

# KATIKIES

## Lounge

### LUNCH MENU

11:00 ————— 19:00

#### STARTERS

Classic Greek Spreads	21
‘tarama’ fish roe spread, fava, tzatziki & ‘ladopita’ olive oil pitas	
 Beef Carpaccio	29
Greek truffle, hazelnut, watercress, Naxos ‘arseniko’ cheese	
Drunken Octopus	35
slow cooked octopus, fava bean puree, caper leaves & pickled onions	
 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 Reference to Greece	29
creamy burrata with Panzanella	

#### SKEWERS & MORE

Chicken Thigh Skewer al Pesto	29
grilled chicken thigh skewers with pesto sauce	
 Shrimp Souvlaki	38
grilled shrimp skewers with olive oil and lemon dressing	
Traditional Plate of the Day	39



#### GOURMAND BURGERS + SANDWICHES

Katikies Club Sandwich	28
organic ham, bio chicken, crispy bacon, home-made mayo, tomato, lettuce & Graviera 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 ORZO

  Spaghetti Pomodoro	27
with different tomato textures and basil	
 optionally with gluten free pasta	
‘Giouvetsi’	42
traditional Greek dish with prawns and orzo pasta	












#### MAIN COURSES

 Catch of the Day Fillet	67
with fresh vegetables en papillot	
  White Asparagus	32
Naxos dry ‘Anthotyro’ cheese, hazelnuts and bergamot	
 Grilled Chicken	32
with celeriac root puree, fresh vegetables & aromatic herbs	
 Rib Eye Steak	72
with bearnaise sauce	

#### EXTRA SIDES

 Rich Potato Butter 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	
 Baked Cheesecake	17
with white chocolate, yoghurt cream and red fruits	
 Lemon Pie Semifreddo	15
 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 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 GARDEN**  
SANTORINI

