

Menu

Flisvos Beach-Café-Restaurant



*Naxos has since ages an agricultural tradition that you shouldn't miss
while you enjoy your holidays.*

*We support these traditions and always strive
to combine ancient knowledge of food with new ideas.*

*That's why we constantly support our local farmers and food producers.
Apart of contributing through this philosophy to a sustainable and healthy island life,
it simply tastes better!*

*Our food suppliers are specialized in organic products,
seasonal vegetables as well as free range eggs and beef.*

Enjoy a warm & friendly gastronomic experience right here on the beach.



Starters

Tzatziki & pita bread	6
Beetroot dip & pita bread	7
Fava with caramelized onions & sundried tomatoes	7
Wild greens from Naxos Boiled and served as a warm salad with lemon vinaigrette	6
Naxos Graviera saganaki with sesame seeds & honey	7
Octopus carpaccio with citrus fruit vinaigrette	10
Fried calamari rings with a ginger twist	13
Crispy fried baby shrimps with shells served with garlic & parsley mayonnaise	12
Naxos country potatoes with aromatic salt & truffle mayonnaise	6

Bruschetta

Caprese with diced tomatoes, mozzarella & homemade pesto oil	8
Pugliese with fresh grilled vegetables, cherry tomatoes, rucola & homemade basil oil	7,5

Sandwiches

Open-Faced Beetroot sandwich Artisan sourdough rye bread, avocado, beetroot puree, cherry tomatoes & mix salad	8
Open-Faced Grilled vegetable sandwich Artisan sourdough rye bread, grilled vegetables, mixed salad, cherry tomatoes & chèvre cheese	8
Chicken Club-Sandwich Chicken filet, cheese, lettuce, tomato, bacon, mayonnaise, fried egg, French fries & dips	10
Mozzarella Club-Sandwich Mozzarella, tomatoes, homemade basil pesto, French fries & dips	10

Salads

Greek salad with diced feta cheese Tomatoes, onions, green peppers, cucumbers, olives, capers & cherry tomatoes	8
Chicken Caesar salad Lettuce, bacon, Grana Padano, croutons, homemade Caesar sauce & diced chicken filet	9,5
Caprese salad Mozzarella, tomatoes & homemade basil oil	9
Quinoa salad Multicolor quinoa, tomato, cucumber, avocado, pineapple, saute shrimps, spring onions & cilantro	14
Mediterranean chick pea salad Fresh baby spinach, sundried tomatoes, rosemary, chick peas, chèvre & honey vinaigrette	9,5

Poke bowls

All bowls contain carrots, cabbage, cucumber, avocado, nuts, ginger, spicy aioli sauce, homemade Ponzu sauce & Thai jasmine rice,

Vegetarian bowl	11
Chicken bowl	13
Fresh raw fish of the day bowl	14
Naxos beef	15

Burgers

All burgers are served with brioche bread and French fries & dips

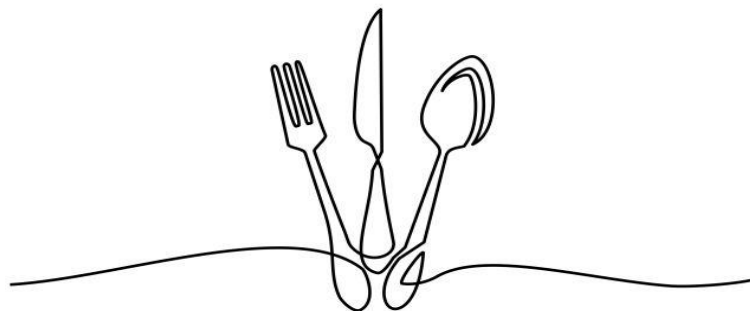
Flisvos burger 100% minced beef patty, Naxos Graviera, lettuce, tomato, balsamic onions confit & Chef sauce,	12
Chicken burger Minced chicken patty, Naxos Graviera, lettuce, balsamic onions confit, tomato & Chef sauce	12
Vegetable burger Grilled local vegetables, Naxos Graviera, lettuce, balsamic onions confit, tomato & Chef sauce	11

Pastas and Main courses

Carbonara Spaghetti with bacon, egg yolk, pecorino & parmigiano	11
Bolognese Penne with a classic Italian ragout of local beef	11
Aglio, olio e peperoncino Spaghetti with garlic, extra virgin olive oil, chilli & parsley	8
Mediterranean Pasta Penne with seasonal vegetables, olives, tomato sauce, herbs & feta cheese	10
FantaSea Spaghetti with fresh mussels, shrimps, calamari, sea bass, cherry tomatoes & chardonnay	18
Popeye pasta Penne with spinach, garlic, cream & bacon	11
Flisvos pasta Penne with diced chicken filet, mixed colour peppers, onions, garlic & cream	11
Grill beef filet and a choice of one of our homemade sauces: - Pepper sauce - Portobello mushrooms & parsley cream sauce - Garlic butter served with vegetables & sablè potatoes	24
Chicken fillet wrapped in prosciutto and parmesan served with aromatic cous cous & wild greens from Naxos	16
Thai Green Curry Peeled shrimps, cooked in a spicy green curry sauce, served with Thai jasmine rice	16
Tuna Tataki Seared fresh tuna, cilantro, cherry tomatoes, mix salad, sesame seeds & homemade Ponzu sauce	17
Fresh mussels in saffron wine sauce Naxos wine, garlic & fresh parsley served with bread	17

