

THE
WHITE HOUSE
THE RESTAURANT



Kalami - Corfu
- EST. 1935 -

Kalami, 2018

“Using locally sourced produce, we have created dishes inspired by Corfiot tradition.

With main ingredients grown on Corfu and caught from the Ionian Sea, we invite you to join us on a delicious, culinary journey through history.”

Charis Nikolouzos

CHARIS NIKOLOUZOS
CHEF

#twh_experience

“Καλημέρα”

“Goodmorning Box”

*Corfiot Butter, Traditional Jam, Yogurt with Honey
& Walnuts, Cookies, Bread, Small Salad*

Sunny Side

2 eggs, Bread, Cherry Tomato, Greens

Corfiot Strapatsada

*Scramble Eggs, Tomato, Red Bell Pepper,
Oregano, Feta Cheese*

Green Omellet

Spinach, Herbs, Cheese

Pancakes

With Local Honey & Walnuts

Breakfast is served daily 9.00 - 12.00

Fresh Bread & Smoked Corfiot Butter



Kakavia Fish Soup

*Fresh Fish with Seasonal Vegetables,
Safran & Ouzo*

COLD MEZE

Assortment of Greek Spreads

*Tarama, Tzatziki, Spice Cheese Spread,
Aubergine Spread, Hummus,
Corfiot Olives, Pitta Bread*

"Savoro"

*Marinate & Smoked Mackerel,
with Vinegar, Garlic, Rosemary, Raisins*

Marinated Anchovies

Fresh Corfiot Oil, Lemon, Fresh Oregano

Seabass Carpaccio "Greek Style"

Citrus-Lemon Vinaigrette, Onions, Tomato, Dry Olives

Tuna "Pastourma"

*Avocado Cream, Caviar from
Smoked Herring, Strawberries*

Noumpoulo Carpaccio

Orange, Radish, Cactus Pear Dressing

STARTERS

Grilled Squid

Tarama, Lemon-Oil & Fresh Basil, Orange Jest

Sun Dry Octopus BBQ

Hummus, Olives, Corfiot Capers, Red Onions

Cuttlefish Tsigareli

Stew Cuttlefish, Wild Greens with Spicy Paprica

Shrimps Saganaki

Ouzo, Tomato, Feta, Fresh Oregano

Steamed Mussels

Garlic, Parsley, Local White Wine

Koukougieri

Deep Fried Cod & Potato Garlic Puree

Saganaki

Local Cheese with 'Sikomaida' Jam (Dry Figs)

Crispy Zucchini

Deep Fried with Greek Yogurt & Mint

Tomatokeftedes & Kolokithokeftedes

Tomato & Zucchini Fritters with Greek Yogurt

Dolmades

Stuffed Vine Leaves with Rice and Dill

Moussaka

Stew Beef, Aubergine, Potato, Bechamel

Greek Souvlaki

*Pork Souvlaki with Pitta Bread, Tzatziki
& the Garnishes*

GREEK PITAS

Corfiot Cod Pie
in Peinirli Dougt with Egg on Top

Marathopita
Wild Fennel, Traditional Phyllo

Pastourmadopita
Pastrami, Peppers, Cheese Cream, Honey

SALADS

Greek Salad
*Local Tomatoes, Cucumber, Onion,
Bell Pepper, Olives, Feta*

"Spinach-Pie" Salad
*Baby Spinach, Fresh Goat Cheese,
Dill, Phyllo Crust*

Sea Food "Dakos"
*Carob Rusk, Tomato with Florinis Peppers,
Marinated Anchovies & Octopus,
Avocado Cream*

Tuna "Neratzosalata"
*Orange, Onion, Paprica, Olives,
Radish, Greens*

Additional dressing available on request

RISOTTO & PASTA

Tomato Risotto

Tomatoes, Basil, Lemon

"Patelorizo"

Baby Abalone, Abalone Stock, Rock Samphire

Spaghetti Lobster

Creamy Bisque Sauce with Lemon & Herbs

Linguini Marinara

Shrimps, Mussels, Squid, Bisque, Tomato Confit, Basil

Octopus "Giouvetsi"

