

DINNER



ACROTERRA ROSA
LUXURY SUITES

Acroterra Rosa Luxury Suites

“It’s a family affair...”

An exquisite boutique hotel in Santorini at the edge of a unique landscape...

It all started more than 20 years ago, when Mr. Leonidas Papazian, father of Roza & Takis, foresaw the potential of a luxury boutique hotel on the world-renowned island of Santorini, situated in an off-the-beaten-path area of Akrotiri; so close to the historic capital of the island and far from the wild crowds of modern Santorini, offering a truly laid-back relaxation to its’ guests.

The idea transmuted in 2005 when the land was bought, and building commenced in 2010. Acroterra Rosa Luxury Suites was formed and opened its’ gates for guests in 2013.

Luxury, relaxation, focus on detail, value for money and excellent services are at the core of our identity and what our team advocates.

Acroterra Rosa Luxury Suites sits on the beautiful setting of Akrotiri on the south end of Santorini, high above the Caldera, with a perfect vantage point from which to view the famed Santorini sunsets, the magnificent Aegean Sea, & the Cyclades Islands.



12:00 – 23:00

Final orders at 22:30.

*There is a particular sign for every ingredient, please let us know of any food allergy before you place your order.

* You could also be informed from our restaurant staff about the fish of the day.

*Fresh frozen products: octopus, squid, shrimps.

*We use PDO feta cheese. *We use suitable for frying oil and olive oil for salads-dressing-cooking.

*Gluten free items available upon request. Market Inspection Representative - Levon Papazian

SALADS

SANTORINIAN	16.00
Carob rusk, fresh soft cheese, cherry tomatoes, cucumber, olives, onion rings, olive oil and oregano	
CAPRESE	16.00
Cherry tomatoes, basil pesto, burrata and olive oil	
SUPERFOOD	17.00
Mixed greens, pomegranate seeds, toasted pine nuts, cashews, goat cheese and citrus dressing	

APPETIZERS

OYSTER MUSHROOMS	13.00
With lemon, fleur de sel, and arugula salad with balsamic.	
GRILLED SHRIMP	16.00
With aromatic lemon-olive oil sauce and oyster sauce	
MOUSSAKA	17.00
Baked eggplant, beef ragù, béchamel and fresh fried chips	
BROCCOLINI	13.00
Fleur de sel and grated parmesan	
GRILLED HALLOUMI	9.00
With balsamic sauce and fresh herbs	

PASTA

PESTO LINGUINI	16.00
Basil pesto, cherry tomatoes and parmesan	
GREEK ORZO	17.00
Orzo pasta, Napoli tomato sauce, feta cubes, capers, sliced olives, grated feta and grated parmesan	
PAPPARDELLE WITH BRAISED BEEF	17.00
Carrot, bay leaf, cinnamon, fresh thyme and xinomyzithra cheese	
LOBSTER LINGUINI	43.00
Lobster, bisque, chives, grated parmesan, butter, leek and onion	

MAIN COURSE

CHICKEN BIO	17.00
Herb-infused chicken with thyme and sweet potato purée	
SQUID	16.00
With cuttlefish ink and taramas	
SEABASS	28.00
Seabass fillet with cauliflower purée, chorizo crumbs, chorizo oil and avocado mousse	
SEA BREAM	26.00
With beetroot purée, fried capers and lemon-olive oil sauce	
FRENCH-CUT PORK CHOP	25.00
LAMB CHOPS	26.00
Grilled chops with mashed potatoes	
BEEF TAGLIATA	36.00
Ribeye steak with arugula salad, parmesan flakes and truffle oil dressing	

DESSERTS

WHITE CHOCOLATE TART	18.00
White chocolate tart with a rich and velvety texture	
GALAKTOBOUREKO	18.00
Crispy phyllo pastry with mascarpone cream, served with raisins, dates, and powdered sugar.	