



SANTORINI

Lunch Menu

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|---|-----|--|-----|
| Bread | 3€ | Tinga tacos | 18€ |
| Tapas  | 26€ | Free-range chicken, avocado, pico de gallo, jalapenos and sour cream. | |
| Sourdough flat bread, tzatziki with avocado and shiso, guacamole, Santorinian fava with yuzu and Nikkei olives. Served with awarded extra virgin olive oil. | | Sticky pork spare ribs | 23€ |
| Bacon-mushrooms burger | 24€ | Caramelized BBQ sauce and grilled corn with butter-miso. | |
| 100% Black angus, cheddar cheese, caramelized onions, smokey BBQ and remoulade sauce. Served with fried potatoes. | | Tagliata  | 28€ |
| Wagyu burger | 31€ | Black angus with fresh salad, onion pickles and chimichurri sauce. | |
| 100% Wagyu, monterey jack cheese, bacon, iceberg, BBQ and truffle-mayo. Served with fried potatoes. | | Marinated chicken souvlaki | 23€ |
| Smash bun chicken burger | 21€ | In thin sourdough pita bread, onions, pico de gallo and tzatziki flavoured with avocado. | |
| Free-range chicken, cheddar cheese, avocado, cucumber pickles and chilly-garlic mayo. Served with fried potatoes. | | <hr/> Pinza <hr/> | |
| Vegan burger   | 23€ | Coca de racapte chori | 23€ |
| Plant based burger with guacamole, Asian salad, tomato and vegan chilly mayo. | | Chorizo, jalapenos, tomato, corn, oaxaca cheese and onions. | |
| Club sandwich | 22€ | Coca de racapte mozzarella | 24€ |
| Sando katsu style, fried free range chicken, omelette, crispy bacon and tartar sauce. Served with fried potatoes. | | Mozzarella burrata, hamon serrano, cherry tomatoes, rocket and shiso pesto. | |
| | | Nikkei Caesar's salad | 19€ |
| | | Crunchy free range chicken with soy-wasabi, Chinese cabbage, avocado, corn, ponzu marinated egg, Japan style croutons and bacon crumble. | |



GLUTEN FREE



VEGAN



VEGETARIAN

Hoyas y verduras frescas | Salads & vegetables

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|---|--|
| <ul style="list-style-type: none"> /// Greek salad  17€
 Bio-vegetables, coriander seeds, feta, vinaigrette and extra virgin olive oil infused with basil. /// Akau bowl 23€
 Shrimps tempura, sushi rice, egg, corn, avocado, edamame and Thai curry sauce. /// Tuna tataki bowl  18€
 Sushi rice, guacamole, cucumber, nori strips, jalapenos and coconut tigers milk. /// Salmon tataki  20€
 King kinoa, passionfruit, strawberries, butternut squash, carrots, cashew nuts and shiso. | <ul style="list-style-type: none"> /// Beet and goat   17€
 Fresh salad leaves, candied walnuts, cranberry, pickled cucumber and mango vinaigrette. /// Cheese and cold cuts platter 23€
 Spanish cold cuts & cheese. Served with breadsticks, chutney and dry fruits. /// Seasonal fruit platter 36€
 With coconut flakes. /// Chocolate Al Moctezuma 16€ |
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Postres | Desserts

- | | |
|---|---|
| <p>Warm “Valrhona” andoa peru, tonka ice-cream, candied walnuts, choco flakes and crispy passion fruit.</p> <ul style="list-style-type: none"> /// Churros peruano 13€
 Chocolate “Valrhona” illanka, dulce de leche, coconut soil. | <ul style="list-style-type: none"> /// Semifreddo Nikkei 15€
 Passion fruit & yuzu with “Valrhona” chocolate, cashew nuts, matcha and raspberry soil. |
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Helado y agua nieves | Ice cream & sorbet

- | | | | |
|--|--|---|---|
| <ul style="list-style-type: none"> /// Chocolate “Valrhona” /// Dulce de leche | <ul style="list-style-type: none"> /// Vanilla Madagascar /// Sorbet mango | <ul style="list-style-type: none"> /// Sorbet strawberry /// Sorbet lemon-basil | <ul style="list-style-type: none"> /// Sorbet tangerine 5€ PER SCOOP |
|--|--|---|---|



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Market manager: George Fitros | Chef: George Xynos



