

Menu

Flisvos Beach-Cafè-Restaurant



With our menu, we invite you to share a selection of combinations of local ingredients, celebrating authentic Naxian flavours.

At Flisvos, our farm to table philosophy supports our island farmers & producers with the freshest seasonal organic vegetables & herbs from the Mikri Farma, shepherds' organic cheeses & butter and free range beef & eggs.

*A culinary journey with unique tastes all naturally sourced.
From our marmalades to our sauces to our delicious desserts,
everything is passionately handmade in-house.*

A warm & friendly gastronomic experience right here on the beach!

Coffee & Tea

Espresso Freddo
Cappuccino Freddo
Frappe

single double

Americano
Cappuccino
Café latte
Espresso

We also serve almond or soya milk

Green tea
Black tea
Fresh mint tea
Fresh ginger tea (hot or cold)
Naxos Mountain tea

Soft drinks & Water

Soft drinks

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

Pink grapefruit soda
Ginger beer
Aegean Tonic

Mineral water small
Mineral water big
Sparkling water small
Sparkling water big

Detox Smoothies

Naxos Cantaloupe
Honey melon, cucumber and Naxos honey

Green Cooler
Kiwi, ginger, green apple & cucumber

Summer Mellow
Honey melon, watermelon & strawberries

Triple berry
Raspberry, blueberry, strawberry & chia

Tutti Frutti frozen yogurt
Greek yogurt and fresh seasonal fruit

Fresh Juices

Orange juice
Mixed seasonal fruit juice
Homemade lemonade
Homemade ginger lemonade
Homemade pink lemonade

Milkshakes

Vanilla
Chocolate
Strawberry
Banana

Beer

Alfa (0.33lt)
Amstel (0.5lt)
Alfa Weiss bottle (0.5lt)
Corona (0,33lt)
Alfa draught small/big
Shandy small/big
Alcohol free Amstel (0.33lt)

56 isles Aegean Wit
56 isles Pilsner

56 isles beer, produced in the island of Paros the heart of the “56 isles” of the Cyclades.

Wine

White, Red, Rose
Glass
0,5 Lt
0,75 Lt

Prosecco
Glass
0,75 Lt

Spritzers

Aperol Spritz
Italicus Spritz
P31 Green Spritz
Campari Spritz
Hugo

Wine by the bottle

White wine

Spilia, Kostantakis Winery, Milos,
Assyrtiko

A famous variety from the Aegean islands grown at different microclimates of Greece. Assyrtiko from Milos offers 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

A fine blend of two highly aromatic varieties from Peloponnesian vineyards: the elegant Moschofilero with intense aromas of rose and lemon blossom and the popular Sauvignon Blanc with citrus and exotic fruits in the foreground. Light yellow-green color with grey highlights. Intense and ripe on the nose with distinctive aromas of lemon, melon and rose petals. Dry on the palate, well balanced with vibrant acidity, medium body and full of minerality. Accompanies shellfish, fish, pasta with seafood, sashimi, poultry and white meat.

Rose wine

Merlot Roze, Domaine Costa Lazaridi, P.G.I.
Peloponnese, Merlot

Delicious, pale salmon color in the style of the cotes de Provence wines. Nose full of floral aromas, with notes of citrus and freshly cut summer fruit. Full mouth feel with quite good acidity that stimulates, rounded subtle sweetness and long, delicate aftertaste with spicy details.

Spilia, Kostantakis Winery, Milos,
Mandilaria, Mavrotragano, Moscato

Aroma of strawberry carnation flowers and roses and a slight taste of sour cherry. Medium tannins and good aftertaste.

Red wine

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

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

Oreinos Helios, Semeli Estate, P.G.I.
Peloponnese,
Agiorgitiko - Syrah

Produced from Greece's noblest red grape variety, Agiorgitiko, in our hillside vineyards in Nemea. Matures for 12 months in French oak barrels. Intense on the nose, young, deep in aromas of dense spices, complex fruit and balanced oak. Full-bodied and smooth in the mouth, well balanced with a long aftertaste. Serve with red meat, grills, pasta with red sauce and a selection of cheeses.

