

APPETIZER

- SANTORINI'S "GRILLED" CALAMARI 14**
Grilled baby squid served over field greens & tossed with lemon Herb dressing (GF,DF)
- MOZZARELLA CAPRESE (GF, V) 14**
Fresh mozzarella with Roma tomatoes, fresh basil, balsamic vinegar reduction & extra virgin olive oil
- BRUSCHETTA CON POMODORO 12**
Herbed crostini with Roma tomatoes, basil, garlic, and kalamata olive tapenade (DF, V, VG)
- FRIED SMELTS 14**
Dusted with seasoned flour, served with lemon and Tahini Sauce

MEZZE (Mediterranean Starter)

- HUMMUS (GF, DF, V, VG) 10**
(with fresh cut vegetables additional \$3)
Chickpea spread with garlic, tahini & lemon
- HALLOUMI CHEESE (GF, V) 14**
Oven roasted Cypriot sheep's milk cheese, roasted cherry tomatoes green olives, finished with a lemon herb dressing
- BABAGANOUSH (GF, DF, V, VG) 12**
(with fresh cut vegetables additional \$3)
Roasted eggplant spread with garlic, tahini & lemon
- TABOULEH (DF, V, VG) 10**
Chopped parsley salad with bulgur wheat, diced tomato, bell pepper, green onion, lemon & olive oil
- TZATZIKI (GF, V) 8**
(with fresh cut vegetables additional \$3)
Yogurt, mint, garlic, cucumber
- STUFFED GRAPE LEAVES (GF, DF, V, VG) 11**
Grape leaves filled with rice & herbs
- FRIED KUBBE 14**
Seasoned ground beef & pine nuts encrusted with bulgur wheat & served with tzatziki
- BOREK & SPANAKOPITA (V) 14**
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 22**
Fried kubbe, stuffed grape leaves, feta cheese, tabouleh, cucumbers, pickled turnips, green olives, hummus & pita
- VEGETARIAN MEZZE TASTING (V) 22**
Cheese Borek, stuffed grape leaves, tabouleh, lentil pilaf, green olives, Babaganoush, hummus & pita

SALAD

- CAFÉ GREEK (GF, V) 15**
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 \$14, octopus \$15, shrimp \$15, salmon \$18
- TOASTED WALNUT & GORGONZOLA 15**
(GF, V)
Watercress, romaine lettuce, julienne apples, candied walnuts & gorgonzola cheese tossed with shallot sesame oil vinaigrette
Add: chicken breast \$14, octopus \$15, shrimp \$15, salmon \$18
- GRILLED OCTOPUS (GF, DF) 20**
Served over Beluga lentils mixed with shallots & celery, arugula, fennel, and tomato, white balsamic vinaigrette
- SEAFOOD (GF, DF) 19**
Sautéed mix of shrimp, bay scallops, calamari, salmon, and whitefish, served with field greens, and lemon herb dressing

GRILLED KEBOB

- KEFTA 21**
Sausage shaped seasoned ground beef, with rice pilaf, vegetables, tzatziki, hummus & pita
- SANTORINI LAMB SOUVLAKI 30**
Grilled marinated lamb served with rice pilaf, vegetables, tzatziki, hummus & pita
- BEEF BROCHETTE 30**
Marinated kebobs of beef tenderloin served with rice pilaf, vegetables, tzatziki, hummus & pita
- CHICKEN KEBOB 21**
Marinated chicken thigh meat served with rice pilaf, vegetables, tzatziki, hummus & pita

RISOTTO & PASTA

- RED CURRY RISOTTO with SEAFOOD 30**
Black mussels, shrimp, clams, spinach & red onions (GF)
- PENNE DE CASA (V) 20**
Penne pasta with sundried tomatoes, porcini mushrooms, whole grain mustard and garlic sauce with fresh basil.
- FETTUCCINE CON GAMBERETTI 29**
Shrimp sauteed in chili oil, served over fettuccine pasta with roasted bell peppers, spinach & garlic
- SHRIMP CAPELLINI AL CHECCA 28**
Angel hair pasta tossed with diced tomatoes, garlic, scallions, chili flakes and basil served with sauté shrimp
- FARFALLE CON PESTO É POLLO 25**
Grilled marinated chicken breast served over bowtie pasta with cilantro pesto, garnished with diced tomatoes
- PENNE CON POLLO 25**
Pan roasted chicken breast over penne pasta with arugula, shiitake mushrooms, leeks, tomatoes and creamy garlic wine sauce

ENTREE

- GRILLED ATLANTIC SALMON 30**
Beluga lentils & butternut squash hash with dried currants, garbanzo beans, spinach and sage beurre blanc sauce (GF)
- BRANZINO (GF) 35**
Fresh greek bass, pan seared, with lemon and olive oil, served with cilantro pesto curry risotto and carrots
- CIOPPINO SANTORINI (GF) 31**
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 33**
Braised with dried fruit and balsamic vinegar, herbed couscous
- MOUSSAKA 24**
Layers of eggplant, ground beef ragu & potatoes with bechamel sauce
- GRILLED VEGETABLE PLATE 22**
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 22**
Quinoa, Chickpeas, zucchini, cranberries & shallots (GF, DF, V, VG)
- SIDE**
- GRILLED ASPARAGUS (GF, DF, V, VG) 7**
- ROASTED GARLIC POTATOES (GF, DF, V, VG) 7**
- RICE PILAF 7**

DESSERT

- FLOURLESS CHOCOLATE CAKE (GF) 11**

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