SANTORINI

Dinner Menu


Entrantes | Appetizers

- /// Bread** 3€
- /// Tapas**  26€
Sourdough flat bread, tzatziki with avocado and shiso, guacamole, Santorinian fava with yuzu and Nikkei olives. Served with extra virgin olive oil.
- /// Edamame**   9€/11€
Fleur de sel-nori or spicy garlic with ginger-sesame.
- /// Guacamole**    12€/19€
Avocado, coriander, chilly, lime, spring onion and prawn crackers or with tempura shrimps.
- /// Mushrooms cazuela**  17€
Honey miso, melted cabrales, tortillas and summer truffles.
- /// Rock shrimps tempura** 21€
Yuzu kosho, candied cashew nuts, lime and chilly-garlic mayo.
- /// Causas** 16€
Peruvian potatoes, smoked chicken, truffle-mayo, aji limo and manchego cheese.
- /// Quesadillas** 21€
Barbacoa beef black angus, oaxaca cheese, pickled onions, corn, smokey BBQ sauce and chimichurri.
- /// Tostada de suadero**  21€
Brisket black angus, idiazabal cheese, pico de gallo and truffle-mayo.
- /// Cheese and cold cuts platter** 23€
Spanish cold cuts & cheese. Served with breadsticks, chutney and dry fruits.

Hoyas y verduras frescas Salads & vegetables

- /// Nikkei Caesar's salad** 19€
Crunchy free range chicken with soy-wasabi, Chinese cabbage, avocado, corn, ponzu marinated egg, Japan style croutons and bacon crumble.
- /// Greek salad**  17€
Bio-vegetables, coriander seeds, feta vinaigrette and extra virgin olive oil infused with basil.
- /// Akau bowl** 23€
Shrimps tempura, sushi rice, egg, corn, avocado, edamame and Thai curry sauce.
- /// Salmon tataki**  20€
King kinoa with passion fruit, strawberries, butternut squash, carrots, cashew nuts and shiso.
- /// Beet and goat**   17€
Fresh salad leaves, candied walnuts, cranberry, pickled cucumber and mango vinaigrette.
















Carnes a la parilla Charcoal grilled meats

- /// Wagyu striploin SRF gold**  97€
(8-9 mbs) 250gr. With glazed enoki mushrooms and Zacapa sauce.
- /// Rib-eye**  54€
Black angus, truffle butter.
- /// T-bone dry-aged** 80€
- /// Short ribs** 34€
Black angus, Korean BBQ and crispy onion.
- /// Lamb cutlets**  31€
Green-miso, roasted sesame and thyme-honey crumble.
- /// Baby chicken**  26€
Free range, scallions, shiso, yuzu-kosho mayo.

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Acompañamientos | Sides

- /// **Smoked mashed potatoes**   7€/11€
Simple or with truffles
- /// **Charcoal sweet potatoes**   7€
With fleur de sel, ginger, lime and coriander.
- /// **Jasmine rice**   7€
with ginger and lime
- /// **Baby potatoes**   7€
With thyme, garlic and butter.
- /// **Grilled vegetables**   7€
with honey-miso
- /// **Grilled sweetcorn**   8€
with butter-miso
- /// **Extra truffles**    11€

Del río a la mar | Fish & seafood

- /// **Tamales salmon fillet**  28€
Honey glaze and crispy salad.
- /// **Charcoal tiger prawns**  57€
Verde sauce, mango, scallions, aji limo and coriander.

Compartir | To share

- /// **Lobster grilled or pasta** 120€/kg
Whole fresh fish grilled or raw (ask the waiter) Grilled vegetables and lemon-extra virgin olive oil.

Postres | Desserts

- /// **Chocolate Al Moctezuma** 16€
Warm "Valrhona" andoa peru, tonka ice-cream, candied walnuts, choco flakes and crispy passion fruit.
- /// **Churros peruano** 13€
Chocolate "Valrhona" illanka, dulce de leche, coconut soil.
- /// **Semifreddo Nikkei** 15€
Passion fruit & yuzu with "Valrhona" chocolate, cashew nuts, matcha and raspberry soil.
- /// **Seasonal fruit platter** 36€
With coconut flakes.

