



- (D) 25 **GREEK SALAD**  
Santorini cherry tomatoes, Feta cheese, cucumber, onions, Kalamata olives, extra virgin olive oil, fresh oregano
- (S) 58 **LOBSTER SALAD**  
Aegean lobster, mix of baby leaves, citrus salsa verde, extra virgin olive oil
- (G, D) 25 **NTAKOS SALAD**  
Santorini cherry tomatoes, local Chloro cheese, rusk bread, capers, Kalamata olives
- (V) 19 **VEGETABLES À LA GRECQUE**  
boiled locally farmed vegetables, minced herbs, lemon sauce, extra virgin olive oil



- (G, D, N) 26 **TASTE OF ESCAPE**  
Feta cheese spread, fava purée, fish roe spread, spinach pie spread, Kalamata olives, fresh pita bread
- (D, G, V) 18 **FRIED ZUCCHINI**  
Greek yogurt, fresh mint, extra virgin olive oil
- (V) 19 **SMOKED EGGPLANT 'AGIORITIKO' STYLE**  
grilled whole eggplant, red pepper, shallots, parsley, fresh herbs
- (S) 33 **GRILLED CALAMARI 'GEMISTO'**  
stuffed and grilled Aegean calamari, tarama fish roe cream, baby gem leaves, lemon
- 30 **SEA BASS CARPACCIO**  
thinly sliced local sea bass, orange and lemon sauce, basil, extra virgin olive oil
- (S) 30 **GRILLED OCTOPUS**  
grilled fresh octopus, fava purée, extra virgin olive oil
- (G, D) 27 **BEEF TARTARE & KARIKI SAUCE**  
aged prime beef, brioche bread, Kariki cream cheese, onions, capers
- (S) 32 **DAILY CATCH SHELLFISH FEAST**  
locally caught raw shellfish, mignonette, lemon



- From the Sea*
- 145 **CATCH OF THE DAY (FOR 2 GUESTS • 1 KILO)**  
locally caught fish, oven-baked Santorinian assortment of baby vegetables, extra virgin olive oil, basil, thyme, lemon
  - 42 **GREEK TUNA STEAK**  
grilled tuna, 'stamnagathi' greens, fleur de sel, lemon, extra virgin olive oil
  - 42 **AEGEAN SEA BASS**  
sea bass fillet, caper and olive tomato sauce
  - (S) 35 **GRILLED FRESH PRAWNS**  
fennel and orange salad, citrus vinaigrette, fleur de sel
  - 34 **SKEWERED SWORDFISH**  
Santorini wild herbs, fleur de sel, lemon, extra virgin olive oil
- From the Land*
- (D, G) 41 **SHORT RIBS IN TOMATO & HERBS**  
slow-cooked prime Angus beef, five-spice flavors, celery purée, local tomatoes
  - (D) 36 **ROASTED CHICKEN WITH HERBS**  
oven-baked chicken, thyme, sage, rosemary, Naxos butter PDO, chicken glaze
  - (D) 37 **LAMB WITH EGGPLANT & CONFIT TOMATOES**  
oven-baked Greek lamb, eggplant purée, confit local cherry tomatoes, lamb sauce
  - 36 **SKEWERED PORK SOUVLAKI**  
marinated grilled pork fillet, Naxos potato fries, local herbs
  - (VV) 27 **'MPRIAM' STYLE VEGETABLES**  
oven-baked assortment of local vegetables, local tomatoes, Greek olives, fresh basil, extra virgin olive oil
  - 68 **ANGUS BEEF RIBEYE**  
prime Angus ribeye on the grill, demi-glace sauce
  - 160 **CÔTE DE BOEUF (PER KILO)**  
40-days dry-aged prime Angus beef, demi-glace sauce
  - 145 **ANGUS BEEF TOMAHAWK (PER KILO)**  
40-days dry-aged prime Angus beef, demi-glace sauce
- SIDES**
- (V) 12 **NAXOS FRENCH FRIES WITH LOCAL HERBS**
  - (V, D) 14 **OVEN-BAKED BABY POTATOES**
  - (V) 14 **GRILLED BABY LETTUCE**
  - (V) 14 **OVEN-BAKED MIXED VEGETABLES**
  - (V) 12 **MINI GREEN SALAD WITH CITRUS VINAIGRETTE**

(V) VEGETARIAN • (G) GLUTEN • (D) DAIRY • (N) NUTS • (S) SHELLFISH

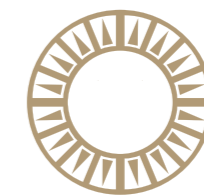


- (G, V) 26 **PACCHERI WITH SANTORINIAN CHERRY TOMATOES**  
local cherry tomatoes and tomato sauce, fresh basil, extra virgin olive oil
- (S, D) 38 **SAFRAN RISOTTO WITH PRAWNS**  
saffron, fresh Aegean shrimp, chives, orange zest
- (G, S) 120 **LOBSTER GIOUVETSI**  
Aegean lobster, orzo pasta, local cherry tomatoes, fresh basil, garlic



- (D, N) 23 **EKMEK**  
phyllo kataifi pastry, vanilla cream, cinnamon chantilly, homemade mastiha ice cream
- (D) 23 **TRADITIONAL GALAKTOMPOUREKO**  
phyllo pastry, semolina cream, citrus syrup, orange flower ice cream
- (D, N) 23 **CHOCOLATE TART**  
70% dark chocolate, crunchy praline, hazelnut & tonka bean ice cream
- (D, N) 21 **YOGURT & STRAWBERRIES**  
strawberries in their juice, yogurt cream, fennel seeds, homemade yogurt ice cream
- (D) 4 **PER SCOOP SELECTION OF HOMEMADE ICE CREAM & SORBET**

If you have any specific tolerances/preferences, please ask the waiter for tailored preferences.



**ESCAPE**  
BEACH RESTAURANT  
*by Botrini*