



SANTORINI

GREEK RESTAURANT

Starters

Spreads

Taramosalata

Piraeus-style smoked cod-roe spread, made with lemon juice and onion extract, garnished with chopped olives, spring onions and pita crisps 4.50

Tirokafteri

Mykonos-style spicy feta and chili flakes mousse, garnished with roasted pimiento and seasoned pita crostini 4.50

Melitzanosalata

Mount Athos oven-roasted and smoked aubergine spread, with garlic, olive oil, vinegar and parsley, garnished with chopped sweet pickled peppers and served with barley rusks 6.00

Skordalia

Arcadian-style potato mash, garlic and olive oil spread, sprinkled with walnut crumbs and served with courgette chips 5.25

Tzatziki

Greek-style Yogurt, cucumber and garlic dip, topped with extra cucumber salad and dill 4.50

Cold starters

Marinated mixed olives

Kalamata, Throuba, Tsakistes 2.50

Feta

Drizzled with olive oil and fresh oregano. Served with slow-roasted tomato and grilled sour dough bread. 5.75

Graviera Cheese

Cretan six-month-aged Graviera (type of Gruyère cheese) served with sun-dried figs and grapes 5.75

Beetroot & Prunes

Rocket, red onion, walnut rolled Mizithra noisettes, prunes and extra virgin olive-oil 6.50

Gavros

Fresh anchovies, cured in-house in a garlic and pink peppercorn marinade 6.50

Athenian Fish Salad

Steamed Grouper fish mixed with boiled potato and egg, carrots, gherkins, olives, capers and lime mayonnaise 6.50

Cretan Dakos

Diced tomato, throuba olives, capers and feta crumbles on a bed of olive-oil drizzled barley rusks 6.00

Small Greek Salad

Tomato, cucumber, onion, green bell pepper, olives, capers, feta cheese and extra virgin olive oil 4.75

Small Corinthian Salad

Rocket, little gem lettuce, currants, pine nuts, koulouri (sesame bread) croutons, Graviera cheese shavings and grape must vinaigrette 5.25

Soups

Avgolemono Chicken Soup

Chicken and rice soup finished in an egg & lemon liaison, served with potato croutons 6.00

Kakavia Seafood Soup

Rhodes-style grouper, shrimp, mussel, celery, potato in a clear fish bouillon 7.00

Salads

Santorini Tomato

Carpaccio cut tomato, thin sliced red onion, caper leaves, throuba black olives, sea fennel and Santorini salt de fleur, drizzled with extra virgin olive oil 7.75

Classic Greek

Tomato, cucumber, red onion, parsley, green bell peppers, olives, capers, feta cheese, barley rusks, extra virgin olive oil and oregano 7.75

Mani-mani

Leafy greens, rocket, orange supremes, Mani-style siglino (orange zest cured light smoked ham) Kalamata pitted olives tossed in a citrus dressing 8.50

Bulgur

Steamed bulgur, diced tomato, rocket, chopped prunes and sundried apricots, green herbs dressed with Masticha and lime infused olive oil 7.75

Corinthian

Rocket, little gem lettuce, currants, pine nuts, koulouri (sesame bread) croutons, Graviera cheese shavings and grape must vinaigrette 8.00

All starters and salads are served with pita bread.

Hot starters

Santorini Fava

Authentic Santorini island yellow split-pea purée served with capers and onion variety 4.50

Grilled Mushrooms

Oyster mushrooms grilled to order and served with melted Metsovone smoked cheese 7.75

Courgette rissoles

Graviera cheese and courgette-based patties served with dill-yogurt sauce 5.75

Spanakopita

Spinach and feta cheese filo pastry served with Greek yogurt 5.25

Dolmades

Classic Mediterranean recipe consisting of rice, spring onion, mint, dill, currants and pine nut kernels, all wrapped in vine leaf parcels served with a side of yogurt sauce 6.00

Augergine boureki

Graviera cheese folded in grilled aubergine roulades, then roasted in the oven and topped with sweet red pepper coulis 6.75

Cretan Cheese Saganaki

Sautéed breaded Graviera cheese drizzled with honey and sesame seeds 5.50

Halloumi or Talagani

Both types of cheese ideal on the grill, served with slow-roasted tomato and rocket 5.75

Keasarian "cigars"

Pastourma (beef pastrami) rolled with Kasseri cheese and tomato in cylinder filo pastry parcels, served with tomato sweet pepper tapenade 6.75

Keftedes

Beef & lamb minced meat balls with spearmint, cooked to order, served with spicy tomato sauce and feta mousse 5.75

Grape Must Pork Belly

Macedonian-style slow-cooked pork belly, finished on the grill, then drizzled with grape must, served with cabbage slaw 6.75

Prawn Saganaki

Tiger prawns sautéed with onion, peppers, garlic and chopped tomato, flambéed with ouzo, then finished in the oven with tomato sauce and feta cheese 7.25

