



MENU LIST

2026



Dear guests
from Corfu, Europe and across the world

Welcome to **BLUE WAVE RESTAURANT – LOUNGE – BAR (on the Rock)**
located on one of the smallest but most beautiful beaches in Corfu, with a stunning view across the turquoise Ionian Sea to the city of Corfu, which is beautifully lit up at night.

Our kitchen uses only the highest quality ingredients.

We prioritise **Greek products** (fresh fish, fruit and vegetables) and work with **diverse Corfiot suppliers**, allowing us to support regional agriculture as much as possible. **Our meat** comes from a long-established butcher in Dassia who sources the meat from his own farm or farms he knows that are run in an **animal-friendly manner** and **do not use hormonal applications**.

The BLUE WAVE team do their best every day

to help you feel comfortable in our restaurant, bar, & lounge and on the sun loungers on the lower floor. We hope you'll enjoy being here so much that we can welcome you again and again.

Please do ask to see our "Photo Album 2025" from last year if you'd like.

It will give you a good impression of the friendly and welcoming atmosphere you can expect here at BLUE WAVE.

Just for you:

Why not take a look in our **"BLUE WAVE Shop"** (located at the entrance/exit)?

The collection is **handmade** and produced in Greece by our friend and neighbour **Theodora Kantzou**. You're sure to find a souvenir to remind you of your holiday, or a small gift for your friends and family.

We hope you have a wonderful time with us.

Bon appétit!

Your international BLUE WAVE team for the 2026 season:

- . **Franz**, head chef (from Germany)
- . **Juan Pablo**, assistant chef (from Argentina/Spain)
- . **Kristyna**, head bartender (from Czech Republic)
- . **Monika**, waitress (from Czech Republic/Greece)
- . **Yulieth**, waitress & bartender (from Columbia/Germany)
- . **Jan**, waiter & assistant chef (from Czech Republic)

and

Gerasimos, co-owner (from Greece)

& **Simona**, co-owner and manager (from Switzerland)

All prices are in euros. We accept cash, credit or debit card payments.

SMALL DISHES or STARTERS

	euro
● ● KALAMATA OLIVES	4.00
PLATE (big) OF OLIVES, CHEESE & SALAMI ² (local products)	20.00
● CHEESE SAGANAKI ^{2, 7} (typical Greek) with lemon pieces	9.50
● FETA IN THE OVEN ² (typical Greek) Feta cheese, tomatoes, olives, red onions, oregano and garlic	10.50
PRAWNS SAGANAKI ^{2, 3} (typical Greek) with red spicy sauce: tomatoes, garlic, onions, oregano, Ouzo and Feta cheese	20.00
● WATERMELON «BLUE WAVE» ^{2, 10} (grilled) with Feta and walnuts	10.00
● TZATZIKI ² (typical Greek) Homemade: from: Greek yogurt, cucumber, garlic and olive oil	6.00
● TARAMOSALATA ⁵ (typical Greek)	6.00
FRIED CALAMARI ^{3, gluten}	15.00
dip of your choice ● +	2.00
STEAMED MUSSELS ^{3, 9} cooked in white wine with garlic and parsley	15.00
BEEF CARPACCIO ^{2, 10} elegant appetizer from paper-thin slices of raw beef with olive oil, arugula, pine nuts and Parmesan cheese	19.00
BEEF TARTAR «classic» ^{2, gluten} with capers, onions, pickles, butter & toast	22.00
Our favourite:	
CLUB SANDWICH «BLUE WAVE» ^{1, 13, gluten}	18.00
● FRENCH FRIES IN A BASKET ^{gluten}	6.50
dip of your choice ● +	2.00
PITA BREAD ^{gluten}	2.00
● ● GARLIC BREAD ^{gluten}	3.00
● GARLIC BREAD with cheese ^{2, gluten}	4.00
● Additional HOMEMADE DIPS costs classic mayonnaise ^{1, 13} – fancy ketchup – herbs-garlic (oil) chilli-honey – garlic cream ² – Teriyaki mayo ^{1, 7, 8, 13}	each 2.00

● vegetarian ● vegan ● homemade

SALADS & GREENS

	euro
FRESH GREEN MIXED SALAD 1, 8, 13 with house dressing <u>or</u> with premium olive oil and balsamic vinegar	8.00
GREEK SALAD (big) 2 with tomatoes, cucumber, onion, green pepper, olives extra virgin olive oil <u>and</u> Feta cheese	12.00
without Feta cheese	10.00
CAPRESE SALAD 2, 10 with tomatoes, Mozzarella and basil pesto	15.00
CAESAR SALAD (big) 1, 2, 8, 13, <i>gluten</i> with lettuce, garlic croutons, olive oil, Parmesan <u>and</u> chicken pieces	16.00
without chicken pieces	14.00
PRAWNS SALAD «BLUE WAVE» 1, 2, 3, 8, 13, <i>gluten</i> with tomatoes, Parmesan and croutons	19.00
SEASONAL GRILLED VEGETABLES *	10.00

