

## 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 heirloom tomatoes, fresh basil, balsamic vinegar reduction & extra virgin olive oil
- FRIED SMELTS** 14  
Dusted with seasoned flour, served with lemon and Tahini Sauce
- GRILLED OCTOPUS** (GF,DF) 19  
Tender octopus marinated in olive oil and herbs

### MEZZE (Mediterranean Starters)

- HUMMUS** (GF, DF, VEG, VGAN) 10  
(add fresh cut carrots & cucumbers +\$4)  
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 with aleppo peppers
- BABAGANOUSH** (GF, DF, VEG, VGAN) 12  
(add fresh cut carrots & cucumbers +\$4)  
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) 9  
(add fresh cut carrots & cucumbers +\$4)  
Yogurt, mint, garlic, cucumber
- GRAPE LEAVES** (GF, DF, VEG, VGAN) 11  
Grape leaves filled with rice & herbs
- FRIED KUBBE** 15  
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 +\$10, 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 +\$10, salmon +\$18  
Watercress, romaine lettuce, julienne apples, candied walnuts & gorgonzola cheese, shallot sesame oil vinaigrette
- GRILLED OCTOPUS** (GF, DF) 23  
Served over Beluga lentils mixed with shallots & celery, arugula, fennel, and tomato, white balsamic vinaigrette

## GRILLED KEBABS

All Kebabs are Served with Rice Pilaf, Vegetables, Tzatziki, Hummus & Pita

- KEFTA**  
Seasoned ground beef strips 23
- SANTORINI LAMB SOUVLAKI**  
Grilled marinated lamb tenderlion 36
- BEEF BROCHETTE**  
Grilled marinated beef tenderloin kebab 35
- CHICKEN KEBAB**  
Marinated grilled chicken thigh meat 24

## RISOTTO AND PASTA

- RED CURRY SEAFOOD RISOTTO** 31  
Black mussels, shrimp, clams, spinach & red onions
- SQUID INK LOBSTER RAVIOLI** 29  
Squid ink ravioli stuffed with lobster meat with pink vodka cream sauce, topped with baby shrimp diced tomato and scallions
- FETTUCCINE CON GAMBERETTI** (DF) 29  
Shrimp sauteed in chili oil, served over fettuccine pasta with roasted bell peppers, spinach & garlic  
*gluten free option available*
- SHRIMP CAPELLINI AL CHECCA** (DF) 28  
Angel hair pasta tossed with diced tomatoes, garlic, scallions, chili flakes and basil served with sauté shrimp  
*gluten free option available*
- FARFALLE CON PESTO É POLLO** 27  
Grilled marinated chicken breast served over bowtie pasta with cilantro pesto, garnished with diced tomatoes  
*gluten free option available*
- PENNE CON POLLO** 26  
Pan roasted chicken over penne pasta with arugula, shittake mushrooms, leeks, tomatoes and creamy garlic wine sauce  
*gluten free option available*

## ENTREE

- GRILLED PRIME NATURAL RIBEYE STEAK.** 100% hormone free (GF, DF) 49  
Roasted garlic potatoes and grilled asparagus, red wine reduction sauce
- GRILLED ATLANTIC SALMON** (GF) 33  
Beluga lentils & butternut squash hash with dried currants, garbanzo beans, spinach and sage beurre blanc sauce
- BRANZINO** (GF, DF) 37  
Fresh mediterranean bass, pan seared, with lemon and olive oil, roasted garlic potatoes and seasonal vegetables
- CIOPPINO SANTORINI** (GF) 35  
Shrimp, salmon, white fish, with black mussels & clams simmered in our tomato sauce served with a side of garlic bread. Add Linguine +\$3
- MOROCCAN LAMB SHANK** (GF) 38  
slow cooked braised lamb shank with garlic mashed potatoes and dried fruit balsamic reduction
- MOUSSAKA** 25  
Layers of eggplant, ground beef ragu & potatoes with bechamel sauce
- GRILLED VEGETABLE PLATE** 22  
Seasoned Eggplant, yellow squash, zucchini, 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

- WARM APPLE TART** cinnamon gelato and caramel 12
- TIRAMISU** raspberry sauce 12
- FLOURLESS CHOCOLATE CAKE** (GF) 11
- ASHTA CAKE** rose water, pistachio cream 11
- GELATO** (vanilla, dark chocolate, cinnamon, pistachio) 10

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