



black rock

LUNCH MENU



SANTORINI SECRET

SUITES & SPA

SMALL
LUXURY
HOTELS
OF THE WORLD

Starters & Snacks

Fresh-Baked Bread

Served with extra virgin olive oil, katiki Greek cheese, olives (per person)

5€

Green Salad

Lettuce, iceberg, chicken fillet, smoked Cretan apaki pork, Caesar dressing, crouton, parmesan, corn

25€

Greek Salad

Santorinian tomatoes, cucumber, onion, olives, capers, pita bread, feta cheese, oregano

25€

Quinoa salad

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

26€

Seasonal Leaves

Baby seasonal leaves, beetroots, goat cheese, hazelnuts, fermented strawberries, pomegranate molasses

28€

Crispy Chicken Wrap

Crispy chicken fillet, parmesan, iceberg, corn, tomato, Caesar sauce, French fries

24€

Falafel Wrap

Falafel, avocado, seasonal vegetables, tomato, coriander, aromatic yogurt

23€

Bao Buns

Shrimps, sweet chili mayo, cucumber, carrot, sesame, fresh onion

25€

Pinsa

Tomato sauce, mozzarella, prosciutto crudo, basil, cherry tomatoes & rocket salad

29€

Club Sandwich

Smoked bacon, cheese, tomato, lettuce, mayonnaise, chicken fillet & French fries

28€

Sea Bass Ceviche

Kumquat from Corfu Island, cucumber, avocado, shichimi togarashi, mango-ginger dressing

37€

Katsu Sando

Strip loin Black Angus, kimchi, jalapeño mayonnaise, iceberg, carrot, French fries

35€

Main Courses

Linguini

Buffalo burrata, basil, garlic oil, cherry tomatoes sauce

33€

Tartufo

Risotto with wild mushrooms, black truffle paste, gruyere cheese from Naxos Island, thyme, hazelnuts

33€

Black Angus Burger

Cheddar, bacon, mustard, cucumber cornichon, BBQ sauce, fried egg & French fries

34€

Chicken Fillet

Carrot puree, organic baby vegetables, lime and chives sauce, herb oil

34€

Salmon

Salmon fillet with quinoa salad, edamame, avocado, veggies, coriander vinaigrette

36€

Strip Loin

Black Angus Omaha USA, country style potatoes, chimichurri, pickled mustard seeds

48€

Desserts

Quinoa Fruit Salad

With bio honey, ginger, lime, passion fruit sorbet, peppermint

20€

Lemon Tart

Sable, lemon custard, French meringue, Greek yogurt sorbet & blueberries

20€

Flexi Chocolate

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

20€

Seasonal Fruit Platter

With fresh seasonal fruits

26€



Vegetarian



Consulting
Georgios Arvanitis F&B Manager
Yiannis Fyntanis Chef

Please inform us about any allergies

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