



Soup of the Day

Large \$ 5 Small \$ 3

Salads *

- Horiatici Large \$ 10 Small \$ 7
Traditional Greek Salad with fresh tomatoes, cucumbers, red onions, peppers, capers, feta cheese, oregano and virgin olive oil
- Maroulosalata Large \$ 9 Small \$ 6
Romaine lettuce, scallions, dill, feta cheese, virgin olive oil and vinegar
- Organic Salad Large \$ 8 Small \$ 7
Organic mesclun greens with our homemade dressing

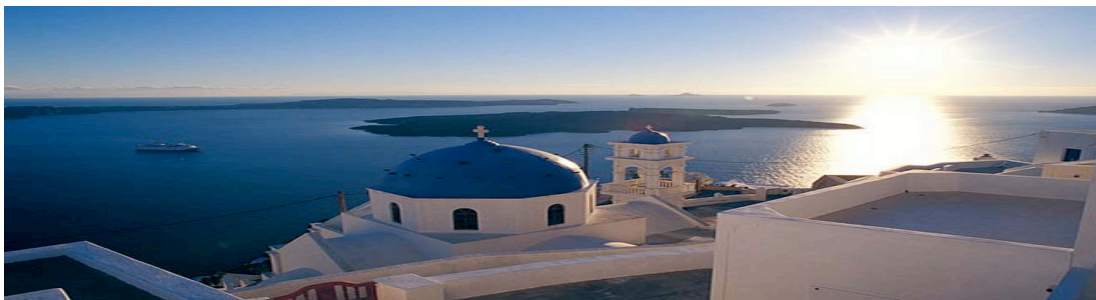
*Add grilled souvlaki for \$ 3

Cold Appetizers

- Taramosalata \$ 6
Greek Caviar lemon spread
- Melitzanosalata \$ 6
Roasted Eggplant Spread
- Tzatziki \$ 6
Yogurt dip with cucumbers
- Organic Hummus \$ 6
- Dolmadakia \$ 7
Grape vine leaves stuffed with rice
- Santorini Pikilia Large \$ 12 Small \$ 8
Platter with four spreads

Hot Appetizers

- Volcano Saganaki \$ 12
Broiled Kefalograviera cheese
- Octapodi \$ 14
Grilled Octopus with virgin olive oil, vinegar & oregano
- Tiropita & Spanakopita \$ 10
Cheese pie (3 pcs) & Spinach pie (3 pcs)
- Santorini Grilled Platter Large \$ 10 Small \$ 7
Sausage, keftedakia, grilled chicken, cheese & spinach pie
- Kftedakia \$ 12
Greek pan fried meatballs
- Grilled or Fried Calamari \$ 11
- Sautéed Mussels in red wine sauce \$ 11
- Grilled vegetables with garlic dip \$ 10
- Spicy Stuffed Peppers with mixed cheeses (3 pcs) \$ 14



Sandwiches

\$ 6

Add homemade fries for \$ 3

- Souvlaki

Choice of chicken or pork or lamb (skewers of grilled meat with tomatoes, onions, lettuce and tzatziki)

- Gyro

Choice of chicken or lamb with tomatoes, onions, lettuce and tzatziki

- Grilled Vegetables

with feta cheese, tzatziki, oregano & virgin olive oil

From the Grill

- Souvlaki Platter

\$ 16

Choice of chicken or pork or lamb with vegetables served over rice pilaf

- Organic Chicken Souvlaki Platter

\$ 18

Grilled boneless chicken breast with vegetables served over rice pilaf

- Gyro Platter

\$ 16

Choice of chicken or lamb served with homemade fries

- Feta Burger

\$ 8

Grilled beef burger topped with feta cheese served with salad, pita bread and homemade fries

- Grilled Chicken

\$ 14

Chicken breast served with rice pilaf, pita bread & house salad

- Charcoal Baby Lamb Chops

\$ 22

Traditional Dishes

- Mousaka

\$ 15

Layers of sautéed eggplant, potatoes & ground beef topped with béchamel cream

- Vegetarian Mousaka

\$ 13

Layers of sautéed eggplant, potatoes topped with béchamel cream

- Pastitsio (Greek lasagna)

\$ 14

Ground beef in tomato sauce with pasta topped with béchamel cream

- Santorini Shrimp

\$ 22

Shrimps sautéed with fresh tomatoes, mild hot peppers, red wine, garlic and feta cheese and served with rice pilaf



Seafood

• Santorini Seafood Platter (shrimps, scallops, clams, mussels, calamari) over rice or pasta

For One \$ 28

For Two \$ 50

- Grilled Bronzini * \$ 25
- Grilled Red Snapper * \$ 25
- Grilled Seabass * \$ 24
- Grilled Porgy * \$ 22

*Served with a choice of side order

Side Dishes

\$ 5

- Homemade fries

Fresh cut fried potatoes, seasoned with grated kefalotyri cheese and oregano

- Lemon Potatoes

Roasted Potatoes with lemon, oregano and garlic

- Greek pilaf

Rice with peas & carrots

- Fasolakia

String beans cooked with fresh tomatoes, onions, carrots and virgin olive oil

- Horta

Steamed dandelion greens with virgin olive oil & lemon

Desserts

\$ 5

- Baklava

Layered filo dough with almonds, walnuts and honey syrup

- Karidopita

Traditional walnut sponge cake with cinnamon and honey syrup

- Galaktoboureko

Sweet cream custard baked in filo dough and honey syrup

Coffees & Teas

- Regular or Decaf (Hot or Iced) \$ 1.5
 - Greek Coffee \$ 2.5
 - Frappe \$ 2.5
- Iced nescafe whipped into froth – a classic Greek summer coffee
- Greek herbal tea \$ 2.5
 - Iced tea \$ 2.5

Soft Drinks

- Coke, Diet Coke, Sprite \$ 2
- Homemade Fresh Lemonade \$ 2.5
- Souroti \$ 7.5

Imported Greek Sparkling Water 750 ml

Beers

\$ 5

- Aris

Greek Lager Beer

A wide variety of Greek Red, White and Rose Wines