

Appetizers

- SANTORINI'S GRILLED CALAMARI** (SINCE 1993) 13
 Grilled baby squid served over mixed field greens & tossed with lemon Herb dressing
- MOZZARELLA CAPRESE** 13
 Fresh mozzarella with Roma tomatoes, fresh basil, balsamic vinegar reduction & extra virgin olive oil
- FRIED SMELTS** 10
 Dusted with seasoned flour, served with lemon and Tahini Sauce
- SPICY TUNA TARTAR** 17
 Diced Ahi tuna mixed with Moroccan harissa, sesame seeds, seaweed salad, served with avocado, crispy wontons
- SHRIMP SALTADO** 16
 Jumbo shrimp baked with roasted potatoes in garlic Parmesan sauce over grilled French bread
- SOUP OF THE DAY** 6

Mezze

(Mediterranean Starters)

- HUMMUS & PITA** (with fresh cut veggies additional \$3) 9
 Chickpea spread with garlic, tahini & lemon
- HALLUMI CHEESE** 13
 Oven roasted Cypriot sheep's milk cheese, roasted cherry tomatoes green olives, finished with a lemon herb dressing
- BABAGHANOUSH & PITA** (with fresh cut veggies additional \$3) 11
 Roasted eggplant spread with garlic, tahini & lemon
- TABOULEH** 9
 Chopped parsley salad with bulgur wheat, diced tomato, bell pepper, green onion, lemon juice & olive oil
- TZATZIKI & PITA** (with fresh cut veggies additional \$3) 7
 Yogurt, mint, garlic, cucumber
- IMAM BAYILDI** 11
 Fire roasted Japanese eggplant, onions, tomatoes & garlic
- STUFFED GRAPE LEAVES** 10
 Grape leaves filled with rice & herbs
- FRIED KUBBE** 13
 Seasoned ground beef & pine nuts encrusted with bulgur wheat & served with tzatziki
- BOREK & SPANAKOPITA** 13
 Two kinds of filo pastry, Borek filled with a blend of three cheeses, mint & sesame seeds the spanakopita filled with spinach, onions & feta
- SANTORINI MEZZE TASTING** 20
 Fried kubbe, stuffed grape leaves, feta cheese, tabouleh, cucumbers, pickled turnips, green olives, hummus and pita
- VEGETARIAN MEZZE TASTING** 20
 Imam bayildi, stuffed grape leaves, cheese Borek, tabouleh, lentil pilaf, green olives, hummus and pita
- MEDLEY OF PICKLES** 6
 Pickled turnips, baby cucumbers and marinated green olives

Salads

- Add chicken breast \$8, jumbo shrimp \$12, salmon \$12
- CAFÉ GREEK SALAD** 13
 Romaine lettuce, bell peppers, red onions, tomatoes, cucumbers, Kalamata olives, oregano & feta cheese, oregano tossed with a red wine vinegar & olive oil dressing
 Small 9 Full 14
- TOASTED WALNUT & GORGONZOLA SALAD** 10
 Watercress, romaine lettuce, julienne apples, candied walnuts & gorgonzola cheese tossed with shallot sesame oil vinaigrette
 Small 9 Full 14
- THE CLASSIC CAESAR** 16
 Romaine lettuce, herbed croutons & Parmesan cheese
 Small 9 Full 12
- CHICKEN MILANESE WITH TOMATO SALAD** 16
 Panko crusted chicken breast, with fresh mozzarella cheese, tomato, shallot & arugula salad in olive oil lemon dressing
- SEARED AHI TUNA SALAD** 19
 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** 17
 Sauté jumbo shrimp, bay scallops, calamari, salmon & white fish, served with mixed field greens with lemon herb dressing
- GRILLED OCTOPUS SALAD** 19
 Served over Beluga lentils, with seasoned shallots & celery, with arugula fennel, tomatoe salad, and white balsamic vinaigrette

Pizza

Baked in our Wood-fired oven

- MARGHERITA A LA NAPOLITANA** 14
 Fresh tomato sauce, fresh mozzarella cheese & fresh basil
- SANTORINI** 15
 Mediterranean beef soujouk sausage, tomatoes, onions, mozzarella cheese, goat cheese & fresh mint
- WILD MUSHROOM** 15
 Mozzarella cheese, garlic oil, Kasseri cheese & fresh arugula
- EGGPLANT** 15
 Fried eggplant, roasted red peppers, Kalamata olives, mozzarella & feta cheese

Sides

- LENTIL PILAF**, crispy onions 6
- SAUTE WILD MUSHROOMS** 6
- GRILLED ASPARAGUS** 7
- SANTORINI FRIES** Herbs feta cheese and garlic 7
- ROASTD POTATOES** Herbs and garlic 6
- GRILLED SHRIMP** 13

Outside food and beverages are not allowed
 \$1.50 per person charge is added for celebratory cakes
 Corkage fee \$20 per standard 750 ML bottle
 18% gratuity will be added for parties of 8 or more
 No Pets Allowed Except Service dogs.

