



DINNER

19:00 ————— 23:00

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	
Seafood Platter	190
a selection of fresh seafood from the Aegean Sea	
Oyster, a la Greque	per piece / 12
tomato water, cucumber, green olives and lemon	

SALADS

Country Salad	26
Greek country salad with a scent of Santorini	
Volcano Caesar	28
classic Caesar salad with a Santorinian twist	
Burrata, a Reference to Greece	29
creamy burrata with panzanella	

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	
Lobster Linguini Al Corallo	78
with lemon and basil	

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 zucchini puree, basil, grilled avocado & buttermilk	
Rib Eye Steak	72
with bearnaise sauce	
Tomahawk - for two	185
Wagyu A5	160

FROM THE GRILL

Fish of the day	per kilo / 180
Lobster	per kilo / 190

SIDE DISHES

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

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

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ALL DISHES ARE PREPARED
USING THE FRESHEST LOCAL INGREDIENTS.

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

Vegetarian Choices / Vegan Choices / Gluten Free Choices

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

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IN CASE OF ANY ALLERGIES OR DIETARY RESTRICTIONS

ALL PRICES ARE IN EUROS €



KATIKIES
SANTORINI