Bread

(Bread with Greek grapa and Greek dip beetroot, mayonnaise, garlic, and yoghurt)

GREEK SPREADS

Fish roe salad

(with onion, fresh lemon juice, and extra virgin olive oil)

Spicy Cheese (Tirokafteri)

(with feta cheese, sweet chili peppers, crushed red peppers, herbs and olive oil)

Eggplant smoked salad

(with onion, sweet peppers, herbs, olive oil, garlic, and vinegar)

Tzatziki Sauce

(Greek yoghurt, cucumber, garlic, and wine vinegar)

Garlic Dip

(garlic, mash potatoes, herbs, and wine vinegar)

GREEK SALTED AND MARINATED FISHES

Mackerel smoked

(with onion, capers, and olive oil with lemon juice also with herbs)

Lacerda politico

(extra virgin oil, capers, and pickled cucumbers)

Marinated anchovies

(With extra virgin olive oil and wine vinegar)

SALADS

Santorini salad .....

(cherry tomatoes, Greek rusk with local goat cheese, cucumbers, peppers, capers, onion, and olives)

Perivolos salad .....

(with mix vegetables salad, orange, rocket, Greek rusk, Greek feta cheese, walnuts and dressing balsamic sauce)

Cretan Dakos .....

(with barley rusk, marinated with Greek ouzo, tomato, Santorini tomato paste, Greek feta cheese, capers, olives, and oregano)

Greek salad .....

(with tomatoes, cucumbers, peppers, caper, olives, onion, Greek feta cheese, and extra virgin olive oil)

Shrimp Caesar Salad .....

(with mixed vegetables, pickled cucumber, iceberg, corn, shrimp, tartar mayonnaise, carob rusk, and flex cheese)

Chicken Caesar Salad .....

(with mixed vegetables, pickled cucumber, iceberg, grilled trimmed chicken fillet, tartar mayonnaise, corn, carob rusk, and flex cheese)

Greek Potato salad .....

(with boiled potatoes, tartar sauce, herbs and smoked trout)

Boiled Seasoned vegetables .....

(with mix vegetables with fresh lemon and extra virgin olive oil)

Boiled Beetroot .....

(with extra virgin olive oil, garlic, vinegar, and fresh lemon)

GREEK STARTERS

Feta with honey

(Greek feta cheese wrapped with Philo crust, onion, and sesame)

Santorini tomato balls

(vegetarian tomato fritter made with flour, sun-dried tomato, and fresh herbs)

Zucchini or Aubergine

(Slices, crispy fried served with tzatziki dip

Baked Spicy Feta

(with baked Greek feta cheese,peppers,tomato,herbs, chili flex, and fresh oregano)

Saganaki Cheese

(Battered fried cheese and fresh lemon)

Stuffed Peppers

(with Greek spicy feta cheese, tomato, and balsamic cream)

Sausage of the day

(with fresh potatoes, oregano, mustard dip)

Meatballs

(Greek meatballs with fresh meat, French fries, and Greek yogurt)

Baked giant Beans

(vegetarian)with Greek giant beans with fresh herbs)

Variety of marinated olives

(with fresh olives marinated with oregano and vinegar)

Fresh French Fries

SEAFOOD STARTERS MEZE

Fisherman Soup .....

(Fish of the day with potatoes celery, carrots, zucchini, onions, and fresh lemon)

Grilled/Fried Prawns

(with tartar spicy mayonnaise and boiled vegetables) .....

Shrimp Saganaki

.....

(in an ouzo reduction, fresh tomatoes, Greek feta cheese, Santorini tomato pelte, Kalamata olives and herbs)

Stuffed Cabbage rolls with seafood

.....

(stuffed with mix of seafood and rice)

Steamed Mussels .....

(in white wine reduction, fresh mussels, garlic colorful peppers, fresh lemon juice, mustard, and herbs)

Mussel Saganaki .....

(in an ouzo reduction, fresh tomatoes, feta cheese, Santorini tomato paste, olives, herbs)

Grilled Stuffed Squid .....