Sushi

INSIDE OUT

- /// **Atun picante** 21€
Tuna, avocado, cucumber, spicy mayo, tobiko yuzu, mango.
- /// **Nori furai** 21€
Salmon, crab, guacamole, citrus mayo, crumble soy-wasabi.
- /// **"Akau dragon"** 22€
Shrimp tempura, dragon fruit, avocado, carrot, roasted sesame, Nikkei relish.
- /// **Acevichado** 22€
Fish, avocado, tuna slices and acevichado sauce.
- /// **Goi cuon** 20€
Tempura shrimps, yuki, guacamole, Thai curry sauce, tobiko wasabi.
- /// **Veggie truffle**   20€
Sweet potato, guacamole, truffles, coriander, beetroot, onion pickles, aji amarillo mayo.

CRUDO Y MARINADOS RAW & MARINATED

- /// **Atun chifa ceviche** 21€
Ponzu, passion fruit, aji amarillo, avocado, corn and sea cracker.
- /// **Tiradito peruano**  20€
Fish, dragon fruit leche de tigre, aji limo, corn and butternut squash.
- /// **Verduras tiradito**   21€
Avocado, sweet potato, dragon fruit, cucumber, mango, onion pickles, edamame, beetroot and coconut tigers milk.

Helado y agua nieves | Ice cream & sorbet

- /// **Chocolate "Valrhona"** // **Sorbet strawberry**
- /// **Dulce de leche** // **Sorbet lemon-basil**
- /// **Vanilla Madagascar** // **Sorbet tangerine**
- /// **Sorbet mango** **5€ PER SCOOP**



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VEGETARIAN



Wine list



Champagnes & Sparkling Wines

Moët & Chandon Brut, 0.75lt	200€
Moët & Chandon Ice Imperial, 0.75lt	240€
Moët & Chandon Rosé, 0.75lt	255€
Ruinart R. Brut, 0.75lt	240€
Laurent Perrier Cuvée Rosé, 0.75lt	340€
Dom Perignon Vintage Brut, 0.75lt	750€
Dom Perignon Rosé, 0.75lt	1300€
Prosecco Gancia, 0.75lt	45€
Moscato D'Asti Gancia, 0.75lt	42€
Dogal Monemvasia Sparkling Wine, 0.75lt	70€
Notes: Greek sparkling, Monemvasia grape	

White Wines

SANTORINI VINEYARDS

Assyrtiko, Sigalas Estate Santorini, 0.75lt 110€

Notes: Minerality, sharp acidity, long finish, finesse, anytime wine.

Assyrtiko, Gavalas Winery Santorini, 0.75lt 110€

Notes: Tropical fruits, long aftertaste, balanced acidity, anytime wine.

Assyrtiko, Nichteri Hatzidakis Winery Santorini 0.75lt 120€

Notes: Barrel, full body, stone fruits, long aftertaste.

Assyrtiko, Thalassitis Cellar Aged, 2015, 0.75lt 180€

Notes: Red fruits, honey, explosive refreshment acidity.

Assyrtiko, Thalassitis Submerged 2018, 0.75lt 750€

Notes: Submerged in the sea, aromas of minerals, grapefruit, citrus, lemon, honey and peach, dressed with a sea breeze.

Assyrtiko, Argyros Estates Santorini, 0.75lt 85€

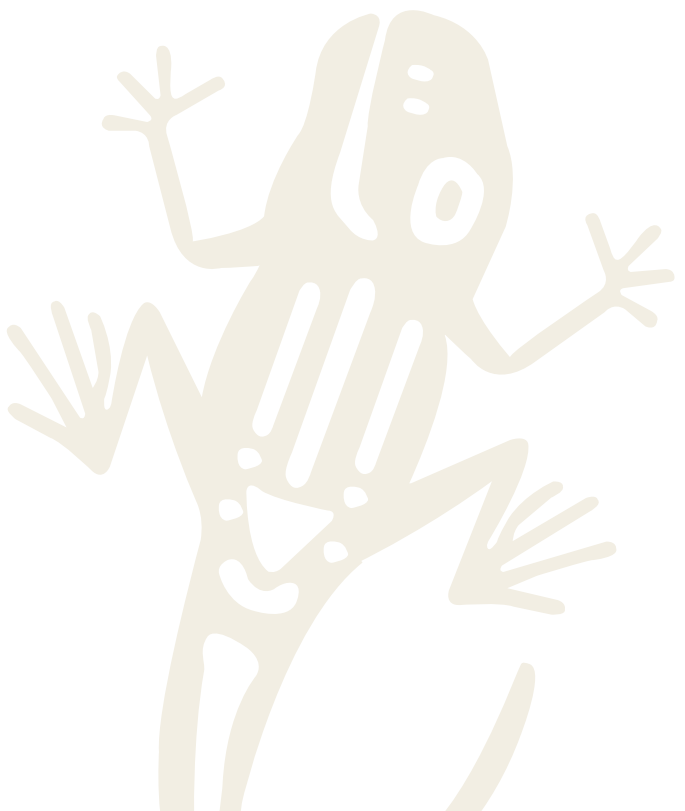
Notes: Aromas of tropical fruits, moderate acidity, anytime wine.

