

STELIDA
RESTAURANT

at Kavos
naxos

Welcome to

STELIDA

R E S T A U R A N T

at  Kavos
naxos

Our restaurant at Kavos opened 12 years ago. Stelida Restaurant now welcomes everyone to enjoy our unique ambience and delicious food. We use the freshest locally grown vegetables and fruit, virgin olive oil from our own garden and meat and cheese from small Naxos farms to offer you a fusion of traditional Greek and contemporary Mediterranean dishes. All our food is prepared for you to order by our chef and we are pleased to hear your comments and suggestions, as well as any special dietary needs.

Bon Appetit!

Το ξενοδοχείο Κάβος άνοιξε το 1989 οπότε ήταν από τα πρώτα οικοδομήματα στον λόφο της Στυλίδας, πάνω από τον κάβο του Αγίου Προκοπίου.

Εδώ και δέκα χρόνια το εστιατόριό μας προσφέρει Ελληνική κουζίνα με Μεσογειακές επιρροές.

Χρησιμοποιούμε αγνά ντόπια υλικά για την παρασκευή εκλεκτών και υγιεινών εδεσμάτων


Καλη σας Όρεξη!

Appetizers




SANTORINI FAVA	7,50
Traditional yellow split pea puree served warm with caramelized onions, capers and black olives, plus a drizzle of our own virgin olive oil	
STUFFED SWEET RED PEPPERS	7,50
Grilled red peppers with a spinach, herb and green onion filling, served with a minty yogurt dip	
VEGATABLES NAPOLEON	8,00
A stack of grilled vegetables and soft Naxos cheese with a balsamic dressing	
GRILLED HALLOUMI CHEESE	8,50
Served on a bed of smoky aubergine mousse and crispy wholewheat dakos	
SWEET CHEESE PIES	8,50
Tiny handmade pies filled with Naxos cheese, drizzled with thyme honey and toasted sesame	
MUSHROOM TRILOGY	8,50
Portobello, oyster and champignon mushrooms sautéed with garlic, fresh thyme and basil	
CHEESE BALL LOLLIPOPS	8,50
A tasty mixture of Naxos cheeses, served hot with a homemade basil pesto sauce	
CALAMARE FRICASSE	9,50
Sautéed calamari with wild greens and a zesty lemon sauce	

Salads

KAVOS SALAD	8,50
Tomato, cucumber, green pepper, onion, black olives, wholewheat dakos and soft Naxos cheese, with fresh oregano and our own virgin olive oil	
GREEN SALAD	8,50
Lettuce, rocket, lolla rosso, fresh garden herbs, Naxos Graviera cheese and a refreshing cucumber dressing	
WATERMELON SALAD	8,50
Juicy chunks of watermelon, mixed salad leaves, fresh mint from our garden, walnuts, local feta cheese with a tangy sweet and sour dressing	
CHICKEN SALAD	12,00
Warm grilled chicken breast, crispy bacon, cherry tomatoes, cucumber, rocket, peppers fresh onion and wholewheat crouton with a lemon grass dressing	
PRAWN SALAD	13,50
Fresh Aegean prawns grilled, salad leaves, zucchini, julienne vegetables with ginger and a light mayonnaise dressing	



Pasta And Risotto

LINGUINE WITH PRAWNS	14,50
Fresh Aegean prawns sautéed in a light homemade bisque with sweet cherry tomatoes, flavoured with fresh basil	
PENNE WITH CHICKEN	12,50
Tender chicken breast fillet pieces with tri-colour peppers and fresh onion in a light creamy sauce	
LINGUINE ALOLIO 	11,00
Cherry tomatoes, peppers, olives, garlic and parsley	
SEAFOOD RISOTTO	15,00
Fresh prawns, mussels and calamari with ouzo and saffron in a creamy Arborio rice risotto	
MUSHROOM RISOTTO 	13,50
Portobello, oyster and champignon mushrooms with fragrant truffle oil	
VEGETABLE RISOTTO 	11,50
Zucchini, peppers, eggplant, tomato with fresh mint from our garden and lime zest	



Main Courses

BEEF FILLET STEAK 280 gr.	19,50
Best Naxos prime beef fillet steak, grilled to your liking and served with or without your choice of sauce and with grilled vegetables and wild rice or fried potatoes	
Sauces - Pepper sauce	
- Creamy mixed mushroom sauce	
- Sweet Mavrodaphne red wine sauce	
SLOW ROAST LAMB SHANK	16,00
Braised for 8 hours with rosemary and garlic, served with a puree of pumpkin and caramelized cherry tomatoes	
BEEF SOFRITO	15,00
Naxos beef steak sautéed with garlic, sundried tomatoes and parsley served with aromatic wild rice	
NAXOS PORK FILLET MEDALLIONS	14,50
Tasty local pork sautéed with mountain thyme in a lemon, mustard and honey sauce served with fried Naxos potatoes	
CHICKEN SCALOPINIA	13,50
Tender chicken breast fillet slices in a tangy lime sauce with capers served with grilled Mediterranean vegetables	
STUFFED EGGPLANT BOAT	10,50
Baked Naxos eggplant with a minced beef and onion filling, topped with soft Naxos cheese and served on a yogurt dip	
SEA BASS FILLET	16,50
Sautéed fillets of fresh Aegean Sea Bass served with steamed potatoes, fennel, zucchini and carrot	
FRESH PRAWNS	14,50
Juicy fresh Aegean king prawns sautéed with garlic and thyme and served with grilled Mediterranean vegetables	
VEGETABLE RATATOUILLE 	11,50
Baked Mediterranean vegetables with fragrant fresh herbs topped with toasted Naxos Graviera Cheese	