(with Greek feta cheese, tomatoes, herbs, peppers, lemon juice, served with boiled vegetables and fresh lemon)

Grilled Octopus .....

(with oil, vinegar, boiled vegetables, and herbs)

Grilled Sardines

(Greek sardines with onion, tomatoes, herbs, and boiled vegetables) .....

Fried Salted COD .....

(With mashed potatoes garlic and French fries)

Fried Crispy Squid .....

(with tartar mayonnaise)

Fried anchovies/picarels little fish .....

(portion of fried anchovies with fresh lemon)

PASTA/RISSOTO

Prawn Linguine .....

(in ouzo reduction, shrimps, fresh tomatoes, onion, basil, garlic, and Saphron)

Seafood Linguine .....

(with seafood, prawns, garlic, onion, safran, basil, white wine, and fish of the day)

Fisherman Risotto .....

(with seafood, prawns, garlic, onion, safran, basil, white wine, and fish ofthe day)

Risotto Ala Milanese .....

(shrimp, safran, garlic, onion, andbasil)

Seafood Orzo .....

(in ouzo reduction, shrimps, fresh tomatoes, onion, basil, garlic and safran)

Lobster Pasta .....

(with Santorini lobster, in ouzo reduction, fresh tomatoes, onion, basil, garlic and safran) … (Portion 400/500 gr)

Chicken Ala Cream .....

(Linguine with chicken and mushrooms)

Vegetarian Orzo with Feta .....

(with zucchini, Aubergine, mushroom, onion, garlic, colorful peppers with Greek feta cheese)

SPECIAL PERIVOLOS

Lobster Pasta (1kg) .....

(with Santorini lobster, in ouzo reduction, fresh tomatoes, onion, basil, garlic and safran)

Prawn Linguine (1kg) .....

(pasta in ouzo reduction, ten shrimps, fresh tomatoes, onion, basil, garlic and safran)

1 Kg of fish of the day with pasta .....

(fresh fish of the day served with pasta in ouzo reduction, fresh tomatoes, onion, basil, garlic and safran)

Grilled Mix Fish .....

(with fresh fish of the day, shrimps, grilled squid, mussels, rice, boiled vegetables, fresh lemon, and extra virgin olive oil)

Fried Mix Fish .....

(mix of small fish of the day, fried squids, mussels, French fries, and tartar mayonnaise)

King Prawns (1kg) .....

(grilled prawns served with boiled vegetables and fresh lemon)

Grilled Santorini Lobster (1kg)

(grilled lobster served with boiled vegetables and fresh lemon) .....

Fish soup .....

(1 kg of fish of the day with boiled vegetables, celery, and spices)

Baked in the Oven

.....

(1 kg of the fish of the day, vegetables, oregano, and tomato sauce)

FRESH FISH OF THE DAY BY KG

Red Snapper.

Silver Snapper

Grouper Fish

Global Grouper

Red Mullet

Soleidae

White seabream

Bronzino

Slender rock Fish (scorpion)

Cod Fish

Chub mackerel

European Barracuda.

