

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 Starters)

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 24
Fried kubbe, stuffed grape leaves, feta cheese, tabouleh, cucumbers, pickled turnips, green olives, hummus & pita

VEGETARIAN MEZZE TASTING (V) 24
Cheese Borek, stuffed grape leaves, tabouleh, lentil pilaf, green olives, Babaganoush, hummus & pita

SALAD

CAFÉ GREEK (GF, V) 15
Add: chicken breast \$14, octopus \$15, shrimp \$15, salmon \$18
Romaine lettuce, bell peppers, red onions, tomatoes, cucumbers, Kalamata olives, oregano & feta cheese, oregano tossed with a red wine vinegar & olive oil dressing

TOASTED WALNUT & GORGONZOLA 15
(GF, V)
Add: chicken breast \$14, octopus \$15, shrimp \$15, salmon \$18
Watercress, romaine lettuce, julienne apples, candied walnuts & gorgonzola cheese tossed with shallot sesame oil vinaigrette

GRILLED OCTOPUS (GF, DF) 20
Served over Beluga lentils mixed with shallots & celery, arugula, fennel, and tomato, white balsamic vinaigrette

SEAFOOD (GF, DF) 24
Sautéed mix of shrimp, bay scallops, calamari, salmon, and whitefish, served with field greens, and lemon herb dressing

IN ACCORDANCE WITH LIMITED SEATING CAPACITY AND AS A CONSIDERATION FOR ALL OF OUR GUESTS, DINING DURATION IS 90 MINUTES.

GRILLED KEBOB

KEFTA 22
Sausage shaped seasoned ground beef, with rice pilaf, vegetables, tzatziki, hummus & pita

SANTORINI LAMB SOUVLAKI 34
Grilled marinated lamb served with rice pilaf, vegetables, tzatziki, hummus & pita

BEEF BROCHETTE 33
Marinated kebobs of beef tenderloin served with rice pilaf, vegetables, tzatziki, hummus & pita

CHICKEN KEBOB 22
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 (GF) 31
Beluga lentils & butternut squash hash with dried currants, garbanzo beans, spinach and sage beurre blanc sauce

BRANZINO (GF, DF) 35
Fresh greek bass, pan seared, with lemon and olive oil, lemon herb potatoes, seasonal vegetables

CIOPPINO SANTORINI (GF) 32
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 (DF) 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

LEMON HERB POTATOES (GF, DF, V, VG) 7

RICE PILAF (V) 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

2% COVID-19 SAFETY & SANITATION SURCHARGE WILL BE ADDED TO ALL SALES.