Our Menu

Today’s Special

Fresh Fish

Ask to see the catch of the day!

Starters

Tomato Balls

Fried balls of tomato, onions,peppers and fresh aromatic essences. 🌱

Fried Zucchini

Fried zucchini with tzatziki. 🌱

French Fries

Fried in sunflower oil. 🌱

Fava purée

Stone-ground pea with caramelised onions, olive oil, caper and lemon. 🌱

Grilled Sausage

Country sausage with pita bread and mustard

Saganaki

Fried hard cheese in sunflower oil. 🌱

Feta in the Oven

Feta with tomato, onion and pepper. 🌱

Tzatziki

Yoghurt with cucumber and garlic. 🌱

Seafood Starters

Tarama Mousse

Salted fish roe with onion, lemon and extra virgin olive oil.

Smoked Mackerel

Filet of smoked mackerel with onion, parsley, lemon and olive oil.

Red mullet Carpaccio

Fillets of red mullet with olive oil, lemon, coriander and pink pepper.

Tuna Tartare

Fresh tuna with lemon sauce, parsley garlic and crispy onions

Steamed mussels

Steamed Mussels with garlic, fennel, onion, celery, olive oil and lemon sauce

Octopus with Fava

Steamed Octopus with fava purée, bell pepper, pickles and fresh mint oil

Mackerel Ceviche

Fresh mackerel with orange, lemon, garlic, tomato, chilli, cucumber and olive oil.

Calamari al pesto

Steamed Calamari in pesto with almonds

Bonito fish

Bonito fish in brine with radish olive oil and lemon

Ray fish salad

Fresh steamed ray fish in lemon sauce with garlic, spring onions and basil

Salads

Greek Salad
Tomato, cucumber, onion, pepper, feta cheese with olives, caper and olive oil. 🌱

Santorini Salad XL
Tomato, cucumber, onion, pepper, caper feta cheese with olives and olive oil. 🌱

Dakos
Carob rusk with tomato, green onion, olives, creamy cheese and olive oil. 🌱

Roucola Parmesan
Fresh Roucola with tomato, parmesan and honey mustard sause. 🌱

Beetroot salad
Steamed beetroot with yogurt, walnuts, and garlic. 🌱

Greens
Boiled Season greens with olive oil with lemon or vinegar. 🌱

Caesar Salad with Chicken
Lettuce Lola, grilled chicken, croutons, parmesar and Caesar dressing.

Caesar Salad with Shrimps
Lettuce Lola, steamed shrimps, croutons, parmesar and Caesar dressing.

Main Courses

Vegetable Risotto
Arborio with tomato, paper, onion, basil, butter and Parmesan. 🌱

Veal with eggplant purée
Fresh veal in tomato sauce with eggplant purée and pita bread.

Beef Tagliata (halal) 450gr.
Boneless shoulder ribs tagliata with sauteed potatoes, grilled vegetables and salsa verde.

Double Burger
Fresh beef and pork mix, aromatic essences with mustard mayonnaise with no buns.

Chicken Souvlaki (halal)
Grilled chicken filet on a stick with mayonnaise sause.

Pork Steak XL 700gr.
Fresh grilled pork steak XL with mayonnaise sause.

Tender loin souvlaki
Pork filet pieces grilled with tzatziki sauce.

Mackerel linguine
Smoked mackerel in sour cream and dill

Prawns Pasta
Linguine with ptawns in bisque, tomato, garlic, basil and white wine.

Sautéed Tuna
Fresh tuna sautéed marinated in spicy soy sauce and sauteed with pepers, onion and garlic. Served with rice.

Fish Soup
The fisherman's soup! With fresh fish, lemon and mashed vegetables.

Fried Squids*
Small squids fried in sunflower oil with citrus mayonnaise.

Grilled Squid*
Marinated grilled squid with onion, lemon and olive oil.