Macaroni, Wild Fennel, Fresh Oregano

Spaghetti with Meat Balls

Beef & Lamb Meat Balls, Yogurt with Mint

SIDE DISHES

Potato Chips

Potato Glase

Steam Rice

Corfiot Mild Greens Sote

Topinambur Puree

Mushrooms Fricasse

Grilled Vegetables

For 2 persons

SEA FOOD & FISHES

Grilled Shrimps
with Tabule Salad & Curry Sauce

Lobster per Kg
Grilled in Monolith

Cod Bianco
with Potato & Lemon Sauce

Grouper Fricasse
wild Green with Egg-Lemon Sauce

Bourdeto
Traditional Spicy Red Sauce

Sea Bass "Plaki"
with Vegetables & Lemon Confit

Fresh Fish Grilled from the Ionian Sea per Kg

MEAT

Chicken Fillet

Corn Puree, Small Green Salad

Rooster Pastitsada

with Pasta, Spetsiericco (Corfiot Spices), Corfiot Gruyere Cheese

Beef Sofrito

Beef Cheeks in Garlic & Parsley Sauce

Pork & Mostarda Dolce

with Potatoes

Beef Fillet

Carrot, Spinach, Red Wine Sauce

Beef Patty

Pitta Bread, Roasted Tomato

Rib -Eye

Mushrooms, Cooked Onions

Lamb Chops

Herb Crust, Aubergine Puree, Rosemary Sauce



Beef Short Rib BBQ with Corfiot

Rub Grilled in Monolith

For 2 Persons

DESSERTS

Traditional Baklava
With Vanilla Ice cream

HoneyPie
*With Greek Yogurt,
Yogurt Ice Cream*

Ekmek
*With Corfiot "Tsoyreki",
Masticha Ice Cream*

Chocolate Tart
With Banana & Caramel

Diples
*Phyllo Pastry, Halva Cream,
Honey & Cinnamon*

Fruits & Yogurt
*Fresh fruits & Yogurt Musse with
White Chocolate*

Ice Creams

COFFEES

Greek Coffee

Espresso

Cappuccino

Latte

Americano

Liqueur Coffee

Frappe

Freddo Espresso

Freddo Cappuccino

Tea

Hot Chocolate

WATER

Mineral Water Large

Mineral Water Small

Acqua Panna, Natural Mineral
Still water, Italy

Natural Sparkling Water,
Greece, Large

Natural Sparkling
Water, Greece, Small

Pellegrino, Natural Sparkling
Water, Italy

Soda/Tonic

Coca Cola/Coca Light, Sprite,
Fanta Orange/Lemon

Iced Tea

Milk Shakes

Freshly squeezed Orange,
Lemon juice

Freshly squeezed Carrot
& Apple juice

Apple, Pineapple juice

BEVERAGES

BEERS

Alfa

Heineken

Mythos

Fix Dark

Kaiser

Draught Small

Draught Large

Corfu Beer

Corfu Ginger Beer

Cider

RETSINA & HOUSE WINES

Retsina Kechribari 500ml

“White House” White Dry Wine,
Corfu 750ml

House Wine Red, Rose, White

OUZO & TSIPOURO

Ouzo Plomari 200ml

Ouzo Pitsiladis 200ml

Ouzo Portion

Tsipouro without Anise
Barbatzim 200ml

Tsipouro without Anise
Portion

SPIRITS, LICQUER & AFTER DINNER

Vodka, Gin, Campari,
Tea Maria, Martini
etc... with mixer

Malt Whiskies

Metaxa Greek Brandies 3*, 5*

Metaxa Greek Brandies 7*

Metaxa Greek Brandies 12*
Private Reserve

Aperol Spritz

Classic Mimosoza

SPARKLING WINE & CHAMPAGNE

Amalia Brut, Tselepos, Peloponnese (Champagne Method)

*A Greek Sparkling wine made with the
Traditional Champagne Method, full body,
fruity, with brioche characteristics*

*Ένα Ελληνικό αφρώδες κρασί οينوποιημένο
με τον Παραδοσιακό τρόπο, με γεμάτο
σώμα, φρουτώδες, με χαρακτηριστικά
από μπριός*

Karanikas Brut Rose, Amyndaio (Champagne Method)

*A rose Sparkling wine made with the
Champagne Method from the
coolest wine region of Greece
Wild strawberry delicate flavors,
croissant create a wine with character
& great complexity*

*Ροζέ αφρώδες φτιαγμένο με τον
παραδοσιακό τρόπο της Καμπανίας,
με γευστικά χαρακτηριστικά από
αγριοφράουλες & νότες κρουασάν,
από την πιο ψυχρή οينوπαραγωγική
ζώνη της Ελλάδας*