* Please ask our team about the fresh vegetables of the day

CHICKEN DISHES

	euro
CHICKEN BURGER «BLUE WAVE» ^{1, 2, 7, 8, 13, gluten} grilled chicken, tomato, rocket salad, Parmesan, Teriyaki mayo & French fries	18.00
CHICKEN SOUVLAKI (from the grill) ²	19.00
CHICKEN FILLET (from the grill) ^{2, 8, 9} sauce made from: lemon, thyme and white wine	20.00

MEAT DISHES – from the grill

Beef grilled to order

Our favourite:

BEEF BURGER «BLUE WAVE» ^{1, 2, 13, gluten} with tomato, cheddar cheese, lettuce, bacon, onion, house sauce & French fries	19.00
LAMB CHOPS (small cuttles)	23.00
PORK FILLET plain <u>or</u> with herbs and garlic	22.00
BEEF FILLET «BLUE WAVE» ^{2, 8, 9} sauce made from: black pepper, Cognac, cream and braised onions	30.00
RIBEYE STEAK plain <u>or</u> with herbs and garlic	35.00

SEAFOOD DISHES

* You can also order a “red snapper” for the following evening.
Please order one day in advance: before 2 PM

FISHERMEN's PRAWNS – King Size (from the grill) ³	26.00
SEA BASS (from the grill) ⁵	26.00
SEA BASS fillet ^{2, 5, 8, 9, gluten} (with olive oil and lemon sauce)	28.00
SEA BREAM (from the grill) ⁵	25.00
* RED SNAPPER Plate for 2 ^{5 and ask} (with vegetable, potatoes, dips and more)	42.00
FRIED CALAMARI ^{3, gluten}	20.00
STEAMED MUSSELS ^{3, 9} cooked in white wine with garlic and parsley	19.00

One side dish of your choice is included in the menu price.

● Additional SIDE DISH costs french fries ^{gluten} – baked potatoes with rosemary – risotto ^{2, 9} ratatouille – seasonal vegetables of the day	each	4.00
● Additional HOMEMADE DIPS costs classic mayonnaise ^{1, 13} – fancy ketchup – herbs-garlic (oil) chilli-honey – garlic cream – Teriyaki mayo ^{1, 7, 8, 13}	each	2.00

PASTA

euro

LINGUINE WITH PRAWNS 2, 3, 9, gluten	25.00
● LINGUINE «BLUE WAVE» 2, gluten with truffle oil and Parmesan cream	22.00
● PENNE MEDITERRANEO 2, gluten with tomatoes, eggplant, zucchini, onion, pepper, olives <u>and</u> Feta cheese	22.00
● without Feta cheese	20.00
SPAGHETTI WITH MUSSELS 3, 9, gluten	22.00
MIXED SEAFOOD PASTA «BLUE WAVE» 3, 9, gluten	28.00
MIXED SEAFOOD RISOTTO «BLUE WAVE» 3, 9	28.00

Please ask for gluten-free pasta. Extra costs 3.00 euro

● vegetarian ● vegan ● homemade dips ● additional side dish

DESSERTS

BAKLAVA 1, 2, 10, gluten (a typical dessert in Greece) consists of honey, sugar sirup, walnuts and almonds	7.00
with VANILLA ICE CREAM	+ 2.00
PORTOKALOPITA 1, 2, gluten (a typical dessert in Greece) Homemade: from dough with Greek yoghurt, orange syrup and honey	8.00
with VANILLA ICE CREAM	+ 2.00
CRÈME BRÛLÉE 1, 2 Homemade: with hints of vanilla, cinnamon, orange and lemon in a caramel crust	9.00
TRIPPLE CHOCOLATE «BLUE WAVE» 1, 2, gluten Homemade: Chocolate brownie in chocolate sauce and chocolate ice cream	11.00
DESSERT MIXED PLATE (for large groups) *	27.00

* Please ask our team what is available today

ICE CREAM 2

VANILLA – CHOCOLATE – SALT CARAMEL – STRAWBERRY 3.00 per scoop

Sorbets: LEMON – MANGO

Important Information

We cater to various dietary restrictions and offer **vegetarian and vegan options** on any trading day, please contact us at least 24 hours prior to your booking and we will do our best to accommodate your request.

Please inform us upon ordering of any known allergies:

1 eggs / 2 milk / 3 shellfish / 4 clams / 5 fish / 6 peanuts / 7 sesame seeds
8 soy / 9 sulfur dioxide / 10 nuts / 11 celery / 13 mustard / 14 lupin

Feta cheese is a product with designation of origin.

Extra virgin olive oil is used for the salads. For the oven baked items we use butter and (extra virgin) olive oil. For frying, sunflower oil and palm oil are used.

Persons **under the age of 18 are not allowed to consume alcoholic beverages**, without prior written notice from their parents.

Prices includes all legal taxes Consumer **is not obliged to pay if the notice of payment has not been received** (receipt – invoice).

Invoiced orders should be stated at the time of ordering.

BLUE WAVE RESTAURANT – LOUNGE – BAR on the rock

Kaminaki Beach / Nissaki / 490 83 NE Corfu
www.blue-wave-lounge.com
info@blue-wave-lounge.com
+30 2663 091 911 (reservations)
+41 79 431 08 28 (Simona – manager)



Blue Wave