Salads

Greek salad *tomato, cucumber, green pepper, onion, olives, feta cheese*	15,00
'Travolta' *fresh green salad, spinach, lettuce, tomato, dressing*	14,00
Tomatoes & goat cheese *tomatoes, wild rocket, goat cheese*	15,00
Carob Rusk (Dakos) *tomato, green pepper, onion, Xinomizithra (sour cream cheese)*	15,00
Barley Rusk Basket *tomato, cucumber, feta cheese, green pepper, cherry tomatoes, onion, basil pesto*	14,00
Boiled vegetables of the day *courgettes, cauliflower, broccoli, carrot, beetroot, seasonal wild greens*	16,00
Seasonal wild greens *mountain picked wild greens*	14,00
Burrata *cherry tomatoes, capers, basil pesto, burrata*	13,80
Tsakiriki *tomato, red & spring onion, paprika, parsley, tabasco*	8,50
Tomato with "Anthotyro" *tomato, soft white cheese, caper leaves, onion, capers, spearmint*	8,00

Dips - Appetizers

Taramas dip	9,50
Aubergine dip	8,00
Spicy Feta dip	7,00
Tzatziki	7,00
'Travolta' dip mix	12,00
French fries	6,50
French fries with Bottarga	10,00
Courgettes - Aubergines fried	8,50
Schinoussa fava beans	9,50
Fresh grilled octopus	19,00
Fried anchovies	10,00
Fresh calamari — fried	70,00 /kilo

Sea Pasta

Orzo with fish of the day	125,00 /kilo
Prawns pasta	24,00 /per person
Seafood pasta *Shellfish — prawns — calamari*	28,00 /per person
Tagliatelle with cuttlefish ink and trout eggs	21,00 /per person
Orzo with prawns	24,00 /per person
Sea food carbonara	28,00

'Travolta' Signature

Sea bream carpaccio	24,00
Fish of the day sashimi	24,00
Fish of the day tartare	29,00
Fish of the day ceviche	20,00
Fresh cuttlefish with orzo and Gruyère from Ios	22,00
Fresh calamari on the skewer	25,00
Fresh bogue on the skewer	55,00 /kilo
Fresh red mullet on the skewer	95,00 /kilo
Sardine or anchovy mille feulle	11,00
Smoked eel on fava beans cream	22,00
Okra with choice of fish	36,00
Sea bream Hunkar	22,00
Prawns saganaki	19,00
Spetsofai with homemade cuttlefish sausage	5,00
Seafood trahanas with bottarga	24,00
Grilled bogue fillet	55,00
Fried mussels with beetroot cream	18,00
Fish of the day fried	70,00 /kilo
Bottarga from Trikalinos	22,00
Seasonal wild greens with grilled prawns	16,00
Sea urchin	25,00
Sea food moussaka	23,00
Fish soup	12,00
Fish fillet fricassee white grouper	38,00
Fish fillet fricassee sea bream	32,00

Fish

A'	95,00
B'	75,00
C '	55,00
Select your preferred cooking style: grilled or fried	
Red mullet fillet	95,00
Prawns	85,00
Langoustine	120,00
Lobster	140,00
Slipper Lobster	140,00

Shellfish

Steamed mussels	18,00
Steamed shellfish of the day	55,00
Clams	55,00
Date mussels	25,00

Dessert

Kiounefe with kaimaki ice cream	18,00
Ekmek with vanilla ice cream	14,00
Pavlova	13,00
Profiteroles	15,00

Health & Safety Manager: **Anestis Lajai**

The above prices include VAT, Municipal taxes.

The restaurant is obligated to offer a valid receipt

τραβόλτα

FISH CUISINE

All prices are in euro

The consumer is not obliged to pay if a valid receipt or invoice is not issued

All our salads are made with extra virgin olive oil. All frying is done with sunflower oil