





Soup

Kakavia


The fabled soup of fishermen in Kalymnos island. Fresh vegetables, stonefish & Cretan rusk.

12,50 €

Salads

Finikia

Mixed fresh salad, cucumber, dried cherry tomatoes, caperberries, fresh onion, walnuts marinated fig, halloumi cheese in olive oil & apple vinegar.

 VEGAN

Without halloumi cheese

14,00 €


Greek salad

Tomatoes, cucumber, feta cheese, olives onions green pepper, capers, olive oil oregano & salt. Pitta bread on the side.

12,50 €

Chickpeas salad

With sun-dried tomatoes, sliced olives, herbs, feta cream cheese & fresh onion marinated in olive oil, molasses, fresh orange, lemon & black sesame.


 VEGAN

Without feta cream cheese

13,50 €

Santorini

Grilled eggplant, mushrooms, peppers zucchini, dried cherry tomatoes with balsamic vinegar dressing. Comes with tzatziki & fava beans.

 VEGAN

Without tzatziki

12,50 €

Shrimp salad

With avocado, Santorinian dried cherry tomatoes, fresh salad & strawberry dressing.

16,00 €


Crab salad


Crunchy salad, cabbage, apple & crab marinated in orange dressing.


16,00 €





Our new gastronomy project has an absolute character a philosophy based on intertemporal values, modern face special aesthetic & gustatory idiom. There is an option for everyone & a challenge for each of our senses, creating new memories around a table. Like the old times!

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 Finikia Memories Hotel & Restaurant

Marketing manager: Theodoros Andreadis. / The restaurant uses & fries with homemade olive oil. / Feta is Greek. / Frozen products: squid, octopus & shrimps. / Bread: €0.70. / Community tax: 0.5%, VAT 24%.
The store keeps complaint forms at the exit, in accordance with the purchasing law.

Apéritif

Serving of ouzo	4,50 €
Serving of raki	4,50 €
Serving of mastiha liqueur	5,00 €
Ouzo Artemis 200 ml	13,00 €

Spirits

Simple drink	9,00 €
Special drink	12,00 €
Premium drink	15,00 €

Coffee & Tea

Espresso	3,50 €
Double espresso	4,00 €
Freddo espresso	5,00 €
Cappucino	5,00 €
Double cappuccino	5,50 €
Freddo cappuccino	6,00 €
Greek coffee	3,00 €
Filter coffee	3,00 €
Nescafe Hot / Frappe	4,00 €
Chocolate Hot / Cold	5,00 €
Tea Earl gray / Chamomile English breakfast / Green tea	3,00 €

Juices & Smoothies

Fresh orange juice	5,00 €
Fresh mixed fruit juice	8,00 €
Fresh juice Orange, carrot, apple & ginger juice	8,00 €
Kalimera juice Lemon, grapefruit & agave syrup.	8,00 €
Watermelon juice With lime, mint & honey.	8,00 €
Homemade lemonade With mint, honey & ginger.	6,00 €
Homemade lemonade With melon.	7,50 €
Homemade granita Strawberry or Mango	9,00 €
Greek Power Boost Smoothie Banana, Greek yogurt, honey tahini & walnuts.	9,00 €
Berry Lovers Smoothie Berries mix, Greek yogurt & honey.	9,00 €
Detox Glow Smoothie Spinach, avocado, banana, almond milk & peanut butter.	9,00 €
Lazy Sunshine Smoothie Mango, pear, orange, Greek yogurt & agave syrup.	9,00 €
Milkshake Vanilla & Banana or Chocolate	9,00 €

Treats To Share

Veggie souvlaki Mushroom, potato, dried cherry tomatoes, peppers onions & pine honey. VEGAN	14,00 €
Santorinian fava With fresh onion, capers, olive oil & lemon. VEGAN	11,00 €
Santorinian tomato balls A traditional recipe of Santorini island, with feta cream cheese on the side. VEGAN Without feta cream cheese	10,00 €
Feta cheese Wrapped in filo dough with sauté vegetables & pine honey.	12,00 €
Talagani cheese Grilled with crunchy salad & fig marmalade.	11,00 €
Tzatziki Traditionally served with pita bread.	10,00 €
Fresh steamed mussels With ouzo, fresh herbs, tomato & anthogalo.	14,50 €
Grilled octopus With cherry tomatoes, fava cream olive oil & oregano.	15,00 €
Finikia balls Meatballs with vegetables pickled cucumber, tomato sauce, feta cream cheese & Florina peppers.	12,00 €

