

APPETIZER

- SANTORINI'S "GRILLED" CALAMARI 18**
Grilled baby squid served over field greens & tossed with lemon Herb dressing (GF, DF)
- MOZZARELLA CAPRESE (GF, VEG) 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, VEG, VGAN)
- FRIED SMELTS 14**
Dusted with seasoned flour, served with lemon and Tahini Sauce

MEZZE (Mediterranean Starters)

- HUMMUS (GF, DF, VEG, VGAN) 10**
(with fresh cut carrots & cucumbers +\$3)
Chickpea spread with garlic, tahini & lemon
- HALLOUMI CHEESE (GF, VEG) 14**
Oven roasted Cypriot sheep's milk cheese, roasted cherry tomatoes green olives, finished with a lemon herb dressing
- BABAGANOUSH (GF, DF, VEG, VGAN) 12**
(with fresh cut carrots & cucumbers +\$3)
Roasted eggplant spread with garlic, tahini & lemon
- TABOULEH (DF, VEG, VGAN) 10**
Chopped parsley salad with bulgur wheat, diced tomato, bell pepper, green onion, lemon & olive oil
- TZATZIKI (GF, VEG) 8**
(with fresh cut carrots & cucumbers +\$3)
Yogurt, mint, garlic, cucumber
- GRAPE LEAVES (GF, DF, VEG, VGAN) 11**
Grape leaves filled with rice & herbs
- FRIED KUBBE 14**
Seasoned ground beef & pine nuts encrusted with bulgur wheat & served with tzatziki
- BOREK & SPANAKOPITA (VEG) 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 (VEG) 24**
Cheese Borek, stuffed grape leaves, tabouleh, lentil pilaf, green olives, Babaganoush, hummus & pita

SALAD

CAFÉ GREEK

- (GF, VEG) (small) 10 (full) 15
Add: chicken breast +\$10, octopus +\$15, shrimp +\$15, salmon +\$18
Romaine lettuce, bell peppers, red onions, tomatoes, cucumbers, Kalamata olives, oregano & feta cheese tossed with a red wine vinegar & olive oil dressing

- TOASTED WALNUT & GORGONZOLA (GF, VEG) (small) 10 (full) 15**
Add: chicken breast +\$10, 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) 23**
Served over Beluga lentils mixed with shallots & celery, arugula, fennel, and tomato, white balsamic vinaigrette

- SEAFOOD (GF, DF) 25**
Sautéed mix of shrimp, calamari, salmon, and whitefish, served with field greens, and lemon herb dressing

WARNING: CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESSES. V24b.g

CORKAGE \$25 PER 750ML; 2 BOTTLES MAXIMUM.

18% SERVICE CHARGE WILL BE ADDED TO PARTIES OF 8 AND ABOVE.

A 2% SURCHARGE WILL BE ADDED TO ALL SALES TO HELP PROVIDE A LIVING WAGE FOR OUR KITCHEN STAFF.

GRILLED KEBOB

- KEFTA 22**
Seasoned ground beef strips, served 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**
Grilled marinated beef tenderloin kebob served with rice pilaf, vegetables, tzatziki, hummus & pita
- CHICKEN KEBOB 23**
Marinated grilled chicken thigh meat served with rice pilaf, vegetables, tzatziki, hummus & pita

RISOTTO AND PASTA

- RED CURRY SEAFOOD RISOTTO (GF) 30**
Black mussels, shrimp, clams, spinach & red onions
- PENNE DE CASA (VEG) 22**
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 RIBEYE STEAK (GF, DF) 44**
Roasted potatoes and grilled asparagus, red wine reduction sauce
- GRILLED ATLANTIC SALMON (GF) 32**
Beluga lentils & butternut squash hash with dried currants, garbanzo beans, spinach and sage beurre blanc sauce
- BRANZINO (GF, DF) 36**
Fresh mediterranean bass, pan seared, with lemon and olive oil, roasted garlic potatoes and seasonal vegetables
- CIOPPINO SANTORINI (GF) 33**
Shrimp, salmon, white fish, calamari, with black mussels & clams simmered in our tomato sauce served with a side of garlic bread. Add Linguine +\$3
- MOROCCAN LAMB SHANK (DF) 38**
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, VEG, VGAN)
- ROASTED BUTTERNUT SQUASH 22**
Quinoa, Chickpeas, zucchini, cranberries & shallots (GF, DF, VEG, VGAN)

DESSERT

- FLOURLESS CHOCOLATE CAKE (GF) 11**
- SIDE**
- GRILLED ASPARAGUS (GF, DF, V, VGAN) 9**
- RICE PILAF (V) 7**