Mussels Saganaki

Mussels, steamed in white to open up, with onion, garlic and chopped tomato, finished with feta cheese tomato sauce and parsley 6.75

Fresh Fried Calamari

Fresh deep-fried baby calamari served with a side of ouzo aioli 7.25

Grilled Octopus

Tender octopus grilled and served with extra virgin olive oil, sweet red wine vinegar and oregano 7.75

Aegean mussels

Grilled mussels, drizzled with extra virgin olive oil and oregano 6.75

Bakaliaros Bites

Fresh breaded cod bites, served with skordalia and beetroot tartar 8.50

Set Menus

Meat Menu

pita bread & olives, tzatziki, tirokafteri, melitzanosalata, grape must pork belly, Keasarian cigars, Greek salad, lamb souvla, grilled chicken oregano, keftedes, side chips and slow-roasted tomatoes and homemade mustard.
22.00 per person (minimum order of 2)

Seafood Menu

pita bread & olives, taramosalata, Santorini fava, skordalia gavros, calamari, tomato salad, whole grilled sea bass, grilled tiger prawns, bakaliaros bites, side of wilted spinach and steamed herb and olive oil rice pilaf
26.00 per person (minimum order of 2)

Vegetarian Menu

pita bread & olives, melitzanosalata, Santorini fava, tzatziki, courgette Rissoles, dolmades, aubergine boureki, bulgur salad, spanakopita, yemista, roast potatoes
20.00 per person (minimum order of 2)

Main

Pasta

Beef Cheek Yuvetsi

Orzotto of beef cheeks simmered in tomato & beef stock and finished in sizzling clarified buffalo butter 16.50

Truffle Manti

Byzantine-style ravioli with Manouri cheese filling and truffle. Served with whipped yogurt. 14.75

Melitzana & Mint

Hilopites (type of fettuccini), tomato, garlic, aubergine, feta, olive oil and mint 12.50

Chicken Manitari

Petoura pasta (type of pappardelle) sautéed chicken fillets, baby Grevena porcini, in a cream glaze sauce 12.50

Off the Grill

Pork Souvlaki

Oregano-marinated pork shoulder cuts, grilled on a skewer, served with thick skin-on chips, chopped tomato salad and tzatziki 11.25

Chicken Souvlaki

Greek yogurt and sweet smoked paprika marinated chicken breast, grilled on a skewer, served with rice & vermicelli pilaf and yogurt 11.25

Grilled Chicken Oregano

Lemon, garlic, olive oil and oregano-marinated chicken, served on a salad bed and roasted lemon potatoes 11.25

Lamb Souvla

Spit-roasted rack of lamb cutlets, chopped and served with slow-roasted tomatoes, skin-on chips, sumac red onions and honey mustard 14.75

Rib-Eye Steak

350gr Scottish beef rib eye, seasoned with olive oil, rock sea salt and fresh thyme, cooked to your preference and served with wilted spinach 17.50

All Time Classics

Mousaka

Layered aubergine, minced meat and aubergine bake, topped with béchamel sauce and Graviera cheese 13.25

Kleftiko

Slow oven braised shoulder of lamb, served with oregano roast potatoes 15.25

Yemista - Stuffed Vegetables

Tomato and courgette filled with garden vegetables, herbs and rice, served with roast potatoes and feta mousse 11.75

Stifado

Simmered beef and baby-onion tomato sauce pot roast served with skin-on chips 13.25

Soutzoukakia

Cumin-spiced meat patties and tomato casserole, served with steamed rice pilaf; classic recipe of Constantinople 11.75

Fish & Sea

Vineyard's Monkfish

Vine-leaf wrapped monkfish on a bed of deconstructed dolmades pilaf 23.50

Whole Grilled Seabass

Filletted and seasoned at your table, served with grilled courgette and spinach 17.25

Grilled King Calamari

Seasoned with olive oil, lemon and oregano, served with chopped tomato salad 16.50

Whole Steamed or Grilled Lobster

Seasoned with lemon sauce and served with grilled vegetables and ouzo aioli 35.00

Sea Bass Plaki

Sea bass fillets with potato, onion, tomato and herbs, sealed and cooked in a baking paper parcel 16.75

Fried Red Mullet

Pan-fried in olive oil, served with little gem lettuce, spring onion and dill salad 17.75

Rosemary Red Mullet Savor

Speciality of Corfu island. Pan-fried sautéed in rosemary-infused olive oil, garlic, currants and balsamic vinegar, served with steamed rice pilaf 19.75

Midopifao

Salonika-style rice pilaf with fresh steamed to open mussels, tossed with peppers, tomato, garlic, saffron and herbs 15.75

Skyriani Astakomakaronada

Skyros island recipe. Lobster spaghetti with fresh tomato, fennel, onion and garlic in spicy ouzo tomato sauce. 42.00 (serves 2)