

STROGILI MENU

Appetizers

- Grilled Halloumi** 12€
Paired with fig marmalade and roasted peanuts.
- Breaded Fried Graviera Cheese (Saganaki)** 14€
Served with quince preserve.
- Santorini Tomato Fritters** 15€
Aromatic yogurt mint sauce, and fresh herbs.
- Souvlaki Tacos** 15€
Served with slow-cooked chicken, yogurt-mint sauce, and corn.
- Greek Homemade Spreads** 17€
Served with pita bread, tzatziki, eggplant, spicy feta, and hummus.
- Calamari** 20€
Served with Aioli dip and black garlic.
- Shrimp Saganaki** 20€
Shrimps served with fresh tomato sauce and crumbled feta.
- Sea Bass Ceviche** 22€
Fresh sea bass marinated in citrus juice, with fresh coriander, chili oil, sea salt flakes.
- Grilled Octopus** 22€
Served with tarama mousse, beetroot, and parsley oil.
- Homemade Bread Basket** 5€
Served with extra virgin olive oil and balsamic cream.

Salads

- Greek Salad** 16€
With cherry tomatoes, cucumber, onion, capers, caper leaves, champagne vinegar, and feta cheese.
- Santorini Salad** 16€
With cherry tomatoes, cucumber, capers, carob, anothyro cheese, and apple cider vinegar.
- Mixed Green Salad** 17€
Tossed with maple vinaigrette, dried cranberries, walnuts, and Talagani cheese.
- Chicken Salad** 19€
With iceberg lettuce, light mayo dressing, grilled chicken breast, crunchy croutons and grated parmesan.

Main Course

- Pastitsio** 19€
Slow-cooked beef mince, traditional Cretan pasta, graviera cheese béchamel.
- Moussaka** 20€
Layers of tender beef mince, potatoes, eggplant, fluffy béchamel sauce and a sprinkle of Parmesan cheese.
- Greek-Style Meatballs** 20€
Juicy, spiced beef meatballs served with creamy fava purée and rich feta sauce, bringing together classic Greek flavours.

Main Course

Chicken Breast 22€

Served with sweet potato purée and wild mushroom sauce.

Chicken or Pork Gyros – Your Hands-On Experience 22€

Served with warm pita bread, tzatziki, spring onion, fries, cherry tomatoes and fresh parsley leaves.

Grilled Lamb Chops 25€

served with crispy potatoes and smoked eggplant purée.

Lamb Shank 27€

Served with creamy mashed potatoes, carob honey, and a hint of rosemary aroma.

Sea Bass Fillet 27€

Served with seasonal greens and lemon cream.

Salmon Fillet 28€

with asparagus, sweet potato purée and lemon butter sauce.

Sea Bream (Greek Fangri) 35€

Served with crispy fries, baby vegetables and lemon-olive oil dressing.

FLAP STEAK 38€

Served with baby potatoes, BBQ sauce, and sea salt.

Pasta – Rissoti

Pasta Napoli	17€
Bucatini pasta tossed with fresh basil and Napoli tomato sauce.	
Santorini Pasta	19€
Pasta with tomato sauce, rainbow peppers, olives, capers, caper leaves and crumbled feta.	
Bolognese	20€
Slow-cooked beef mince in a rich, savoury tomato sauce with aromatic herbs.	
Paccheri Pasta with Chicken	22€
Served with porcini cream, crispy chicken fillet and shaved truffle.	
Ravioli	22€
Creamy parmesan sauce with mushrooms.	
Shrimp Risotto	24€
Shrimps, saffron and Mesolonghi bottarga.	
Seafood Linguine	25€
Linguine with variety of seafood, fresh basil and fennel.	
Lobster Pasta	45€
Sauce of sweet Santorini cherry tomatoes and fresh spring onion.	

Desserts

Affogato 11€

Italian Coffee and vanilla ice cream.

Greek Walnut Cake (Karidopita) 13€

Traditional Greek walnut cake, lightly spiced and soaked in aromatic syrup, served with a scoop of ice cream.

Baklava 13€

Crispy layers of filo pastry filled with chopped nuts and sweetened with honey syrup, served with a scoop of ice cream. A delightful, sweet treat!

Greek Orange Pie 13€

Traditional Greek orange phyllo cake, infused with aromatic syrup and citrus zest, accompanied by a scoop of vanilla ice cream.

Chocolate Cake 16€

A rich and moist chocolate cake, layered with smooth, velvety ganache, served with a scoop of ice cream for the perfect indulgence.