CAFÉ SANTORINI
Mediterranean Cuisine

STARTERS

GRILLED CALAMARI 12
With mixed field greens & lemon dressing

GRILLED OCTOPUS 11
With lemon, extra virgin olive oil and oregano

MOZZARELLA CAPRESE 12
Fresh mozzarella with Roma tomatoes, fresh basil, balsamic vinegar reduction & extra virgin olive oil

FRIED SMELT 9
Dusted with seasoned flour & served with lemon

SPICY TUNA TARTAR 16
Diced Ahi tuna mixed with Moroccan harissa, sesame seeds, seaweed salad, served with avocado, crispy wontons & wasabi aioli

SHRIMP SALTADO 14
Black tiger shrimp baked with roasted potatoes and garlic Parmesan sauce over grilled French bread

MEZZE
(Mediterranean Starters)

HUMMUS & PITA 8
Chickpea spread with garlic, lemon & tahini

BABAGHANOUSH & PITA 10
Roasted eggplant spread with garlic, tahini & lemon

TABOULEH 8
Chopped parsley salad with bulgur wheat, diced tomato, bell pepper, green onion, lemon juice & olive oil

IMAM BAYILDI 10
Roasted eggplant, tomatoes, onions & garlic

STUFFED GRAPE LEAVES 9
Grape leaves filled with rice & herbs

FRIED KUBBE 12
Seasoned ground beef & pine nuts encrusted with bulgur wheat & served with tzatziki

BOREK & SPANAKOPITA 12
Two kinds of filo pastry, Borek filled with a blend of three cheeses, mint & sesame seeds the spanakopita filled with spinach, onions & feta

HALLUMI CHEESE WITH FRESH HERB DRESSING 12
Oven roasted Cypriot sheep's milk cheese, Roma tomatoes & green olives finished with a lemon herb dressing

SANTORINI MEZZE PLATTER 19
Kubbe, stuffed grape leaves, feta cheese, tabouleh, cucumbers, pickled turnips, green olives, hummus and pita

VEGETARIAN MEZZE TASTING 19
Imam bayildi, stuffed grape leaves, Borek, tabouleh, lentil pilaf, pickled turnips, green olives, hummus, tzatziki and pita

SALADS
Add chicken for $6 or shrimp for $9 or salmon for $9

SOUP OF THE DAY 6

GRILLED OCTOPUS SALAD 18
Served over Beluga lentils, butternut squash, shallots, fennel, celery, arugula, tomatoes and white balsamic vinaigrette

CAFÉ GREEK SALAD
Romaine lettuce, bell peppers, red onions, tomatoes, cucumbers, Kalamata olives, oregano & feta cheese tossed with a red wine vinegar & olive oil dressing
Small ..... 7 Full 12

TOASTED WALNUT & GORGONZOLA SALAD
Watercress, romaine lettuce, julienne apples, candied walnuts & gorgonzola cheese tossed with shallot sesame oil vinaigrette
Small ..... 7 Full 12

THE CLASSIC CAESAR
Romaine lettuce, herbed croutons & Parmesan cheese
Small ..... 7 Full 11

CHICKEN MILANESE WITH TOMATO SALAD 16
Fried chicken breast, topped with fresh mozzarella, tomato, shallot & arugula salad in a lemon vinaigrette

SEARED AHI TUNA SALAD 18
Seared peppered Ahi tuna, sliced avocado, romaine lettuce, baby spinach, carrots, daikon sprouts and lime ginger toasted sesame seed dressing garnished with fried wontons

SEAFOOD SALAD 16
Sauteed black tiger shrimp, bay scallops, calamari & salmon, served with a mixed field greens salad with a lemon dressing

PIZZA
Baked in our Wood-fired oven

MARGHERITA A LA NAPOLITANA 14
Fresh tomato sauce, fresh mozzarella cheese & fresh basil

SANTORINI 14
Mediterranean beef soujouk sausage, tomatoes, onions, mozzarella cheese, goat cheese & fresh mint

WILD MUSHROOM 14
Mozzarella, Pecorino, garlic oil & fresh arugula

PEPPERONI 12
With tomato sauce & mozzarella

EGGPLANT 14
Grilled eggplant, roasted red peppers, Kalamata olives, mozzarella & feta cheese

$3 charge for sharing entrées
18 percent gratuity will be added for parties of 8 or more
$1.50 per person service charge is added for outside desserts and cakes

MAIN COURSE

FINE HERB ROASTED ORGANIC CHICKEN BREAST 19
With roasted potatoes, seasonal vegetables & a burgundy Porcini mushroom wine sauce

GRILLED FILET OF ATLANTIC SALMON 25
Finished with basil beurre blanc, served with garlic mashed potatoes and sautéed vegetables

CIOPPINO SANTORINI 24
Shrimp, salmon, calamari, scallops, mussels & clams cooked in our special tomato sauce & served with grilled garlic bread Add Linguine $2.00

MOUSSAKA 18
Layers of eggplant, ground beef ragú & potatoes, topped with béchamel & baked to order

BRAISED LAMB SHANK 26
Slowly cooked, served with a mushroom sun-dried tomato wine sauce and garlic mashed potatoes

GRILLED VEGETABLE PLATTER 18
Eggplant, yellow squash, zucchini, red bell pepper, asparagus and roasted potatoes finished with olive oil and balsamic vinegar

