



LUNCH MENU


SANTORINI SECRET
SUITES & SPA

SMALL
LUXURY
HOTELS
OF THE WORLD

Starters & Snacks

Freshly baked bread

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

5€

Ceasar salad

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

25€

Greek salad

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

25€

Quinoa salad

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

26€

Crispy chicken wrap

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

24€

Falafel wrap

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

24€

Bao buns

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

24€

Pinsa

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

27€

Katsu sando

Chicken, kimchi, jalapeño mayonnaise, iceberg, carrot, French fries

28€

Club sandwich

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

27€

Sea bass ceviche

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

37€

Main Courses

Linguini

Buffalo burrata cheese, 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 cheese, 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€

Rib eye

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

49€

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

28€



Vegetarian



Dimitra Bakoula F&B Manager
Yiannis Fyntanis Executive Chef
Please inform us about any allergies

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