

*Finikia*  
RESTAURANT  
ESTB 1984

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## Soup

**Kakavia** 13,00 €  
*The fabled soup of fishermen in Kalymnos island. Fresh vegetables, stonefish & Cretan rusk.*

## Salads

**Finikia** 14,00 €  
*Mixed fresh salad, cucumber, dried cherry tomatoes, caperberries, fresh onion, walnuts marinated fig, halloumi cheese in olive oil & apple vinegar.*  
✔ VEGAN *Without halloumi cheese*

**Greek salad** 12,50 €  
*Tomatoes, cucumber, feta cheese, olives onions green pepper, capers, olive oil oregano & salt. Pitta bread on the side.*

**Crab salad** 16,50 €  
*Crunchy salad, cabbage, apple & crab marinated in orange & cherry tomato dressing.*

**Santorini** 13,00 €  
*Grilled eggplant, mushrooms, peppers zucchini, dried cherry tomatoes with balsamic vinegar dressing. Comes with tzatziki & fava beans.*  
✔ VEGAN *Without tzatziki*

**Shrimp salad** 16,50 €  
*With avocado, Santorinian dried cherry tomatoes, fresh salad & strawberry dressing.*

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*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.

## 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	13,00 €
Premium drink	16,00 €

## Coffee & Tea

Espresso	3,50 €
Double espresso	4,00 €
Freddo espresso	5,00 €
Cappuccino	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	6,00 €
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.	6,50 €
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 & balsamic vinegar. 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 €
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, peppers, scallion oregano & olive oil.	15,00 €
Finikia balls Meatballs with vegetables pickled cucumber, tomato sauce, feta cheese & Florina peppers.	12,50 €
Traditional spicy pies Handmade filo stuffed with minced beef & yogurt sauce on the side.	11,50 €

## Wood - Fired Oven Traditional Recipes

### Appetizers

Greek pizza-pie Fresh tomato, olives, kasseri onion, feta cheese & basil. *35 minutes waiting time	15,00 €
Bougiourdi Slice of aged graviera cheese from Naxos island, feta cheese tomato, peppers, chilli flakes & extra virgin olive oil.	16,50 €

### Main Dishes

Mousaka With eggplant, potato, minced meat, light spices & velvet cream, served in clay pot.	16,50 €
Kleftiko lamb With graviera cheese, potatoes peppers, sun-dried cherry tomatoes & onions.	20,50 €
Shi drum giouvetsi Cooked with olive oil, scallion tomatoes, peppers & fresh seafood broth. Served with orzo pasta.	23,00 €
Keskesi Cooked lamb, onions, fresh herbs, durum wheat, fresh butter & mild spices.	20,00 €
Ham knuckle With potatoes braised in casserole with herbs, mild spices & seasonal vegetables.	20,00 €
Short ribs With barbecue sauce, potatoes baked in casserole with seasonal vegetables & mushrooms.	22,00 €

## Main Dishes

### Shrimp & mussel linguini 20,00 €

With feta cheese, cherry tomatoes, anthogalo & shrimp broth.

### Spaghetti & vegetables 16,50 €

With fresh vegetables, crunchy prosciutto & Santorinian herbs.

 **VEGAN** Without prosciutto

### Chicken penne 15,50 €

With Santorinian sun-dried tomatoes, broccoli, anthogalo & grated cheese.

### Spinach risotto 19,50 €

With sautéed shrimps in olive oil ouzo & shrimp broth. Served in a clay pot.

### Shrimp orzo 19,00 €

With aged gruyere from Naxos island & Greek saffron from Kozani.

### Traditional trahanas 13,00 €

Greek pasta from Epirus made from dough & milk, cooked with mushrooms, paprika, grilled halloumi cheese, peppers & fresh cream.

### Cooked kalamari 14,50 €

Kalamari cooked with basil infused olive oil, deglazed with ouzo & served with smashed fried potatoes.

### Seabass fillet 27,00 €

Sautéed with finocchio, black olives & basil – tomato dressing.

### Salmon fillet 18,50 €

Grilled with freshly chopped steamed vegetables sauce made of sweet pepper, olive oil & lemon.

### Grilled shrimps [ No.1 ] 29,00 €

With ratatouille of fresh vegetables & olive oil – lemon dressing.

### Chicken & vegetables 15,50 €

Marinated in herbs, grated with gruyere from Amphiloikia. Served with sautéed vegetables & roast potatoes.

### Greek burger 17,00 €

With yoghurt, mini pita bread, French fries, mini Greek salad, beetroot & tzatziki on the side.

### Lamp chops 20,00 €

Marinated in Santorinian herbs, Mediterranean pepper sauce with baked potatoes on the side.

### Beef fillet 32,00 €

With sauce of mushrooms, Visanto wine, fresh vegetables & potatoes on the side.

## Desserts

### Apple pie 8,50 €

With caramelized apples & vanilla ice cream on the side.

### Millefeuille 9,00 €

With caramelised filo & vanilla cream.

### Traditional baclava 8,50 €

Baked in wood fire oven & kaïmaki ice cream on the side.

### Chocolate ganache 9,00 €

Soft chocolate ganache, coolis of mango & forest fruits.

### Tart 8,50 €

With soft vanilla cream & seasonal fruits. Served with caramel syrup & whipped cream

## 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 €

Greek contemporary lager. 330ml

### Yellow Donkey 8,50 €

Santorini Brewing Company. Blonde, lager, fresh & unfiltered. 330ml

### Crazy Donkey 20,50 €

Santorini Brewing Company. India pale ale, fresh & unfiltered. 700ml

