

DINNER

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A TASTE FROM SELENE

OUR BITES 25

ostia • spanakotiropita 2022 • ode to Santorinian ‘tomatokeftes’

VG ANYDROUS TOMATO TART 35

olive oil phyllo / ‘kariki’ cheese / basil sorbet

SELENE’S DESSERTS

VG Bitter Chocolate Tart 25

eggplant confit / hibiscus / vinsanto ice cream

VG Holy-oil 25

lemon marmalade / estragon ice cream

VG The Last Temptation 25

caramel sphere / apple geranium / mastiha / grape sorbet / almonds

STARTERS

Classic Greek Spreads 22

‘tarama’ fish roe spread, fava, tzatziki & ‘ladopita’ olive oil pitas

Harri’s Roast Beef 29

Harri’s bar mayo, fries, veal sauce & Santorinian capers

GF • LF Triple Cubism 34

shrimp, tuna, red snapper, squid ink cracker & citrus

LF Drunken Octopus 35

slow cooked octopus, fava bean puree, caper leaves & pickled onions

Shrimp Saganaki 32

gambari shrimp, tomato confit sauce, soft feta cheese,

sourdough garlic bread & fresh oregano

GF • LF Charcuterie Platter 36

Ettore Botrini’s favorite cold cuts

GF • V Cheese Platter 30

a selection of the finest local Greek cheeses

SALADS

GF • VG Country Salad 26

Greek country salad with a scent of Santorini

Volcano Caesar 28

classic Caesar’s with a Santorinian twist

VG Burrata a la Grecque 29

creamy burrata with panzanella

GF Langoustine Salad Back to the Future 38

langoustine, green herb salad, apple cream & aurora sauce

PASTA & ORZO

GF OPTIONALLY WITH GLUTEN FREE PASTA

V • VG Spaghetti Pomodoro 27

with different tomato textures and basil

Santorinian Puttanesca di Mare 40

linguine, seafood ragu, gremolata & herbs

‘Giouvetsi’ 42

traditional Greek dish with prawns and orzo pasta

MAINS

VG Santorinian Eggplant 30

Florinis pepper sauce, feta cream, tomato confit, rocket-basil pesto

& traditional fried trahanas

GF Catch of the Day Fillet 67

with fresh vegetables en papillot

Grilled Chicken 32

tender chicken breast, fregola in lemon sauce & chicken Jus

GF Rib Eye Steak 70

with bearnaise sauce & smashed baby potatoes

SIDE SIDES

VG Rich Butter Potato Purée 10

V • VG Naxos Potato Wedges 10

GF • V • VG Seasonal Wild Greens 10

GF • V • VG Grilled Vegetables 9

DESSERTS

VG Galaktompoureko 17

with mastiha and ‘kaimaki’ ice cream

VG Chocolate Tart 19

salted caramel and vanilla ice cream

VG Lemon Pie 17

with lemon cream, lime and basil sorbet

VG Cheesecake Semifreddo 15

with red fruits

VG Ice Cream per scoop / 5.5

chocolate / vanilla / pistachio

GF • V • VG Sorbet per scoop / 5.5

exotic fruits / strawberry / lime

GF • V • VG 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

GF — GLUTEN FREE • V — VEGAN • VG — VEGETERIAN • LF — LACTOSE FREE

can be altered to match your dietary needs.

Please refer to our staff for more vegan or vegetarian options

or for any additional preferences

or in case of any allergies or dietary restrictions

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All prices are in euros €



KATIKIES GARDEN

SANTORINI



THE LEADING HOTELS
OF THE WORLD