

Salads

Finikia <i>Mixed salad with Santorinian dried cherry-tomatoes, iceberg radicchio, cucumber, scallion crumbled walnut, capers, dried figs & grilled haloumi cheese with Florina's pepper dressing.</i> 🌱 VEGAN <i>Without halloumi cheese</i>	14.00 €
Greek <i>Tomato, cucumber, black olives, onion, green pepper caper, feta cheese with olive oil & oregano.</i> 🌱 VEGAN <i>Without feta cheese</i>	12.50 €
Santorini <i>Grilled eggplant, mushroom pepper, zucchini, Santorinian dried cherry-tomatoes, carrot with double dressing of tzatziki & fava.</i> 🌱 VEGAN <i>Without tzatziki</i>	13.00 €
Shrimp salad <i>Quinoa, strawberries, avocado Santorinian dried cherry - tomatoes, with forest fruit dressing.</i>	16.50 €
Cretan (Dakos salad) <i>Barley rusk, grated feta cheese tomato cubes, black olive slices with olive oil & oregano.</i> 🌱 VEGAN <i>Without feta cheese</i>	12.50 €

Treats To Share

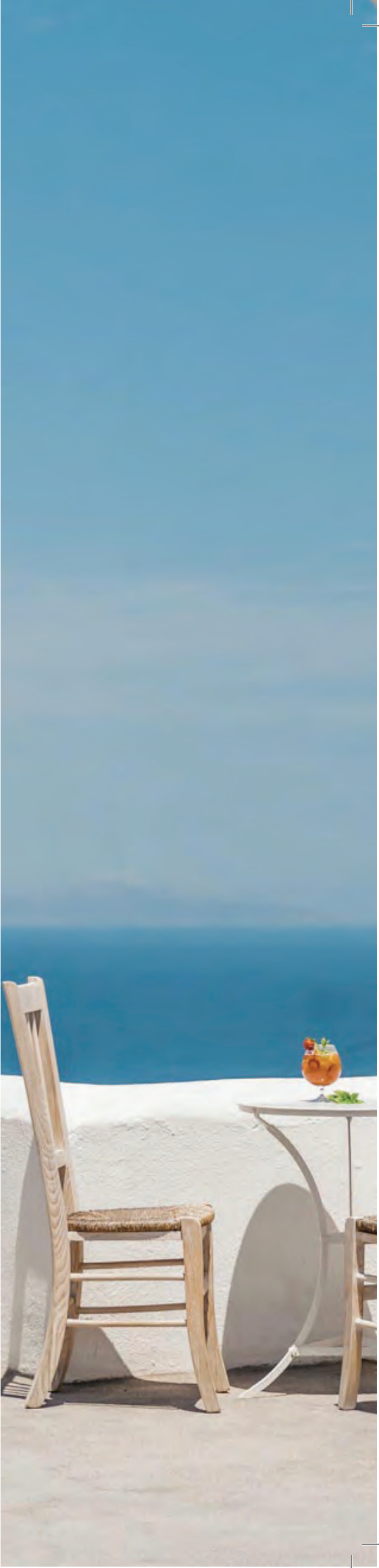
Santorinian tomato balls <i>Traditional Santorinian recipe. Served with feta cheese cream.</i>	10.50 €
Feta saganaki <i>Fried feta cheese in crust filo served with fresh sautéed vegetables, pepper, carrot zucchini & pine honey.</i>	12.00 €
Finikia balls <i>100% beef meatballs with herbs, tomato sauce, pickled cucumbers & grated feta cheese.</i>	12.50 €
Tzatziki <i>Traditional recipe, served with pitta bread.</i>	10.00 €
Steamed mussels <i>Mussels quenched with ouzo served with tomato, pepper scallion & anthogalo.</i>	14.50 €
Grilled octopus <i>Served with Santorinian cherry-tomatoes, pepper, fava cream, scallion, olive oil & oregano.</i>	15.00 €
Traditional spicy pies <i>100% beef mince quenched with Mavrodaphne red wine black olives, raisins, boiled egg red pepper flakes with yogurt & spearmint dressing.</i>	11.50 €



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!

- 📍 [Finikia, Oia Santorini, 84703](#)
- ☎ [+30 22860 71373](#)
- ✉ info@finikiamemories.com
- 📷 [finikiamemorieshotel](#)
- 📌 [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 <i>With lime, mint & honey.</i>	8.00 €
Homemade lemonade <i>With mint, honey & ginger.</i>	6.50 €
Homemade granita <i>Strawberry or Mango</i>	9.00 €
Berry Lovers Smoothie <i>Berries mix, Greek yogurt & honey.</i>	9.00 €
Lazy Sunshine Smoothie <i>Mango, pear, orange, Greek yogurt & agave syrup.</i>	9.00 €
Milkshake <i>Vanilla & Banana or Chocolate</i>	9.00 €

Apéritif

Serving of ouzo	4.50 €
Serving of raki	4.50 €
Serving of mastiha liqueur	5.00 €
Ouzo Artemis <i>200 ml</i>	13.00 €

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 <i>Hot / Cold</i>	4.00 €
Chocolate <i>Hot / Cold</i>	5.00 €
Tea <i>Earl gray / Chamomile English breakfast / Green tea</i>	3.00 €

Spirits

Simple drink	9.00 €
Shot	4.00 €
Special drink	15.00 €
Shot	6.00 €
Premium drink	18.00 €
Shot	9.00 €

