RESTAURANT - WINE BAR

mama's ménu

Bread, olives and butter 3€/ person

Starters

Greek "Trahana" soup, feta cheese	18€
Santorinian traditional "fava"	12€
"Tomatokeftes", mint yoghurt	12€
Buffalo burrata, confit cherry tomatoes	16€
Crispy rolls, "feta" cheese, honey	14€
Traditional spreads (tyrokafteri, taramosalata, tzatziki)	21€
Halloumi, raspberry-ouzo jam, caramelized hazelnuts	16€

Seafood appetizer

Fried calamari, ink mayo	20€
Steam mussels, spicy safran sauce	22€
Grilled octopus, chilli, lime and salicornia	24€
Salmon Tartar, yuzu, avocado and tobiko	24€
Shrimp tempura, spicy mayo	28€

Salads

Santorinian salad, red and black cherry tomatoes, "niotiko" creamy cheese, carob rusks, capers, olives, pickled onion and parsley oil	16€
Caesar's salad, chicken, iceberg, cherry tomatoes, croutons, bacon and Caesar's sauce	19€
Green salad, Gorgonzola, grapes and walnuts	19€
Beetroot salad, arugula, walnuts, orange and "tsalafouti" cheese	22€

Meat

Chicken fillet, fresh green salad	22€
Chicken souvlitsa*	20€
Beef burger, caramelized onions, cheddar, fries and homemade burger sauce	22€
Lamb chops, confit cherry tomatos	24€
Lamb shank, "chilopitaki"	28€
Pork Tomahawk, lemon gravy sauce	28€
Black angus strip loin, pepper sauce and haricots	34€
Rib eye black angus, pepper sauce	55€
Greek mixed grill, lamb chops, chicken, sausage and gyros*	60€

*Served with tomato, onion and Greek pita

Side Dishes

Steamed rice	7€
French fries	7€
Grilled veggies	10€
Potato puree (+ truffle oil)	10€ (+2€)

Seafood

Grilled salmon, baby broccoli, pickled red cabbage	28€
Fish fillet tabouleh, lime sauce	32€
Grilled lobster herb butter sauce	90€
Catch of the day	90€/kg
Seafood platter	90€

Pasta & risotto

Whole grain penne pasta, cherry tomatoes, zucchini, peppers, basil (vegan)	20€
Rigatoni, chicken,"katiki" Domokou cheese, zucchini, garlic, oregano	20€
Carbonara rigatoni, salted egg yolk and guanciale	24€
Risotto Porcini, shimeji mushrooms, truffle oil, parmesan cheese	24€
Fisherman's linguini, quinces, shrimps	29€
Lobster pasta for two	110€

Desserts

Panna cotta, forest fruits (Vegan)	10€
Traditional Baklava and ice cream	12€
Ice cream	12€
Mousse chocolate, strawberry	14€
Lime crème, almond crumble, mascarpone	14€

Greek CUISINE

Greek tzatziki
7€

Spanakopita
12€

Ntolmadakia with mint yoghurt
12€

Pastitsio
18€

Eggplant imam
18€

Greek gyros with tomato, onion and Greek pita
18€

Greek moussaka
18€

Meatballs with Santorinian tomato sauce and potato purée
18€

EXECUTIVE CHEF
AGGELOS MANOUSAKIS