


- (D) 25 GREEK SALAD
Santorini cherry tomatoes, Feta cheese, cucumber, onions, Kalamata olives, extra virgin olive oil, fresh oregano
- (G, D) 25 NTAKOS SALAD
Santorini cherry tomatoes, local Chloro cheese, rusk bread, capers, Kalamata olives
- (S) 32 SHRIMP SALAD
baby gem, escarole, chicory, citrus fruit vinegar, grilled shrimps




- (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
- (D, V) 19 SMOKED EGGPLANT 'AGIORITIKO' STYLE
grilled whole eggplant, red pepper, shallots, 'Arseniko' cheese cream, 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) 30 BEEF TARTARE & KARIKI SAUCE
aged prime beef, brioche bread, Kariki cream cheese, onions, capers
- 2.5 BREAD & OLIVE OIL
sourdough bread, carob bread, evoo



-  *From the Sea*
- 145 CATCH OF THE DAY (PER 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



-  *From the Land*
- (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

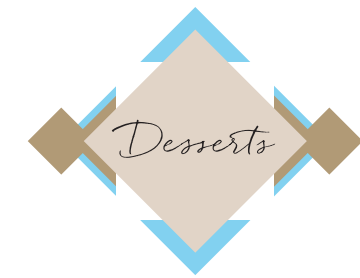
SIDES

- (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

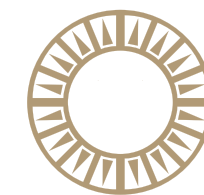


- (G, V) 26 PACCHERI WITH SANTORINIAN CHERRY TOMATOES
local cherry tomatoes and tomato sauce, fresh basil, extra virgin olive oil
- (S, D) 38 SAFFRAN RISOTTO WITH PRAWNS
saffron, fresh Aegean shrimp, chives, orange zest
- (G, S) 120 LOBSTER GIOUVETSI
Aegean lobster, orzo pasta, local cherry tomatoes,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