



SAN ANTONIO

Bread and Pita

Served with olive oil, sundried tomato paste and kalamon olives

(V)

APPETIZERS

Steamed mussels

With Santorinian white wine, garlic, chili, herbs

(GF)

Fish of the day Carpaccio

With capers, spring onion, bottarga, lemon & olive oil

Mastelo grilled cheese

With tomato chutney, basil oil and crumbled walnuts

(V) (GF)

Fava Beans Puree

With octopus, caramelized onion & caper leaves

(GF)

Crispy "Tomatokeftes"

With cheese mousse

(V)

Shrimp "saganaki"

With tomato, feta cheese, ouzo, mustard, parsley

(GF)

Crab

With avocado tartar, aioli, fresh baby leaves, lemon and olive oil dressing

(GF)

Dip combo

With smoked aubergine, tarama fish roe, tzatziki, tyrokafteree

Fresh fried potatoes

(V)(GF)





SAN ANTONIO

SALADS

Greek salad

with cherry tomatoes, cucumber, spring onions, peppers, olives, galotyri cheese, capers, Cretan rusk & virgin olive oil

(V)

Shrimp salad

with green leaves, Cretan avocado, spring onions, cherry tomatoes, coriander and citrus chili dressing

(GF)

Chicken salad

with iceberg, corn, pancetta, arseniko cheese, croutons and lemon mustard dressing

Goat Cheese Strawberry Salad

with mesclun baby leaves, Santorinian pistachio & citrus dressing

(V)(GF)



SAN ANTONIO

MAIN DISHES

Seabream fillet

With greens, sundried tomato, capers and lemon sauce
(GF)

Shrimp linguine

With sun-dried tomato, chili, garlic, olive oil, asparagus
pecorino Amfilohias
(V)* (GF)

Souvlaki tuna

With vegetables, bulgur salad with herbs
cherry tomatoes & Kalamon olives

Chicken gyros

With pita bread, tzatziki, tomato, onion, parsley and French fries

Moussaka

With potato, aubergine, zucchini, beef minced meat, béchamel

Grilled Calamari

With baby potatoes, peppers, spring onions, capers, herbs, feta cheese cream
(GF)

GRILL

Catch of the day (* per kilo)

Shrimps 300gr

Lobster (Upon request)
per kilo

Rib eye Angus 300gr

Chicken fillet

Served with grilled vegetables/ baby potatoes/ French fries/ Greek salad/ mix leaves
salad



SAN ANTONIO

DESSERTS

Greek Yogurt Pana cotta

Summer berries salad and strawberry sorbet.

(GF)(V)

Baklava

Santorinian pistachio and kaimaki ice cream

(GF)(V)

Greek cheese platter

(GF)(V)

Selection of ice creams & sorbets per scoop

(Chocolate, Vanilla, Strawberry)

(Sorbets: Mango, Raspberry, Lemon)

(V)- Vegetarian (GF) – Gluten Free

*Please confirm your dining requirements / preferences with your server