

LUNCH



ACROTERRA ROSA  
LUXURY SUITES

## SALADS

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**GREEK** 15.00  
Tomato, cucumber, feta cheese, capers, olives, onion rings, olive oil and oregano

**CAESAR'S** 16.00  
Iceberg lettuce, chicken, bacon, Caesar dressing, parmesan flakes and paprika croutons

**ARUGULA** 17.00  
Arugula, grilled halloumi, grilled eggplant, toasted pine nuts, cherry tomatoes and balsamic dressing

## PIZZA

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**MARGHERITA** 14.00  
Cheese, cherry tomatoes and fresh herbs

**GREEK** 16.00  
Cheese, feta, Napoli tomato sauce, sliced onions and olives

**TARTUFONA** 18.00  
Cheese, Napoli sauce, arugula, cherry tomatoes, prosciutto and truffle oil

## LUNCH FAVOURITES

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**CRISPY CHICKEN BURGER** 17.00  
Panko-crusted chicken, spicy mayo, iceberg lettuce, tomato, cheddar and fried country style potatoes

**BEEF BURGER** 19.00  
Black Angus beef patty, iceberg lettuce, tomato, pickles, bacon, cheddar, truffle mayo and fried country style potatoes

**CHICKEN CLUB** 16.00  
Bread, chicken, iceberg lettuce, tomato, mayo, bacon and fried country style potatoes

**BAO BUN WITH SALMON** 14.00  
Smoked salmon, cream cheese and julienned cucumber

**BAO BUN WITH SHRIMP** 14.00  
Grilled marinated shrimp with paprika, avocado mousse and spicy mayo

**SALMON SANDWICH** 12.00  
Smoked salmon, cream cheese, arugula and pickles

**PORK GYROS** 9.50  
Pita bread, pork and fried country style potatoes  
*Options: tomato, onion, tzatziki, mustard, ketchup*

**CHICKEN GYROS** 9.50  
Pita bread, chicken and fried country style potatoes  
*Options: tomato, onion, tzatziki, mustard, ketchup*

**12:00 – 23:00**

Final orders at 22:30.

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\*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

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**  
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## SALADS

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

## APPETIZERS

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

## PASTA

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

## MAIN COURSE

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

## DESSERTS

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

WINES



ACROTERRA ROSA  
LUXURY SUITES

## WHITE WINE

White wine glass **8,00**

**Acroterra Rosa** **27,00**  
(Moschofilero)

*A famous Greek grape from Mantinia, bursting with floral and fruity aromas, bright acidity, and rich citrus notes.*

**Biblia Chora** **50,00**  
(Sauvignon Blanc / Assyrtiko)

*Elegant and aromatic, this 100% Malagousia shows ripe pear, mango, citrus, and floral notes, with lemon peel flavors and a crisp, balanced finish.*

**Ktima Gerovassiliou Malagouzia** **55,00**  
(Malagouzia)

*This elegant 100% Malagousia offers bright aromas of pear, mango, citrus, and florals, with a rich lemon peel palate and a crisp, balanced finish.*

**Tesseris Limnes** **50,00**  
(Chardonnay / Gewürztraminer)

*A refined 60/40 Chardonnay-Gewürztraminer blend, offering vibrant rose, peach, and lychee aromas, rich oak-aged palate, and a crisp, lingering finish.*

**Gavalas Santorini** **80,00**  
(Assyrtiko)

*This 100% Assyrtiko from Santorini shows intense minerality, bright acidity, citrus, stone fruit, and saline notes, with a crisp, elegant finish.*

**Estate Argyros Santorini** **60,00**  
(Assyrtiko)

*From century-old vines, this Santorini Assyrtiko offers citrus, lemongrass, and stone fruit aromas, with bright acidity, minerality, and a long, refreshing finish.*

**Domaine Sigalas Aidani** **60,00**  
(Aidani)

*A vibrant dry Aidani from Santorini, with pale lemon color, tropical fruit, floral, and subtle herbal aromas that reflect the island's unique terroir.*

**Estate Argyros Cuvée Palatia** **90,00**  
(Assyrtiko)

*Palatia of Monsignori blends grapes from seven top vineyards into a pure Assyrtiko, defined by volcanic character, sharp acidity, and Aegean saltiness.*

