



# *Dinner Menu*



SECRET VIEW HOTEL

# Starters

## Freshly baked bread

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

## "Tarama"

Fish roe mousse, lemon confit, chives and pita bread  
9€

## Santorinian fava

Caramelized onions, capers, tomatoes, smoked eel, balsamic vinegar, chives  
(Vegetarian/Vegan option available)  
13€

## Santorinian salad

Santorinian cherry tomatoes, cucumber, caper leaves, olives, Greek feta cheese, carob rusks  
(Vegetarian/Vegan option available)  
18€

## Green salad

Lettuce, iceberg, chicken fillet, bacon, Caesar dressing, croutons, parmesan cheese, corn  
18€

## Super bowl

Tricolore quinoa, seasonal veggies, sesame & sesame oil, smoked salmon,  
coriander, lime, soy dressing, avocado  
(Vegetarian/Vegan option available)  
18€

## Crispy fried calamari

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

## Bao buns

Crunchy chicken, Asian mayo, seasonal veggies, spring onion, sesame  
20€

## Pinsa

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

## Seabass ceviche

With nori, cucumber, onion, avocado, mango, ginger, coriander  
24€



## Main Dishes

### Orzo pasta

Orzo, black truffle paste, smoked Cretan “apaki” pork, gruyere cheese from Naxos Island, thyme, hazelnuts, wild mushrooms  
(Vegetarian/Vegan option available)

26€

### Pork steak

With dijon mustard-honey sauce and country style potatoes

26€

### Chicken fillet

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

26€

### Linguine with prawns

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

27€

### Salmon fillet

With tricolore quinoa, cucumber, avocado, chives, cherry tomatoes, citrus vinaigrette

28€

### Ribeye

Black Angus ribeye, country style potatoes, rocket salad, parmesan cheese, chimichurri

44€

## Desserts

### Greek orange pie

Chocolate ganache, crumble, passion fruit, chocolate ice cream

13€

### Flexible chocolate

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€





white rock

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)