



LUNCH

11:00 ————— 19:00

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 and Santorinian capers	
Organic Quinoa Bowl - Tuna / Salmon	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 Ceasar 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

SERVED WITH FRENCH FRIES*

Greek 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, smoked mayonnaise and cheddar cheese	
Beef Smashed Burger	35
aged cheddar, tomato confit, pickles, prosciutto chips, grilled lettuce amd 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

 Galaktompourekko	17
with mastiha and ‘kaimaki’ ice cream	
 Chocolate Tart	19
with salted caramel and vanilla ice cream	
 Lemon Pie	17
with lemon cream, 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

