

APPETIZER

- SANTORINI'S "GRILLED" CALAMARI** 13
Grilled baby squid served over field greens & tossed with lemon Herb dressing (GF,DF)
- MOZZARELLA CAPRESE** (GF, V) 13
Fresh mozzarella with Roma tomatoes, fresh basil, balsamic vinegar reduction & extra virgin olive oil
- BRUSCHETTA CON POMODORO** 11
Herbed crostini with Roma tomatoes, basil, garlic, and kalamata olive tapenade (DF, V, VG)
- FRIED SMELTS** 13
Dusted with seasoned flour, served with lemon and Tahini Sauce

MEZZE (Mediterranean Starter)

- HUMMUS** (GF, DF, V, VG) 9
(with fresh cut vegetables additional \$3)
Chickpea spread with garlic, tahini & lemon
- HALLOUMI CHEESE** (GF, V) 13
Oven roasted Cypriot sheep's milk cheese, roasted cherry tomatoes green olives, finished with a lemon herb dressing
- BABAGANOUSH** (GF, DF, V, VG) 11
(with fresh cut vegetables additional \$3)
Roasted eggplant spread with garlic, tahini & lemon
- TABOULEH** (DF, V, VG) 9
Chopped parsley salad with bulgur wheat, diced tomato, bell pepper, green onion, lemon & olive oil
- TZATZIKI** (GF, V) 7
(with fresh cut vegetables additional \$3)
Yogurt, mint, garlic, cucumber
- STUFFED GRAPE LEAVES** (GF, DF, V, VG) 10
Grape leaves filled with rice & herbs
- FRIED KUBBE** 13
Seasoned ground beef & pine nuts encrusted with bulgur wheat & served with tzatziki
- BOREK & SPANAKOPITA** (V) 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** 21
Fried kubbe, stuffed grape leaves, feta cheese, tabouleh, cucumbers, pickled turnips, green olives, hummus & pita
- VEGETARIAN MEZZE TASTING** (V) 21
Cheese Borek, stuffed grape leaves, tabouleh, lentil pilaf, green olives, Babaganoush, hummus & pita

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 \$12, octopus \$15, shrimp \$15, salmon \$15
- 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 \$12, octopus \$15, shrimp \$15, salmon \$15
- GRILLED OCTOPUS** (GF, DF) 19
Served over Beluga lentils mixed with shallots & celery, arugula, fennel, and tomato, white balsamic vinaigrette
- SEAFOOD** (GF, DF) 17
Sautéed mix of shrimp, bay scallops, calamari, salmon, and whitefish, served with field greens, and lemon herb dressing

GRILLED KEBOB

- KEFTA** 20
Sausage shaped 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
- BEEF BROCHETTE** 29
Marinated kebobs of beef tenderloin served with rice pilaf, vegetables, tzatziki, hummus & pita
- CHICKEN KEBOB** 20
Marinated chicken thigh meat served with rice pilaf, vegetables, tzatziki, hummus & pita

RISOTTO & PASTA

- RED CURRY RISOTTO with SEAFOOD** 28
Black mussels, shrimp, clams, spinach & red onions (GF)
- FETTUCCINE CON GAMBERETTI** 26
Shrimp sauteed in chili oil, served over fettuccine pasta with roasted bell peppers, spinach & garlic
- SHRIMP CAPELLINI AL CHECCA** 24
Angel hair pasta tossed with diced tomatoes, garlic, scallions, chili flakes and basil served with sauté shrimp
- FARFALLE CON PESTO É POLLO** 23
Grilled marinated chicken breast served over bowtie pasta with cilantro pesto, garnished with diced tomatoes
- PENNE CON POLLO** 23
Pan roasted chicken breast over penne pasta with arugula, shiitake mushrooms, leeks, tomatoes and creamy garlic wine sauce

ENTREE

- GRILLED ATLANTIC SALMON** 29
Beluga lentils & butternut squash hash with dried currants, garbanzo beans, spinach and sage beurre blanc sauce (GF)
- BRANZINO** (GF) 34
Fresh greek bass, pan seared, with lemon and olive oil, served with cilantro pesto curry risotto and carrots
- CIOPPINO SANTORINI** (GF) 30
Shrimp, mix of salmon, white fish, calamari, bay scallops, with black mussels & clams simmered in our special tomato sauce
with grilled garlic bread or Add Linguine....\$3.00
- MOROCCAN LAMB SHANK** (GF) 32
Braised with dried fruit and balsamic vinegar, herbed couscous
- MOUSSAKA** 23
Layers of eggplant, ground beef ragu & potatoes with bechamel sauce
- GRILLED VEGETABLE PLATE** 21
Seasoned Eggplant, yellow squash, zucchini, red bell pepper, asparagus and roasted garlic potatoes with olive oil and balsamic vinegar reduction (GF, DF, V, VG)
- ROASTED BUTTERNUT SQUASH** 21
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

- FLOURLESS CHOCOLATE CAKE** (GF) 10
- ELIZABETH'S ASHTA CAKE** 11
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