Baby shrimps
Deep fried whole baby shrimps

Lobster with Orzo for 2
Fresh Lobster (500gr) with orzo in bisk and tomato sauce

Fresh Fish per kilo

White sea bream
100 gr.

Red Mullets
100 gr.

Red Snapper
100 gr.

Scorpaenid
100 gr.

Haddock
100 gr.

Grouper
100 gr.

Lobster
100 gr.

White Wines- Santorini

Santorini Gavalas P.D.O.
Grape Variety: Assyrtico 100%

Familia Hatzidakis
Assyrtico 100%

Aidani Argyros estate 750ml
Grape Variety: Aidani 100%

Atlantis Argyros 750ml
Asyrtico, Athiri, Aidani

Atlantis Argyros by the glass 185ml
Asyrtico, Athiri, Aidani

White Wines- Mainland Greece

Vasiliki Parliarou
Sauvignon Blanc

Malaguzia Argyriou
Grape Variety: Malaguzia 100% organic

Arlekinon Hora750ml
Chardonnay

House White Wine
0,5 litre

Rose Wines- Santorini

Rosette Hatzidakis 750ml
Mandilaria 100%

Atlantis Argyros 750ml
Asyrtico Mantilaria

Atlantis Argyros by the glass 185ml
Asyrtico, Mantilaria

Rose Wines- Mainland Greece

Vineyards Papaioanou

Organic wine

IDYLLE D' Ahinos
La tour Melas

House Rose Wine
0.5 liter

Red Wines- Santorini

KAMENH SANTO WINES
Grape Variety: Mantilaria 100%

Atlantis Argyros 750ml
mantilaria, mavrotragano

Atlantis Argyros by the glass 185ml
mantilaria, mavrotragano

Red Wines- Mainland Greece

Vasiliki Parliarou
Merlot

Mega Spilaio 750ml
Cabernet Sauvignion

Dessert wines

Vinsanto
Vinsanto by the Glass

Soft Drinks

Coca-Cola
250 ml

Pepsi Max 0% sugar
250 ml

Fanta Orange
250 ml

Fanta Lemon
250 ml

7up
250 ml

Tonic Water
250 ml

Sparkling Water
0.25 litr.

Sparkling Water
0.75 litr.

Mineral Water
1 liter

Hand made refresments sugar free

Lemonade with ginger and organic agave

Iced green tea with lemon and agave

Sour cherry juice with bitter almond scent and organic agave

Beers

Alfa Greek
0.5litr.

Mamos Greek 0.5 lit.

Heineken
0.5litr.

Kaiser 0.5lit

Fix Hellas
0.5 litr.

Beers from Santorini

Blue Monkey lager
vol. 4.7

Distillates

Ouzo Plomari
200ml

Ouzo Babatzim
200ml

Ouzo Varvagianni
200ml

Ouzo Canava
200ml

Glass of Ouzo
50ml

Tsipouro Apostolaki
200ml

Raki Bottle
180ml

Spirits

Mojito

Greek style Mojito
Mojito with mastic liquor lime and fresh mint.

Cuba Libre

Aperol Spritz

Negroni

Campari Orange

Amaretto Sour

Gin Tonic

Metaxa 5*

Whiskey

Vodka

Desserts

Armenovil

Home made old fashioned ice cream with caramelized almonds in chocolate soup.

Florentines

Crispy almond and honey biscuits with mastic ice cream and vinsanto syrup.

Chocolate Tower

Chocolate and biscuits tower with ice cream

Orange pie

Traditional orange pie with vanilla ice cream.

Scoop of ice cream

Coffees

Espresso

Cappuccino

Greek Coffee

Instant Coffee

Frappe (ice coffee)

Americano

Café Latte

Tea

All kinds with this asterisk (*) are frozen.

All dishes with this symbol (🌱) are vegetarian.

For frying we use sunflower oil and for the salads extra virgin olive oil. Feta cheese is greek.

All the legal cost-plus are included in prices.

The restaurant has complains book.

Restaurant manager Spiros Gavalas.