



A P P E T I Z E R S

Bruschetta con Pomodoro	6.50
Wood-fired oven crisped herbed crostini with roma tomatoes, basil, garlic and kalamata olive tapenade	
Mozzarella Caprese	8.50
Fresh mozzarella with vine tomatoes, sweet basil, balsamic vinegar and extra virgin olive oil	
Fried Pacific Smelt	7.95
Served with lemon wedges	
Melanzane Napoleon	8.95
Roasted eggplant, red bell pepper, feta cheese and roasted tomato vinaigrette	
Cheese Borek	6.50
Filo pastry, stuffed with feta and mozzarella cheese, mint and parsley	
Grape Leaves	7.50
Grape or vine leaf, stuffed with rice and spices	
Spicy Tuna Tartare	12.95
Served with cucumbers, daiken sprouts salad, massago caviar and wasabi Aioli	
Grilled Calamari	8.95
Grilled young squid over organic field greens with lemon dressing	
Lentil Pilaf	6.50
Boiled red lentils and bulghur with sauteed onions	
Baba Ghanoush and Warmed Pita	7.25
Roasted eggplant spread with garlic, tahini and lemon	
Tabouleh	5.95
Chopped parsley salad with bulghur wheat, tomatoes and onion	
Hummus and Warmed Pita	5.95
Chickpea spread with garlic, lemon, tahini, and virgin olive oil	
Kubbe and Hummus	11.50
Ground beef, bulgar, onions and pine nuts, deep fried, served with hummus and warmed pita	
Grilled "Halloumi" Cheese	8.50
Grilled Cypriot cheese served with tomatoes, cucumbers, kalamata olives and parsley	

Imam Bayaldi	7.95
Baked eggplant, stuffed with garlic, braised with tomatoes and peppers, served chilled	
Tzatziki	5.95
Cucumber and yogurt dip with garlic and dried mint, served with pita Bread	
Beef and Bulghur	8.75
Seasoned bulghur wheat and beef patties, pan-fried served with yogurt mint sauce	

SANTORINI'S MEZZE

Santorini's Mezze Tasting	13.50
Grape leaves, kubbe, tomatoes, kalamatas olive, feta, tabouli, hummus and pita	
Vegetarian Mezze Tasting #1	11.95
Baked eggplant, hummus, grape leaves and lentil pilaf	
Vegetarian Mezze Tasting #2	12.50
Baba ghanouj, cheese borek, feta cheese, olives and bulghur. (Steamed cracked wheat with tomatoes and parsley)	
Mediterranean Medley	13.75
Grilled Hallumi cheese, grape leaves, kubbe, marinated olives, baba ghanoush, cucumbers and tomatoes	
Mezze di Casa	12.50
Seasoned bulghur wheat and beef patties, lentil pilaf, baba ghanoush and grape leaves with tzatziki (yogurt dip)	
Mezze Sampler	13.50
Baked soujouk (beef sausage), hummus, grape leaves, marinated olives, cucumbers and tomatoes	

SALADS

Insalata di Casa	5.50
Organic field greens with roma tomatoes and tossed with balsamic dressing	
Insalata di Pollo	9.25
Grilled marinated breast of chicken with organic field greens, roma tomatoes, onion, tossed with a balsamic vinaigrette	
Café Greek Salad	8.50
Romaine lettuce, bell peppers, onions, tomatoes, cucumbers, kalamata olives and feta, lemon and olive oil dressing	
Artichoke Salad	8.95
Artichoke hearts and roasted peppers over arugula, with a mustard vinaigrette	

Ahi Tuna Salad	14.95
Seared peppered Ahi tuna, sliced avocado, romaine lettuce, baby spinach, carrots, daiken sprouts, fried wontons, finished with a lime ginger dressing and toasted sesame seeds	
Roasted Lamb and Baby Spinach Salad	9.50
Oven roasted, leg of lamb strips over baby spinach with bell pepers, pine nuts and a balsamic vinaigrette	
High Temperature Seared Pacific Seafood Salad	12.95
Black tiger shrimp, bay scallops, calamari and salmon over organic field greens and our lemon dressing	
Toasted Walnut and Gorgonzola Salad	8.95
Served with watercress, romaine lettuce, and sesame oil and shallots vinaigrette	
Hallumi Salad	7.95
Grilled Cypriot Hallumi cheese, with field greens, romaine hearts, tomatoes, cucumbers and mustard dressing	
Insalata di Cesare	7.95
The classic Caesar salad with romaine lettuce, herbed croutons and parmesan cheese	
	With Chicken 9.50, With Salmon 11.95

