

Santorini

AUTHENTIC GREEK CUISINE

Appetizers

SAGANAKI \$16.95
Kefalograviera cheese

FETA \$15.95
Feta cheese, olives, oregano

GRILLED OCTOPUS \$24.95

DOLMADES \$14.95
Stuffed grapes leaves

TZATZIKI \$9.95
Greek yogurt, cucumber, garlic, olive oil

TARAMOSALATA \$8.95
Fish roe spread

MELITZANOSALATA \$9.95
Eggplant spread, olive oil

SPANAKOPITA \$12.95
Fresh spinach, feta, phyllo

REVITHOSALATA \$8.95
"HUMMUS"- Chickpea

GIGANDES \$10.95
"GIANT BEANS"- White bean stew, tomato, onion, dill

GREEK "STYLE" WINGS \$16.95
Olive oil, garlic, oregano, feta

GREEK FRIES \$9.95
Feta cheese, oregano

AN ASSORTMENT OF GREEK TRADITIONAL SPREADS \$28.95
Tzatziki, Revithosalata, Melitsanosalata, Taramosalata

Salads

HORIATIKI: TRUE GREEK \$17.95
Tomato, cucumber, feta, kalamata olives, onion, oregano, olive oil

GREEK SALAD \$14.95
Lettuce, tomato, cucumber, feta, olives, onion, oregano, olive oil

Add protein to your salad: \$7.95
Beef, chicken, pork (skewers)

Platters

Gyro (beef and lamb combined) \$23.95

Beef skewers \$24.95

Chicken skewers \$21.95

Pork skewers \$19.95

Falafel \$21.95

Side: Salad, fries or Greek potato

Sandwiches

Gyro (beef & lamb combined) \$12.95

Beef skewers \$14.95

Pork skewers \$13.95

Chicken skewers \$13.95

Falafel \$13.95

Add salad \$4.50

Add Greek potato \$4.50

Add fries \$4.00

Disclaimer: Please note that some food items may contain or have traces of eggs, nuts, and nut oil or may have been made along side other products containing nuts. Santorini cannot be held responsible for any issues resulting from food allergies.

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Dinners

LAMB CHOPS \$38.95
Marinated and grilled

LAMB SHANKS \$32.95
Baked

BAKED CHICKEN \$26.95
½ Roasted chicken, olive oil, oregano, lemon

PASTITSIO \$22.95
Meat sauce, macaroni noodles, beschamel

MOUSSAKA \$24.95
Meat sauce, eggplant, zucchini, potatoes, beschamel

SPANAKOPITA \$17.95
Served with Greek salad or fries

VEGETARIAN MOUSSAKA \$22.95

BEEF KABOB \$29.95
Greek herbs

CHICKEN KABOB \$25.95
Greek herbs

All Dinners served with a choice of (2) sides:
Greek potatoes, rice, veg of the day.

All side orders \$4.50
Greek potatoes, rice, veg of the day.
\$2.50 Extra TZATZI

Chef Specials

SHRIMP SANTORINI \$32.95
Greek herbs, tomato, feta, rice or pasta

CHICKEN SANTORINI \$26.95
Greek herbs, tomato, feta, rice or pasta

Daily Specials Ask server

Soups

AVGOLEMONO \$9.95
Lemon chicken soup

SOUP OF THE DAY
Ask server \$8.95

Desserts

BAKLAVA \$8.00
Crispy layers of phyllo pastry, walnuts, honey syrup

GALAKTOBOUREKO \$8.00
Crispy layers of phyllo pastry, sprinkled with melted butter, filled with creamy custard and bathed in scented syrup

GREEK YOGURT WITH HONEY \$9.95

Beverages

SOFT DRINKS \$3.80

SPARKLING WATER \$4.50

COFFEE \$4.00

Catering Available

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BEER

	MYTHOS-PALE LAGER	\$6.50	FIX-LAGER	\$6.50
ZOE-ROSE		\$12.00		\$45.00
Ripe cherries, raspberries, rose petals, citrus. Food pairing-grilled fish and salad.				
ZOE-WHITE		\$12.00		\$45.00
Fresh flowers, citrus fruit, mint and jasmine, lemon, grapefruit, ginger. Food pairing-roasted chicken, grilled vegetable, soups and salads, gyros (yeeros).				
SKOURAS-MOSCOFILERO		\$12.00		\$45.00
light and fresh-white flowers and honey suckle, citrus fruits and lime. Food pairing-seafood, acidic sauce, tzatziki , yogurt, hummus, grilled chicken, salad.				
GAIA ASSYVRTIKO		\$12.00		\$45.00
Fruity with a bouquet of honeysuckle and citrus fruit. Food pairing- with seafood and light appetizers				
ALPHA ESTATE-ASSYVRTIKO				\$80.00
Strong citrus flair of lemons , lemon zest and lime , orange blossoms. Food pairing-salads , grilled octopus , chicken , lemon potatoes.				
SKOURAS-NEMEA ST GEORGE (RED)		\$12.00		\$45.00
Blackberries, mullberries, raspberries, strawberries, cinnamon. Food pairing-beef, lamb.				
GAIA NOTIOS (RED)		\$12.00		\$45.00
Blackberry, cinnamon , spice and red berries. Food pairing-meat dishes				
GAIA MOSCOFILERO		\$12.00		\$45.00
Dry white wine, floral and fruity, hint of rose petal and spice. Food pairing- seafood, chicken , salad.				
ZOE RED			GLASS \$12.00	BOTTLE \$45.00

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