

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

## **salads**

**“Assyrtico” 12,50€**

spinach, iceberg, red cabbage, sun-dried tomatoes, almond flakes, gruyere cheese and homemade croutons with a refreshing citrus - Greek honey dressing

**Greek 12,00€**

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

**Chicken 14,50€**

green salad with grilled chicken fillet, sauté louza (Greek prosciutto), blonde raisins, “Xinomizithra” - sour cheese from Ios, pumpkin seeds and yogurt - lime - olive oil - tarragon sauce

## **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**

**Soup of the day 8,00€**

**French fries - freshly cut with raw salt and oregano 5,00€**

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

Tzatziki “the classic” - yogurt, dill, garlic, lemon, olive oil

Eggplant salad - white local eggplant, spring onion, parsley, garlic, olive oil

**Grilled vegetables 10,50€**

colored peppers, zucchini, potatoes, carrots, onion  
with grilled manouri cheese (Greek white fresh cheese)

**Saganaki 12,00€**

gruyere cheese from Mytilini island aged in olive oil,  
wrapped in pastry crust served with a homemade dry - fig marmalade

**Zucchini pie with Greek herbs - crustless 9,00€**

local zucchini, spring onion, dill, spearmint, fresh oregano and feta cheese

**White eggplant rolls 12,50€**

filled with yogurt - feta cheese - sweet paprika sauce and homemade tomato marmalade on top

**Mushroom and leek “Soufflé”, 9,50€**

louza (Greek prosciutto), local cherry tomato and spring onion sauté  
finished with Assyrtiko wine and Greek pecorino cheese

**Fresh squid fried (the classic!) 12,00€**

**Seafood saganaki 14,50€**

shrimps, mussels, and fresh squid in tomato marinade

**Octopus cooked in vinegar served with garlic, parsley and spearmint 15,50€**

## ***main courses***

<b><i>Zucchini from Santorini and tomato stuffed</i></b> with vegetables, rice and fresh herbs from our garden, served with feta cheese	<b>15,00€</b>
<b><i>Chickpeas slowly cooked</i></b> with onion, carrots, laurel and lemon, served with sardines in a crust of Greek herbs (traditional recipe of several Aegean islands)	<b>15,00€</b>
<b><i>Spinach “risotto” – or Spanakorizo</i></b> with lemon zest and Greek yogurt	<b>16,50€</b>
<b><i>“Very Greek” wholegrain penne,</i></b> with cherry tomatoes, onion, green peppers, olives, parsley, fresh oregano	<b>16,00€</b>
<b><i>Black pig bio sausage</i></b> traditional short pasta from Crete (skioufihta), mortadella sauté, cherry tomato and pistachios	<b>19,00€</b>
<b><i>Seafood with Greek spaghetti</i></b> shrimps, mussels and fresh squid in a clear sauce with orange zest, spring onion, dill and garlic, finished with ouzo	<b>24,50€</b>
<b><i>Lobster spaghetti (lobster weight: 900gr-1.100gr – suggested for 2 people)</i></b> spaghetti in red sauce with onion, garlic and carrots	<b>85,00€</b>
<b><i>Moussaka</i></b> beef mince meat with white eggplant from Santorini, potato and béchamel creme	<b>16,00€</b>
<b><i>“Like.. Gyros” Chicken OR Pork</i></b> finely sliced and marinated in spices, served with the classic tzatziki, onion, tomato and corn pitta bread	<b>17,00€</b>
<b><i>Veel stew</i></b> slowly cooked in tomato and local sweet wine served with white eggplant puree	<b>21,00€</b>
<b><i>Leg of lamb “Kleftiko”</i></b> cooked in Assyrtiko wine with sweet potatoes, carrots, onion, tomato, 3 colour peppers, garlic and fresh oregano served in baking paper	<b>24,00€</b>
<b><i>Greek Style Cheese Burger,</i></b> beef mincemeat, gruyere cheese, Greek prosciutto from Evritania region, caramelized onions, ketchup and truffle mustard, served with homemade French fries	<b>20,50€</b>
<b><i>Fresh white fish fillet</i></b> with vegetable puree on the side	<b>25,00€</b>
<b><i>Fresh Cod fried in beer – ouzo batter</i></b> served with a puree of potato and summer truffle paste, topped with a garlic aromatic oil	<b>26,50€</b>

## ***desserts***

<b><i>Greek Yogurt “baked flan”</i></b> with homemade red fruit marmalade	<b>9,00€</b>
<b><i>Baklava</i></b> - layers of phyllo dough, nuts and syrup served with cinnamon ice cream	<b>10,50€</b>
<b><i>“Mosaic”</i></b> - frozen dessert with biscuits, cranberries and Greek raisins in chocolate	<b>8,50€</b>
<b><i>“Ravani”</i></b> – orange semolina cake with syrup, served with coconut ice cream	<b>9,50€</b>
<b><i>Bitter chocolate soufflé made with olive oil</i></b> and nutmeg, served with mint ice cream and salty caramel sauce	<b>11,50€</b>
<b><i>Iced mousse of Greek “Halva”</i></b> with hazelnuts in a homemade sesame biscuit, topped with carrot – ginger sauce	<b>8,50€</b>
<b><i>“Espresso Gourmet”</i></b> – espresso coffee served with mini dessert platter	<b>10,00€</b>
<b><i>Selection of Ice cream and Sorbet</i></b>	<b>3,50€/ scoop</b>