



## LUNCH

11:00 ————— 19:00

### STARTERS

|                                                                                   |                |
|-----------------------------------------------------------------------------------|----------------|
| Classic Greek Spreads                                                             | 22             |
| ‘tarama’ fish roe spread, fava, tzatziki & ‘ladopita’ olive oil pitas             |                |
| Reference to a Roast Beef                                                         | 29             |
| Harri’s bar mayo, fries, veal sauce and Santorinian capers                        |                |
| Organic Quinoa Bowl - Tuna / Salmon                                               | 27 / 29        |
| avocado, spinach, cucumber, baby gem, cherry tomatoes and white balsamic dressing |                |
| Tuna Tacos                                                                        | 30             |
| guacamole, chili, sesame oil, pickled shallot, citrus and soy sauce               |                |
| Triple Cubism                                                                     | 34             |
| shrimp, tuna, red snapper, squid ink cracker and citrus                           |                |
| Drunken Octopus                                                                   | 35             |
| slow cooked octopus, fava bean puree, caper leaves and pickled onions             |                |
| Oyster a la Greque                                                                | per piece / 12 |
| tomato water, cucumber, green olives and lemon                                    |                |
| 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 salad with a Santorinian twist               |    |
| Burrata, a Reference to Greece                              | 29 |
| creamy burrata with panzanella                              |    |
| Langoustine Salad Back to the Future                        | 38 |
| langoustine, green herb salad, apple cream and aurora sauce |    |

### SKEWERS & MORE

SERVED WITH FRENCH FRIES\*

|                                                                                      |    |
|--------------------------------------------------------------------------------------|----|
| Iberico Pork Souvlaki *                                                              | 32 |
| open pita style                                                                      |    |
| Shrimp Souvlaki *                                                                    | 35 |
| grilled shrimp skewers with olive oil and lemon dressing                             |    |
| Chicken Souvlaki *                                                                   | 27 |
| grilled chicken skewer, pita corn bread, black garlic mayo and glazed teriyaki sauce |    |
| Calamari Souvlaki *                                                                  | 29 |
| calamari skewer, fennel salad, lemon dill sauce and herbs                            |    |

|                                                                                                 |    |
|-------------------------------------------------------------------------------------------------|----|
| Shrimp Saganaki                                                                                 | 32 |
| gambari shrimp, tomato confit sauce, soft feta cheese, sourdough garlic bread and fresh oregano |    |

### GOURMAND BURGERS & SANDWICHES

|                                                                                           |    |
|-------------------------------------------------------------------------------------------|----|
| Katikies Club Sandwich                                                                    | 28 |
| organic ham, bio chicken, crispy bacon, home-made mayo, tomato, lettuce & Graviera cheese |    |
| Vegetarian Wraps                                                                          | 28 |
| filled with briam, basmati rice, smoked mayonnaise and cheddar cheese                     |    |
| Beef Smashed Burger                                                                       | 35 |
| aged cheddar, tomato confit, pickles, prosciutto chips, grilled lettuce and truffle mayo  |    |

### PASTA AND ORZO

|                                                   |    |
|---------------------------------------------------|----|
| OPTIONALLY WITH GLUTEN FREE PASTA                 |    |
| Spaghetti Pomodoro                                | 27 |
| with different tomato textures and basil          |    |
| Santorinian Puttanesca di Mare                    | 40 |
| linguine, seafood ragu, gremolata and herbs       |    |
| ‘Giouvetsi’                                       | 42 |
| traditional Greek dish with prawns and orzo pasta |    |

### FROM THE GRILL

|                                                                                                      |                |
|------------------------------------------------------------------------------------------------------|----------------|
| Santorinian Eggplant                                                                                 | 30             |
| Florini’s pepper sauce, feta cream, tomato confit, rocket-basil pesto and traditional fried trahanas |                |
| Grilled Chicken                                                                                      | 32             |
| tender chicken breast, fregola in lemon sauce and chicken Jus                                        |                |
| Rib Eye Steak                                                                                        | 70             |
| with bearnaise sauce and smashed baby potatoes                                                       |                |
| Wagyu A5                                                                                             | 155            |
| T-Bone 600 gr                                                                                        | 85             |
| Fish of the Day                                                                                      | per kilo / 140 |
| Lobster                                                                                              | per kilo / 160 |

### SIDE DISHES

|                          |    |
|--------------------------|----|
| Rich Butter Potato 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                  |                 |
| Lemon Pie                                                  | 17              |
| with white chocolate, lime and basil sorbet                |                 |
| Cheesecake Semifreddo                                      | 15              |
| with red fruits                                            |                 |
| 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 / Vegan / Gluten Free / Lactose Free

PLEASE REFER TO OUR STAFF IN CASE OF ANY ALLERGIES OR DIETARY RESTRICTIONS

ALL PRICES ARE IN EUROS €



KATIKIES  
SANTORINI