Desserts

The authentic Italian Tiramisu with coffee & Amaretto Disaronno	7
Cheesecake with a fresh strawberry & chocolate sauce	8
Semi-freddo chocolate Dark chocolate semi-freddo with homemade praline & calvados notes	9
Mille-feuille Layers of puff pastry, filled with vanilla pastry cream and topped with red fruit sauce and vanilla icing.	9
White lady 3 scoops of vanilla ice-cream with chocolate sauce, whipped cream and caramelized almonds	9
Chocolate addiction 3 scoops of chocolate ice-cream with chocolate sauce, whipped cream and caramelized almonds	9



save room for dessert

Wine list

Coffee, Cocktails
&
Beverages



Wine by the bottle

White wine

Spilia, Kostantakis Winery, Milos,
Assyrtiko 32

A famous variety from the Aegean islands, grown at a different microclimate offering aromas of citrus fruits, tropical fruits and white flowers, with mineral hints. Full, fruity flavor with notable acidity and lasting aftertaste.

Oreinos Helios, Semeli Estate, P.G.I.
Peloponnese,
Moschofilero - Sauvignon Blanc 26

A fine blend of the elegant Moschofilero, with intense aromas of rose and lemon blossom, and the popular Sauvignon Blanc with citrus and exotic fruits in the foreground. Dry on the palate, well balanced with vibrant acidity and medium body.

Savatiano Vareli, Markou Vineyards, P.G.I.
Central Greece,
Savatiano 35

A rich, intrinsic white wine with perfectly balanced acidity and mineral undertones; golden in color with greenish highlights, ripe peach and pear in the nose combined with toffee and vanilla. In the mouth it is rich and full bodied.

Nychteri, Gaia Winery, P.D.O. Santorini,
Asyrtiko 58

Our favorite Santorini Assyrtiko to a whole new level. A wine with great aromatic intensity and intricate complexity in the nose and mouth from the beginning to the end.



Rosé wine

Euphoria, Markou Vineyards, P.D.O. Central
Greece,
Agiorgitiko 35

The most known red grape variety of Greece, brings an amazingly fresh Provence style of rose. A lot of berries, with herbs like lavender and violet, typical at the nose, and an essence of rose petals, create a summer feeling. Nice fresh acidity with light texture but nice aftertaste form a very balanced all day wine.

Special Vintage, Tranabelo Vineyards,
Naxos,
Potamisi - Monemvasia - Fokiano 33

A unique attempt to fit the history of Naxian wine inside a bottle. Traditional field blend of white and red grape varieties, in a modern vinification style. Intense aromatic profile of citrus and tropical fruits, herbs and minerals, with an oily mouthfeel of good texture and structured body. Nice fresh acidity with characteristic aftertaste of strawberry caramel.

Rose, Mitravelas Estate, P.G.I. Peloponnese,
Agiorgitiko 29

A vivid rose color wine with pleasant fruity aromas of cherries and strawberries.

Red wine

Fleva, Skouras Winery, P.G.I. Peloponnese,
Syrah 42

Deep red, almost opaque. Rich nose palate, blackberries, mulberries, black cherries, plums. Hints of spices, truffle, black chocolate. Intensely peppery. Elaborate in the mouth.

Nemea Reserve, Semeli Estate, P.G.I.
Peloponnese,
Agiorgitiko 32

Deep in aromas of dense spices, complex fruit and balanced oak. Full-bodied and smooth in the mouth, well balanced with a long aftertaste.

Limniona, Domaine Filia Gi, P.G.I. Filia Gi,
Limniona 39

Extremely elegant, enjoyable nose with intense aromas of violet and carnation. Then comes the turn of cherry, sour cherry, mature red raspberry and plum. The bouquet is completed by unique spicy notes of cinnamon and clove.