Assyrtiko, Santo Wines Grande Reserve, 0.75lt 90€

Notes: Oak barrel, ripe fruits, explosive acidity.

Hatzidakis Winery Santorini Familia, 0.75lt 100€

Notes: Refreshing, white flowers, aggressive mouth, anytime wine.



White Wines

GREEK VINEYARDS

Viognier, Gerovassiliou Estate Thessaloniki, 0.75lt 70€

Notes: Aromatic, opulent, apricot, long aftertaste.

Assyrtiko/Semillon Ovilos BibliaChora Kavala, 0.75lt 90€

Notes: Barrel, vanilla flavours, apricot aromas.

Malagouzia, Alpha Estate Amyndeon, 0.75lt 45€

Notes: Aromatic intensity, refreshing acidity, citrus and flowers aromas.

Chardonnay, Alpha Estate Amyndeon, 0.75lt 70€

Notes: Full mouth, excellent balance, citrus, white stone, long fruit aftertaste.

Sauvignon Blanc, Alpha Estate Amyndeon, 0.75lt 60€

Notes: Aromatic, passion fruit, lively aftertaste.

Gewurztraminer, Lenga Avantis Estate Evia, 0.75lt 42€

Notes: Intense aromas of sweet rose, lychees, exotic fruits, pepper, mint, ginger, caramel and spices.

Malagouzia/Sauvignon Blanc Classy Strofyliia, 0.75lt 40€

Notes: Refreshing, aromatic, pear and citrus flavours.

WORLDWIDE VINEYARDS

Cuvee Gytaku Domaine Mittnacht France, 0.75lt 80€

Notes: Moderately aromatic, round acidity, fruity.

Sauvignon Blanc, Cloudy Bay New Zealand, 0.75lt 100€

Notes: Medium body and juicy peach, apricot and nectarine flavors leading to a clean, crisp finish.



Rosé Wines

SANTORINI VINEYARDS

Aidani/Mandilaria Anhydrous Grace Avantis Estate, 0.75lt 60€

Notes: Dark fruits, medium-high acidity, fresh fruity aftertaste.

Voudomato, Gavalas Winery Santorini, 0.75lt 95€

Notes: Strawberry & cherry, aromatic, balanced acidity.

GREEK VINEYARDS

Syrah/Grenache/Agiorgitiko 55€

Idylle La Tour Mellas Achinos, 0.75lt

Notes: Barrel, aromas of ripe fruits, full body, anytime.

Gewurztraminer, Lenga Pink Avantis Estate Evia, 0.75lt 45€

Notes: Aromas of fresh roses, exotic fruits, balanced acidity.

PROVENCE FRANCE

Chateau Miraval Rosé, Cotes De Provence, 0.75lt 70€

Notes: Aromatic, red fruits & white flowers, finesse, anytime wine.

Chateau D'Esclans The Palm Whispering Angel, 0.75lt 85€

Notes: Aromas of ripe strawberry, stony minerality, medium acidity.

Chateau Romassan Domaine Ott Bandol, 0.75lt 120€

Notes: Aromas of white flowers, refreshing, finesse.

Chateau Miraval Rosé, Cotes De Provence "magnum", 1.5lt 180€

Notes: Aromatic, red fruits & white flowers, finesse, long finish.



Red Wines

SANTORINI VINEYARDS

Mavrotragano/Mandilaria Sigalas Estate Santorini, 0.75lt 60€

Notes: Barrel, ripe red fruits, spices, high tannins, complex aftertaste.

