



DINNER

19:00 ————— 23:00

STARTERS

	Classic Greek Spreads	22
	‘tarama’ 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	
 	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’s with a Santorinian twist	
	Burrata a la Greque	29
	creamy burrata with panzanella	
	Langoustine Salad Back to the Future	38
	langoustine, green herb salad, apple cream and aurora sauce	

PASTA AND ORZO

	OPTIONALLY WITH GLUTEN FREE PASTA	
 	Spaghetti Pomodoro	27
	with different tomato textures and basil	
	‘Giouvetsi’	42
	traditional Greek dish with prawns and orzo pasta	
	Lobster Linguini Al Corallo	75
	with lemon and basil	

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	
	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

	Galaktompoureko	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.

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ALL DISHES WITH THE FOLLOWING ICONS
CAN BE ALTERED TO MATCH YOUR DIETARY NEEDS

 Vegeterian /  Vegan /  Gluten Free /  Lactose Free

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

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ALL PRICES ARE IN EUROS €



KATIKIES
SANTORINI

