

KATIKIES

Lounge


ALLDAY MENU

11:00 ————— 23:00

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 Tuna Bowl	29
avocado, spinach, cucumber, baby gem, cherry tomatoes and white balsamic dressing	
 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	

SKEWERS & MORE

SERVED WITH FRENCH FRIES *



 Shrimp Souvlaki *	35
grilled shrimp skewer with olive oil and lemon dressing	
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

 Galaktompourekko	17
with mastiha and ‘kaimaki’ ice cream	
 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 CHROMATA
SANTORINI

THE LEADING HOTELS
OF THE WORLD