

# FOOD MENU

## APPETIZERS

<b>Handmade bread</b> 🌿 2.50 euro 2 types of handmade bread, accompanied by local cherry tomato paste	<b>“Ladénia” Kimolos style pie</b> 🌿 8.50 euro sun-dried tomatoes   fresh oregano   kalamón olives baked cherry tomato sauce
<b>Spread Trilogy</b> 14.00 euro smoked eggplant   “chloro” cheese   taramá mousse crispy leaven fermented bread	<b>Pâté</b> 9.00 euro poultry liver   sage   thyme Sigalas Mm   apricot marmalade
<b>Cheese Croquettes</b> 🌿 12.00 euro “Talagani” cheese   smoked “Metsovone”   apricot marmalade	<b>Yalanci Dolmá</b> 🌿 11.00 euro Aidani vine leaves   cherry tomatoes   fresh herbs   sheep yogurt

## SALADS

<b>Santoriniá</b> 🌿 10.00 euro cherry tomatoes   “katsouni”   pickled caper leaves   “chloró” cheese   olives
<b>Potato Salad</b> 14.00 euro marinated anchovies   dill scented olive oil   “tsalafouti” cheese   chervil   quail egg

## COLD DISHES

<b>Fish Tartare</b> 16.00 euro almond milk   celery lime   roasted almonds fennel scented olive oil
<b>Fish Ceviche</b> 15.00 euro ginger   chili peppers coriander   citrus fruits
<b>Sea salt cured Mackerel</b> 14.00 euro wild herbs   Florina peppers spearmint   herb scented olive oil
<b>Beef Tartare</b> 16.00 euro pickled capers   parsley mustard seeds





## HOT DISHES

<b>“Skioufiktá”</b> 🌿 14.00 euro cretan pasta   sun-dried tomatoes   capers   tomato confit   cretan “xinomyzithra”
<b>Fresh Cuttlefish</b> 18.00 euro seasonal greens   roasted beetroot lemon   extra virgin olive oil
<b>Fava Santorini</b> 16.00 euro slow-cooked moschata octopus caramelized onion   thyme scented olive oil
<b>Papoutsáki</b> 18.00 euro white eggplant   braised beef béchamel sauce foam

## PLATTERS

<b>Cheese</b>	22.00 euro
assortment of Cycladic & Cretan types of cheese with homemade marmalade	
<b>Cheese &amp; cold cuts</b>	24.00 euro
assortment of Cycladic types of cheese and hand-picked Greek cured meat cuts	
<b>Cycladic</b>	32.00 euro (for 2)
a large platter loaded with Cycladic delicacies	

## DESSERTS

<b>Velvety Chocolate Ganache</b> 	14.00 euro
caramelized hazelnut   cocoa & hazelnut biscuit	
<b>Ravaní</b> 	10.00 euro
cardamom cream   almond brittle   battered mastic ice cream	
<b>Baklavá</b> 	12.00 euro
Aegina pistachio   vanilla ice cream	
<b>Spoon dessert</b> 	4.50 euro
Blackberry	

## BEVERAGES

<b>Greek Coffee</b>		<b>Mineral Water</b>	
Single	2.50 euro	0.5 lt.	0.50 euro
Double	3.50 euro	1 lt.	2.00 euro
<b>Espresso</b>		<b>Sparkling Mineral Water</b>	
Single	2.00 euro	0.25 lt.	2.00 euro
Double	3.00 euro	0.75 lt.	4.00 euro
<b>Tea</b>	2.00 euro	<b>Orange Juice (can)</b>	2.50 euro
		0.33 lt.	

Executive Chef: Kiriaki Fotopoulou  
Please advise your waiter on food allergies or intolerances, if any.

 vegan |  vegetarian

# WINE TASTING OPTIONS

(1 glass = 30 ml)



## CYCLADIC MISTRAL | 18 euro

**Les Iles de Sigalas White** | Assyrtiko 50% - Monemvasia 50%, PGI Cyclades

**Santorini** | Assyrtiko 100%, PDO Santorini

**Aidani** | Aidani 100%, PGI Cyclades

**Les Iles de Sigalas Rosé** | Mavrotragano 50% - Mandilaria 50%, PGI Cyclades

**Mm** | Mavrotragano 40% - Mandilaria 60%, PGI Cyclades

## VOLCANO DIVER'S | 22 euro

**Santorini** | Assyrtiko 100%, PDO Santorini

**7 Villages** | Assyrtiko 100%, PDO Santorini

**Santorini Barrel** | Assyrtiko 100%, PDO Santorini

**Mavrotragano** | Mavrotragano 100%, PGI Cyclades

**Vinsanto** | Assyrtiko 75% - Aidani 25%, PDO Santorini

## SIGALAS INTEGRAL | 32 euro

**Les Iles de Sigalas White** | Assyrtiko 50% - Monemvasia 50%, PGI Cyclades

**Santorini** | Assyrtiko 100%, PDO Santorini

**7 Villages** | Assyrtiko 100%, PDO Santorini

**Aidani** | Aidani 100%, PGI Cyclades

**Les Iles de Sigalas Rosé** | Mavrotragano 50% - Mandilaria 50%, PGI Cyclades

**Mm** | Mavrotragano 40% - Mandilaria 60%, PGI Cyclades

**Mavrotragano** | Mavrotragano 100%, PGI Cyclades

**Apiliotis** | Mandilaria 100%, PGI Cyclades

## ABSOLUTE ASSYRTIKO | 16 euro

**Santorini** | Assyrtiko 100%, PDO Santorini

**7 Villages** | Assyrtiko 100%, PDO Santorini

**7 Villages** | Assyrtiko 100%, PDO Santorini

**Santorini Barrel** | Assyrtiko 100%, PDO Santorini

## RED SUNSET | 16 euro











**Mm** | Mavrotragano 40% - Mandilaria 60%, PGI Cyclades

**Kali Riza Kir-Yianni** | Xinomavro 100%, PDO Amyntaion

**Ramnista Kir-Yianni** | Xinomavro 100%, PDO Naoussa

**Mavrotragano** | Mavrotragano 100%, PGI Cyclades

# WINE LIST

<b>White</b>		
Les Iles de Sigalas White	5	20
Santorini	9	42
Santorini Barrel	10	52
Aidani	8	38
7 Villages	12	54
Kavalieros	14	65
Nychteri	16	81
<b>Rosé &amp; Sparkling</b>		
Les Iles de Sigalas Rosé	5	20
Paranga Sparkling Kir-Yianni	6	19
<b>Red</b>		
Mm	6	27
Kali Riza Kir-Yianni	6	27
Ramnista Kir-Yianni	7	31
Mavrotragano	14	65
<b>Dessert</b>		
Vinsanto	11	67
Apiliotis	8	48
<b>Distillates</b>		
Tsipouro 200 ml	3	9
Tsipouro 700 ml	3	27
Tsipouro double dist. 500 ml	4	35
Tsipouro 3yr barrel aged 500 ml	5	49
Prickly Pear Spirit 500 ml	6	57