

LUNCH MENU
12:30 - 17:00

PLATEIA

WELCOME

Grilled sourdough bread
served with xygalo | olive tapenade
D | G

STARTERS

Grilled sardines
vegetables | tarama sauce | salsa
D | F

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

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

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

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

SALADS

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

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

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

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

PASTA

Seafood pasta

Langoustine | clams | mussels | seaweed

G | F | S | Se

Tsouhti

goat cheese | Cretan apaki | mixed peppers

F | E

Bolognese

veal cheeks | smoked "Kaniaki" cheese | mushrooms

D | G

MAIN COURSES

White grouper fillet

citrus sauce | grilled asparagus and wild greens

F | D

Sea bass fillet

turnip purée | saffron-chili sauce | fresh oregano

F | D | S

Lobster pasta

tomato sauce | bisque | basil

G | S

Charcoal-grilled beef "soutzoukaki"

tomato-cumin sauce | yogurt | French fries

Chicken en cocotte

sweet potato purée | lemon-savory

D

Pulled goat shoulder

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

G | D

Pork loin

French fries | berry sauce

D

Beef filet mignon

Béarnaise sauce | roasted potatoes

D | E

Black angus rib-eye

savory butter | sautéed chanterelles | arugula

D

DESSERTS

Orange pie

served with orange-flavored cream | thyme

D | G | E

Walnut pie

Served with vanilla ice cream

D | N

Chocolate shuffle affogato

served with ice cream | espresso coffee

D

Fresh sliced seasonal fruits

Ice cream

D

Sorbet



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