

SANTORINI

LIVE MUSIC AND TRADITIONAL PLATE SMASHING,
MONDAY THROUGH SATURDAY!

COLD STARTERS

 **TZATZIKI**
yogurt with fresh cucumber and garlic

 **CHTIPITI**
feta, pepper and garlic dip

 **FAVA**
yellow split pea and olive oil purée

TARAMOSALATA
cod roe mousse



 **ELIES**
an assortment of marinated olives

KRIOI MEZEDES
a set of cold starters for 2-3 persons

SALADS

 **PANTZARIA**
beetroot salad with lamb's lettuce
and fried feta

 **CHORIATIKI**
traditional Greek salad

 **MARULI**
mixed salad with pomegranate,
roasted almond flakes,
sesame seeds and vinaigrette

 with halloumi
with shrimps

HOT STARTERS

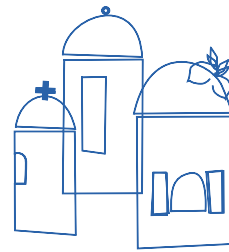
 **PANTZAROKEFTEDES** 29
beetroot fritters with feta,
mint, and kefalograviera cheese

 **KOLOKITHOKEFTEDES** 34
zucchini fritters with feta and dill

 **KEFALOGRAVIERA SAGANAKI** 42
kefalograviera cheese baked with
oyster mushrooms and tomatoes

 **HALLOUMIPITAKIA** 43
halloumi baked in phyllo pastry
with sesame seeds

 **SPANAKOPITAKIA** 38
spinach and feta in phyllo pastry



GARIDOPITAKIA 44
shrimp and feta in phyllo pastry

KALAMARI SCHARAS 48
grilled squid

KALAMARAKIA TIGANITA 49
fried calamari

KEFTEDAKIA 34
pork and lamb meatballs

ZESTI MEZEDES 92
an assortment of hot starters
for 2-3 persons

SOUP

SOUPA IMERAS

ask your waiter about today's version

MAIN COURSES



BIFTEKI HALLOUMI

vegetable and halloumi burger, served in pita bread, with fries



MELITZANES FURNOU

baked eggplant stuffed with vegetables and manouri cheese, served with black lentils

MUSAKA

minced meat, eggplant, potato, and béchamel casserole

SOUVLAKI

pork or chicken skewer with fries and tzatziki

BIFTEKI SCHARAS

pork and lamb burger stuffed with feta and tomato, served in pita bread, with fries

KATZIKAKI SFAKIANO

slowly baked goat in olive and herbs, served with vegetables

ARNI SANTORINIS

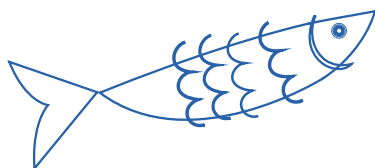
lamb baked with feta and tomatoes, served with roasted vegetables

MIX KREAS

grilled meats platter for two

FRESKO PSARI

ask the waiter about today's fresh fish



GARIDES SKORDATES

prawns fried in butter with garlic and white wine, served with orzo noodles

24

48

51

49

53

54

78

85

185

85

75

CHTAPODI SCHARAS

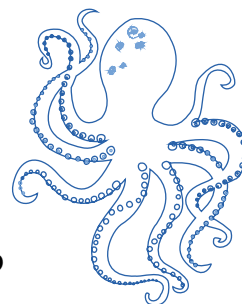
grilled octopus with zucchini, marinated beets, and black lentils

120

MIX THALASINA

plate of grilled seafood for two

215



EXTRAS

WARM PITA BREAD

9

FRENCH FRIES

14

GRILLED VEGETABLES

23

MIXED SALAD WITH VINAIGRETTE

17

GARLIC BUTTER

8

DESSERTS

GIAURTI ME MELI

Greek yogurt with caramelized walnuts, warm thyme honey

24

SOKOLATA ME SYKA

chocolate mousse with figs and brandy

28

MILFEI

phyllo pastry with cream, almond flakes and seasonal fruit

29

BAKLAVA

phyllo pastry stuffed with nuts and honey, served with vanilla ice cream

29

HAVE YOU ENJOYED SMASHING PLATES?

