, aubergines, ground meat and béchamel topping

Kleftiko 12.90

Lamb in the oven with a delicious garlic sauce and potatoes

Corfiot Pastitsada 11.90

Our Local signature dish made of beef and pasta cooked in a rich red sauce with local spices mix and red wine

## Pasta Dishes

Bolognaise 8.90

Carbonara 9.90

Vegetarian Carbonara 9.90  
Fresh mushrooms in creamy cheese sauce

Chicken Gorgonzola 11.80  
Chicken gorgonzola pasta with mushrooms and walnuts

### Seafood Pasta Dishes

King Prawns Pasta 13.80

Salmon pasta 13.90  
Salmon in a white creamy sauce with fresh herbs

Mussels Pasta 12.90  
Light mussels pasta in garlic white wine sauce

## Fresh Salads

(Locally Grown Produce)

Traditional Greek Salad 6.90

Dominoes Special Salad 7.90  
Mixed Green, cherry tomatoes, nuts, prosciutto, parmesan, figs walnuts and balsamic dressing

Chicken Salad 7.00  
Chicken breast fillet with mixed salad and yogurt dressing

Caprese Salad 6.90

## Fresh Seafood

Grilled Prawns 13.90

Grilled Salmon 14.90

Sea Bream 14.90

Seabass 13.90

\*Subject to availability

Served with a choice of Fresh mix salad, Mediterranean vegetables or fresh cut chips

## Local Meats

Fillet Steak 250g 19.90

Chicken Fillet 8.90

Pork Fillet 11.90

\*Choice of Sauces 2.50

Mushroom/ Peppercorn / Gorgonzola / Kumquat

Stroganoff 15.50

Strips of Beef Fillet in a special creamy sauce

Lamb Chops French Cut 13.90

Chicken or Pork Souvlaki Skewers 10.90

Mixed Grill Platter 14.90

Lamb, pork, chicken, sausage, beef with an olive oil and oregano dressing

Served with a choice of fresh cut chips, rice or Mediterranean vegetables



## Desserts

Fresh Fruit Salad 5.00

Homemade Dessert of the Day 4.50

Ice cream 1.50 per scoop

Strawberry, banana, vanilla, chocolate, caramel, Greek yogurt with honey and nuts

## Coffees + Teas

Nescafe Coffee 2.50

Nescafe Cold Coffee 2.50

Latte 3.00

Tea 2.50

Hot Chocolate 3.00

### Espresso

Espresso 1.50

Americano 2.00

Double espresso 2.50

Cappuccino 2.50

Cappuccino Latte 3.00

Espresso Freddo 2.50

Cappuccino Freddo 3.50

### Water

Mineral Water 0.5 lt 1.00

Mineral Water 1lt 2.00

Sparkling Water 0.33lt 2.50

Sparkling water 0.75lt 3.50

## Cold Beverages

Corfu Ginger Beer 3.00

Coke / Diet Coke 2.50

Sprite 2.50

Fanta orange / Lemon 2.50

Tonic / Soda water 2.50

Red Bull 4.00

Ice tea (lemon/peach) 2.50

Ice cream milkshakes 4.00

\*Flavors Banana, Strawberry, Chocolate, Vanilla

Real Fruit Smoothies 4.50

Fruit juices 2.50

Orange, Pineapple, Mixed fruit, Apple

Fresh squeezed orange juice 3.50

\*From Homegrown oranges

### Beers

Amstel 0.33L 2.50

Alfa 0.33L 2.50

Draught Mythos 0.3L 2.50

Draught Mythos 0.5 L 4.00

Corona 4.50

Kopparberg 500ml 4.50

Magners 568 ml 5.00



## Local Wine

White, Rose, Red ½ Litre 6.50

White, Rose or Red ¼ Litre 3.00

Retsina Georgiadis 05 lt 6.00

## Aperitifs

Ouzo / Tsipouro 3.00

Aperol / Martini / Pimm's / Campari 4.50

## Brandy

Metaxa 3\* 3.50

Metaxa 5\* 4.50

Courvoisier VS 7.00

*Conservation*

## Digestives

Fernet-Branca / Amaro Averna / Jagermeister 4.50

## Liquers

Tia Maria/ Baileys/ Disaronno/ Kahlua / Southern Comfort, Malibu 4.50

Sambuca Molinari 4.50

Sambuca Ramazzotti Black 5.50

Cointreau / Drambuie / Grand Marnier 4.50

Chios Mastiha liqueur / Corfu Kumquat 4.00

(All spirits served in 40ml Measures)

