

Appetizers

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

Mezze (Mediterranean Starters)

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

Salads

- 13 Add chicken breast \$8, jumbo shrimp \$12, salmon \$12, Octopus \$15
- CAFÉ GREEK SALAD** *(GF, VEG)
Romaine lettuce, bell peppers, red onions, tomatoes, cucumbers, Kalamata olives, oregano & feta cheese, tossed with red wine vinaigrette dressing
Small 9 Full 14
- 10 **TOASTED WALNUT & GORGONZOLA SALAD** *(GF, VEG)
Watercress, romaine lettuce, julienne apples, candied walnuts & gorgonzola cheese tossed with shallot sesame oil vinaigrette
Small 9 Full 14
- 17 **THE CLASSIC CAESAR** *(VEG)
Romaine lettuce, herbed croutons & Parmesan cheese
Small 9 Full 12
- 16 **CHICKEN MILANESE WITH TOMATO SALAD** 19
Panko crusted chicken breast, with fresh mozzarella cheese, tomato, shallot & arugula salad in olive oil lemon dressing
- 6 **SEARED AHI TUNA SALAD** *(DF) 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
- 9 **SEAFOOD SALAD** *(GF, DF) 17
Sautéed jumbo shrimp, bay scallops, calamari, salmon & white fish, served with mixed field greens with lemon herb dressing
- 13 **GRILLED OCTOPUS SALAD** *(GF, DF) 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

- 7 **MARGHERITA A LA NAPOLITANA** *(VEG) 15
Fresh tomato sauce, fresh mozzarella cheese & fresh basil
- 11 **SANTORINI** 16
Mediterranean beef soujouk sausage, tomatoes, onions, mozzarella cheese, goat cheese & fresh mint
- 10 **WILD MUSHROOM** *(VEG) 16
Mozzarella cheese, garlic oil, Kasserri cheese & fresh arugula
- 13 **EGGPLANT** *(VEG) 16
Fried eggplant, roasted red peppers, Kalamata olives, mozzarella & feta cheese

Sides

- QUINOA** Olive Oil, Garlic and Herbs *(GF, DF, VEG, VN) 7
- 20 **SAUTE WILD MUSHROOMS** *(GF, DF, VEG, VN) 7
- GRILLED ASPARAGUS** *(GF, DF, VEG, VN) 7
- 20 **SANTORINI FRIES** Herbs, Feta Cheese and Garlic *(VEG) 7
- OVEN ROASTED POTATOES** *(GF, DF, VEG, VN) 7
- COUSCOUS, Dried Fruit** *(DF, VEG, VN) 7

Outside Food and Beverages Are Not Allowed.
 \$1.50 Per Person Fee Is Added for Outside Celebratory Cakes.
 Corkage Fees: First Standard 750ml.Bottle: \$25ea.; Thereafter: \$35ea.
 18% Gratuity Will Be Added For Parties Of 8 Or More.
 No Pets Allowed Except Service Dogs. No Smoking or Vaping.
 Not Responsible for Lost Or Stolen Items.
 As A Security Precaution, Credit Cards Found Are Destroyed Immediately.
 * (DF): Dairy Free, (GF): Gluten Free, (VEG): Vegetarian, (VN): Vegan

Entree

HERB ROASTED HALF BONELESS CHICKEN ^{*(GF, DF)}	24
Oven roasted potatoes, seasonal vegetables, Porcini mushroom wine sauce	
GRILLED FILET OF ATLANTIC SALMON	27
Beluga lentils & butternut squash hash with dried currants, garbanzo beans, spinach and sage, beurre blanc sauce	
MOROCCAN LAMB SHANK ^{*(DF)}	32
Braised with dried fruit and balsamic vinegar, herbed couscous	
CIOPPINO SANTORINI	28
Jumbo Shrimp, salmon, white fish, calamari, scallops, mussels & clams cooked in our special tomato sauce & grilled garlic bread Add Linguine.\$3.00	
MOUSSAKA	21
Layers of eggplant, ground beef ragú & potatoes, béchamel sauce	
GRILLED VEGETABLE PLATE ^{*(GF, DF, VEG, VN)}	19
Seasoned Eggplant, yellow squash, zucchini, red bell pepper, asparagus and roasted potatoes with olive oil and balsamic vinegar reduction	
OVEN ROASTED BUTTERNUT SQUASH ^{*(GF, DF, VEG, VN)}	19
Quinoa, chickpeas, zucchini, cranberries & shallots	