order more for smashing at home or on-site

GREEK PLATES

pack of 35 plates

175

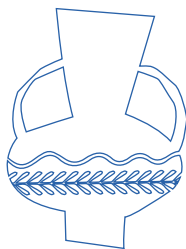


COLD BEVERAGES

LEMONADE 0,3 L 1 L lemon orange strawberry	16 45
MINERAL WATER 0,33 0,7 L	9 18
PRESSED APPLE JUICE 0,3 L 1 L from Wiatrowy Sad	14 40
FRESH CITRUS JUICE 0,3 L	22
FRAPPÉ FREDDO CAPPUCCINO	15 17
COCA-COLA, FANTA, SPRITE, TONIC 0,25 L	12

HOT BEVERAGES

AMERICANO	12
FLAT WHITE	16
CAPPUCCINO	16
CAFÈ LATTE DOUBLE LATTE	17 18
GREEK COFFEE	12 15
ESPRESSO DOUBLE ESPRESSO	13 16
HARNEY & SONS TEA	17
GREEK TEA KOZANIS BIO	18



BEER

MYTHOS 0,5 L <i>alc. 5 %</i>	22
CORFU RED 0,5 L <i>alc. 5 %</i>	24
CORFU PILS 0,5 L <i>alc. 5 %</i>	24
CORFU LAGER 0,5 L <i>alc. 4,5 %</i>	24
CORFU WEISS 0,5 L <i>alc. 5,6 %</i>	24
CORFU DARK ALE 0,5 L <i>alc. 5 %</i>	24
AMBER DRAFT BEER 0,3 L 0,5 L <i>alc. 5,6 %</i>	17 22
BAVARIA 0% 0,33 L	18
BAVARIA 0% WHEAT BEER 0,33 L	18

The products used in our dishes may contain allergens and their derivatives. Ask your waiter for the details.
For recipe and grammage information please contact the manager.
The price of non-seafood dishes and fruit juices includes 8% VAT.
The price of seafood dishes, alcohol, and beverages includes 23% VAT.
We add 10% service charge to groups of six and more.

GREEK SPECIALTIES

CHONEFTIKO TASTING masticha <i>alc. 25 %</i> tentura <i>alc. 25 %</i> tsipouro <i>alc. 40 %</i>	36
RAKOMELO tsipouro, cloves, cinnamon, anise, honey	39

CHAMPAGNE AND SPARKLING WINE

Frizzante Bianco 125 ml 0,5 L 1 L Veneto, Italy <i>alc. 10,5 %</i>	18 72 144
Prosecco Astoria Extra Dry 0,75 L Veneto, Italy <i>alc. 11 %</i>	144
Masachs Dignitat Rosé 0,75 L Catalonia, Spain <i>alc. 11,5 %</i>	132
Moët Chandon Brut Imperial 0,75 L Champagne, France <i>alc. 12 %</i>	470
Bollinger Special Cuvee 0,75 L Champagne, France <i>alc. 11 %</i>	480

WHITE WINE

Greek house wine 125 ml 0,5 L 1 L Greece <i>alc. 11,5 %</i>	19 76 152
Retsina Malamatina 125 ml 0,5 L 1 L Savatiano, Roditis Greece <i>alc. 11 %</i>	19 76 152
Retsina Kechribari but. 0,5 L Roditis Greece <i>alc. 11,5 %</i>	84
Imiglikos 125 ml 0,5 L 0,75 L Roditis, Xinomavro semi sweet Greece <i>alc. 11 %</i>	22 88 132
Mega Spileo Cuvee III 125 ml 0,5 L 0,75 L <i>alc. 12,5 %</i> Malagousia, Assyrtiko, Chardonnay Greece	27 108 162
Biblia Chora 125 ml 0,5 L 0,75 L Sauvignon Blanc, Assyrtiko Greece <i>alc. 13,5 %</i>	32 128 192
Promised Land 0,75 L Chardonnay Italy <i>alc. 13,5 %</i>	144
Wachtenburg Riesling Classic 0,75 L Riesling Germany <i>alc. 12 %</i>	168
Nobody's Hero Sauvignon Blanc 125 ml 0,5 L 0,75 L Sauvignon Blanc New Zealand <i>alc. 12,5 %</i>	31 124 186