"Sunset Suggestions" for 2 or more

Selection of local and home made cheeses with sweet & spicy surprises

Homemade cured and dried meat board

Sashimi of fresh Mediterranean fish with homemade Ponzu sauce and wasabi

Cocktails

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

Mocktails

Flisvos Mule
Virgin Moscow mule

Ipanema
Virgin Caipirinha

Mosquito
Virgin mojito

Fireworks
Seedlip Spice 94, apple and ginger ale

Garden Flower
Seedlip Garden 108, elderflower, cucumber and tonic

Liquors

Ouzo
Ouzo Plomari (200ml)
Raki
Tsipouro Idoniko (200ml)
Kitron from Naxos
Skins Mastiha

Degustation of 5 aged rums
Ask our Bartenders

Signature Cocktails by Flisvos

“Quarter of a century”
base of a Greek distillate, caramel and
pink grapefruit soda

“Surfer Generation”
base of spiced rum and cinnamon

“Roberto”
base of bourbon and passion fruit

”1994”
base of Hendricks gin and prosecco

”Flisvos Cosmo”
base of Vodka and bitter orange

”37° N 25° E”
base of Tequila and spicy mango

”Zombie Guru”
base of spiced rum and pineapple

Long Drinks

Gin tonic
London Empire tonic
Hendrick’s tonic
Bombay tonic
Tanqueray tonic
Beefeater tonic

Vodka lemon
Absolut lemon
Grey Goose lemon
Russian Standard lemon
Stolichnaya lemon

Rum & Coke
Bacardi coke
Havana coke
Diplomatico coke
Captain Morgan coke
Sailor Jerry coke

We serve our long drinks with a 50ml measure and
a beverage on the side
Try them with a 3 cent beverage

Starters

Tzatziki and pita bread

Beetroot salad with green apple, walnuts and herbs

Fava with caramelized onions, croutons and sundried tomatoes

Traditional Naxian Graviera saganaki

Naxos Kefalograviera saganaki with sesame and honey

Fresh steamed mussels in spicy Marinara sauce

Fried calamari rings with a ginger twist

Exotic octopus carpaccio with passion fruit vinaigrette

Salads

Flisvos Greek salad with dices of local feta
Tomatoes, onion, green pepper, cucumber, olives, baby lettuce, cherry tomatoes

Seasonal celebration
A combination of grilled and fresh seasonal vegetables

Chicken Caesar salad
Lettuce, bacon, Grana Padano, croutons, homemade Caesar sauce and slow cooked chicken

Vito's tartelette
Little cheese fondue with prosciutto and cherry tomatoes

Buffalo mozzarella mousse & cherry tomatoes
with homemade basil pesto and organic cherry tomatoes

Quinoa salad
Multicolor quinoa, chick peas, red cabbage, sundried tomatoes, spring onions, cilantro

Tuna Tataki
Seared fresh tuna, rocket, red cabbage, sesame, cherry tomatoes and homemade Ponzu sauce

Mediterranean chick pea salad
Fresh baby spinach, sundried tomatoes, chick peas, chèvre and honey vinaigrette

Poke bowls

Vegetarian bowl

Slow cooked chicken bowl

Fresh fish of the day bowl

Seared beef bowl

All bowls contain carrots, red cabbage, cucumber, avocado, edamame, ginger, rice and served with a homemade Ponzu sauce

“Sunset Suggestions” for 2 or more

Selection of local and home made cheeses with sweet & spicy surprises

Homemade cured and dried meat board

Sashimi of fresh Mediterranean fish with homemade Ponzu sauce and wasabi

Street food & Snacks

Bruschetta

Original

Garlic bread from the grill with fresh tomato dices and oregano

Prosciutto e Grana

Garlic bread from the grill with fresh tomato dices, prosciutto di Parma, Grana Padano flakes and rucola

Caprese

Garlic bread from the grill with fresh tomato dices, buffalo mozzarella and homemade pesto oil

Pugliese

Garlic bread and fresh vegetables from the grill with cherry tomatoes, rucola and homemade basil oil

Fried Seafood

Cone of fried fish and seafood with a homemade cocktail sauce

Fried calamari rings with a ginger twist sauce

Fried baby shrimps with garlic and fresh parsley mayonnaise

Extra dips

Dijon mayonnaise, Garlic Mayonnaise, Honey & Dijon mustard, Sweet & Chilli sauce,

Homemade Tabasco, a selection of homemade chilli paste... ask the Chef!!

