



ALL DAY

11:00 ————— 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	
Prawn Tacos	34
marinated prawns, avocado, chili, lime, coriander	
Fish of the Day Tartare	32
‘tarama’ fish roe spread, bottarga, caper, citrus, herbs	

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

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	
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 RISOTTO

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	
Eye Steak	72
with bearnaise sauce	
Tomahawk Steak / for two	185
Fish of the Day (upon request)	per kilo / 180
Lobster (upon request)	per kilo / 190

SIDE DISHES

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
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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

MYKONOS

