

Varieties

Santorini Variety

Plate with traditional Santorini products

Greek graviera cheese, Santorini cherry tomato paste (PDO) with capers, olives, barley rusk bites, olive oil

| 16,50€

Cycladic Cheese Plate

A variety of the best Cycladic cheeses

Graviera Naxos, graviera Ios, arseniko Naxos, skotyri Ios, graviera Crete, breadsticks, fig jam

| 24,00€

Aged Cheese Plate

A variety of the best aged Greek cheeses

Aged graviera Syros, aged krasotiros Crete, aged graviera with red wine, aged graviera with truffles, aged graviera with garlic, cherry tomatoes, prickly pear jam

| 28,00€

Cold cuts Plate

A variety of the best Greek cold cuts

Louza Tinos, Cretan apaki, 15 months naturally aged prosciutto, pastrami, Kara Dere (a very impressive cold cut of Constantinople origin), dry fruits, breadsticks

| 22,00€

Seafood Plate

Marinated and smoked Greek fishes

Marinated anchovies, smoked mackerel, seafood pastrami, Greek trout, smoked eel, cherry tomatoes, breadsticks

| 29,00€

Salads & First Dishes

Santorini Salad

Cherry tomatoes, local cheese, caper leaves, capers, onion, cucumber, olives, nuts, olive oil

| 15,50€

Smoked salmon salad

Tender leaves of green salad with smoked salmon, poached shrimps, Messolonghi fish roe powder, avocado, olive oil and lime vinaigrette

| 19,00€

Octopus with eggplant and black garlic

Grilled octopus, white eggplant puree, black garlic, aged balsamic, olives, sun-dried tomato, fresh oregano

| 18,00€

Santorini sausage

Savory flavored ground beef, Santorini fava (DOP), poached egg, truffle and toasted bread.

| 16,00€

Lamb kebab

Minced lamb meat, Santorini tomato fritters on Greek pita bread with onion pickles, yogurt sauce with tahini and spearmint

| 17,00€

Pasta

Garlic spaghetti

Spaghetti with tomatoes, capers, smoked garlic, aromatic parsley oil, kefalotyri

| 15,00€

Seafood kritharoto

Shrimps, squid, mussels, bisque sauce, saffron flavor, salami Lefkada

| 23,00€

Shrimp Spaghetti "Saganaki"

Spaghetti with sautéed shrimps, fresh tomato, ouzo, fennel, hot pepper, feta cheese

| 24,50€

Lobster Spaghetti (for two)

Bisque sauce, fresh tomato and herbs

| 90,00€

Tagliatelle with apaki and chicken

Tagliatelle with chicken fillets, mushroom sauce, cream, apaki, fresh green asparagus and graviera Naxos

| 19,00€

Main Dishes

Salmon fillet

Fresh salmon fillet with aromatic lentils, beetroot, citrus sauce

| 26,00€

Sea bream fillet

Fresh sea bream fillet with sautéed greens, seasonal vegetables, "tomato water"

| 24,50€

Tenderloin Vinsanto

Pork scallops in mushroom and sweet Vinsanto wine sauce with fresh fried potatoes

| 23,00€

Chicken fillet

Sautéed chicken fillet with sweet potato puree, Cycladic louza, soy beans and mustard sauce

| 19,50€

Rib eye "black angus"

Grilled beef steak with garlic baby potatoes, thyme, asparagus and Santorini BBQ paste

| 34,00€

Desserts

Panna Cotta

With white chocolate, dacquoise from pistachio, strawberry compote

| 8,00€

Crème Brûlée

With Greek coffee aroma and mastic loukoumi

| 8,50€

Chocolate Pie

Moist chocolate cake with Kaymak ice cream

| 9,50€

Traditional baklava

With vanilla ice cream

| 8,00€

Fruit salad

Seasonal fruits

| 8,50€

Premium

Santorini gastronomy (price for two persons)

Santorini salad

Santorini sausage

Tenderloin Vinsanto

Panna Cotta

| 110,00€

Sea food gastronomy (price for two persons)

Santorini salad

Octopus with white eggplant

Kritharoto or Fresh salmon fillet

Panna Cotta

| 125,00€

Vinsanto and Cheese

Aged hard cheese Ithaka, aged graviera "San Michali" Siros, aged graviera Spilia Crete, graviera with wild marjoram

| 55,00€

Continental Breakfast

It includes:

- Coffee or tea of your choice
- Basket with a variety of freshly baked buns, rusks, breadsticks, butter croissant, cake
 - Jam or honey and butter
 - Fresh orange or grapefruit juice
 - Fruit salad

| 19,00€

Healthy advice

It includes:

- Coffee or tea of your choice
- Basket with a variety of whole grain pastries
- Diet jam and margarine or tahini and honey
 - Muesli with nonfat milk or yogurt 2%
 - Nuts
 - Fresh orange or grapefruit juice
 - Freshly cut kiwi

| 24,00€

Breakfast of your choice

Butter croissant or toasted bread (served with butter, jam or honey) | 8,00€

Cake variety | 5,00€

Cereals with fresh milk or yogurt | 4,00€

Eggs of your choice:

-Boiled(2pcs) 3,00€

-Fried(2pcs) | 6,00€

-Poached(2pcs) | 6,00€

-Scrambled or Strapatsada | 7,00€

-Omelette | 7,00€

''served with bacon or cheese or vegetables''

Greek cheeses variety | 9,00€

Greek cold cuts variety | 9,00€

Fresh seasonal fruits | 6,50€

French toast with honey and cinnamon | 6,00€

Yogurt with grape spoon sweet | 5,00€

Toasts/Sandwiches/Bruschette

Toast with ham or turkey and cheese, accompanied with a small green salad | 6,00€

Ciabatta with smoked ham, graviera Crete, honey and mustard mayonnaise, lettuce, tomato, cucumber | 8,50€

Vegan sandwich with sautéed mushrooms, green tahini, onion and cumin | 7,50€

Bruschetta with Santorini tomato paste, feta cheese, basil and olive oil | 8,00€

Bruschetta with smoked salmon, cream cheese, artichoke pickles, cherry tomatoes and rocket leaves | 10,00€

Kids Menu

- Tomato and cucumber salad | 5,00€
- Spaghetti with butter or tomato sauce | 8,00€
- Grilled chicken fillet with rice or fried potatoes and vegetables | 9,00€
- Sea bream fillet with rice or fried potatoes and vegetables | 10,00€