P I Z Z A

All pizzas are prepared on our house made dough and baked on a wood-fired oven

BBQ Chicken Pizza	9.95
Grilled chicken, onions, cilantro, mozzarella cheese with BBQ sauce	
Grilled Eggplant	9.50
Red bell peppers, tomatoes, basil, and mozzarella cheese with tomato sauce	
Margherita	9.50
Vine tomatoes, sweet basil and mozzarella cheese	
Santorini	10.25
Roasted leg of lamb strips, mushrooms, goat cheese, dried tomatoes, sweet basil and mozzarella cheese	
Soujouk Sausage	10.95
Beef sausage, mushrooms, mix bell peppers, mozzarella cheese with tomato sauce	
Lamb Calzone	9.50
Roasted leg of lamb strips, bell peppers, onions, and mozzarella cheese with tomato sauce	

PASTA AND RISOTTO

Penne di Casa	11.95
Served with sun-dried tomatoes, garlic, shiitake mushrooms, in a whole grain mustard cream sauce, garnished with basil pesto	
Risotto con Pollo	12.95
Pan roasted chicken breast, Jalapenos, onions, tomatoes, cilantro, white wine sauce	
Risotto con Porcini	12.95
Porcini mushrooms, onions, tomatoes, topped with grilled Tuscan chicken sausage	
Seafood Fettucine	15.95
Seared jumbo shell scallops, shrimp, onions, tomatoes, spinach, in a shrimp broth	
Farfalle con Pollo al Pesto	12.95
Grilled marinated chicken over bow-tie pasta with roma tomatoes, parmesan cheese in a cilantro pesto sauce	
Linguine con Pollo	12.50
Pan roasted chicken breast, leeks, arugula, shiitake mushrooms, tomatoes and roasted garlic, white wine sauce	
Linguine con Capesante	18.95
Seared jumbo scallops with yellow peppers, onions, sun dried tomatoes in a thyme lemon white wine sauce	
Red Curry Paella	17.75
Our interpretation of the classic paella, with arborio rice, mussels, clams and shrimp, in a red curry cream sauce	
Risotto con Gamberetti	16.95
Seared rock shrimp, asparagus, tomatoes, onions and green curry sauce	
Fettucine con Gamberetti	15.25
Seared shrimp in chili oil with roasted peppers, garlic and spinach	
Penne di Mare	17.50
Black mussels, shrimp, scallops, bok Choy, shiitake mushrooms, lemon ginger soy broth	

ENTREES

Grilled Chicken Kebab	15.50
Marinated chicken thigh with roasted vegetables, rice pilaf, hummus and warmed pita	
Grilled Beef Brochette	16.95
Marinated beef tenderloin kebab with roasted vegetables, rice pilaf, hummus and warmed pita	

Santorini's Lamb Souvlaki	16.95
Grilled marinated lamb with roasted vegetables, rice pilaf, hummus, tzatziki and warmed pita	
Grilled Lamb Chops	23.95
New Zealand lamb chops served with bulghur pilaf, vegetables and tarragon marsala wine sauce	
Curry Lamb Tenderloin	21.95
Grilled breaded lamb tenderloins, with bulghur pilaf, mushrooms and garlic, mushrooms sauce	
Braised Lamb Shank	22.95
Served over garlic mashed potatoes, with tomatoes, mushrooms and port wine sauce	
Grilled Breast of Chicken	12.50
Marinated chicken breast with roasted vegetables, rice pilaf, hummus and warmed pita	
Grilled Tenderloin of Beef	23.95
Served with garlic mashed potatoes, vegetables and portobello mushrooms port wine sauce	
Seared Ahi Tuna	24.95
Sliced seared Ahi tuna over soba noodles salad with shaved carrots, green onions, and seaweed with a ginger lime dressing	
Fricasse of Seafood Linguine	17.50
Sauteed shrimps, bay scallops, salmon, calamari with mushrooms, onions, basil, in a marinara sauce	
Grilled Filet of Salmon	17.95
Grilled salmon filet over garlic mashed potatoes with sauteed vegetables and a sweet basil cream sauce	
Roasted Boneless Half Chicken	14.25
Served with sauteed vegetables, garlic mashed potatoes and a porcini mushroom marsala wine sauce	
Sauteed Baked Butternut Squash	12.50
Roasted mediterranean vegetables with buttered rice and wilted greens in a baked butternut squash.	
Grilled Vegetable Platter	11.95
Served with herb-roasted potatoes, asparagus, zucchini, eggplant, red bell pepper, with balsamic and extra virgin olive oil	

There will be a \$3.00 charge for split entrees
Add 15% gratuity for parties of 8 or more

EXECUTIVE CHEF: Miguel Mata