



SOLIS
OCCASUM
SANTORINI

DINNER
MENU

DINNER MENU

Starters

Homemade Bread

Kalamata olives | Anthotyro spread | EVOO
8€

Santorini Salad , VG optional

Cherry tomato | Katsuni | breaded Feta | olive cream | carob soil | bergamot scent
19€

Garden Herb Salad , VG optional

Fresh greens | grape | cucumber | los Xinotyri | almond pasteli | Assyrtiko apricot vinaigrette
18€

Fish Tartare

Fish of the day | caper | Kalamon olives | dried tomato | EVOO
24€

Octopus Terrine

Smoked eggplant | shallot | thyme jus | potato chips
27€

Fava and Calamari, VG optional

Fava | calamari tagliatelle | lemon-white velouté | herbaceous gremolata
25€

Croquette

Spinach | aromatic herbs | goat cheese | pine nuts | fenne | seeds | Feta creme
18€

Main Course

Seafood Pasta

Shrimp | Mussels | Herring eggs | tarragon citrus sauce
34€

Santorini Pasta, VG

cherry tomato | olive | sundried tomato | eggplant | zucchini | spring onion | Assyrtiko
29€

Strip Loin

Pavé potato | asparagus | wild mushroom | Vinsanto sauce
46€

Lamb fricassée

Milk-Fed Lamb | pistachio crumble | egg-lemon foam | black garlic | couscous
33€

Fish of the day

Seasonal vegetables | fennel sauce | pickled fennel | mint gel
39€

Cod fish Savoro

Cycladic Savoro | wild greens | burned potato | beetroot | orange
42€

Cheese and cold cuts Plateau

Marathiotico / Arseniko Naxos / Niotiko gruyere / los Xinotiri / Crete Anthotiro / Salami from Lefkada / Beef Pastrami / Chicken Apaki
42€

Dessert

Chocolate

Chocolate mousse | espresso shells | forest fruit coulis | strawberry sorbet
16€

Politico

White chocolate namelaka | mousseline | apricot | pistachios | kaimaki ice cream
19€

Melitini

Vanilla ice cream
20€

Fruit Salad

22€

Executive Chef: Nikos Kamenikou

Please let us know in advance for any dietary restrictions you may have in order to accommodate
your needs and tastes the best possible way
prices include all taxes

Store Supervisor: Antonios Patrikianos