



DINNER  
*menu*

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## SALADS

### Greek Salad

Tomato, cucumber, onions, black olives,  
green peppers, feta cheese, oregano

20€

### Santorini Salad

Cherry tomatoes, cucumber, capers, caper leaves,  
rusk bread, Xynomyzithra cheese

22€

### Desiterra Salad with Shrimps or Chicken

Shrimp or chicken, spinach, iceberg, cherry tomatoes,  
walnuts, pomegranate, orange vinaigrette sauce

26€

### Tuna Salad

Iceberg, tuna, fresh onion, corn, parmesan sauce, cucumber

18€

## PASTA & RISOTTO

### Spaghetti Bolognese

22€

### Ravioli

Stuffed with spinach & anothyro cheese,  
served with white truffle sauce

23€

### Penne with Chicken

Chicken, bell peppers & cream sauce

22€

### Seafood Linguini

Shrimps, calamari & mussel bisque sauce

32€

### Lobster Linguini

Served in light tomato sauce

90€ for 2 persons (upon request)

### Shrimp, Mussels & Octopus Risotto

Cooked with saffron

35€

### Wild Mushroom & Truffle Risotto

26€



## MAINS

### Traditional Greek Moussaka

18€

### Beef Burger

Cheddar cheese, bacon, tomato, iceberg lettuce,  
truffle mayo, freshly cut French fries

34€

### Greek Homemade Chicken Souvlaki

Served with French fries, tzatziki salad & Greek pita

28€

### Greek Pork Gyros

Served with French fries, tzatziki & pita bread

28€

### Grilled Lamb Chops

Served with baby potatoes,  
rosemary & lemon sauce

35€

### Beef Tagliata (300g)

Served on rocket salad with baby potatoes  
& rosemary oil

40€

### Rib-Eye Steak (300g)

Served with baby potatoes & grilled asparagus

50€

### Beef Fillet

Served with pea purée, potatoes, broccoli,  
carrot & red wine sauce

40€

### Fried Calamari

Served with mixed salad & parsley,  
lemon & garlic sauce

26€

### Grilled Octopus

Served with Santorini fava beans  
& petimezi (sun-dried grape syrup)

32€

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**Grilled Sea Bass**

Served with lemon sauce & rice

**29€**

**Salmon Fillet**

Served with shrimps, garlic lemon sauce & rice

**32€**

**Fish of the Day**

Fresh daily catch, Greek-style grilled,  
served with broccoli, carrot, potatoes & lemon sauce

**90€** (*upon request*)

## DESSERTS

**Greek Traditional Baklava**

Served with vanilla ice cream

**12€**

**Greek Yogurt Mousse**

Honey and tahini (sesame paste)  
mousse with dark chocolate syrup

**10€**

**Variety of Sorbet**

Lemon, mango, strawberry

**4€** *per scoop*

**Apple Pie**

Served with vanilla ice cream

**12€**

**Chocolate Soufflé**

Served with vanilla ice cream

**15€**



## DINNER *menu*

**Bread Basket 3€ per person**

## STARTERS

**Traditional Dolmadakia**

Vine leaf rolls with rice in lemon sauce

**12€**

**Santorini Fava Beans Spread**

Served with spring onions & caper leaves

**14€**

**Santorini Tomatokeftedes**

Tomato croquettes with Greek yogurt & lemon sauce

**14€**

**Tzatziki Salad**

**11€**

**Fried Feta Cheese**

Served with honey & sesame

**12€**

**Greek Saganaki Shrimps**

Shrimps with tomato, feta cheese & ouzo

**26€**

**Fried Zucchini**

Served with lemon yogurt sauce

**10€**

**Spring Rolls**

**12€**

**Freshly Cut French Fries**

**10€**

**Mussels with White Wine**

Cooked with garlic & parsley

**28€**

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