



white rock

Dinner Menu



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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)



SECRET VIEW HOTEL

Starters

Fresh-Baked Bread

Served with extra virgin olive oil, "katiki" Greek cheese, olives (per person)
4,5€

Greek Salad

Santorinian cherry tomatoes, cucumber, caper leaves, olives, feta cheese, carob rusks
17€

Caesar Salad

Lettuce, iceberg, chicken fillet, bacon, Caesar dressing, crouton, parmesan, corn
17€

Summer Mesclun Salad

Mesclun leaves, prosciutto crudo, melon, cherry tomato, gruyere cheese from Naxos Island, carob-balsamic dressing
18€

Quinoa

Seasonal veggies, sesame and sesame oil, smoked salmon, coriander, lime, soy dressing, avocado
18€

Santorinian Fava

Caramelized onions, capers, tomatoes, smoked eel, balsamic vinegar, chives
20€

Pinsa

With tomato sauce, mozzarella, prosciutto crudo, basil, cherry tomatoes and rocket salad
22€

Crispy Fried Calamari

With Greek tarama salad (fish roe mousse), lime
19€

Seabass Ceviche

With nori, cucumber, onion, avocado, mango, ginger, coriander
19€

Main Dishes

Orzo Pasta

Orzo, black truffle paste, smoked Cretan "apaki" pork, gruyere cheese from Naxos Island, thyme, hazelnuts, wild mushrooms
26€

Linguine with Prawns

Cherry tomatoes, basil, garlic extra virgin oil, lemongrass, ouzo flavored, bisque
27€

Salmon and Noodles

Yakisoba noodles, seasonal veggies, teriyaki sauce, sesame and sesame oil, spring onions, coriander
27€

Catch of the day

Catch of the day with Santorinian fava puree, mini Greek salad, pickled "kritamo"
29€

Chicken

Chicken breast with carrot puree, citrus, ginger, couscous salad with fresh herbs, dukkah and seasonal veggies
26€

Ribeye

Black Angus ribeye, country style potatoes, rocket salad, parmesan, chimichurri
44€

Desserts

Greek Orange Pie

Chocolate ganache, crumble, passion fruit, chocolate ice cream
13€

Chocolate Brownie

With butterscotch sauce, cocoa crumble, vanilla ice cream
13€

Quinoa Fruit Salad

with bio honey, ginger, lime, passion fruit sorbet, peppermint, mango cold soup
13€



Vegetarian