Daily Specials on the blackboard

SEE THE BLACKBOARD FOR TODAY'S CHEF SPECIALS

Fish Of The Day

Fresh Fish simply grilled and served with a Lemon and Olive Oil Dressing or Chef Special

And after...

NAXOS CHEESE PLATE	10,50
A Selection of local Naxos cheeses served with crispy bread, kritsinia and a cherry tomato marmalade	
HOT CHOCOHOLIC SOUFFLE	8,00
meltingly rich chocolate with vanilla ice cream	
KAVOS LEMON CHEESECAKE	6,00
creamy lemon filling over crumbly biscuit and a homemade fruity topping	
THICK GREEK YOGURT	
served with homemade marmalade	5,50
or fresh fruit	6,50
or with honey and walnuts	6,50
VARIOUS ICE CREAM	
Chocolate, Vanilla, Caramel or Strawberry (per scoop)	1,50
add a shot of your favourite liqueur	6,50
Vanilla Ice cream with an espresso shot	4,00

Coffees and more...

FILTER COFFEE OR NESCAFE	3,00
ESPRESSO	3,00
CAPPUCCINO with milk or whipped cream	3,50
CAFFE LATTE with hot milk	3,50
HOT CHOCOLATE	3,50
TEA – black tea or various herb teas	2,50
CAPPUCCINO FREDDO with Bailey's liqueur	8,50
CAPPUCCINO FREDDO with chocolate ice cream	5,50
KAVOS SPECIAL ICED ESPRESSO	8,50
with Bailey's, crème de cacao and foamy milk	
LOOMOOMBA	8,50
chocolate milkshake with chocolate ice cream, Metaxa brandy and whipped cream	
BAILEY'S SHAKE	8,50
vanilla milk shake with Bailey's liqueur and vanilla ice cream	
LIQUEUR COFFEE	8,50
hot or iced coffee with your favourite liqueur and whipped cream	

See our drinks menu for after dinner cocktails...



Drinks

Cocktails	8,50
Ouzo	3,50
Gin, Vodka, Bacardi, Tequila, Campari, Martini including mixer	7,00
Whisky Johnnie Walker Red, Cutty Sark, Grouse	7,00
Johnnie Walker Black, Dimple, Chivas, Bourbon	7,50
Metaxa Brandy 3*/ 5*	4,50 / 5,50
Liqueurs, Baileys, Grand Marnier, Kahlua, Cointreau, Amaretto, Naxos Citron	6,50

Beer

Amstel 330 ml	3,50
Fix 330 ml	3,50
Mythos 330 ml	3,50
Nissos 330 ml from Tinos island microbrewery	4,00

Wine

Red, white, rose house wine or Sangria by the glass	4,00
½ litre jug	6,50
Prosecco by the glass	5,50

...See our full wine list for a selection of choice Greek wines

Soft drinks

Freshly squeezed orange juice	3.50
Fresh fruit smoothie	5,50
Smoothie with yogurt	6,00
Milk Shakes – chocolate, strawberry, vanilla, caramel	5,50
Coca Cola, Coke Zero, Sprite, Fanta, Lemon Fanta, Ice Tea, Tonic, Soda	2,50
Sparkling Water 200 cl.	2,50
Still Water 1 ltr.	2,00
Still Water ½ ltr.	1,00





Licence Holder: Athos Papaellinas

Our salads are dressed in pure virgin olive oil.
We use vegetable or olive oil for cooking.
Some of our vegetables are grown organically in our own garden, others are from local growers.

Prices include all legal taxes
Service not included

Consumer is not obliged to pay if the notice
of payment has not been received (receipt - invoice).

Αγορανομικός υπεύθυνος: Άθως Παπαέλληνας

Χρησιμοποιούμε μόνο παρθένο ελαιόλαδο στις σαλάτες και
ηλιέλαιο για μαγείρεμα

Στις τιμές περιλαμβάνονται όλες οι νόμιμες επιβαρύνσεις

Ο καταναλωτής δεν έχει υποχρέωση να πληρώσει εάν δεν λάβει
το νόμιμο παραστατικό στοιχείο (απόδειξη - τιμολόγιο).