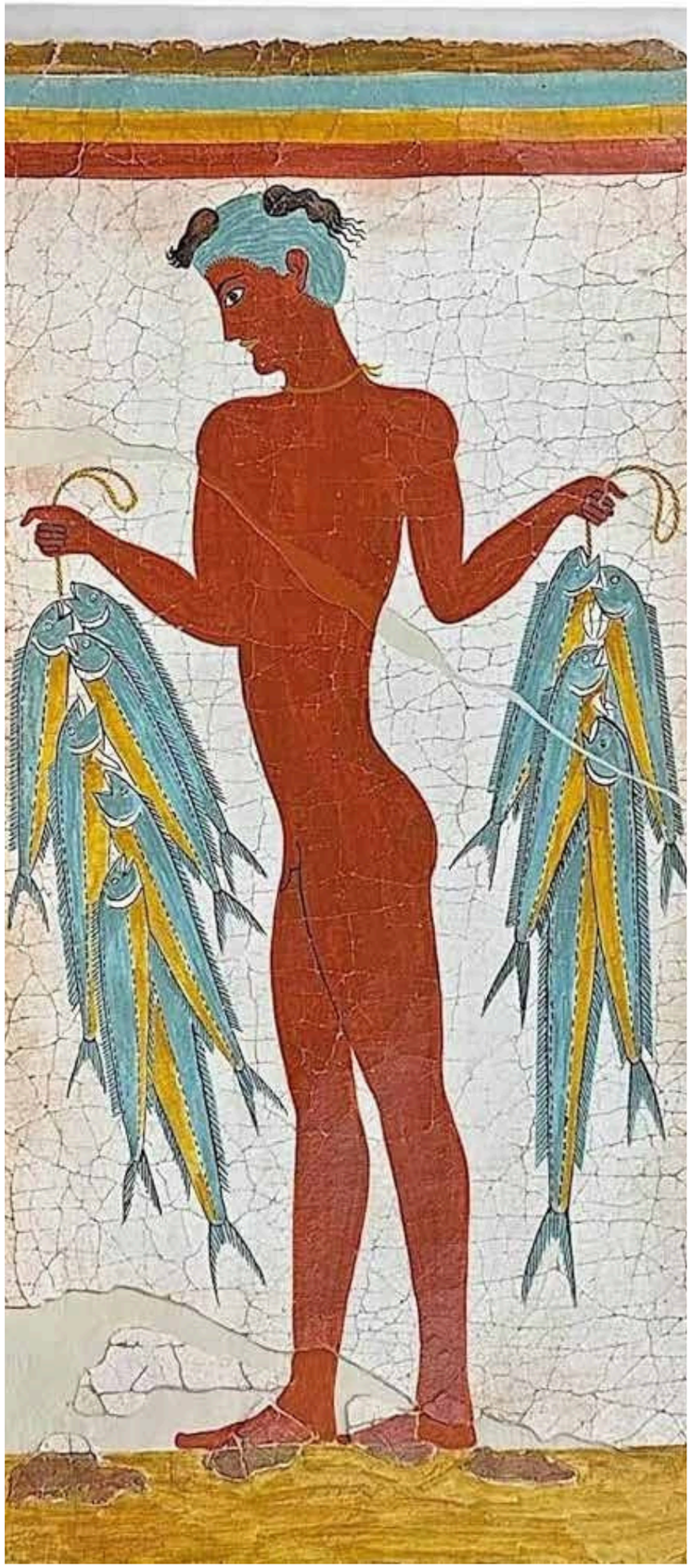
Fresh Squid

Also the items above are served:

With Rice

With French Fries

With Boiled Vegetables



MEAT ON THE GRILL/CHARCOAL

Pork Stake

(served with french fries and fresh lemon)

Beef Stake

(served with french fries and fresh lemon)

Lamb Chops Portion

(with French fries tzatziki dip and fresh lemon)

Greek Chicken Souvlaki

(served with French fries, salad, tzatziki, and fresh lemon)

Chicken fillet

(served with salad and French fries)

Stuffed burger

(with tomatoes and Greek feta cheese, gouda cheese and herbs served with rice)

T-Bone Steak

(served with French fries and fresh lemon)

Grilled Mix Meat

(Lambs, pork pancetta, beef burger, chicken fillet, Greek sausage, French fries, and tzatziki dip)

WITH SAUCE

Chicken fillet ala cream

(with mushroom, rice, and cream)

Tenderloin Fillet Vinsanto

(with Santorini vinsanto wine, onions, walnuts, mushrooms, herbs, and rice)

Beef steak ala peppercorn sauce

(with cream brandy, crushed pepper, mushroom, mushroom, mushroom, mushroom, mushroom, mash potatoes, and herbs)

TRADITIONAL GREEK DISHES

Ourfamous Moussaka

(with eggplant, potatoes, zucchini, trimmed beef in tomato sauce and bechamel cream)

Veal tomato sauce

(served with French fries)

