

# MENU

## STARTERS

<b>"Chloro" local goat cheese</b>	€ 4,50
<b>Feta cheese, from Arkadia region</b> (Protected Designation of Origin)	4,00
<b>Santorini fava</b> yellow split-pea purée, with dried onion & capers	7,00
<b>"Tzatziki" (traditional recipe)</b> with cows & sheep yogurt, garlic and cucumber	5,00
<b>"Boukouvala"</b> toasted bread with olive oil, large olives from Doliara region, gruyere from Tripoli region and capers	7,00
<b>Smoked gruyere from Naxos island,</b> with thyme honey & roasted pistachios	7,00
<b>"Saganaki" fried gruyere from Ios island</b>	7,00
<b>White aubergine from Santorini (grilled)</b> with tomato and mozzarella slices and basil pesto	9,00
<b>Handmade "ntolmadakia"</b> vine leaves stuffed with rice and herbs, served with yogurt	6,50
<b>Handmade fried rolls</b> with local slow cooked pork, Cretan gruyere & spearmint, served with dip of Santorini tomato paste & vinsanto wine	7,50
<b>Trilogy of roasted mushrooms</b> portobello, pleurotus & champignon with garlic and herbs	9,00
<b>Sautéed chicken bites</b> with white wine, onions, roasted sesame seeds and soy sauce	8,50
<b>Fried potatoes</b> with coarse salt and thyme	4,50

Our bread is homemade and baked in our ovens fresh every day.  
- Extra basket € 2,00

## SALADS

<b>Greek</b> with tomato, cucumber, onion, green pepper, olives, capers and feta cheese	7,50
<b>Green</b> mixed green salad with cucumber, green pepper, spring onion, garlic flavoured homemade croutons, herbs, olive oil & lemon dressing	7,00
<b>Quinoa</b> with organic tricolour quinoa, tomato, cucumber, almond fillets, herbs and citrus vinaigrette	7,50
<b>"Talagani"</b> green mixed salad with grilled "talagani" (greek cheese), dried figs, spring onion and grape molasses dressing	9,50
<b>Prosciutto</b> green mixed salad with baby spinach, melon, crispy prosciutto, gruyere cheese, and mandarin vinaigrette	11,00

## PASTA & RISOTTO

<b>"Skordomakarona"</b> - traditional recipe spaghetti with Santorini tomato sauce and garlic	€ 7,00
<b>Penne with traditional "Kavourmas"</b> (slowly cooked pork), cherry tomatoes, pecorino cheese from "Amfilochia" region & herbs	9,00
<b>Spaghetti</b> with minced beef and gruyere	9,00
<b>Risotto with Chicken,</b> spicy chorizo sausage and fresh thyme	11,00
<b>"Skioufihta"</b> fresh Cretan pasta with chicken and basil-pistachio pesto	11,00

## For our little friends

<b>Penne with tomato sauce</b>	4,50
<b>Penne with minced beef</b>	5,00
<b>Grilled chicken fillet</b> with fresh tomato and mashed potatoes	5,00
<b>Grilled pork fillet</b> with carrot salad and fried potatoes	6,00
<b>Organic orange juice</b> (without sugar) 250ml - Chris family	2,50
<b>Organic apple juice</b> (without sugar) 250ml - Chris family	2,50

## MAIN COURSE

<b>Sea Bass fillet</b> with olive oil & lemon dressing, served with steamed vegetables	14,00
<b>Cycladic "cod brandada"</b> Fried cod fish fillet, on potato purée garlic flavoured with garlic and Santorini tomato paste	12,00
<b>Chicken Fillet</b> crusted with pistachios served on puréed potatoes with herbs	12,50
<b>Chicken fillet sautéed</b> with feta cheese and saffron sauce, served with basmati rice	11,50
<b>Pork fillets</b> with vinsanto wine sauce & pink peppercorns served with basmati rice	13,50
<b>Grilled Iberico pork belly chops</b> served with grilled mushrooms & fried potatoes	12,50
<b>Greek organic beef,</b> cooked in tomato sauce, served with pappardelle pasta	14,00
<b>Grilled patties</b> served with fried potatoes, tomato salad and yoghurt dip	10,00
<b>Grilled veal steak</b> served with steamed vegetables	17,00
<b>Beef fillets</b> with peanut flavoured sauce & roasted pistachios served on puréed potatoes with herbs	14,50
<b>Grilled sirloin steak</b> with aromatic butter, served with fried potatoes and grilled vegetables	18,00