Zazazu Semi dry, Lyrarakis, Crete

*A sparkling wine to enjoy with more
spicy dishes, desserts or fruit salads*

*Ένα αφρώδες κρασί ιδανικό για πιο
πικάντικα πιάτα, επιδόρπια
ή φρουτοσαλάτες*

Moschato D'Asti

*DOCG sparkling white wine,
sweet and low in alcohol*

*Αφρώδες γλυκό λευκό κρασί
με χαμηλή περιεκτικότητα σε
αλκοόλ*

Prosecco Ganzia
Crispy & fruity, Italy

Τραγανό & φρουτώδες, Ιταλία

Nyetimber Rose Brut
*English Sparkling Wine that faces
Champagne on the eyes*

*Αγγλικός Αφρώδης Οίνος Ροζέ,
που κοιτάζει στα μάτια τα κρασιά
της Καμπανίας*

Veuve Cliquot, Veuve Brut,
Champagne
The taste of excellence since 1772

Η γεύση της τελειότητας από το 1772

Dom Perignon, Vintage / 2004
*An amazing vintage harmonious,
rich & voluptuous*

*Εξαιρετική εσοδεία, αρμονική,
πλούσια & στρογγυλή*

WHITE WINES

Fruity & Flowery

Φρουτώδη & Ανθικά

White Dot, Strofilia, Peloponnese
(Moschofilero-Malagousia) / 2017

Mantineia' Nassiakos, Peloponnese
(Moschofilero) / 2017

Muscat of Spinas, Strataridakis,
Crete / 2017

Natura', Domaine Zafeirakis,
Malagouzia (organic), Thessaly
2016-2017

'The White', Lalikos, Sauvignon
Blanc, Kavala / 2017

Traminer, Katogi Averoff,
Ipirus / 2017

Kakotrigis-Robola, Theotokou
Estate, Corfu

Pinot Grigiodelle Venezia,
Zellina, Italy / 2017

Cloudy Bay, Sauvignon Blanc,
Marlborough, New Zealand / 2017

Ktima Vivlia Chora
Assyrtiko, sauvignon Blanc 2017

*Oaky or Mineral
Βαρελάτα ή Ορυκτώδη*

Sauvignon Blanc Fume, Alpha Estate,
Amyndaion / 2016

Chardonnay, Domaine Kikones,
Thrace / 2016

'Santorini', Gavalas, barrel aged
aged (Assyrtiko) / 2016

Ovilos', Vivlia Chora,
Semillon - Assyrtiko, Paggaiio / 2016

Chablis Moreau, Domaine Christian
Moreau, France / 2016

ROSE WINES
Provence Style
Προβηγγίας στυλ

Domaine Costa Lazaridi, Merlot,
Drama / 2017

'Idylle d' Achinos', Domaine Latour
Mellas, Agiorgitiko-Syrah-Grenache,
Fthiotida / 2017

'Aetheria', Semeli, Syrah-Grenache
Rouge, Peloponnese / 2017

'Amuse', Mousson Estate,
Mouhtaró, Voiotia / 2017

Whispering Angel',
Chateau d'Esclans, Cotes de
Provence, France / 2017

Fuller Rose

Γεμάτα Ροζέ

*Ideal for traditional Greek
summer cacharole dishes*

*Ιδανικά για τα Ελληνικά
παραδοσιακά «λαδερά»*

Xinomavro, Thymiopoulos,
Naoussa / 2017

Rhous, Kotsifali-Mandelari,
Crete / 2017

RED WINES

Delicate with Finesse

Διακριτικά και Φινετσάτα

Tetramythos, Agiorgitiko, (organic),
Peloponnese / 2017

Nostos, Grenache, Manousakis,
(organic), Crete / 2015

Three Hills, Kokotos Estate,
Agiorgitiko-Cabernet
Sauvignon, Attica / 2017

Sole, VivliaChora Estate,
Pinot Noir, Paggaios / 2015

FULL BODIED & COMPLEX

Alpha Estate, Syrah-Merlot-Xinomavro,
Amyndaion / 2014

Rossiu Di Munte, Averoff Estate,
Cabernet Sauvignon, Ipirus / 2015

'Chateau Julia', Domaine Costa
Lazaridi, Merlot, Drama / 2015

Merkouri Estate, Refosco,
Peloponnese / 2015

Malbec, Domaine Harlaftis,
Peloponnese / 2015

Grand Reserve Naoussa,
Boutari (Xinomavro) / 2010

Ktima Papaioannou, Nemea,
(Agiorgitiko), Peloponnese / 2014

Volnay, Maison Albert Bichot,
France / 2012

Contino Reserva
(Tempranillo-Graciano
Mazuelo-Garnacha), Spain / 2008

DESSERT WINE

Muscat of Samos VIN DOUX,
Samos Cooperative

Vinsanto, Santo Wines, Santorini 500ml