

Amuse bouche - Homemade bread (per person) **2,00€**

salads

“Assyrtico” **12,50€**

bulgur, quinoa, leaves of herbs, cubes of red peppers, zucchini slices, fennel, sun-dried tomato and cardamom – honey – orange juice vinaigrette with vinegar made by local assyrtiko grapes

Greek **12,00€**

cherry tomatoes, cucumber, olives, capers, peppers, sea fennel and feta cheese, mini rusk bread with olives, bio virgin olive oil and white balsamic vinegar

Chicken **14,50€**

green salad with grilled chicken fillet, sauté louza (Greek prosciutto), cranberries, “Xinomizithra” - sour cheese from Ios, linseeds and yogurt – lime – olive oil - tarragon dressing

Octopus salad **22,00€**

octopus in a lemony sauce with fresh spinach and herbs, mix with black eye and red beans

appetizers “made” in Santorini

Fava “Pantremeni” **9,00€**

Santorinian fava puree with onion sauté, cherry tomatoes and capers (traditional recipe)

Tomato fritters **8,50€**

cherry tomato – onion – herb dough deep fried and served with parsley salad

“Sfougato” – traditional omelet in Santorini **have it with local country sausage* **8,00€/ *9,00€**

potatoes, local zucchini and fresh sour cheese from the Aegean islands

Garlic spaghetti with local cherry tomato paste and fresh oregano **8,50€**

appetizers

Tomato soup, **8,00€**

with yogurt, basil and homemade croutons

French fries – freshly cut **5,00€**

with raw salt and oregano

Greek traditional dips with pitta bread **9,50€**

Tzatziki “the classic” – yogurt, dill, garlic, lime, olive oil

Eggplant salad – eggplant, spring onion, parsley, garlic, olive oil

Tart with mixture of Greek cheeses, fresh herbs and cherry tomatoes **10,50€**

Grilled vegetables **10,50€**

colored peppers, zucchini, potatoes, carrots, onion

with grilled manouri cheese (Greek white fresh cheese)

“Saganaki” **11,50€**

Gruyere cheese from Mytilini island aged in olive oil,

wrapped in pastry crust served with a homemade dry – fig marmalade

Fresh squid sauté in rise flour served with homemade lemon chutney **13,50€**

Shrimps sauté finished with citrus juice and cognac **12,50€**

main courses

<i>Chickpeas slowly cooked</i> with onion, garlic, carrots, rosemary, laurel and lemon, served with sardines in a crust of Greek herbs (traditional recipe of several Aegean islands)	15,00€
<i>Mushroom “risotto” made of wheat, oat and wild rice</i> plevrotous and portobello mushrooms, fresh rucolla and soft sour cheese from Ios	17,50€
<i>Mediterranean wholegrain penne,</i> with olives, cherry tomatoes and homemade pesto sauce of “anthotiro” – light goat cheese	16,00€
<i>Black pig bio sausage</i> traditional short Greek pasta (striftaria), mortadella, “Chloro” cheese (goat cheese from Santorini) and pistachios	19,00€
<i>Lobster spaghetti (lobster weight: 900gr-1.100gr)</i> Greek spaghetti in a clear sauce of herbs, onion, garlic and cherry tomatoes	85,00€
<i>Moussaka</i> beef mince meat with white eggplant from Santorini, potato and feta cheese béchamel creme	15,50€
<i>Chicken “Like... Gyros”</i> finely sliced chicken marinated in 5 spices, tzatziki “the classic” and corn pitta bread	17,00€
<i>Pork fillet</i> filled with feta cheese, sundried tomato and herbs, served with potato “pearls” sauté and bitter chocolate, vinsanto (sweet wine) and mushroom salsa	22,50€
<i>Leg of lamb</i> slowly cooked in Assyrtiko wine, lemon sauce with vine leaves and herbs, served with smoked white eggplant puree from Santorini	24,00€
<i>Greek Style Cheese Burger,</i> beef mincemeat, gruyere cheese, Greek prosciutto from Evritania region, caramelized onions, ketchup with sundried tomato and truffle mustard, served with homemade French fries	20,50€
<i>Fresh white fish fillet</i> with chickpea – vegetable hummus cooked in fish broth and pickled beetroot	25,00€
<i>Fresh Cod fried in a herb batter</i> served with a puree of potato and summer truffle paste, topped with a garlic – walnut aromatic oil	26,50€

desserts

<i>Greek version of Cheese Cake</i> mousse of “katiki” (soft goat cheese) on rusk bread and sweet cherry tomato marmalade	9,50€
<i>Baklava</i> - layers of phyllo dough, nuts and syrup served with cinnamon ice cream	10,50€
<i>Greek yogurt panacotta</i> scented with lime and lemongrass, syrup of orange flower - honey, lavender and coriander	9,00€
<i>Bitter chocolate soufflé made with olive oil</i> and nutmeg, served with mint ice cream and butterscotch sauce	11,50€
<i>Iced mousse of Greek “Halva”</i> in a homemade sesame biscuit, topped with carrot – ginger sauce	8,50€
<i>“Espresso Gourmet”</i> – espresso coffee served with mini dessert platter	10,00€
<i>Selection of Ice cream and Sorbet</i>	3,50€/ scoop