






The products used in our dishes may contain allergens and their derivatives. Ask your waiter for the details. For recipe and grammage information please contact the manager. The price of non-seafood dishes and fruit juices includes 8% VAT. The price of seafood dishes includes 23% VAT. We add 10% service charge to groups of six and more.

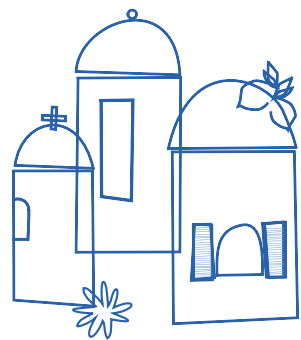
SANTORINI


@santorini.kregliccy

 vegan dishes
 vegetarian dishes




COLD STARTERS

-  **TZATZIKI**
yogurt with fresh cucumber and garlic
-  **CHTIPITI**
feta, pepper and garlic dip
-  **FAVA**
yellow split pea and olive oil purée
- TARAMOSALATA**
cod roe mousse



-  **ELIES**
an assortment of marinated olives
- KRIOI MEZEDES**
a set of cold starters for 2-3 persons

SALADS

-  **PANTZARIA**
beetroot salad with lamb's lettuce and fried feta
-  **CHORIATIKI**
traditional Greek salad
-  **MARULI**
mixed salad with pomegranate, roasted almond flakes, sesame seeds and vinaigrette
- with halloumi
- with shrimps

HOT STARTERS

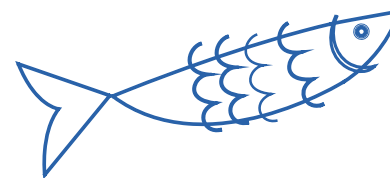
- 23  **PANTZAROKEFTEDES**
beetroot pancakes with feta, mint, and kefalograviera cheese
- 25  **KOLOKITHOKEFTEDES**
zucchini fritters with feta and dill
- 23  **KEFALOGRAVIERA SAGANAKI**
kefalograviera cheese baked with oyster mushrooms and tomatoes
- 23  **HALLOUMIPITAKIA**
halloumi baked in phyllo pastry with sesame seeds
-  **SPANAKOPITAKIA**
spinach and feta in phyllo pastry



- 22 **GARIDOPITAKIA**
shrimp and feta in phyllo pastry
- 76 **KALAMARI SCHARAS**
grilled squid
- 32 **KALAMARAKIA TIGANITA**
fried calamari
- 36 **KEFTEDAKIA**
pork and lamb meatballs
- 31 **ZESTI MEZEDES**
an assortment of hot starters for 2-3 persons
- 38 **ZUPY**
- 45 **SOUPA IMERAS**
ask your waiter about today's version

MAIN COURSES

- 28  **BIFTEKI HALLOUMI**
vegetable and halloumi burger, served in pita bread, with fries
- 32  **MELITZANES FURNOU**
baked eggplant stuffed with vegetables and manouri cheese, served with black lentils
- 38 **MUSAKA**
minced meat, eggplant, potato, and béchamel casserole
- 39 **SOUVLAKI**
pork or chicken skewer with fries and tzatziki
- 34 **BIFTEKI SCHARAS**
pork and lamb burger stuffed with feta and tomato, served in pita bread, with fries
- KATZIKAKI SFAKIANO**
slowly baked goat in olive and herbs, served with vegetables
- 36 **ARNI SANTORINIS**
lamb baked with feta and tomatoes, served with roasted vegetables
- 37 **MIX KREAS**
grilled meats platter for two
- 46 **FRESKO PSARI**
ask the waiter about today's fresh fish
- 31 **GARIDES SKORDATES**
prawns fried in butter with garlic and white wine, served with orzo noodles
- 89 **ZUPY**
- 21 **SOUPA IMERAS**
ask your waiter about today's version



- 46 **CHTAPODI SCHARAS**
grilled octopus with zucchini, marinated beets, and black lentils
- 47 **MIX THALASINA**
plate of grilled seafood for two



- 47 **EXTRAS**
- 48 **WARM PITA BREAD**
- 49 **FRENCH FRIES**
- 49 **GRILLED VEGETABLES**
- 49 **GARLIC BUTTER**

- 169 **DESSERTS**
- 24 **GIAURTI ME MELI**
Greek yogurt with caramelized walnuts, warm honey and thyme
- 26 **SOKOLATA ME SYKA**
chocolate mousse with figs and brandy
- 29 **MILFEI**
phyllo pastry with cream, almond flakes and seasonal fruit
- 29 **BAKLAVA**
phyllo pastry stuffed with nuts and honey, served with vanilla ice cream
- 75 **SOUPA IMERAS**
ask your waiter about today's version