Coffee & Tea

Espresso Freddo		3,5
Cappuccino Freddo		4
Frappe		3
	single	double
Americano	2,5	3
Cappuccino	3	4
Café latte	3,5	4
Espresso	2,5	3

We also serve almond or soya milk + 1 €

Green tea		2,5
Black tea		2,5
Fresh mint tea		3,5
Fresh ginger tea (hot or cold)		3,5
Naxos Mountain tea		3,5
Naxos Camomille		3,5

Soft drinks & Water

Soft drinks		2,5
Coca Cola, Coca Cola light and zero		
Fanta orange, lemon and blue, Sprite		
Schweppes Bitter lemon, Ginger ale,		
Tonic, Fuze Ice tea lemon or peach		
Three Cents Beverages		3,5
Pink grapefruit soda		
Ginger beer		
Aegean Tonic		
Mineral water small/big	0,8 / 1,5	
Sparkling water small/big	2,5 / 3,5	

Detox Smoothies

Naxos Cantaloupe		6
Honey melon, cucumber and Naxos honey		
Green Cooler		6
Kiwi, ginger, green apple & cucumber		
Summer Mellow		6
Honey melon, watermelon & strawberries		
Triple berry		6,5
Raspberry, blueberry, strawberry & chia		
Tutti Frutti yogurt		
Greek yogurt, fresh seasonal fruit,		6,5
Naxos honey		

Granita

Ask for our flavours		6
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Fresh Juices

Orange juice		5
Mixed seasonal fruit juice		6
Homemade lemonade		5,5
Homemade ginger lemonade		6
Homemade pink lemonade		6

Milkshakes

Vanilla		6,5
Chocolate		6,5
Strawberry		6,5
Banana		6,5
Mix of 2 flavours		6,5
Biscuit & Almond		7,5
Almond milk, coconut and flavour of your choice		

Beer

Alfa (0.33lt)		3,5
Amstel (0.5lt)		5,5
Alfa Weiss bottle (0.5lt)		5,5
Corona (0,33lt)		6
Alfa draught small/big	3,5/ 5,5	
Shandy small/big	3,5/ 5,5	
Alcohol free Amstel (0.33lt)		3,5
56 isles Aegean Wit		5,5
56 isles Pilsner		5,5

56 isles beer is produced in the island of Paros the heart of the "56 isles" of the Cyclades.

Wine

House wine		
White Assyrtiko, Athiri, Aidani		
Red Agiorgitiko		
Rose Grenache, Syrah		
by the glass		4
1/2 Lt		8
1 Lt		15
Prosecco		
by the glass		5
0,75 Lt		20

Spritzers

Aperol Spritz		8
Italicus Spritz		8
P31 Green Spritz		8
Hugo		7

Signature Cocktails

by Flisvos

Quarter of a century base of a Greek distillate, caramel & pink grapefruit soda	11
Surfer Generation base of spiced rum & cinnamon	10
Roberto base of bourbon & passion fruit	10
1994 base of Hendricks gin & prosecco	11
Flisvos Cosmo base of Vodka & bitter orange	11
37° N 25° E - Flisvos Coordinates base of Tequila & spicy mango	11
Zombie Guru base of spiced rum & pineapple	11
Summer breeze base of Vodka, strawberry & mango	11
Flisvos Spritz base of Naxos Kitron & prosecco	11

Long Drinks

Gin tonic

London Empire tonic	9
Hendrick's tonic	10
Bombay tonic	9
Tanqueray tonic	9
Beefeater tonic	9

Vodka lemon

Absolut lemon	9
Grey Goose lemon	11
Russian Standard lemon	9
Stolichnaya lemon	9

Rum & Coke

Bacardi coke	9
Havana coke	9
Diplomatico coke	10
Captain Morgan coke	9
Sailor Jerry coke	9

Signature cocktails

non-alcoholic by Flisvos

Flowerbomb Base of flowers and fruits, blooming and mellow	8
Blue berry fields Base of blue berries, bursting and bliss fruity	8
Tangerine dream Base of citrus & spices, sweet & tangy	8
Faked Aperol spritz Base of bitter & orange, pungent and fizzy	8
Nojito Base of ginger ale & mint, fresh and punchy	8
Pink pepper berry Base of hibiscus & rose pepper, musky and blissing	8
Poco Loco Base of coconut & pineapple, tropical and fruity	8
Lavender dream Base of lavender and Aegean tonic, fizzy and floral	8

Classic Cocktails

Moscow Mule	9,5
Caipirinha	9,5
Mojito	9,5
Cosmopolitan	9,5
Pina Colada	9,5
Mai Tai	9,5
Margarita	9,5
Daiquiri	9,5
Espresso Martini	9,5
Negroni	9,5

Liquors

Ouzo	4
Ouzo Plomari (200ml)	8
Raki	3,5
Tsipouro Idoniko (200ml)	8
Kitron from Naxos	5
Skinos Mastiha	5
Homemade Psimeno Raki	5
Degustation of 5 aged rums Served with a plate of dried fruit and Naxos cheese	23

We use extra virgin olive oil in our salads and fine quality sunflower oil in all fried dishes.
If you have an allergy or intolerance to any food or food ingredient please consult our employees.
All prices include 13% or 24% VAT and 2% Municipal Tax.
Consumer is not obliged to pay if the notice of payment has not been received (receipt-invoice)

Person in charge in case of market inspection: Konstantinos Giampouras