STUFFED BUTTERNUT SQUASH 17
Roasted squash filled with rice, mixed vegetables and fresh herbs

KEBOB

GRILLED KEFTA KEBOB 18
Sausage shaped seasoned ground beef, with rice pilaf, roasted vegetables, hummus, tzatziki & pita

SANTORINI LAMB SOUVLAKI 27
Grilled marinated lamb served with rice pilaf, vegetables, tzatziki, hummus & pita

GRILLED BEEF BROCHETTE 26
Marinated kebobs of beef tenderloin served with rice pilaf, vegetables, hummus & pita

GRILLED CHICKEN KEBOB 18
Marinated chicken thigh meat served with rice pilaf, roasted vegetables, hummus & pita

PASTA

LINGUINE WITH CLAMS & SAFFRON 19
White wine, shallots, black sesame seeds & parsley

FETTUCCINE CON GAMBERETTI 23
Wild Pacific shrimp sauteed in chili oil, served over fettuccine pasta with roasted bell peppers, spinach & garlic

PENNE DE MARRE 23
Black mussels, shrimp, scallops, bockchoy, diced tomato, shitaki mushroom with lemon ginger soy broth

SHRIMP CAPPELLINI AL CHECCA 19
Angel hair pasta tossed with diced tomatoes, garlic, scallions, chili flakes and basil served with sautéed shrimp

FARFALLE CON PESTO É POLLO 18
Grilled marinated chicken breast served over bowtie pasta with cilantro pesto, garnished with diced tomatoes

YUVETSI 18
Slow roasted lamb with tomatoes & onions baked with orzo pasta & finished with grated Kasseri cheese

PENNE CON POLLO 19
Pan roasted chicken breast over penne pasta with arugula, shitake mushrooms, leeks, tomatoes and a creamy garlic white wine sauce

RISOTTO

GREEN CURRY RISOTTO WITH SCALLOPS 23
Seared Diver scallops served over a green curry cilantro risotto with leeks and diced red bell pepper

RISOTTO WITH WILD MUSHROOMS 18
Seasonal wild mushrooms, shallots & Parmesan

TUSCAN CHICKEN SAUSAGE RISOTTO 21
Grilled chicken sausage over risotto with red onions, tomatoes and a creamy porcini mushroom sauce

RED CURRY RISOTTO WITH SEAFOOD 23
With black mussels, shrimp, clams, spinach & red onions

MARTINIS

PROHIBITION COSMO
Botanical gin, dry curaçao, house made raspberry syrup, juice of a lime
12

GINGER & MARYANN
Veev spirit, Elderflower liqueur, house made ginger syrup, fresh basil, juice of a lime
12

PEARITY
Pear vodka, St Germain Liqueur, In-house sweet & sour
12

007 SHAKIN
Bombay sapphire, grey goose, Lillet Blanc with a twist of citrus
12

GEORGIA PEACH
Peach whiskey, Peach de Vigne In house sweet & sour, peach bitters
12

CHOCOLATE MINT ESPRESSO
Caramel vodka, Coco dark espresso, cream DeMent Gifford
12

COCKTAILS

SMOKED MARGARITA
Chinaco blanco, Agave syrup, juice of a lime, grapefruit bitters. With a mezcal float
11

VERMONT SOUR
Small batch bourbon, house Made maple syrup, pressed lemon
11

LYCHEE
Jamaican rum, Spiced rum, muddled Lychee, house made honey syrup, Juice of a lime
12

PERUVIAN HEAT
Pisco Porton, juice of a lemon, house made habanero syrup, egg white, Angostura bitters
11

APEROL SPRITZ
Aperol (an Italian aperitif) with Prosecco and an orange zest
11

DOMESTIC BEERS

BLUE MOON	6
DESCHUTES BLACK BUTTE	6
NEW CASTLE	6
SAMUEL ADAMS (Lager)	6
STONE IPA	6

IMPORTED BEERS

AMSTEL LIGHT	6
CORONA	6
DOS XX (Lager)	6
GUINESS	6
HEINEKEN	6
MYTHOS (Greek)	6
PERONI	6
STELLA ARTOIS	6
ALMAZA (Lebanon)	6
BECKS (Non Alcoholic)	6

CORDIALS & LIQUERS

ARAK EL RIF (Lebanon)	8
ARAK EK MASSAYA (Lebanon)	8
METAXAOUZO	9
OUZO PLOMARI (Lesvos Greece)	9
RAKI (Turkey)	8
TBA (Trockenbeerenauslese)	10
DUBONNET	7
HARVEY BRISTOL SHERRY	9
B&B	9
BENEDICTINE	9
LIMONCELLO, FRANCOLI	8
SAMBUCA ROMANO	8
SAMBUCA BLACK	8
CALVADOS (Apple Brandy)	10
CHATEAU COUTET (Sauternes-Barsac)	12
FRANGELICO	9
AMARETTO DISARONNO	8
MICHELLE CHIALLO GRAPPA DI MOSCATO	9
GRAND MARNIER	10

HOMEMADE SANGRIA

GLASS OF RED OR WHITE SANGRIA 9

SANGRIA PITCHER (8 GLASSES TOTAL) 60

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