Burgers

Flisvos burger

100% minced beef, Graviera Naxos, lettuce, balsamic onions confit, tomato, Chef sauce, French fries & dips

Chicken burger

Minced chicken, Graviera Naxos, lettuce, balsamic onions confit, tomato, Chef sauce, French fries & dips

Vegetable burger

Grilled local vegetables, Graviera Naxos, lettuce, balsamic onions confit, tomato, Chef sauce, French fries & dips

Gourmet burger

Grilled Beef filet Tagliata, pesto, rucola, prosciutto di Parma, Grana Padano, cherry tomatoes, salad, French fries & dips

Naxos potatoes wedged fries & dips

French fries and dips

Sandwich

Open-Sandwich

- fried egg, avocado, beetroot and smoked salmon
- porcini mushroom cream, prosciutto, rucola and Grana Padano
- beetroot pesto, avocado, vegetables

Club-Sandwich

Chicken filet, cheese, lettuce, tomato, dijon mayonnaise, bacon, fried egg, French fries & dips

Pastas

Carbonara

Spaghetti with guanciale, egg yolk, pecorino and parmigiano

Bolognese

Tagliatelle with a classic Italian ragout of local beef

Aglione, olio e peperoncino

Spaghetti with garlic, extra virgin olive oil, chilli and parsley

Ortolana

Fusilli with seasonal vegetables in tomato sauce, basil and xinetiro

Pesto pasta

Homemade basil pesto and cherry tomatoes

Porcini & Rucola

Tagliatelle with dried porcini mushroom, Chardonnay, cherry tomatoes, rucola, Grana Padano

Lea's Pasta

Tagliatelle with prosciutto di Parma, zucchini, cherry tomatoes in an aromatic cream

FantaSea

Spaghetti with fresh mussels, shrimps, calamari, sea bass, cherry tomatoes & chardonnay

“the Flisvos classics”

Popeye pasta

Penne with spinach, garlic and bacon in a creamy sauce

Flisvos pasta

Penne with chicken chunks, red pepper, onions, in a creamy tomato sauce

Main Courses

Almond crust seabass

Fresh seabass filet in sauce Meuniere with almonds, vegetables and rice

Tuna Tataki

Seared fresh tuna, rucola and red cabbage, sesame, cherry tomatoes and homemade Ponzu sauce

Fresh mussels in spicy Marinara sauce

with Chardonnay, homemade chilli paste, garlic and fresh parsley

Chicken filet in Parmesan crust

Grana Padano sauce, salad and wedges potatoes

Indian Curry du chef

Chicken chunk in tomato and coconut sauce with lime, curry, vegetables and served with rice

Thai Green Curry

Peeled Shrimps and vegetables in coconut and lime green curry served with rice and nuts

Marinated pork tenderloin

with the sauce of your choice, grilled vegetables and sablè potatoes

Beef filet, flambé

-with brandy and rosemary served with raw and grilled vegetables and sablè potatoes

-with porcini mushroom sauce served with raw and grilled vegetables and sablè potatoes

Grill beef filet with homemade aromatic salt

served with vegetables and wedged potatoes and a choice of one of homemade sauces:

-Grana Padano Sauce

-Five Peppercorns sauce

-Porto reduction

Beef filet tagliata

seared and sliced served with rucola, Grana Padano and balsamic

Desserts

The authentic Italian Tiramisu

Consist of coffee and Amaretto Disaronno

Orange crème brûlée

Flambè with Cointreau at the table

Japanese coconut pannacotta with passion fruit

100% Vegan , coconut milk and naxian passion fruit
syrup

French apple pie with a unique salty caramel sauce

Traditional homemade apple & cinnamon pie with
sablè biscuit, homemade salty caramel and whipped
cream

Entremet chocolate

Chef's biscuit with hazelnut, chocolate ganache with a
red fruits, whipped cream and fresh strawberry

Semi-freddo chocolate

Dark chocolate semi-freddo with homemade praline
and calvados notes

Lemon pastry

Chef's biscuit with dried raisins a rich lemon cream
and a French meringue

Cafe gourmand

Degustation of our desserts and the coffee of your
choice

Liquor gourmand

Degustation of our desserts and a glass of homemade
liquor

Degustation of our desserts and the coffee of your
choice

Ice-creams

White lady

3 scoops of vanilla ice-cream with chocolate sauce,
whipped cream and caramelized almonds

Chocolate addiction

3 scoops of chocolate ice-cream with chocolate sauce,
whipped cream and caramelized almonds

Strawberry & Vanilla

1 scoops of strawberry and 2 scoop of vanilla ice-
cream, fresh strawberries, whipped cream and
caramelized almonds

Scoop of ice-cream

Vanilla / chocolate / strawberry

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 Giabouras
Head Chef: Vito Tinella