



DINNER

menu



The art of escaping

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menu

STARTERS

Traditional dolmadakia
(stuffed vine leaves with rice in lemon sauce)
12€

Santorinian fava beans spread
with spring onions & caper leaves
14€

Santorinian tomatokeftedes with Greek yoghurt
& lemon sauce (tomato croquettes)
14€

Tzatziki dip
11€

Grilled Manouri cheese with poached figs in Vinsanto
wine & toasted pistachio over a bed of spinach
13€

Greek shrimp saganaki with tomato, feta cheese & ouzo
26€

Fried zucchini with lemon yoghurt sauce
14€

Taramosalad (fish roe dip)
14€

Freshly cut French fries
10€

SALADS

Greek salad
(tomato, cucumber, onions, black olives,
green peppers, feta cheese, oregano)
16€

Santorinian salad
(cherry tomatoes, cucumber, caper,
caper leaves, rusk bread, Xynomyzithra cheese)
22€

Three colored quinoa
with grilled shrimps & citrus & basil sauce
21€

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MAINS

Traditional Greek moussaka
14€

Beef burger – cheddar cheese, bacon, tomato,
iceberg lettuce, truffle mayo, freshly cut French fries
28€

Greek homemade chicken souvlaki with French fries,
tzatziki dip & Greek pitta
20€

Greek homemade pork souvlaki with French fries,
tzatziki dip & Greek pitta
20€

Grilled lamb chops with baby potatoes,
rosemary & lemon sauce
26€

Beef tagliata on rocket salad
with baby potatoes & rosemary oil (300gr)
35€

Rib-eye steak with baby potatoes
& grilled asparagus (300gr)
48€

Fried calamari with mixed salad & persil,
lemon & garlic sauce
26€

Grilled octopus with Santorinian fava beans & petimezi
(sundried grape syrup)
28€

Grilled sea bass with lemon sauce & rice
24€

Grilled sea bream with lemon sauce & rice
24€

Fish of the day (fresh daily catch, Greek style grilled,
served with steamed vegetables & wild leafy greens)
90€

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PASTA & RISOTTO

Tagliatelle ragu
(minced beef tomato sauce with parmesan flakes)
22€

Ravioli (stuffed ravioli with spinach,
anthotyro cheese with white truffled sauce)
23€

Penne with chicken, bell peppers & cream sauce
18€

Seafood linguini with shrimps,
calamari & mussel bisque sauce
28€

Lobster linguini in light tomato sauce
80€ for 2 persons

Shrimp risotto with saffron & zucchini
26€

Wild mushroom & truffled risotto
26€

DESSERTS

Greek traditional baklava served
with vanilla ice cream
10€

Greek traditional ekmek kadayifi
(kadayifi with vanilla cream & roasted almonds)
11€

Greek yoghurt, honey & tahini (sesame paste),
mousse with dark chocolate syrup on top
10€

Variety of sorbet flavors
(lemon, mango, strawberry)
4€/ball

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