Traditional spicy pies Stuffed with minced beef & yogurt sauce on the side.	11,00 €
Greek pizza – pie Fresh tomato, olives, onion kasseri cheese & feta cheese.	12,00 €

Wood - Fired Oven
Traditional Recipes

Mousaka With eggplant, potato, minced meat, light spices & velvet cream served in clay pot.	16,50 €
Kleftiko lamb With feta cheese, potatoes peppers & sun-dried cherry tomatoes.	20,00 €
Soutzoukakia Traditional spicy recipe of Smyrna with light spices tomato sauce & French fries.	15,50 €
Shi drum giouvetsi With orzo.	22,50 €

Main Dishes

Shrimp & mussel linguini <i>With feta cheese, cherry tomatoes & anthogalo.</i>	19,50 €	Grilled shrimps [No.1] <i>With ratatouille of fresh vegetables & olive oil – lemon dressing.</i>	28,50 €
Spaghetti & vegetables <i>With fresh vegetables, crunchy prosciutto & Santorinian herbs.</i> 🌱 VEGAN <i>Without prosciutto</i>	16,50 €	Chicken & vegetables <i>Marinated in herbs. Gratinated with gruyere from Amfilochia & sauté vegetables on the side.</i>	15,00 €
Chicken penne <i>With Santorinian sun-dried tomatoes, broccoli, anthogalo & grated cheese.</i>	15,00 €	Pork fillet <i>Sauté with Santorinian sauce & cooked bulgur wheat.</i>	20,00 €
Spinach risotto <i>With sauté shrimps in olive oil & ouzo</i>	19,50 €	Greek burger <i>With yogurt, mini pitta bread French fries & mini Greek salad on the side.</i>	16,00 €
Shrimp orzo <i>With aged gruyere from Naxos island & Greek saffron from Kozani.</i>	19,00 €	Lamb chops <i>Marinated in Santorinian herbs, Mediterranean pepper sauce with baked potatoes on the side.</i>	20,00 €
Traditional trahanas <i>From Epirus with mushrooms & grilled halloumi cheese.</i>	12,50 €	Beef fillet <i>With sauce of mushrooms Visanto wine, fresh vegetables & potatoes on the side.</i>	32,00 €
Grilled kalamari <i>Marinated in garlic, ginger glazed tomatoes & olive oil - lemon dressing.</i>	14,00 €		
Seabass fillet <i>Sauté with finocchio, black olives & basil – tomato dressing.</i>	26,50 €		
Salmon fillet <i>Grilled with freshly chopped steamed vegetables sauce made of sweet pepper, olive oil & lemon.</i>	18,50 €		

Desserts

Apple pie <i>With caramelized apples & vanilla ice cream on the side.</i>	8,50 €
Millefeuille <i>With caramelized filo & velvet chocolate cream.</i>	9,00 €
Traditional baclava <i>Baked in wood fire oven & kaimaki ice cream on the side.</i>	8,50 €
Galaktoboureko <i>Traditional Greek custard pie.</i>	7,50 €

Soft drinks & Water

Soft drinks <i>250 ml</i>	4,00 €
Sparkling water <i>750 ml</i>	5,50 €
Mineral Water <i>1 liter</i>	3,00 €
Homemade Iced Tea <i>With mint & agave syrup.</i>	4,50 €

Beers

Mythos lager <i>330ml</i>	5,00 €
Yellow Donkey <i>Blonde, lager, fresh & unfiltered. 330ml</i>	8,00 €
Crazy Donkey <i>India pale ale, fresh & unfiltered. 700ml</i>	20,00 €