Veal Stifado

(served with tomato sauce, small onions, and French fries)

Lamb Shank

(with vegetables, tomato sauce, and Greek feta cheese)

Baked Chicken in the oven

(served with potatoes on the oven and lemon sauce)

Pasticcio

(with lasagna, trimmed beef meat in tomato sauce, parmesan cheese, and bechamel sauce)

Baked Greek pork oregano

(with baked potatoes, vegetables, fresh oregano, and lemon sauce)

VEGETARIAN

Stuffed tomato and pepper

(baked potatoes with Santorini tomato pelte and yoghurt sauce)

Papoutsakia

(stuffed eggplant with vegetables and bechamel sauce)

DESERTS

Baklava with ice-cream

Orange pie with ice-cream

Chocolate pie with ice cream

Kadayif with ice-cream

Desert of the day

Yoghurt with honey and nuts

Yoghurt with fruits

ICE-CREAMS

Special

(vanilla, chocolate, and pistachio, whipped cream)

Scoop

(vanilla, chocolate, pistachio, strawberry, banana)

Banana Split

FRUIT SALAD

Fresh Fruit Salad

Fruit Salad with ice-cream

COCKTAILS

Mojito

Strawberry Daiquiri

Margarita

Tequila Sunrise

Mai Thai

Sex on the Beach

Pina Colada

Malibu Passion

Long Island

Martini Espresso

Vodka Martini

Tropical Sunrise

SPRITZ COCKTAILS

Aperol

Campari

Limoncello

ICE-CREAM COCKTAILS

Baileys coco

Vanilla vodka

VIRGIN COCKTAILS

Mojito

Pina Colada

Daiquiri

SHOTS OF THE DAY

Classic

Special

WINE LIST

SWEET WINE

Vinsanto 750ml

WHITE WINE

Gavala Winery

Venetsanos Winery

Santo wine

Estate Argyros winery

Hatzidakis winery

Domaine Sigalas

Greek white wine collection

RED WINE

Gavalas Winery

Domaine Sigalas

Atlantis Argyros

Greek red wine collection

ROSE WINE

Atlantis rose

Gavalas winery

Greek rose wine collection

PROSECCO WHITE AND ROSE

Gancia 750ml

Villa Jolanda 200ml

CHAMPAGNE WHITE AND ROSE

Moet&Chandon 750ml

Dom Perignon 750ml

Moet 200ml

SMOOTHIES

Strawberry

Mango & Pineapple

Tropical

MILKSHAKES

Vanilla

Pistachio

Chocolate

Strawberry

Banana

FRESH JUICES

Orange juice

Lemon juice

BEERS

Blue monkey 330ml Yellow Donkey 330ml Corona330ml Heineken 500ml Alfa 500ml Mythos 500ml Mamos 500ml Radler (Lemon) 500ml Alcohol free 500ml Draft Beer Large

HOUSE WINE

White wine 0.5l

Rose wine 0.5l

Red wine 0.5l

Glass

OUZO/TSIPOURO

Ouzo Bottle 200 ml

Ouzo by Glass

Tsipouro 200 ml

Tsipouro Glass

Raki 100ml

METAXA

Metaxa 5

Metaxa 7

Metaxa 12

ALCOHOLIC DRINKS

Whiskey

Whiskey special

Gin

Gin special

Vodka

Vodka special

Tequila

Tequila special

SPIRITS AND LIQUERS

Masticha

Limoncello

Disaronno

Baileys

Thia Maria

Couentrao

COFFEES

Espresso

Espresso double

Fredo Espresso

Cappuccino Fredo

Cappuccino

Latte Cappuccino

Americano

SPECIAL COFFEES

Frape with ice-cream and baileys

Fredo Cappuccino

(With whipped cream and baileys)

Espresso Ice-cream

Irish coffee

SOFT DRINKS AND WATER

Coca-Cola/0

Fanta Orange

Fanta Limonade

Fanta blue

Sprite

Ice tea peach

Ice tea limon

Water 1l

Sparkling water 750ml

Tonic Water

Soda