Kebab

GRILLED KEFTA KEBOB	19
Strips of seasoned ground beef, with rice pilaf, vegetables, tzatziki, hummus & pita	
SANTORINI LAMB SOUVLAKI	29
Grilled marinated lamb served with rice pilaf, vegetables, tzatziki, hummus & pita	
GRILLED BEEF BROCHETTE	29
Marinated kebobs of beef tenderloin served with rice pilaf, vegetables, hummus & pita	
GRILLED CHICKEN KEBOB	20
Marinated chicken thigh meat served with rice pilaf, vegetables, hummus & pita	

Martinis

SANTORINI	
BOMBAY SAPPHIRE Gin, Blue Curacao, Lemon	14
LEMON LYCHEE	
THREE OLIVES Citrus Vodka, Elderflower, Lychee Juice, Citrus Bitters	14
GINGER BASIL	
Hanson Ginger Vodka, Basil Extract, Lemon Sour	14
PEARITY	
THREE OLIVES Apples & Pears Vodka, Elderflower, Pear Puree	14
POMTASTIC	
THREE OLIVES Pomegranate Vodka, Pomegranate Puree, POM	14
JUST PEACHY	
THREE OLIVES Peach Vodka, Peach Puree, Lemon Sour	14

Cocktails

OPA!	
METAXA Ouzo, Orange Flower, Pomegranate Float	14
VERMONT SOUR	
JIM BEAM Maple Whiskey, Lemon Sour, Walnut Bitters	14
MED-JITO	
METAXA Brandy, Mint, Lemon, Lime, Club Soda	14
APEROL SPRITZ	
APEROL, Prosecco, Club soda, Orange Bitters,	14
PISCO PUNCH	
CONTROL Pisco, Pineapple, Lemon, Orange Bitters	14

Pasta & Risotto

FETTUCCINE CON GAMBERETTI	25
Jumbo shrimp sauteed in chili oil, served over fettuccine pasta with roasted bell peppers, spinach & garlic	
SHRIMP CAPPELLINI AL CHECCA ^{*(DF)}	23
Angel hair pasta tossed with diced tomatoes, garlic, scallions, chili flakes and basil served with sauteed jumbo shrimp	
FARFALLE CON PESTO É POLLO	22
Grilled marinated chicken breast served over bowtie pasta with cilantro pesto, garnished with diced tomatoes	
YUVETSI	21
Slow roasted lamb with tomatoes & onions baked with orzo pasta & finished with grated Kasseri cheese	
PENNE CON POLLO	22
Pan roasted chicken breast over penne pasta with arugula, shitake mushrooms, leeks, tomatoes and creamy garlic wine sauce	
RISOTTO WITH WILD MUSHROOMS ^{*(GF, VEG)}	21
Seasonal wild mushrooms, shallots & Parmesan cheese	
RED CURRY RISOTTO WITH SEAFOOD ^{*(GF)}	26
Black mussels, Jumbo shrimp, clams, spinach & red onions	

Beer

DRAFT		BOTTLE	
SMOG CITY IPA	8	CORONA LAGER, MEXICO	7
EEL RIVER AMBER ALE	8	MYTHOS LAGER, GREECE	7
STELLA ARTOIS PILSNER	9	ERDINGER (NON ALCOHOLIC)	7

Spirits

EL RIF ARAK (Lebanon)	16	MACALLAN 12	18
EL MASSAYA ARAK (Lebanon)	14	BALVENIE DOUBLE WOOD 12	16
METAXA OUZO (Greece)	12	JOHNNY WALKER DOUBLE BLACK	20
PLOMARI OUZO (Greece)	16	BASIL HAYDEN	16
YENI RAKI (Turkey)	14	BLANTON'S	18
FRANCOLI GRAPPA	14	WOODFORD RESERVE	16
DARON CALVADOS	14	DON JULIO 70 ANEJO BLANCO	18
RICARD PASTIS	14	AVION "RESERVE 44" ANEJO	45

Beverages

TROPICAL ICED TEA	4.00	COFFEE/DECAF	3.50
NATURAL MINERAL WATER	7.50	AMERICANO	5.50
SPARKLING MINERAL WATER	7.50	ESPRESSO	4.50
ARNOLD PALMER	4.50	DOUBLE ESPRESSO	7.50
SOFT DRINKS	4.00	CAPPUCCINO	6.50
LEMONADE	4.50	DOUBLE CAPPUCCINO	9.50
HOT TEA (per tea bag)	4.50	MACCHIATO	5.50
HOT WATER, LEMON, HONEY	2.50	CAFE LATTE	6.50

Santorini Red Sangria

GLASS	9.	PITCHER (8 SERVINGS)	60.
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