

KATIKIES

Lounge

ALL DAY MENU

11:00 ————— 23:00

STARTERS

- 🌿 Classic Greek Spreads 18
'tarama' fish roe spread, fava, tzatziki & 'ladopita' olive oil pie
- 🍷 Tuna Tartar 30
with vegetables & Cycladic herbs
- Crab Croquettes 24
blue crab, herbs & saffron aioli
- Drunken Octopus with Fava 28
slow cooked octopus, fava bean purée, caper leaves & pickled onions
- Prawn Tacos 24
lightly cooked prawns, Cretan avocado, tomato & coriander
- Beef Carpaccio 26
Greek truffle, hazelnut, watercress, Naxos 'arseniko' cheese
- Charcuterie Platter 26
from our Greek, Spanish and Italian Producers
- 🌿 Cheese Platter 29
artisanal cheeses from the Greek islands



SALADS

- 🌿 Country Salad 23
Greek country salad with a scent of Santorini
- Volcano Caesar 25
roasted baby lettuce, anchovies, organic chicken & 'San Mihali' cheese
- 🍷 Greek Style Caprese 20
beetroot, 'manouri' cheese, capers & herbs



GOURMAND BURGERS + SANDWICHES

- Croque Madame à la Truffle 30
gruyere, organic ham & truffle
- Katikies Club Sandwich à la Grecque 25
with 'apaki' cured ham, 'San Mihali' cheese, sun-dried tomatoes & zucchini
- 🌿 Vegetable Lover's Burger 20
roasted mushrooms, 5-spice mayo, goat's cheese & aubergine
- Beef Cheeseburger 32
onion & bacon jam, tomatoes, lettuce, bacon & cheddar
- Chicken Sando 24
crispy chicken breast 'Greekslaw', spearmint & pickled katsuni cucumber

PASTA AND RISOTTO

-  Linguine Pomodoro per person / 27
ALSO SERVED FOR 2 PERSONS
various types of tomatoes & basil
-  optionally with Gluten Free pasta
- Prawn 'Giouvetsi' per person / 38
orzo pasta with prawns, dried cherry tomatoes









MAIN COURSES

- Fish of the Day 45
 with topinambur, slowly cooked green beans & lemon
or
with cauliflower, green amatriciana & chives
- Roasted Chicken 32
with zucchini, avocado & basil
- Spoon Cut Beef 38
braised organic beef cheeks
cooked traditionally with local wine, lemon & throumpi
-  Rib Eye Steak 55
with baby vegetables slowly cooked in clay & verde sauce

SIDES

-  Naxos Potato Wedges 8
baked & fried
-  Rich Potato Butter Purée 8
-  Baby Vegetables 8
slowly cooked in clay

DESSERTS

-  Baked Cheesecake 16
flavoured with violet and served with fresh blueberries & cassis sorbet
-  Vanilla Crème Brûlée 16
with crispy speculoos crumble & salted caramel ice cream
-  Choux with Hazelnut Cream 18
crunchy praline & vanilla ice cream
-  Ice Cream per scoop / 5
chocolate / vanilla / Santorini pistacchio
-   Sorbet per scoop / 5
exotic Fruits / strawberry / yoghurt
-   Fresh Seasonal Fruit Selection 30
FOR TWO PERSONS

 Vegetarian Choices /  Vegan Choices /  Gluten Free Choices

PLEASE REFER TO OUR STAFF
FOR MORE VEGAN OR VEGETARIAN OPTIONS

IN CASE OF ANY ALLERGIES OR DIETARY RESTRICTIONS

ALL PRICES ARE IN EUROS €