Wood - Fired Oven Traditional Recipes

Appetizers

Mushroom stir-fry <i>White mushrooms with fresh herbs, pepper, Naxian gruyère scallion, Santorinian cherry - tomatoes & kasseri cheese from Trikala, lightly spiced & quenched with Santorinian white wine.</i>	11.00 €
Greek pizza-pie <i>Fresh traditional dough with tomato, black olive slices, feta cheese, onion, pepper, kasseri cheese, oregano & basil oil. (Appr. 20min. waiting time)</i>	15.00 €

Wood - Fired Oven Traditional Recipes

Main Dishes

Moussaka <i>Eggplant, potato, lightly spiced mince & velvet cream, cooked & served in clay pot.</i>	16.50 €
Kleftiko lamb <i>Fresh lamb in cubes, baby potato colored pepper, Santorinian dry cherry-tomatoes, onion & Naxian gruyère.</i>	20.50 €
Keskesi <i>A traditional dish of Samos Island with fresh lamb in cubes, cooked with onion & fresh butter, lightly spiced, served with bulgur wheat & fresh vegetables (carrot, pepper zucchini, mushroom).</i>	20.00 €
Beef fillet casserole <i>Fresh beef fillet in cubes, cooked with light herbs, quenched with Santorinian white wine. Served with fresh mushrooms, peppers & a cream of local Cycladic production cheeses.</i>	22.50 €
Lamb chops <i>Grilled lamb chops, marinated with Santorinian herbs served with country potato cooked with honey, thyme, mustard, cherry - tomatoes, asparagus, mini carrots & Mediterranean pepper sauce.</i>	20.00 €
Flap steak Black Angus <i>Black Angus steak (250gr) grilled & served with grilled vegetables (asparagus, mushroom, zucchini eggplant, pepper, tomato), coarse salt & Red Twist sauce.</i>	23.00 €

Main Dishes

Shrimp & mussel linguini <i>Shrimps & mussels quenched with Santorinian white wine served with tomato cubes scallion, feta cheese & anthogalo.</i>	20.00 €
Veggie risotto  VEGAN <i>Risotto with fresh seasonal vegetables (mushroom, pepper zucchini, eggplant & carrot) olive oil & spearmint.</i>	16.50 €
Beef fillet risotto <i>Risotto with beef fillet cubes fresh mushroom, grated parmesan, anthogalo & cheese cream.</i>	20.00 €
Shrimp orzo <i>Orzo pasta with shrimps quenched with ouzo, fresh vegetable cubes, Santorinian cherry-tomato, Greek saffron & aged Naxian gruyère.</i>	19.00 €
Fish of the day <i>Whole sea bass / sea bream (450 – 550 gr.) grilled & served with fresh steamed vegetables zucchini, carrot, Santorinian cherry-tomatoes, asparagus potato & lemon-olive oil sauce.</i>	22.00 €
Chicken penne <i>Penne pasta cooked with chicken, sun-dried Santorinian tomato, broccoli, anthogalo and grated cheese.</i>	15.50 €
Salmon penne <i>Penne pasta cooked with fresh salmon fillet in cubes, scallion fresh mushroom, tomato pepper, quenched with ouzo & anthogalo.</i>	16.50 €

Kalamari <i>With olive oil & basil, quenched with ouzo & served on a grated-potato base.</i>	14.50 €
Traditional trahana <i>Epirotic trahana with vegetable cubes (mushroom, zucchini carrot, pepper) & grilled halloumi cheese.</i>	13.50 €
Greek burger <i>100% beef mince, tomato Greek yogurt, green salad, pitta bread, served with French fries & small Greek salad with tzatziki on the side.</i>	17.50 €
Chicken fillet <i>Grilled chicken fillet, marinated with herbs, served with sautéed sweet potato, organic tricolor quinoa, mini carrot, asparagus & melted Amphiloichian gruyère on top.</i>	16.00 €
Beef fillet <i>Served with organic tricolor quinoa, sautéed sweet potato asparagus, mini carrots & a sauce of mushroom & Visanto wine.</i>	32.00 €
Salmon fillet <i>Grilled salmon fillet, served with fresh steamed vegetables asparagus, zucchini, carrot baby potatoes, Santorinian cherry-tomatoes, sweet pepper & lemon-olive oil sauce.</i>	18.50 €
Grilled shrimps N°1 <i>Shrimps grilled & served with fresh steamed vegetables. Santorinian cherry-tomatoes carrot, zucchini, asparagus baby potatoes, olive oil & lemon sauce.</i>	29.00 €

Desserts

Apple pie <i>With caramelised apple & vanilla ice cream.</i>	9.00 €
Millefeuille <i>Caramelised filo & velvet vanilla cream.</i>	9.50 €
Traditional Baklava <i>Baked in the wood oven & served with kaimaki ice cream.</i>	9.00 €
Chocolate Brownies <i>Served with walnuts & vanilla ice cream.</i>	9.50 €

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>	3.50 €
Homemade Iced Tea <i>With mint & agave syrup.</i>	5.00 €

Beers

Mythos lager <i>Greek, lager. 330ml</i>	5.00 €
Yellow Donkey <i>Santorini Brewing Company. Blonde, lager, fresh & unfiltered. 330ml</i>	8.50 €
Crazy Donkey <i>Santorini Brewing Company. India pale ale, fresh & unfiltered. 700ml</i>	20.50 €

