



## LUNCH

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	
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	

### SKEWERS & MORE

Soutzoukakia	29
mini beef patties in a fresh tomato sauce	
Iberico Pork Souvlaki	32
open pita style	
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	
White Asparagus	32
Naxos dry ‘Anthotyro’ cheese, hazelnuts and bergamot	
Traditional Dish 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	
Wagyu Burger	68
cheddar, pickled onion and smoked lettuce	

### 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	

### FROM THE GRILL

Grilled Chicken	32
with zucchini puree, basil, grilled avocado & buttermilk	
Rib Eye Steak	72
with bearnaise sauce	
Tomahawk for two	185
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
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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

SANTORINI



THE LEADING HOTELS OF THE WORLD