RED WINE

Greek house wine 125 ml | 0,5 L | 1 L **19 | 76 | 152**
Greece | *alc. 12 %*

Nemea 125 ml | 0,5 L | 0,75 L **22 | 88 | 132**
Agiorgitiko | semi sweet | Greece | *alc. 11 %*

Atelier 0,75 L **156**
Cabernet Sauvignon | Greece | *alc. 13 %*

Mega Spileo Cuvee III **27 | 108 | 162**
125 ml | 0,5 L | 0,75 L | *alc. 14 %*
Cabernet Sauvignon, Mavrodaphne,
Agiorgitiko | Greece

Biblia Chora 125 ml | 0,5 L | 0,75 L **33 | 132 | 198**
Cabernet Sauvignon, Merlot | Greece | *alc. 14 %*

Wakefield, Promised Land 0,75 L **144**
Shiraz | Australia | *alc. 14 %*

Conde Valdemar Reserva 0,75 L **169**
Tempranillo, Grenacha, Graciano | Spain | *alc. 14 %*

Sammarco 0,75 L **174**
Primitivo di Manduria DOP | Italy | *alc. 14 %*

NON-ALCOHOLIC WINE

Univers Drink, Vina'0° Sparkling **19 | 76 | 114**
125 ml | 0,5 L | 0,75 L
Languedoc, France

Univers Drink, Vina'0° Merlot **19 | 76 | 114**
125 ml | 0,5 L | 0,75 L
Languedoc, France

NON-ALCOHOLIC COCKTAILS

MOHITO FREE **29**
sprite, mint, brown sugar, lime

MIONETTO SPRITZ FREE **29**
non-alcoholic sparkling wine, orange syrup,
sparkling water, orange

HUGO FREE **29**
non-alcoholic sparkling wine, elderberry syrup,
sparkling water, lime, mint

FRESH BOSS FREE **29**
non-alcoholic sparkling wine, blueberry purée,
elderberry syrup, sparkling water, lime, mint

SIGNATURE COCKTAILS

SANTORINI SANGRIA glass | 1L **35 | 99**
rosé wine, Metaxa 5*, triple sec,
orange juice, grenadina, fruits

RODOS **34**
Metaxa 5*, fresh lime juice,
fresh orange juice, orange

KORFU **36**
tsipouro, ouzo, frozen strawberries

COCKTAILS

APEROL SPRITZ glass | 1L **35 | 99**
aperol spritz, prosecco, orange,
sparkling water

MOJITO **35**
rum bacardi, brown sugar,
lime, mint, sparkling water

MELON MOJITO **35**
rum bacardi, melon liqueur, brown sugar,
crushed ice, mint, pomegranate, lime, sprite

METAXA SUNSET **32**
metaxa 5*, orange juice, grenadine, ice

PORNSTAR MARTINI **37**
vodka, passion fruit purée, lemon juice,
vanilla syrup, prosecco, ice

FROZEN PORNSTAR MARTINI **42**
vodka, passion fruit purée, lemon juice,
vanilla syrup, prosecco, ice

WHISKY SOUR **35**
whisky, lemon juice, sweet, egg whites, angostura

LEMON MARGARITA **33**
tequila silver, triple sec, lemon juice, ice

HUGO glass | 1L **35 | 99**
prosecco, elderberry syrup,
lime, mint, sparkling water

FRESH BOSS **34**
prosecco, blueberry purée, lime,
mint, ice, sparkling water

NEGRONI **36**
gin, martini rosso, campari