



black rock

LUNCH MENU



SANTORINI SECRET
SUITES & SPA

SMALL
LUXURY
HOTELS
OF THE WORLD

Starters

Green salad

With chicken breast, "siglino", Cretan cheese, anchovies vinaigrette & pickled radish
22.00

Greek salad

With caper leaves, olives, olive oil rusk & feta cheese mousse
24.00

Quinoa salad

With veggies, roasted sesame, smoked salmon, edamame, herbs & coriander vinaigrette
23.00

Mesclun salad

With Mastelo cheese, cherry tomatoes, strawberries, almond fillet & carob molasses
22.00

Sea bass ceviche

With sweet potatoes, cucumber, onion, avocado, mango & ginger dressing
27.00

Pizzeta

With tomato sauce, mozzarella, prosciutto, basil, cherry tomatoes & rocket salad
25.00

Club sandwich

With bacon, Gouda cheese, tomato, lettuce, mayonnaise, chicken & french fries
26.00

Katsu sando

Ribeye, kimchee, jalapeno mayonnaise, french fries & truffle miso
35.00

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Main Courses

Rib eye steak

With french fries, salad & truffle miso
43.00

Lamb chops

With olive marinade, tabbouleh salad, Greek yoghurt & cherry tomatoes confit
41.00

Chicken Tikka masala

With chicken, basmati rice, yoghurt, coriander, masala sauce
35.00

Black Angus burger

With cheddar, bacon, mustard, cucumber cornichon, bbq sauce, fried egg & french fries
29.00

Orzo pasta

With mushrooms, leek, hazelnuts & Cretan cheese
26.00

Linguini

With buffalo burrata, basil, garlic oil & cherry tomatoes
29.00

Sea bass

With baby organic vegetables, carrot purée & fennel
34.00

Salmon

With quinoa salad, guacamole, citrus & herbs
35.00

Consulting
Alessandro Sipsas F&B Manager
Iosif Manouselis Executive Chef

Please inform us about any allergies

The above price is in euro

Consumer is not obliged to pay if the notice of payment has not been received (receipt-invoice)

LUNCH DESSERT MENU

Desserts

Fruit salad

With honey, ginger, passion sorbet & quinoa
24.00

Lemon tart

Sablé, lemon custard, French meringue, Greek yogurt sorbet & blueberries
16.00

Chocolate brownie

Bitter chocolate cream, salty caramelized popcorn, vanilla ice cream & butterscotch
18.00

Dessert Wines

Samos "Gran Cru"

9.00

Samos "Vin Doux"

9.00

Argyrou Estate "First release"

28.00

Argyrou Estate "Late release"

34.00

Sigalas Estate "Apiliotis"

24.00

LUNCH DESSERT MENU

Hot Coffees

Espresso	4.50
Double Espresso	5.50
Espresso Macchiato	5.00
Cappuccino	6.50
Double Cappuccino	7.00
Latte	7.00
Flat White	6.50
Americano	6.00
Instant Coffee	5.00
Filter Coffee	5.00
Greek Coffee (single/double)	4.50/5.50
Hot tea box selection	4.00

Cold Coffees

Freddo Espresso	6.00
Freddo Cappuccino	7.00
Ice Latte	7.00
Cold Brew	6.50
Frappe	5.50
Espresso tonic	8.00

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