



- (S) 26 OCTOPUS
with fava, Greek yoghurt & wild herb olive oil
- (S,G) 27 GRILLED CALAMARI
with tarama & sea greens salad
- (S,F) 21 STEAMED MUSSELS WITH AEGEAN AROMAS
served with garlic bread
- (G,F) 15 CLASSIC TARAMOSALATA
fish roe spread
- (V,D,G) 21 FRIED ZUCCHINI
with tzatziki & pan fried 'saganaki' cheese
- (D,G,E) 20 SANTORINI 'TOMATOKEFTES'
traditional tomato fritters with herb yoghurt



- (V,D) 21 OUR GREEK SALAD
variety of cherry tomatoes,
carob rusks, capers & feta cream
- (V,D) 22 'REFERENCE TO SANTORINI' SALAD
with local ingredients
& Santorini 'Chloro' cheese
- (G,D) 20 'SPANAKOPITA' SALAD
aromatic herb salad with baby spinach,
boiled egg, crunchy 'filo' & feta cheese



- (F) 27 AEGEAN SEABASS CARPACCIO
with a citrus fruit vinaigrette and orange
- (F) 30 BONITO 'LIKE A CARPACCIO'
with bottarga
- (D) 28 BEEF CARPACCIO
with arseniko cheese, olive oil from Mani
and simple lemon sauce

PLEASE ASK OUR WAITERS ABOUT THE
AVAILABILITY OF OYSTERS & OTHER SHELLFISH



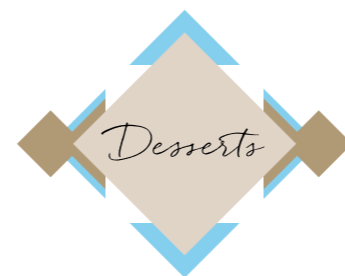
- Sea*
- (S,D) 32 PRAWN 'SAGANAKI' RISOTTO
with feta cheese, tomato & fresh herbs
 - (F) 39 FISH OF THE DAY 'BIANCO'
cooked in its broth with potatoes
and flavoured with lemon, pepper & herbs
 - (S,D) 160 LOBSTER FROM THE GRILL (PER KILO)
 - (F) 140 FISH FROM THE GRILL (PER KILO)
served with the side dish of your choice



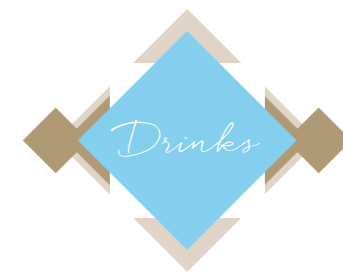
- Land*
- 33 ORGANIC BABY CHICKEN
with a spicy 'a la diavola' glaze
 - (D) 36 BALSAMIC GLAZED PORK 'STEAK'
with carrot purée & 5 spices
 - 84 SLOW-COOKED LAMB SHOULDER (FOR 2 GUESTS)
with greek style oven baked potatoes & thyme
 - 58 BEEF RIB EYE STEAK (350GR)
 - 160 BEEF T-BONE STEAK (PER KILO)
served with the side dish of your choice

SIDES

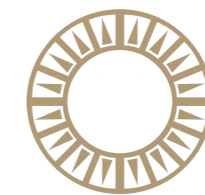
- (D) 11 MINI GREEK SALAD
- (D) 11 OVEN BAKED POTATOES
- 12 VEGETABLES A LA GRECQUE



- (N,D,E,G) 16 TRADITIONAL ORANGE PIE
vanilla flavoured honey glaze,
fresh citrus fruits & yoghurt sorbet
- (N,D,E,G) 19 CHOCOLATE PIE 70%
with bitter chocolate ganache
& almond ice cream
- (D,E) 18 FOREST FRUIT PAVLOVA
crispy meringues with mixed berries compote
& mascarpone chantilly
- (N,D,E,G) 18 VANILLA & SALTED CARAMEL MILLEFEUILLE
caramelized puff pastry, vanilla cream
& salted caramel ice-cream & ganache



- CHAMPAGNE**
- 115 25 PHILIPPONAT ROYALE Reserve Brut NV
 - 150 POMMERY ROSE
- WHITE WINE**
- 40 10 NIKKI BEACH BLANC Assyrtiko Santorini 2021
 - 80 BIBLIA CHORA OVILOS Assyrtiko / Semillon 2021
 - 115 GAIA NYKTERI Santorini 2019
- ROSE WINE**
- 40 10 NIKKI BEACH ROSE Syrah / Mouhtaros / Athiri 2021
 - 90 CHATEAU MIRAVAL 75CL Miraval Rose 2021
 - 170 CHATEAU MIRAVAL 150CL Miraval Rose 2021
- RED WINE**
- 40 10 NIKKI BEACH ROUGE
Cabernet Sauvignon / Merlot 2021
 - 85 ALPHA ESTATE Xinomavro 2017
 - 180 ISOLE E OLENA CEPPARELO
Sangiovese, Tuscany, Italy 2016
- COCKTAILS**
- 15 NEGRONI SBAGLIATO
Campari / Sweet Vermouth / Prosecco
 - 25 VINSANTO ROYAL
Vinsanto 8y.o / Champagne Brut /
Rosemary / Plum Bitters
- DIGESTIFS 200ML**
- 14 OUZO MINI
 - 16 OUZO VARVAGIANNI
 - 14 TSIPOURO TSILILIS
 - 16 TSIPOURO AGIONERI



ESCAPE
BEACH RESTAURANT
by Botrini