

KATIKIES *Lounge*

ALLDAY MENU

11:00 ————— 23:00

STARTERS

Classic Greek Spreads	21
'tarama' fish roe spread, fava, tzatziki & 'ladopita' olive oil pitas	
🍷 Beef Carpaccio	29
Greek truffle, hazelnut, watercress, Naxos 'arseniko' cheese	
Drunken Octopus	35
slow cooked octopus, fava bean puree, caper leaves & pickled onions	
🍷 Charcuterie Platter	36
Ettore Botrini's favorite cold cuts	
🍷🌱 Cheese Platter	30
a selection of the finest local Greek cheeses	

SALADS

🍷🌱🌿 Country Salad	26
Greek country salad with a scent of Santorini	
Volcano Caesar	28
classic Caesar's with a Santorinian twist	
🌱 Burrata Reference to Greece	29
creamy burrata with Panzanella	

SKEWERS & MORE

Soutzoukakia	29
mini beef patties in a fresh tomato sauce	
Iberico Pork Souvlaki	32
open pita style	
Chicken Thigh Skewer al Pesto	29
grilled chicken thigh skewers with pesto sauce	
🍷 Shrimp Souvlaki	38
grilled shrimp skewers with olive oil and lemon dressing	
Traditional Plate of the Day	39

GOURMAND BURGERS + SANDWICHES

Katikies Club Sandwich	28
organic ham, bio chicken, crispy bacon, home-made mayo, tomato, lettuce & Graviera cheese	
🌱 Vegetable Lover's Burger	32
roasted portobello mushrooms, 5-spice mayo, goat's cheese & aubergine	
Beef Smashed Burger	35
aged cheddar, tomato confit, pickles, prosciutto chips, grilled lettuce & truffle mayo	

PASTA AND RISOTTO

🌱🌿 Spaghetti Pomodoro	27
with different tomato textures and basil	
🍷 optionally with gluten free pasta	
'Giouvetsi'	42
traditional Greek dish with prawns and orzo pasta	
Lobster Linguini Al Corall	78
with lemon and basil	

MAIN COURSES

🍷 Catch of the Day Fillet	67
with fresh vegetables en papillot	
🌱🌿 White Asparagus	32
Naxos dry 'Anthotyro' cheese, hazelnuts and bergamot	
🍷 Grilled Chicken	32
with celeriac root puree, fresh vegetables & aromatic herbs	
🍷 Rib Eye Steak	72
with bearnaise sauce	
🍷 Fish of the Day (upon request)	per kilo / 180
🍷 Lobster (upon request)	per kilo / 190

EXTRA SIDES

🌱 Rich Potato Butter Purée	10
🌱🌿 Naxos Potato Wedges	10
🍷🌱🌿 Seasonal Wild Greens	10
🍷🌱🌿 Grilled Vegetables	9

DESSERTS

🌱 Tiramisu	19
Coffee cremeux, espresso savagiar and mascarpone chantilly	
🌱 Chocolate Tart	19
with salted caramel and vanilla ice cream	
🌱 Baked Cheesecake	17
with white chocolate, yoghurt cream and red fruits	
🌱 Lemon Pie Semifreddo	15
🌱 Ice Cream	per scoop / 5.5
chocolate / vanilla / pistachio	
🍷🌱🌿 Sorbet	per scoop / 5.5
exotic fruits / strawberry / yoghurt	
🍷🌱🌿 Fresh Seasonal Fruit Selection	30

OUR FISH ARE FRESH AND LOCALLY SOURCED
ALL DISHES ARE PREPARED USING THE FRESHEST LOCAL INGREDIENTS.
ALL DISHES WITH THE FOLLOWING ICONS
CAN BE ALTERED TO MATCH YOUR DIETARY NEEDS

🌱 Vegetarian Choices / 🌿 Vegan Choices / 🍷 Gluten Free Choices

PLEASE REFER TO OUR STAFF
FOR MORE VEGAN OR VEGETARIAN OPTIONS OR FOR ANY ADDITIONAL PREFERENCES

IN CASE OF ANY ALLERGIES OR DIETARY RESTRICTIONS

ALL PRICES ARE IN EUROS €



KATIKIES KIRINI

SANTORINI

