

# KATIKIES *Lounge*




## LUNCH MENU

11:00 ————— 19:00

### STARTERS


	Classic Greek Spreads	22
	‘taramas’ fish roe spread, fava, tzatziki and ladopita’ olive oil pitas	
	Harri’s Roast Beef	29
	Harri’s bar mayo, fries, veal sauce and Santorinian capers	
	Organic Quinoa Bowl / Tuna or Salmon	29
	avocado, spinach, cucumber, baby gem, cherry tomatoes and white balsamic dressing	
 	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	
 	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 la Grecque	29
	creamy burrata with Panzanella	
	Langoustine Salad Back to the Future	38
	langoustine, green herb salad, apple cream and aurora sauce	

### SKEWERS & MORE

ALL SKEWERS SERVED WITH FRENCH FRIES



	Shrimp Souvlaki	35
	grilled shrimp skewer with olive oil and lemon dressing	
	Calamari Souvlaki	29
	calamari skewer, fennel salad, lemon dill sauce and herbs	
	Chicken Souvlaki	27
	grilled chicken skewer, pita corn bread, black garlic mayo and glazed teriyaki sauce	
	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 and Graviera cheese	
	Vegetarian Wraps	28
	filled with briam, smoked mayonnaise and cheddar cheese	
	Beef Smashed Burger	35
	aged cheddar, tomato confit, pickles, prosciutto chips, grilled lettuce and truffle mayo	

### PASTA AND RISOTTO

OPTIONALLY WITH GLUTEN FREE PASTA

 	Spaghetti Pomodoro	27
	with different tomato textures and basil	
	‘Giouvetsi’	42
	traditional Greek dish with prawns and orzo pasta	





### MAIN COURSES

	Santorinian Eggplant	30
	Florinis pepper sauce, feta cream, tomato confit, rocket-basil pesto and traditional fried trahanas	
	Catch of the Day Fillet	67
	with fresh vegetables en papillot	
	Grilled Chicken	32
	tender chicken breast, fregola in lemon sauce and chicken Jus	
	Rib Eye Steak	70
	with bearnaise sauce and smashed baby potatoes	

### EXTRA SIDES

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

### DESSERTS

	Galaktompoureko	17
	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 / lime	
  	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  
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 GARDEN  
SANTORINI