Mavrotragano, Hatzidakis Winery Santorini, 0.75lt 130€

Notes: Barrel, steel tank, red forest fruits, minerality, strong taste, high tannins.

Mavrotragano, Argyros Estate Santorini, 0.75lt 120€

Notes: Aromas of gooseberry and cherry. It is soft in the mouth.

GREEK VINEYARDS

Agiorgitiko/Syrah Domaine Gaia Nemea, 0.75lt 65€

Notes: Barrel, aromatic complex character, silky smooth taste.

Syrah/Xinomavro/Merlot Alpha Estate Amyndeon, 0.75lt 80€

Notes: Sweet cherry aromas, full body & dark fruits flavor, peppery.

WORLDWIDE VINEYARDS

Pinot Noir, Barda Bodega Chacra Patagonia, 0.75lt 100€

Notes: Crispy acidity, oak barrel, smooth tannins, spicy black & red fruits, long finish, medium body.

Duckhorn, Cabernet Sauvignon, Napa Valley, 0.75lt 260€

Notes: This is a rich and mouth-filling wine with ripe, integrated tannins and a seductive fine-grained finish. Dark aromas of toffee, hickory, bacon, cedar and smoke.

Dessert Wines

Apiliotis Mezzo, Sigalas Estate Santorini, 0.5lt 90€

Vinsanto, Santo Wines Estate Santorini Vintage, 0.5lt 90€

By the Glass

WHITE WINES

- Assyrtiko, Argyros Estates Santorini, 150ml** 18€
Notes: Aromas of tropical fruits, moderate acidity, anytime wine.
- Chardonnay, Alpha Estate Amyndeon, 150ml** 15€
Notes: Full mouth, excellent balance, citrus, white stone, long fruit aftertaste.
- Sauvignon Blanc, Alpha Estate Amyndeon, 150ml** 13€
Notes: Aromatic, passion fruit, lively aftertaste.
- Malagouzia/Sauvignon Blanc Classy Strofylia, 150ml** 9€
Notes: Refreshing, aromatic, pear and citrus flavours.
- Assyrtiko/Aidani Atlantis, Argyros Estates Santorini, 150ml** 10€
Notes: Volcanic minerals, citrus, lemon, balanced acidity.

ROSÉ WINES

- Aidani/Mandilaria Anhydrous Grace Avantis Estate, 150ml** 13€
Notes: Dark fruits, medium-high acidity, fresh fruity aftertaste.
- Chateau Miraval Rosé, Cotes De Provence, 150ml** 18€
Notes: Aromatic, red fruits & white flowers, finesse, long finish.

RED WINES

- Mavrotragano/Mandilaria Sigalas Estate Santorini, 150ml** 13€
Notes: Barrel, ripe red fruits, spices, high tannins, complex aftertaste.
- Syrah/Xinomavro/Merlot Alpha Estate Amyndeon, 150ml** 17€
Notes: Sweet cherry aromas, full body & dark fruits flavor, peppery.

SPARKLING WINES

- Prosecco Gancia, 125ml** 9€
Moscato D' Asti Gancia, 125ml 9€

DESSERT WINES

- Apiliotis Mezzo, Sigalas Estate Santorini, 60ml** 15€
Vinsanto, Santo Wines Estate Santorini Vintage, 60ml 15€



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Market manager: George Fitros



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SANTORINI

Pyrgos, Santorini, 84700 Greece | T. +30 22860 34246

www.northsantorini.com





AKAU



SANTORINI

Cocktail & Beverage list

Signature cocktails

Akau Mojito	23€
Zacapa 23, menthe pastille liqueur, fresh lime juice, yuzu akashi tai (infused sake), lemon - mandarine perfume, angostura aromatic bitter	
El Chapo	23€
Don Julio Reposado, lime, Aperol, agave syrup, tajín blend, pink soda	
Siesta	22€
Premium gin, mastiha liqueur, fresh lime-cucumber, red pepper flakes	
Machu Picchu	21€
Sailor jerry spiced rum, fresh lime, orgeat syrup, shiso bitters, pineapple notes	
Playa Roja	22€
Pisco Barsol, simple syrup, Fee Brothers foam bitters, angostura, bamboo leaves	
Grand North	27€
Nikka Japanese whiskey infused smoke, passion fruit notes, pineapple juice, falernum syrup, angostura bitters	
Mangave	22€
Premium vodka, Archers peach liqueur, agave syrup, lime juice, mango puree, fresh mint leaves	
Tokyo Mule	21€
Premium vodka, Ginjo sake, fresh lime, yuzu bitters, ginger beer	
Peruano	22€
Plantation overproof rum, sailor Jerry spiced rum, apricot brandy, Pampero blanco, passion fruit purée, orange - lemon squeezed, fee brothers bitters	
Japanese Martini	22€
Etsu Japanese gin, dry vermouth, Calamansi - mandarin cordial, angostura bitter, delight	
Classic Cocktails	20€

