

KATIKIES

Lounge








ALLDAY MENU

11:00 ————— 23:00

STARTERS

Classic Greek Spreads	21
‘tarama’ fish roe spread, fava, tzatziki & ‘ladopita’ olive oil pitas	
 Yellowtail Ceviche	35
fresh tomato, tiger milk, pickled cucumber, red onion, coriander	
Crab Croquettes	24
blue crab, herbs & saffron aioli	
 Drunken Octopus with Fava	33
slow cooked octopus, fava bean purée, caper leaves & pickled onions	
 Tuna Tacos	30
soft corn tacos, tuna tartar, citrus & coriander, black sesame	
 Beef Carpaccio	26
Greek truffle, hazelnut, watercress, Naxos ‘arseniko’ cheese	
 Charcuterie Platter	34
from our Greek, Spanish and Italian Producers	
  Cheese Platter	29
selection of artisanal cheeses from the Greek islands	

SALADS

   Country Salad	25
Greek country salad with a scent of Santorini	
 Volcano Caesar	27
roasted baby lettuce, anchovies, pancetta affumicata, organic chicken & ‘San Mihali’ cheese	
   Beluga Lentils	29
with fresh herbs, black eyed beans, pickles, cherry tomatoes & grilled tuna	





GOURMAND BURGERS & SANDWICHES

Salmon Open Sandwich	25
grilled sourdough bread, crème fraîche, home-made smoked salmon, herbs & lemon zest	
Katikies Club Sandwich	27
organic ham, bio chicken, crispy bacon, home-made mayo, tomato, lettuce & Gruyere cheese	
  Vegetable Lover’s Burger	32
roasted portobello mushrooms, 5-spice mayo, goat’s cheese & aubergine	
Beef Smashed Burger	35
aged Cheddar, tomato confit, pickles, prosciutto chips, grilled lettuce & truffle mayo	

PASTA AND RISOTTO

  Spaghetti Pomodoro	27
San Marzano tomatoes, Santorini cherry tomatoes confit & basil	
 optionally with Gluten Free pasta	
Prawn ‘Giouvetsi’	39
orzo pasta with prawns, dried cherry tomatoes & fennel	
Linguine with Mussels	34
mussel broth, green peas, artichokes, lemon confit & gremolata	
 optionally with Gluten Free pasta	






MAIN COURSES

 Fish of the Day	65
with cauliflower, green amatriciana & chives	
   Grilled Maitake Mushroom	44
maitake, black garlic mayo, honey chilly sauce, bottarga, summer truffle & olives powder	
 Grilled Chicken	32
slow cooked chicken breast, zucchini purée, basil, grilled avocado & kefir milk	
 Rib Eye Steak	68
with smashed baby potatoes & béarnaise sauce	
 Beef Fillet	62
with baby vegetables slowly cooked in clay & pepper sauce	

EXTRA SIDES

  Rich Potato Butter Purée	10
   Naxos Potato Wedges	9
   Baby Vegetables	9

DESSERTS

 Baked Cheesecake	16
with coconut chantilly cream & exotic fruits sorbet	
 Tiramisu	17
with marsala cream, cacao crumble & espresso ice cream	
 Chocolate Praline Tart	18
with caramelised hazelnuts & tonka ice cream	
 Ice Cream	per scoop / 5.5
chocolate / vanilla / Santorini pistacchio	
   Sorbet	per scoop / 5.5
exotic fruits / strawberry / yoghurt	
  Fresh Seasonal Fruit Selection	30

ALL DISHES WITH THE FOLLOWING ICONS CAN BE ALTERED TO MATCH YOUR DIETARY NEEDS

 Vegetarian Choices /  Vegan Choices /  Gluten Free Choices

PLEASE REFER TO OUR STAFF FOR MORE VEGAN OR VEGETARIAN OPTIONS OR FOR ANY ADDITIONAL PREFERENCES

IN CASE OF ANY ALLERGIES OR DIETARY RESTRICTIONS

ALL PRICES ARE IN EUROS €



KATIKIES

SANTORINI

THE LEADING HOTELS OF THE WORLD