## DESSERTS

<b>Pistachio panna cotta</b>	5,00
<b>"Galaktoboureko"</b>	5,00
Greek custard pie with cream and syrup	
<b>"Baklava"</b>	5,00
Phyllo pastry with nuts and syrup	
<b>Chocolate cake with hazelnuts</b>	5,00
<b>Greek yogurt with fruit in syrup</b>	4,00
<b>Ice cream</b>	2,00€/scoop
Vanilla, chocolate, pistachio, mastic, lemon sorbet	

## REFRESHMENTS

<b>Orangade Loux</b> 250ml	2,00
<b>Orangade Loux</b> 250ml χωρίς ανθρακικό	2,00
<b>Lemonade Loux</b> 250ml	2,00
<b>Gazoza Loux</b> 250ml	2,00
<b>Soda Water Loux</b> 250ml	2,00
<b>Coca cola</b> 250ml	2,00
<b>Coca cola Zero</b> 250ml	2,00
<b>Tonic</b> 250ml	2,00
<b>Natural Mineral Water</b> 1L	1,50
<b>Souroti   Natural carbonated mineral water</b> 250ml	2,50
<b>Souroti   Natural carbonated mineral water</b> 750ml	5,00

## BEERS

<b>Mamos Draft</b> 400ml	4,00
<b>Mamos</b> 500ml	5,00
<b>Alfa</b> 500ml	5,00
<b>Alfa Weiss</b> 500ml	6,00
<b>Alfa xoris</b> non-alcoholic 500ml	4,50
<b>Vergina</b> 500ml	5,00
<b>Fix</b> 500ml	5,00
<b>Fix Dark</b> 330ml	5,00
<b>Mythos</b> 500ml	5,00
<b>Fischer</b> 500ml	6,00

## Santorini Microbrewery

<b>Yellow Donkey</b> 330ml	5,50
<b>Red Donkey</b> 330ml	6,00

## HOUSE WINE

<b>White • Rosé • Red</b>	
<b>Glass</b>	3,00
<b>0,25 Lt</b>	4,00
<b>0,50 Lt</b>	6,00
<b>1 Lt</b>	11,00
<b>Semi-sweet</b>	
<b>Glass</b>	4,00
<b>0,25 Lt</b>	6,00
<b>0,50 Lt</b>	11,00
<b>Glass of vinsanto wine</b>	5,00

## DRINKS

<b>Glass of Mastiha</b>	4,00
<b>Mastiha</b> 125ml	6,00
<b>Mastiha</b> 250ml	12,00
<b>Glass of Ouzo "Canava Santorini"</b>	3,00
<b>Ouzo Mini Mitilinis</b> 200ml	8,00
<b>Ouzo 12</b> 200ml	8,00
<b>Ouzo Barbayanni</b> 200ml	10,00
<b>Tsipouro Babatzim</b> 200ml	10,00
<b>Tsipouro Dekaraki</b> 200ml	10,00
<b>Tsipouro Tsililis</b> 200ml	9,00
<b>Raki</b> 125ml	3,50
<b>Raki</b> 250ml	6,00
<b>Aged Tsikoudia</b>	
<b>"Canava Santorini"</b> 500ml	22,00
<b>Μεταξα 3*</b>	5,00
<b>Μεταξα 5*</b>	7,00
<b>Drinks</b>	7,00
<b>Special Drinks</b>	10,00

## COFFEES

<b>Greek</b>	2,50
<b>Espresso</b>	2,50
<b>Double Espresso</b>	3,50
<b>Cappuccino</b>	4,00
<b>Tea</b>	2,50

Person in charge in case of market inspection Chris Koskinas.

In our dishes we use extra virgin olive oil.  
Sunflower oil is used for frying.  
\* Frozen products.

**Before placing your order, please inform us if a person in your party has a food allergy.**

Consumer is not obliged to pay, if the notice of payment (receipt-invoice) has not been received.

Our business has certified point of sales terminals for payment with cards.