**Estate Argyros Cuvée Monsignori** **100,00**  
(Assyrtiko)

*Cuvée Monsignori from 200-year-old vines shows the full depth of Santorini Assyrtiko. Cool-fermented and lees-aged, it's structured, evolving over four years and aging gracefully for over a decade.*

**Estate Argyros Cuvée Gerontampelo** **120,00**  
(Assyrtiko)

*Cuvée Gerontampelo is a powerful yet elegant oak-aged Assyrtiko from old vines in Santorini, balancing depth and finesse with aging potential up to 15 years.*

**Santo Wines Irini** **140,00**  
(Assyrtiko)

*A bold, elegant Assyrtiko aged 18 months in old Vinsanto barrels, with citrus, herbs, and spice aromas, a silky texture, vibrant acidity, and saline finish.*

## ROSE WINE

Rose wine glass **7,00**

**Boutaris Demi-Sec** **35,00**  
(Xinomavro / Syrah / Merlot)

*This clear pink wine features fresh cherry and rose aromas, a pleasant palate, and a refreshing finish—perfect as an aperitif.*

**Gavalas Voudomato** **70,00**  
(Voudomato)

*A rare dry rosé from 1% of Santorini's Voudomato vines, with cherry, pomegranate, butterscotch aromas, fresh acidity, soft tannins, and a mineral finish.*

**Ktima Alfa Rose** **50,00**  
(Xinomavro)

*This 100% Xinomavro rosé shows bright salmon color, rose and strawberry aromas, a creamy medium body, and a long, balanced finish after two months on lees.*

**Domaine Zacharioudakis Victoria** **55,00**  
(Cabernet Sauvignon / Kotsifali)

*A vibrant organic rosé (70% Cabernet Sauvignon, 30% Kotsifali) with onion-skin color, wild strawberry, peach, citrus blossom aromas, crisp acidity, and a fruity finish.*

## RED WINE

Red wine glass **8,00**

**Paragka Kyr-Yianni** **55,00**  
(Merlot / Xinomavro / Syrah)

*A harmonious 50% Merlot, 25% Xinomavro, and 25% Syrah blend with vibrant ruby color, cherry, plum, floral, and spice aromas. Medium-bodied, smooth, and balanced with a lingering finish.*

**Estate Papaioannou Nemea** **65,00**  
(Agiorgitiko)

*A classic dry Agiorgitiko with ripe red fruit, vanilla, and caramel notes. Balanced with refined tannins and a smooth finish, aged in oak.*

**Sigalas Erythros** **60,00**  
(Mavrotragano / Mandilaria)

*A refined 60/40 Mavrotragano-Mandilaria blend with deep color, ripe red fruit, spice, soft tannins, balanced acidity, and a complex French oak-aged finish.*

**Gavalas Xenoloo** **55,00**  
(Mavrotragano / Mandilaria / Athiri)

*A rare dry red blend of 50% Mavrotragano, 45% Mandilaria, and 5% Athiri, featuring cherry, berry, herbal, and spice aromas, medium acidity, soft tannins, and 12 months in French oak.*

**Ktima Alfa Xinomavro Skatzoxoiros** **60,00**  
(Xinomavro)

*A single-vineyard 100% Xinomavro from 690m altitude, deep ruby with raspberry, fig, and spice aromas. Full-bodied, balanced acidity, oak notes, and an intense quince finish. Aged 12 months in new French oak and 14 months in bottle.*

**Nico Lazaridi Magiko Vouno** **110,00**  
(Cabernet Sauvignon / Cabernet Franc)

*A premium Bordeaux blend with deep ruby color, rich fruit, violet, coffee, and spice notes. Full-bodied, balanced, with round tannins and a long finish. Aged 18-20 months in new French oak and 18 months in bottle.*

**SPARKLING  
& CHAMPAGNE**



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## SPARKLING

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Prosecco D.O.C

**35,00/10,00**

Mochato D' Asti

**30,00**

Kyra Frosini Rose

**45,00**

## CHAMPAGNE

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Pierre Gimonnet Brut

**100,00**

Moet & Chandon  
Imperial Brut

**145,00/45,00**

Moet & Chandon  
Imperial Rose

**190,00**

Moet & Chandon  
Imperial Ice

**200,00**

Krug Grand Cuvée Brut

**650,00**

Dom Perignon Cuvée  
Vintage