



SOPHIA
SUITES

CALDERA SANTORINI

this is the beginning of anything you want!

Salads (select one of...)

Santorinian salad

With cherry tomatoes, cucumber Kalamata olives, feta cheese in sesame crust and virgin olive oil

Finocchio Salad

With spinach, orange, green apple, pomegranate and citrus fruit dressing

Appetizers (select one of...)

Tuna tartare

With avocado, lime, pepper, chives, onion yuzu and chili flakes

Santorinian Fava

Selected from local Santorinian farms with indigenous Greek kavourmas meat, truffle oil & spring onions

Sea Bream Carpaccio

With beetroot, wakame, fresh herbs and aromatic oil

“Athinaiki” Salad

grilled fish in salt crust with carrot puree, fish Fon, salmon pearls, Greek tarama, chili and fine herbs

Grilled vegetables

with tomato puree, vegetables roots and flavored oil

Pastas (select one of...)

Risotto Saganaki

With shrimps, tomato sauce, ouzo, sundried tomatoes, cheese & Greek saffron

Tagliatelle

With sea food, black garlic, pepper, sour cream, cuttlefish ink and flavored with truffle oil

Fresh Ravioli

Stuffed with beef, pork, turkey, celery served with sundried tomato and sour cream and truffle

Fresh Tortellini

Stuffed with mushrooms served with homemade tomato sauce, sour cream and truffle

Main Courses (select two of...)

Beef fillet

flavored with buffalo butter served with eggplant puree, sauté asparagus and demi-glace sauce

Lamb chops

Lamb chops flavored with rosemary and black garlic served with grilled vegetables, baby potatoes and yogurt

Quail

flavored with barbeque sauce served with fregola and vegetables chips

Fresh fish

flavored with citrus served with sweet potato puree, sauté baby vegetables, olive pearls and fresh herbs

Baked Sea bass

flavored with yuzu served with wild greens, basilica pesto tempura stamnagkathi and vegetables roots

Tuna fish

sauté flavored with lime served with baby vegetables, chili, botargo and pumpkin sauce

Deserts (select two of...)

Baklavas

pastry filo with chocolate, peanut butter, hazelnut and salted caramel

Ruby Chocolate Ball

on chocolate sand, brownies, vanilla ice cream and hot chocolate syrup

Mille-feuille

Puff pastry sheet with cream patisserie and fresh strawberries

**For your Special Event, a candlelit
Romantic Dinner or just for you, our
Private Terrace is available upon
request.**

**For further information please ask
the Front Office**

