

GREEK EASTER

HOLY SATURDAY DINNER MENU




SANDBLU
SANTORINI

| L X R
HOTELS & RESORTS



Selection of breads

G | N | D

Red festive eggs and Tsoureki

E | G | D

Bone Marrow

roasted with smoked tuna tartare and ossetra caviar

E | G | S O | F | N

Traditional Mageiritsa soup

egg lemon sauce

G | D | E

OR

Vegetarian choice

with mushrooms

G | D | E

Ntolmas

with minced beef and avgolemono sauce

D | E

Leek and Tomato

graviera flavored with anchovies

G | E | N | D

Lamb Orzo

with Jerusalem artichokes, bergamot confit and fennel fronds

N | G | D | E

Pistachio Baklava

with sour cherries and kaimaki ice cream

D | N | G

PRICE PER PERSON €115



Please let us know of any dietary requirements.

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

VAT is included in all prices. Consumer is not obliged to pay if the notice of payment has not been received (Receipt / Invoice).
The restaurant / bar is legally required to issue official receipts certified by the relevant tax office. The restaurant / bar is legally required to present complaint forms in a special box next to the exit. Persons under 18 years of age are prohibited from consuming alcoholic beverages.

Dishes marked with * have been frozen. The oil used on salads is olive oil. Sunflower seed oil is used for frying.
Greek salad contains feta cheese P.D.O.

Responsible the market law inspection: Michalis Theodorakis