SANTORINI

TAWERNA GRECKA

SIGNATURE COCKTAILS

MILOS - 24 zł
rosé wine, grapefruit juice,
orange, rosemary

RODOS - 25 zł
metaxa, fresh lime juice,
fresh orange juice, orange

KORFU - 28 zł
tsipouro, ouzo, frozen strawberries

MENU

Vegetarian
Vegan

COLD STARTERS

TZATZIKI – 18 zł
yogurt with garlic and cucumber

TARAMOSALATA – 18 zł
cod roe and potato mousse

CHTIPITI – 18 zł
feta cheese, red pepper and garlic mousse

CHAVUTSA - 18 zł
roasted carrot mousse with garlic and black cumin

FAVA – 18 zł
yellow pea and olive oil puree

ELIES – 18 zł
an assortment of marinated olives

KRIOI MEZEDES – 33 zł / person
a set of cold starters for 2 or more

SALADS

CHORIATIKI – 28 zł
traditional Greek salad

PANTZARIA – 27 zł
beetroot salad with lamb's lettuce
and fried feta cheese

HOT STARTERS

KALAMARAKIA TIGANITA – 39 zł
fried squid

KALAMARI SCHARAS – 32 zł
grilled squid

GARIDOPITAKIA – 31 zł
phyllo pastry with shrimp and feta cheese

SPANAKOPITAKIA – 27 zł
phyllo pastry with spinach and feta cheese

PANTZAROKEFTEDES – 23 zł
beetroot pancakes, with feta cheese,
kefalograviera and mint

KOLOKHITOKEFTEDES – 24 zł
zucchini fritters with dill and feta

KEFALOGRAVIERA SAGANAKI – 26 zł
kefalograviera cheese baked with
oyster mushrooms and tomatoes

FETA PSITI – 22 zł
grilled feta cheese with tomato and oregano

HALLOUMIPITAKIA – 29 zł
halloumi baked in phyllo pastry with sesame

KEFTEDAKIA – 26 zł
spicy pork and lamb meatballs

ZESTI MEZEDES – 37 zł / person
a set of hot starters for 2 or more

SOUPS

SOUPA IMERAS – 19 zł
ask your waiter about today's version

MAIN DISHES

MELITZANES FURNOU – 41 zł
eggplant stuffed with vegetables, baked with
manouri cheese, served with black lentils

BIFTEK LACHANIKON – 38 zł
vegetable burger served in pita, with fries

BIFTEK SCHARAS – 43 zł
pork and lamb burger stuffed with feta cheese,
served in pita with fries

TSIPURA FURNOU – 56 zł
sea bream baked with potatoes and mix greens

GARIDES SKORDATES - 71 zł
prawns fried in butter with garlic and white wine

CHTAPODI SCHARAS – 81 zł
grilled octopus with grilled zucchini,
marinated beetroot and black lentils

MUSAKA – 41 zł
minced meat, eggplant and béchamel casserole

ARNI SANTORINIS – 58 zł
lamb baked with feta cheese and tomatoes

ARNI KLEFTIKO – 57 zł
lamb with vegetables baked in parchment

KATZIKAKI SFAKIANO – 61 zł
goat slowly cooked in olive oil and herbs

SOUVLAKI – 39 zł
pork skewers with fries and tzatziki

PAIDAKIA – 72 zł
grilled lamb chops, baked potatoes,
grilled vegetables, tzatziki

MIX GRILL KREAS – 159 zł
plate of grilled meat for 2 people

MIX GRILL TALASINA – 179 zł
plate of grilled seafood for 2 people

EXTRAS

PITA – 5 zł

FRENCH FRIES - 12 zł

DESSERTS

GIAURTI ME MELI - 16 zł
Greek yogurt with nuts and honey

MILFEI – 23 zł
mille-feuille, phyllo pastry with cream
and strawberry mousse

BUGATSA – 19 zł
macedonian cream pie with cinnamon

SOKOLATA ME SYKA - 21 zł
chocolate mousse with figs and brandy

KIDS MENU

SOUPA NTOMATAS – 12 zł
tomato cream soup with orzo noodles

KRITARAKI ME TOMATOSALSA – 19 zł
orzo noodles with tomato sauce

KRITARAKI ME KIMA – 24 zł
orzo noodles with tomato sauce and meat

PIZZA MIKRI – 21 zł
pita bread with tomato sauce and kefalograviera
cheese, from the oven

KOTOPULO STO TIGANI – 26 zł
fried chicken breast served with vegetables
(side to choose: potatoes or fries)

SOUVLAKI – 25 zł
chicken or pork skewers
(side to choose: potatoes or fries)

The products used in our dishes may contain allergens and their derivatives. Ask your waiter for the details. For recipe and grammage information please contact the manager.

The price of dishes and fruit juices includes 8% VAT
The price of alcoholic beverages, dishes with seafood and non-alcoholic beverages includes 23% VAT

We add 10 % service charge to groups of 6 or more.