Entree

FINE HERB ROASTED ORGANIC CHICKEN BREAST	21
Roasted garlic potatoes, seasonal vegetables & Porcini mushroom wine sauce	
GRILLED FILET OF ATLANTIC SALMON	26
Beluga lentils & butternut squash hash with dried currants, garbanzo beans, spinach and sage, beurre blanc sauce	
MOROCCAN LAMB SHANK	29
Braised with dried fruit and balsamic vinegar, orange scented couscous	
CIOPPINO SANTORINI	26
Jumbo Shrimp, salmon, white fish, calamari, scallops, mussels & clams cooked in our special tomato sauce & grilled garlic bread Add Linguine.....\$2.00	
MOUSSAKA	19
Layers of eggplant, ground beef ragú & potatoes, béchamel sauce	
GRILLED VEGETABLE PLATE	18
Seasoned Eggplant, yellow squash, zucchini, red bell pepper, asparagus and roasted garlic potatoes with olive oil and balsamic vinegar reduction	
OVEN ROASTED BUTTERNUT SQUASH	18
Quinoa, chickpeas, zucchini, cranberries & shallots	

Kebob

GRILLED KEFTA KEBOB	18
Sausage shaped seasoned ground beef, with rice pilaf, vegetables, hummus, tzatziki & pita	
SANTORINI LAMB SOUVLAKI	28
Grilled marinated lamb served with rice pilaf, vegetables, tzatziki, hummus & pita	
GRILLED BEEF BROCHETTE	27
Marinated kebobs of beef tenderloin served with rice pilaf, vegetables, hummus & pita	
GRILLED CHICKEN KEBOB	19
Marinated chicken thigh meat served with rice pilaf, vegetables, hummus & pita	

Martinis

PROHIBITION COSMO	13
Nolet's gin, Dry curacao, House made raspberry syrup, lime juice	
GINGER & MARYANN	13
Veev spirit, Elderflower liqueur, Ginger and Basil, Fresh pressed lime	
PEARITY	13
Goose poire vodka, St Germain Liqueur, Pear puree, Fresh sweet & sour	
007 SHAKIN	13
Bombay sapphire gin, grey goose vodka, Lillet Blanc, Lemon twist	
GEORGIA PEACH	13
Old camp pecan whiskey, Peach de Vigne, Lemon juice, peach bitters	
ESPRESSO MINT-CHOCOLATINI	13
Carmel vodka, Godiva dark liqueur, Chocolate bitters, Brewed Espresso, Giffard menthepastille, Chocolate shavings	

Cocktails

SMOKED MARGARITA	12
Chinaco blanco tequila, Agave, Dry curacao, Lime juice, Mezcal float with grapefruit bitters.	
VERMONT SOUR	12
Belle Meade sour mash whiskey, Maple syrup, Egg White, Pressed Lemon, Black walnut bitters	
LYCHEE	13
Sake, Elderflower Liqueur, Orange Bitters, Lychee juice	
APEROL SPRITZ	12
Aperol (an Italian aperitif), Orange bitters, Prosecco orange twist	
PERUVIAN HEAT	12
Pisco Porton, Fresh habanero syrup, Egg whites, Lime juice, Angostura bitters	

Pasta & Risotto

FETTUCCHINE CON GAMBERETTI	24
Jumbo shrimp sauteed in chili oil, served over fettuccine pasta with roasted bell peppers, spinach & garlic	
SHRIMP CAPPELLINI AL CHECCA	20
Angel hair pasta tossed with diced tomatoes, garlic, scallions, chili flakes and basil served with sauté jumbo shrimp	
FARFALLE CON PESTO É POLLO	19
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 creamy garlic wine sauce	
RISOTTO WITH WILD MUSHROOMS	19
Seasonal wild mushrooms, shallots & Parmesan cheese	
RED CURRY RISOTTO WITH SEAFOOD	24
Black mussels, Jumbo shrimp, clams, spinach & red onions	

Beer

DRAFT		BOTTLE	
Stone, IPA, California	8	Corona, Pale Lager, Mexico	6
805, Blonde Ale, California	8	Amstel Light, Lager, Holland	6
Chimay, Gloden Ale, Belgium	10	Mythos, Pale Lager, Greece	6
Stella Artois, Pilsner, Belgium	8	Samuel Adams, Lager, Boston	6
Peroni, Pale Lager, Italy	8	Heinken, Pale Lager, Holland	6
Guinness, Dry Stout, Ireland	8	Becks (non alcoholic), Pale Lager, Germany	6
Blue Moon, Belgian Wheat, Colorado	8		
Dos XX, lager, Mexico	8		

Cordials & Liqueurs

ARAK EL RIF (Lebanon)	10	BENEDICTINE	9
ARAK EK MASSAYA (Lebanon)	10	LIMONCELLO, FRANCOLI	9
METAXA OUZU	9	SAMBUCA ROMANA	9
OZUO PLOMARI (Greece)	10	SAMBUCA ROMANA BLACK	10
RAKI (Turkey)	10	CALVADOS (Apple Brandy)	10
DUBONNET	9	FRANGELICO	9
HARVEY BRISTOL SHERRY	9	AMARETTO DISARONNO	9
B&B	9	GRAND MARNIER	10

Beverages

Tropical Iced Tea	3	Coffee/Decaf	3
Aqua Panna Water	6	Americano	4
San Pellegrino Sparkling	6	Espresso	4
Arnold Palmer	4	Double Espresso	6
Milk	4	Cappuccino	6
Lemonade	4	Double Cappuccino	8
Hot Tea (per tea bag)	4	Macchiato	4
Hot Water Service	2.50	Cafe AU Lait	6
Lemon Honey (on request)		Cafe Latte	6

Homemade Sangria

GLASS OF RED OR WHITE SANGRIA	9
SANGRIA PITCHER (8 GLASSES TOTAL)	60

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