



DINNER

19:00 ————— 23:00

STARTERS

	Classic Greek Spreads	22
	‘tarama’ fish roe spread, fava, tzatziki and ‘ladopita’ olive oil pitas	
Ⓜ Ⓝ	Reference to a Roast Beef	29
	Harri’s bar mayo, fries, veal sauce and Santorinian capers	
Ⓜ Ⓝ	Tuna Tacos	30
	guacamole, chili, sesame oil, pickled shallot, citrus and soy sauce	
Ⓜ Ⓝ	Triple Cubism	34
	shrimp, tuna, red snapper, squid ink cracker and citrus	
Ⓜ	Drunken Octopus	35
	slow cooked octopus, fava bean puree, caper leaves and pickled onions	
Ⓜ Ⓝ	Oyster a la Greque	per piece / 12
	tomato water, cucumber, green olives and lemon	
Ⓜ Ⓝ	Charcuterie Platter	36
	Ettore Botrini’s favorite cold cuts	
Ⓜ Ⓝ	Cheese Platter	30
	a selection of the finest local Greek cheeses	

SALADS

Ⓜ	Country Salad	26
	Greek country salad with a scent of Santorini	
	Volcano Caesar	28
	classic Caesar’s with a Santorinian twist	
Ⓜ	Burrata, a Reference to Greece	29
	creamy burrata with Panzanella	
Ⓜ	Langoustine Salad Back to the Future	38
	langoustine, green herb salad, apple cream and aurora sauce	

PASTA AND ORZO

Ⓜ	OPTIONALLY WITH GLUTEN FREE PASTA	
Ⓜ Ⓝ	Spaghetti Pomodoro	27
	with different tomato textures and basil	
	‘Giouvetsi’	42
	traditional Greek dish with prawns and orzo pasta	
	Lobster Linguini Al Corallo	78
	with lemon and basil	

MAIN COURSES

Ⓜ	Santorinian Eggplant	30
	Florinis pepper sauce, feta cream, tomato confit, rocket-basil pesto and traditional fried trahanas	
Ⓜ	Catch of the Day Fillet	67
	with fresh vegetables en papillot	
	Grilled Chicken	32
	tender chicken breast, fregola in lemon sauce and chicken Jus	
Ⓜ	Rib Eye Steak	70
	with bearnaise sauce and smashed baby potatoes	
Ⓜ	Wagyu A5	155
Ⓜ	T-Bone 600 gr	85
Ⓜ	Fish of the Day	per kilo / 140
Ⓜ	Lobster	per kilo / 160

SIDE DISHES

Ⓜ	Rich Butter Potato Purée	10
Ⓜ Ⓝ	Naxos Potato Wedges	10
Ⓜ Ⓝ Ⓝ	Seasonal Wild Greens	10
Ⓜ Ⓝ Ⓝ	Grilled Vegetables	9

DESSERTS

Ⓜ	Tiramisu	19
	coffee cremeux, espresso savagiar and mascarpone chantilly	
Ⓜ	Chocolate Tart	19
	with salted caramel and vanilla ice cream	
Ⓜ	Lemon Pie	17
	with white chocolate, lime and basil sorbet	
Ⓜ	Cheesecake Semifreddo	15
	with red fruits	
Ⓜ	Ice Cream	per scoop / 5.5
	chocolate / vanilla / pistachio	
Ⓜ Ⓝ Ⓝ	Sorbet	per scoop / 5.5
	exotic fruits / strawberry / yoghurt	
Ⓜ Ⓝ Ⓝ	Fresh Seasonal Fruit Selection	30

OUR FISH ARE FRESH AND LOCALLY SOURCED
ALL DISHES ARE PREPARED USING THE FRESHEST LOCAL INGREDIENTS.

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

Ⓜ Vegetarian / Ⓝ Vegan / Ⓜ Gluten Free / Ⓜ Lactose Free

PLEASE REFER TO OUR STAFF IN CASE OF ANY ALLERGIES OR DIETARY RESTRICTIONS

ALL PRICES ARE IN EUROS €



KATIKIES
SANTORINI

