

Plates to share

Trio dips & Olives	16.90
Tzatziki, Melitzanosalata, Taramosalata	
Fakes Salata	10.00
Lentils with tomatoes, feta cheese, artichoke, onions, olives, with olive oil and balsamic	
Lahanosalata & Patatosalata	10.00
Shaved cabbage and potato salad with vinegar ,olive oil, lemon juice	
Char-Grilled black Mussels	18.90
Char -Grilled White Scallops ½ doz /1 doz	18.00/28.00
Santorinis Garides	21.00
Prawns, tomato, fetta, olives, ouzo, served in tomato sauce	
Pancetta spare ribs	15.50
Char- grilled pork belly spare ribs	
Melitzana me feta kai Ntomata	15.90
Oven baked Eggplant with tomatoes ,onions,garlic,fetta	
Grilled Octopus	17.90
Char- grill octopus served with roast capsicum and olive salsa Recommended wine : Moschofilero White	
Tyropita	15.00
Feta wrapped in filo pastry then pan fried and served with honey and sesame seeds Recommended wine: Devils Rock Pinot Noir	
Grilled Calamari	16.90
Char -grill baby calamari served with lemon	
Kefalotiry saganaki	16.90
Kefalotiry cheese golden fried and flamed with ouzo	
Haloumi	16.00
Traditional Cyprian cheese, grilled or pan fried Tossed with lemon , oregano, roast capsicum, fresh tomato	
Mussels Yiahni	18.90
Black mussels cooked in tomato sauce with chilli, feta and thyme	
El-Greco Garides	19.00
Sauted prawns with mustard and cream sauce served on warm pita bread	
Lahanika Me Giaourti	15.00
Potatoes, zucchini, eggplant, oven baked with paprica and yoqurt sauce	

Meat on Char Grill

Lamb or Chicken souvlaki	25.00
Lamb & Chicken Souvlaki	25.00
Santorini surf & turf - Lamb or chicken Souvlaki with King prawns, Calamari	35.00
Grilled Chicken breast with Greek salad	24.00
Pancetta pork spare ribs	24.00
Grilled Lamb loin chops	27.00
Rib eye steak	35.00

Mixed grill plate for One	29.90
Lamb souvlaki , lamb loin chop, chicken thigh, loukaniko , steak fillet ,haloumi	

MIXED GRILL FOR TWO	59.90
Lamb souvlaki, chicken souvlaki, lamb loin chop, Pancheta pork belly ,loukaniko, steak fillet, , haloumi cheese	

Seafood on Char Grill

Seafood Plate for One	40.00
Catch o the day, mussels. Calamari,Octopus, King prawns, Scallops	

Grilled whole baby rainbow trout	26.00
Grilled Garides souvlaki (prawns souvlaki)	36.00
Grilled king prawns (in shell)	35.90
Grilled Calamari Stuffed with feta and spinach	26.00
½ Calamari ½ Octopus	26.00
Grilled baby calamari	26.00

MIXED SEAFOOD GRILL PLATER FOR TWO	80.00
Fish of the day , mussels ,calamari , octopus , kings prawns , scallops	

MIXED MEAT & SEAFOOD PLATER FOR TWO	70.00
Lamb souvlaki, chicken souvlaki, loukaniko, lamb loin chops, Steak fillet fish of the day King prawns, octopus, calamari	

My Grandmother's Recipes

kotsi moshari 67.90
beef shank cooked in oven baked about 3 hours in tomato spices herbs served with vegetables and potatoes (this is good idea to share for 2 or 3 people)

Legend has it that kleftiko, which is slowly cooked lamb, can be translated as "Stolen meat". The Klephts, not having flocks of their own, would steal lambs or goats and cook the meat in sealed pit to avoid the smoke being seen

Arni Kleftiko 29.50
Lamb shoulder marinated in garlic and lemon and then cooked with paprika, Tomatoes, potatoes and melted feta: Recommended wine Gaia Notios Red

Soutzoukakia Smyrneika 16.90
Greek beef meat balls Cooked With tomato sauce, cumin, herbs

Main Course

Kota Melitzana 27.00
Chicken breast pan fried with eggplant, haloumi and served with honey, cumin Tomato sauce, broiled asparagus: Recommended Wine Billy C/ Merlot

Santorinis Pestrofa 35.00
Whole baby trout cooked in oven with prawns, scallops, garlic, served with wilted broccoli: Recommended Wine Kir Yianni White Petra Roditis

Yemista 23.90
Seasonal vegetables stuffed with rice and herbs, oven baked

Moussaka 24.00
Home style dish prepared with layers of potatoes, eggplant, mince sauce and Topped with béchamel sauce: Recommended Wine catch Billy Shiraz

Hilopites Me Thallasina 26.90
Cretan egg noodles with prawns, mussels, scallops, calamari, tomato sauce : Recommended Wine Moshofilero

Moussaka Me Lahanika 22.00
Home style dish prepared with layers of potatoes, eggplant, zucchini, Mushroom, rich tomato salsa with béchamel sauce

Salads

Horiatiki 14.00

Tomatoes, cucumber, capsicum, onion, feta,
Olives, olive oil

Poseidon 23.00

Grilled octopus, calamari, prawns, mussels, lettuce,
Tomatoes, cucumber and onions

Santorinis 14.00

Mix leaf salad, cherry tomatoes, walnuts, haloumi,
Mint capers, cucumber, and balsamic Honey dressing

Side Orders

Fresh chips 6.00

Lemon potatoes 7.00

Sautéed spinach with garlic and dressing olive oil 7.50

Sautéed broccoli with garlic and dressing olive oil 7.50

Garlic bread, Pita garlic bread, Pitta bread 5.00

Feta with olive oil ,oregano 6.00

Kalamata olives 5.50

1) WE don't split bills

2) Set menu all you can eat \$ 55.00 Only for groups

3) 10% Surcharge on public holidays

4) WE accept only one amex card we charge 3%

Santorinis we use only extra virgin olive oil from the island of Crete