

MENU



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Salads

Finikia	17.00 €
Mixed with lettuce, red cabbage, Santorini tomato sauce, pieces of grilled chicken, parmesan flakes a variety of sautéed mushrooms tri-colored peppers, tortilla chips & basil-pesto vinaigrette.	
🌱 VEGAN Without parmesan	
Greek	13.50 €
With tomato, cucumber, olives tricolor bell peppers, onion slices fresh oregano, olive oil & parsley.	
🌱 VEGAN Without feta cheese	
Santorinian	14.50 €
Dehydrated cherry tomatoes cucumber, rusk bites, baby potatoes, fresh onion, capers mint, olive oil & feta cheese bites herbs & sun-dried tomato.	
🌱 VEGAN Without cheese bites	

Treats To Share

Tzatziki	10.00 €
Made with the traditional recipe. Served with pita bread.	
Santorinian tomato balls	10.50 €
Traditional Santorini recipe with cherry tomatoes, onion, fresh herbs. Served with feta mousse.	
Feta saganaki	12.50 €
Fried in phyllo crust with fresh sautéed vegetables & honey.	
Steamed mussels	15.50 €
Sautéed with ouzo, fresh onion fresh tomato, peppers, dill & cream.	
Grilled octopus	17.50 €
With pickled onions, dehydrated cherry tomatoes, capers, radish flakes, fresh herbs, on top of eggplant caviar.	
Fried squid	16.50 €
Accompanied by black garlic aioli mayonnaise.	
Finikia meatballs	14.00 €
Meatballs made from 100% minced beef with tomato sauce, fresh herbs, onion, colorful peppers, pickled cucumber & grated feta cheese.	

Finikia
RESTAURANT
ESTB 1984

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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f 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.

Juices & Smoothies

Fresh orange juice	6.50 €
Fresh mixed fruit juice	8.00 €
Watermelon juice With lime, mint & honey.	8.00 €
Homemade lemonade With mint, honey & ginger.	6.50 €
Homemade granita Strawberry or Mango	9.00 €
Berry Lovers Smoothie Berries mix, Greek yogurt & honey.	9.00 €
Lazy Sunshine Smoothie Mango, pear, orange, Greek yogurt & agave syrup.	9.00 €
Milkshake Vanilla & Banana or Chocolate	9.00 €

Apéritif

Serving of ouzo	4.50 €
Serving of raki	4.50 €
Serving of mastiha liqueur	5.00 €
Ouzo Artemis 200 ml	13.00 €

Coffee & Tea

Espresso	4.00 €
Double espresso	4.00 €
Freddo espresso	5.00 €
Cappucino	5.00 €
Double cappuccino	5.50 €
Freddo cappuccino	6.00 €
Greek Coffee	4.00 €
Filter Coffee	4.00 €
Nescafe Hot / Cold	4.00 €
Chocolate Hot / Cold	5.00 €
Tea Earl gray / Chamomile English breakfast / Green tea	4.00 €

Spirits

Simple drink	9.00 €
Shot	4.00 €
Special drink	14.00 €
Shot	7.00 €
Premium drink	18.00 €
Shot	9.00 €

Wood - Fired Oven Traditional Recipes

Appetizers

Stuffed mushrooms	14.50 €
Fresh portobello mushrooms stuffed with vegetable tartare fresh herbs, grated mozzarella & basil oil.	
Eggplant rolls	13.00 €
With tomato, cucumber, olives stuffed with fresh vegetables tomato sauce & grated feta cheese.	

Main Dishes

Don't forget to ask your waiter about today's special

Moussaka	17.50 €
Served in a clay pot, cooked minced meat with roasted vegetables (potatoes, eggplant zucchini) & velvety cream.	
Lamb kleftiko	22.00 €
Lamb bites with slow-cooked baby potatoes in clay pot, onion garlic, peppers, fresh herbs dehydrated cherry tomatoes & pieces of aged gruyere from Naxos.	
Lamb chops	22.50 €
Marinated with fresh herbs & grilled. Accompanied by flavored baby potatoes, cherry tomatoes & roasted corn.	
Chicken Souvlaki	19.50 €
Grilled chicken leg. Accompanied by baby potato patties, tomato onion & mayonnaise sauce.	
Flank steak Black Angus	24.50 €
Grilled porcini heart with fresh herbs. Accompanied by olive oil & lemon & beetroot - zucchini tartare.	

Main Dishes

Veal pappardelle 21.50 € Slow-cooked veal with vegetables (tri-colored peppers, garlic, fresh mushrooms, fresh tomato) & parmesan cream.	Greek burger 20.00 € 100% grilled minced beef, green salad leaves, tomato, pita bread onion. Served with french fries small village salad & tzatziki.
Shrimp & mussel linguini 22.00 € Braised with cognac, tomato peppers, garlic, fresh onion & feta cheese cream.	Fish of the day 25.00 € (450 -550 gr.) Fresh whole sea bream grilled. Accompanied by fresh steamed vegetables, cherry tomatoes, greens, baby potatoes fresh oregano & olive oil.
Penne with salmon 19.00 € Tender bites of salmon simmered with ouzo, fresh onion, fresh tomato, peppers & cream.	Salmon fillet 20.50 € Grilled. Accompanied by fresh steamed vegetables, greens, baby potatoes, cherry tomatoes, fresh herbs & olive oil.
Mushroom risotto 18.50 € Variety of fresh mushrooms parmesan and black truffle oil. 🌱 VEGAN Without parmesan	
Shrimp orzo 20.00 € Orzo, fresh vegetables, onion garlic, peppers, cherry tomatoes stewed with ouzo & feta cheese.	

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Desserts

Apple pie 12.50 € With caramelized apples & vanilla ice cream.
Traditional Baklava 12.00 € Baked in a wood-fired oven & ice cream kaimaki.

Soft drinks & Water

Soft drinks 4.00 € 250 ml
Sparkling water 5.50 € 750 ml
Mineral Water 3.50 € 1 liter
Homemade Iced Tea 5.00 € With mint & agave syrup.

Beers

Mythos lager 5.00 € 330ml
Yellow Donkey 9.00 € Santorini Brewing Company. Blonde, lager, fresh & unfiltered. 330ml
Crazy Donkey 21.00 € Santorini Brewing Company. India pale ale, fresh & unfiltered. 700ml