Spritz Tales

Aperol spritz	17€
Aperol, prosecco, club soda	
Hugo	19€
St. Germain liqueur, prosecco, sparkling water	
Italian spritz	17€
Limoncello, lime, prosecco, club soda	
North spritz	19€
Botanical gin, Passoã liqueur, fresh lime, passion fruit purée, prosecco, soda water	

Drinks



WHISKEY

Talisker 10	16€	160€
Dimple Golden Selection	14€	140€
Johnnie Walker Black	14€	140€
Johnnie Walker Blue	60€	750€
Woodford Reserve	15€	140€
Nikka	17€	180€

VODKA

Ciroc	16€	160€
Grey Goose	16€	160€
Belvedere	16€	170€
Belvedere Magnum		380€
Stoli Elit	19€	180€

GIN

Tanqueray 10	16€	160€
Monkey 47	18€	180€
Hendrick's	16€	160€
Etsu Japanese Gin	17€	180€
Botanist	16€	160€

Drinks



TEQUILA

Don Julio Blanco Premium	16€	160€
Don Julio Reposado Premium	17€	180€
Patron Silver	17€	180€
Clase Azul Reposado	80€	1000€

RUM

Pampero Blanco	15€	150€
Bacardi 8	16€	160€
Plantation 5	16€	160€
Diplomatico Planas	15€	150€
Diplomatico Reserva Exclusiva 12	16€	160€
Zacapa 23	18€	180€

COGNAC

Hennessy Cognac	17€	180€
Remy Martin Cognac	19€	190€
Metaxa 7	14€	140€

SPIRITS

Greek Mastiha	9€
Greek Tsipouro	9€
Greek Ouzo	9€
Limoncello	9€

Beers

Corona 0.33lt	9€
Blue Monkey 0.33lt	11€
Erdinger Weiss 0.33lt	8€
Estrella Damm 0.33lt	9€
Asahi 0.33lt	10€

Refreshments

Homemade Ice Tea	6€
Fresh Orange Juice	8€
Three Cents Premium Tonic 0.20lt	6€
Three Cents Grapefruit or Ginger 0.20lt	6€
Red Bull Energy Drink	8€
Coca-Cola 0.25lt	6€
Coca-Cola Zero 0.25lt	6€
Fanta Orangeade 0.25lt	6€
Fanta Lemonade 0.25lt	6€
Sprite 0.25lt	6€
Acqua Panna, Water 0.75lt	8€
S. Pellegrino, Sparkling Water 0.75lt	8€
S. Pellegrino, Sparkling Water 0.25lt	4€

Smoothies

Tropical Harmony	9€
Mango, Melon, Pineapple, Kiwi	
Red Passion	9€
Strawberry, Banana	
Golden Sunrise	9€
Papaya, Mango, Pineapple	

Mocktails

Cocodream	12€
Pineapple Juice, Coconut Syrup, Fresh Lime, Coconut Water	
Sunshine	14€
Apple Juice, Mango Puree, Agave Syrup, Fresh Lime Juice	
Negroni 0%	14€
Tanqueray 0%, Orange Spritz, Natureo Muscat 0,0	
Limonada	12€
Fresh Lemon Juice, Lavender Bitters, Citron Cordial, Top Up Club Soda	
Summer Mule	14€
Romer Sparkling 0%, Fresh Lime, Agave Syrup, Ginger Beer	

Coffees

HOT COFFEES

Espresso single/double	5€/6€
Cappuccino	6€
Flat White	6€
Latte	6€
Americano	6€
Greek Coffee	5€
Hot Chocolate	6€
Hot Tea	5€

ICED COFFEES

Freddo Espresso	6€
Freddo Cappuccino	6€
Nescafé Frappe	6€
Cold Chocolate	6€
Affogato	10€

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