

Appetizer

SANTORINI'S "GRILLED" CALAMARI 13
Grilled baby squid served over mixed field greens & tossed with lemon Herb dressing (GF,DF)

MOZZARELLA CAPRESE 13
Fresh mozzarella with Roma tomatoes, fresh basil, balsamic vinegar reduction & extra virgin olive oil (GF, V)

FRIED SMELTS 10
Dusted with seasoned flour, served with lemon and Tahini Sauce

Mezze (Mediterranean Starter)

HUMMUS 9
(with fresh cut vegetables additional \$3)
Chickpea spread with garlic, tahini & lemon (GF, DF,V, VG)

HALLOUMI CHEESE 13
Oven roasted Cypriot sheep's milk cheese, roasted cherry tomatoes green olives, finished with a lemon herb dressing (GF, V)

BABAGANOUSH 11
(with fresh cut vegetables additional \$3)
Roasted eggplant spread with garlic, tahini & lemon (GF, DF, V, VG)

TABOULEH 9
Chopped parsley salad with bulgur wheat, diced tomato, bell pepper, green onion, lemon & olive oil (DF, V, VG)

TZATZIKI 7
(with fresh cut vegetables additional \$3)
Yogurt, mint, garlic, cucumber (GF, V)

STUFFED GRAPE LEAVES 10
Grape leaves filled with rice & herbs (GF, DF, V, VG)

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 (V)

SANTORINI MEZZE TASTING 20
Fried kubbe, stuffed grape leaves, feta cheese, tabouleh, cucumbers, pickled turnips, green olives, hummus & pita

VEGETARIAN MEZZE TASTING 20
Cheese Borek, stuffed grape leaves, tabouleh, lentil pilaf, green olives, babaganoush, hummus & pita (V)

Salad

CAFÉ GREEK
(GF, V) (small) 9 (full) 14
Romaine lettuce, bell peppers, red onions, tomatoes, cucumbers, Kalamata olives, oregano & feta cheese, oregano tossed with a red wine vinegar & olive oil dressing
Add: chicken breast \$8, octopus \$15, shrimp \$12, salmon \$12

TOASTED WALNUT & GORGONZOLA
(GF, V) (small) 9 (full) 14
Watercress, romaine lettuce, julienne apples, candied walnuts & gorgonzola cheese tossed with shallot sesame oil vinaigrette
Add: chicken breast \$8, octopus \$15, shrimp \$12, salmon \$12

SEAFOOD 17
Sauté shrimp, mix of bay scallops, calamari, salmon & white fish, served with mixed field greens with lemon herb dressing (GF,DF)

GRILLED OCTOPUS 19
Served over Beluga lentils mixed with shallots & celery, and arugula, fennel, tomato, with white balsamic vinaigrette (GF, DF)

Kebab

GRILLED KEFTA 19
Sausage shaped seasoned ground beef, with rice pilaf, vegetables, hummus, tzatziki & pita

SANTORINI LAMB SOUVLAKI 29
Grilled marinated lamb served with rice pilaf, vegetables, tzatziki, hummus, tzatziki & pita

GRILLED BEEF BROCHETTE 29
Marinated kebobs of beef tenderloin served with rice pilaf, vegetables, hummus, tzatziki & pita

GRILLED CHICKEN 20
Marinated chicken thigh meat served with rice pilaf, vegetables, hummus, tzatziki & pita

Risotto & Pasta

RED CURRY RISOTTO with SEAFOOD 26
Black mussels, shrimp, clams, spinach & red onions (GF)

FETTUCCINE CON GAMBERETTI 25
Shrimp sautéed in chili oil, served over fettuccine pasta with roasted bell peppers, spinach & garlic

SHRIMP CAPELLINI AL CHECCA 23
Angel hair pasta tossed with diced tomatoes, garlic, scallions, chili flakes and basil served with sautéed shrimp

FARFALLE CON PESTO É POLLO 22
Grilled marinated chicken breast served over bowtie pasta with cilantro pesto, garnished with diced tomatoes

PENNE CON POLLO 22
Pan roasted chicken breast over penne pasta with arugula, shiitake mushrooms, leeks, tomatoes and creamy garlic wine sauce

Entree

GRILLED FILET OF ATLANTIC SALMON
27 Beluga lentils & butternut squash hash with dried currants, garbanzo beans, spinach and sage beurre blanc sauce (GF)

CIOPPINO SANTORINI 28
Shrimp, mix of salmon, white fish, calamari, bay scallops, with black mussels & clams simmered in our special tomato sauce with grilled garlic bread
Add Linguine....\$3.00

MOUSSAKA 21
Layers of eggplant, ground beef ragu & potatoes with bechamel sauce

GRILLED VEGETABLE PLATE 19
Seasoned Eggplant, yellow squash, zucchini, red bell pepper, asparagus and roasted garlic potatoes with olive oil and balsamic vinegar reduction (GF, DF, V, VG)

OVEN ROASTED BUTTERNUT SQUASH 19
Quinoa, Chickpeas, zucchini, cranberries & shallots (GF, DF, V, VG)

Side

GRILLED ASPARAGUS 7
(GF, DF, V, VG)

ROASTED GARLIC POTATOES 7
(GF, DF, V, VG)

RICE PILAF 7

Dessert

SANTORINI TIRAMISU 10

ELIZABETH'S ASHTA CAKE 10
Rose water, orange blossom, pastry cream, and pistachios

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. V24b.g