



Santorini

GREEK RESTAURANTS

- Soups -

- SANTORINI'S TOMATO SOUP \$70**
Tomato paste with angel hair, egg & basil
- GREEK FISH SOUP \$80**
With Greek fish, veggies & lemon
- SOUP OF THE DAY \$70**

- Salads -

- GREEK SALAD \$135**
Tomato, cucumber, onion, green pepper, olives, capers, feta cheese & EVOO
- CRETAN SALAD \$135**
Tomato, cucumber, lettuce, onion, green pepper, capers, Cretan carob rusks, sunflower seeds and shredded manouri cheese
- MANOURI SALAD \$145**
Fresh greens with manouri cheese, topped with a vinaigrette of fresh veggies

- FRESH TUNA SALAD \$155**
marinated with citrus fruits, served with fresh greens in a balsamic vinaigrette
- OCTOPUS SALAD \$170**
Tomato, cucumber, onion, green pepper & lettuce with a vinaigrette of vinegar

- Dips -

Served with pita bread

- TZATZIKI \$95**
Greek yogurt with cucumber and garlic
- MELITZANOSALATA \$95**
thinly chopped smoked eggplant, with olive oil and herbs
- TARAMOSALATA WHITE \$95**
100% cod eggs with potato puree & lemon
- TIROKAFTERI \$95**
Greek cheeses spread with chili
- DIP SAMPLER \$180**
a little bit of all the dips

- Greek Cheeses -

- FETA CHEESE \$60**
- MANOURI ON THE GRILL \$90**
- SAGANAKI CHEESE \$120**
Kefalotin cheese fried in a crust of flour and egg
- HALLOUMI ON THE GRILL \$130**
- FETA PSITI \$120**
Feta cheese with tomato, mild chili peppers, onions, olive oil and oregano baked in the oven
- CHEESE PLATTER \$210**
served with pita bread, Greek honey and Greek dried figs

- Menu -

- Mezedakia -

- KOLOKITHOKEFTEDES \$95**
Zucchini balls with feta cheese and herbs
- SPANAKOPITA \$110**
filo pastry with spinach and feta cheese
- KAPNISTI MELITZANA \$110**
smoked eggplant oven baked with fresh tomato, tarta, kefalotini cheese & herbs
- DOLMADAKIA \$100**
vine leaves stuffed with rice and herbs, served with Greek yogurt dip
- LOUKANIKO \$120**
Greek country-style sausages with pork and leek
- VEGETABLE SOUVLAKI \$125**
mixed grilled vegetables served with EVOO, black vinaigrette, toasted sesame seeds & galotyri
- GREEK FRIES \$70**
Fried potatoes sprinkled with oregano

- Meats -

- GRILLED SOUVLAKI \$170**
Choice of pork, chicken, lamb and beef
- 2 souvlakis served with pita bread, Greek fries and tzatziki
- KEBAB \$180**
minced meat (lamb, beef and pork) served with pita bread, fries and tzatziki
- CHICKEN PATTY \$180**
Chicken Patty stuffed with cream cheese served with pita bread, fries and tzatziki
- GYROS (CHICKEN OR PORK) \$180**
thin slices of meat served with pita bread, fries and tzatziki
- GYROS MUSHROOM \$160**
sliced, grilled mushrooms served with pita bread, fries and tzatziki
- PAIDAKIA \$250**
succulent lamb chops with Greek fries
- BEEFTEKI \$175**
minced beef steak with Greek fries
- SOUVLAKI PLATTER \$490**
2 chicken, 2 beef, 2 lamb & 2 pork souvlaki, served with pita bread Greek fries and tzatziki dip
- MEAT LOVERS PLATTER \$550**
gyros, beefteki, Greek sausage, chicken, beef, pork & lamb souvlaki, served with pita bread, Greek fries & tzatziki

- Homie Recipies -

- GIAOURLLOU \$170**
Kebab on a pita bread, with a spicy tomato sauce, served with Greek Yogurt
- MAKARONIA ME KIMA \$160**
spaghetti with a sauce of minced beef, tomato and Greek herbs
- MOUSSAKA \$165**
layers of eggplants, potatoes, minced beef and béchamel cream sauce
- KLEPTIKO LAMB \$190**
lamb shank slowly baked with vegetables, garlic and feta cheese
- SANTORINI'S PASTA \$110**
with tomato sauce, fresh cherry tomatoes, garlic, oregano and basil

- Seafood & Fish -

- GRILLED OCTOPUS \$160**
With capers, olives, cherry tomato, red wine vinegar & oregano
- GRILLED SQUID \$170**
on a bed of smoked eggplant, marinated with EVOO and balsamic
- PRAWNS SOUVLAKI \$195**
accompanied with grilled vegetables
- TUNA SOUVLAKI \$170**
served with sauteed vegetables and taramosalata dip
- SEAFOOD PASTA \$195**
mix seafood in a fresh tomato and basil
- FRESH GREEK FISH \$280**
Grilled Sea bass from Greece, served with grilled vegetables. Whole or fillet

- Dessert -

- BAKLAVA \$90**
Filo pastry filled with almonds, walnuts & syrup
- RICE PUDDING \$80**
creamy vanilla flavored pudding
- GALAKTOMPOUREKO \$100**
filo pastry filled with semolina custard
- GREEK YOGURT**
- with walnuts and honey \$110
 - with black sour cherry dessert \$130
 - with fresh fruits & honey \$120
- CHOCOLATE VOLCANO \$110**
chocolate cake filled with melted chocolate
- CUTTING CAKE CHARGE \$80**

★ Every Monday night Gyros Wraps available ★

GREEK WINES AND GREEK SPIRITS AVAILABLE

All prices are subject to 10% service charge

EAT LIKE A
#Greek