

LUNCH MENU
12:30 - 17:00

PLATEIA

WELCOME

Grilled sourdough bread | 5 / person
served with xygalo | olive tapenade
D | G

STARTERS

Grilled sardines | 18
vegetables | tarama sauce | salsa
D | F

Tuna tataki | 22
Greek herbal chimichurri | sesame mix | marinated spring onions
F | Se | S

Classic french beef tartare | 26
gherkin | scallions | chips | Dijon mustard | egg
E

Prawns tartare | 28
Santorini grapes | passion fruit | ginger | lime
S | Se

Octopus | 22
charcoal-grilled octopus | sun-dried Santorini tomato pesto | Santorini fava beans | Kalamata olives
D

SALADS

Greek salad | 18
rainbow cherry tomatoes | feta cheese from Kalavryta | cucumber | basil oil
D

Seasonal greens | 18
sea fennel | lamb's lettuce | purslane | zucchini | cucumber dressing
D

Stamnagathi (spiny chicory) | 22
arugula | Santorini capers | figs | Greek prosciutto | goat cheese from Argos | lemon dressing
D

Politiki | 20
cabbage | celery | red peppers | carrots | apples | mayonnaise | walnuts
E | N

PASTA

Seafood pasta | 35

Langoustine | clams | mussels | seaweed

G | F | S | Se

Tsouhti | 26

goat cheese | Cretan apaki | mixed peppers

F | E

Bolognese | 32

veal cheeks | smoked "Kaniaki" cheese | mushrooms

D | G

MAIN COURSES

White grouper fillet | 45

citrus sauce | grilled asparagus and wild greens

F | D

Sea bass fillet | 38

turnip purée | saffron-chili sauce | fresh oregano

F | D | S

Lobster pasta | 95

tomato sauce | bisque | basil

G | S

Charcoal-grilled beef "soutzoukaki" | 30

tomato-cumin sauce | yogurt | French fries

Chicken en cocotte | 32

sweet potato purée | lemon-savory

D

Pulled goat shoulder | 52

slow-cooked with Greek herbs | saffron-flavored potato purée | Greek herbs gremolata

G | D

Pork loin | 39

French fries | berry sauce

D

Beef filet mignon | 60

Béarnaise sauce | roasted potatoes

D | E

Black angus rib-eye | 65

savory butter | sautéed chanterelles | arugula

D

DESSERTS

Orange pie | 18
served with orange-flavored cream | thyme
D | G | E

Walnut pie | 18
Served with vanilla ice cream
D | N

Chocolate shuffle affogato | 19
served with ice cream | espresso coffee
D

Fresh sliced seasonal fruits | 16

Ice cream | 4 / scoop
D

Sorbet | 4 / scoop



SANDBLU

Please let us know of any dietary requirements.

DAIRY (D) | EGGS (E) | FISH (F) | CRUSTACEAN SHELLFISH (S) | TREE NUTS (N) | PEANUTS (PE) | GLUTEN (G) | SOYBEANS (SO) | SESAME (SE)

All prices are in € and include all applicable taxes. No service charge included.
The Consumer is not obliged to pay, if the notice of payment is not received (receipt-invoice).
Responsible for market law inspection: George Tsoumpris