



C A F É  
SANTORINI

There Will Be A \$3.00 Charge for Split Entrees  
Add 15% Gratuity for Parties of 8 or More

Executive Chef: **Miguel Mata**

A P P E T I Z E R S

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|---|-------|
| <b>Bruschetta con Pomodoro</b>  | 6.50  |
| Wood-Fired oven crisped herbed crostini with Roma tomatoes, basil, garlic and kalamata olive tapenade |       |
| <b>Mozzarella Caprese</b>   | 8.50  |
| Fresh buffalo mozzarella with vine tomatoes, sweet basil, balsamic vinegar and extra virgin olive oil |       |
| <b>Corn Oil Fried Pacific Smelt</b>   | 7.95  |
| Served with lemon wedges  |       |
| <b>Melanzane Napoleon</b>   | 8.95  |
| Roasted eggplant, red bell pepper, feta cheese and roasted tomato vinaigrette                         |       |
| <b>Cheese Borek</b>   | 6.50  |
| Filo pastry, stuffed with feta and mozzarella cheese, mint and parsley                                |       |
| <b>Grape Leaves</b>   | 7.50  |
| Grape or vine leaf, stuffed with rice and spices  |       |
| <b>Spicy Tuna Tartare</b>   | 12.95 |
| Served with cucumbers, daiken sprouts salad, massago caviar and wasabi Aioli                          |       |
| <b>Grilled Calamari</b>   | 8.95  |
| Grilled young squid over organic field greens with lemon dressing                                     |       |
| <b>Lentil Pilaf</b>   | 6.50  |
| Boiled red lentils and bulgar with sautéed onions   |       |
| <b>Babaghanoush and Warmed Pita</b>   | 7.25  |
| Our roasted eggplant spread made with garlic, tahini and lemon  |       |
| <b>Tabouleh</b>   | 5.95  |
| Chopped parsley salad with bulgar wheat, tomatoes and onion   |       |
| <b>Homus</b>  | 5.95  |
| Our blended spread of chickpeas, garlic lemon, tahini and cold pressed virgin olive oil               |       |
| <b>Homus and Pita with Kubbe</b>  | 11.50 |
| Our blended spread of chickpeas, garlic, lemon, tahini and cold pressed virgin olive oil              |       |
| <b>Grilled Cypriot "Halloumi" Cheese</b>  | 8.50  |
| Cypriot cheese served with tomatoes, cucumbers, kalamata olives and parsley                           |       |

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| <b>Chilled Baked Eggplant "Imam Bayaldi</b>                                     | 7.95 |
| Baked eggplant, stuffed with garlic, braised with tomatoes and peppers          |      |
| <b>Tzatziki</b>   | 5.95 |
| Cucumber and yogurt dip with garlic and dried mint, served with pita Bread      |      |
| <b>Beef and Bulgar Kubbe</b>  | 8.75 |
| Seasoned bulgar wheat and beef patties, pan-fried served with yogurt mint sauce |      |

#### SANTORINI'S MEZZE

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|---|-------|
| <b>Santorini's Mezze Tasting</b>  | 13.50 |
| Hand-made grape leaves, kubbe, tomatoes, kalamatas olive, feta, tabouli, homus and pita                         |       |
| <b>Vegetarian Mezze Tasting #1</b>  | 11.95 |
| Our vegetarian sampling platter of baked eggplant, homus, grape leaves and lentil pilaf                         |       |
| <b>Vegetarian Mezze Tasting #2</b>  | 12.50 |
| Babaghanouj, cheese borek, feta cheese, olives and bulgar.<br>(Steamed cracked wheat with tomatoes and parsley) |       |
| <b>Mediterranean Medley</b>   | 13.75 |
| Cypriot grilled Hallumi cheese, grape leaves, kubbe, marinated olives, babaghanoush, cucumbers and tomatoes     |       |
| <b>Mezze di Casa</b>  | 12.50 |
| Seasoned bulgur wheat and beef patties, lentil pilaf, babaghanoush and grape leaves with Tzatziki (yogurt dip)  |       |
| <b>Mezze Sampler</b>  | 13.50 |
| Marinated olives baked Soujouk (spiced and marinated beef), homus, grape leaves, cucumbers and tomatoes         |       |

#### SALADS

|   |      |
|---|------|
| <b>Insalata di Casa</b>   | 5.50 |
| Organic field greens with Roma tomatoes and tossed with balsamic dressing                               |      |
| <b>Insalata di Pollo</b>  | 9.25 |
| Grilled marinated breast of chicken with organic field greens, Roma tomato, onion and balsamic dressing |      |
| <b>Café Greek Salad</b>   | 8.50 |
| Sweet romaine tossed with peppers, onion, tomato, cucumber, and Kalamatas, feta, lemon and olive oil    |      |

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|---|-------|
| <b>Artichoke Salad</b>  | 8.95  |
| With artichoke hearts, roasted peppers over arugula and mustard dressing  |       |
| <b>Ahi Tuna Salad</b>   | 14.95 |
| Seared peppered Ahi, sliced avocado, romaine, baby spinach, carrots, daiken sprouts, fried won tons, lime ginger dressing and sesame seeds        |       |
| <b>Roasted Lamb and Baby Spinach Salad</b>  | 9.50  |
| Pieces from leg of lamb with balsamic vinaigrette and pine nuts   |       |
| <b>High Temperature Seared Pacific Seafood Salad</b>  | 12.95 |
| Black tiger shrimp, bay scallops, calamari and salmon over organic field greens and our lemon dressing  |       |
| <b>Toasted Walnut and Gorgonzola Salad</b>  | 8.95  |
| Served with watercress, romaine lettuce, and sesame oil and shallots vinaigrette  |       |
| <b>Cypriot "Hallumi" Salad</b>  | 7.95  |
| Grilled hallumi Cypriot cheese, with field greens, romaine hearts, tomatoes, cucumbers and mustard dressing                                       |       |
| <b>Original Greek Salad (no greens)</b>   | 7.50  |
| Roma tomatoes, cucumbers, kalamata olives, peppers, onions, feta cheese, Italian parsley and mint leaves, lemon juice and extra Virgin olive oil. |       |
| <b>Insalata di Cesare</b>   | 7.95  |
| The classic Caesar salad with sweet romaine, 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, hand crafted to order

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| <b>BBQ Chicken Pizza</b>   | 9.95  |
| Grilled chicken, onions, cilantro, mozzarella cheese   |       |
| <b>Grilled Eggplant</b>  | 9.50  |
| Served with red bell pepper, tomatoes, basil, and tomato sauce and mozzarella cheese           |       |
| <b>Margherita</b>  | 9.50  |
| Vine tomatoes, sweet basil and mozzarella cheese   |       |
| <b>Santorini</b>   | 10.25 |
| Roasted leg of lamb, mushrooms, goat cheese, dried tomatoes, sweet basil and mozzarella cheese |       |

**Soujouk Sausage** 10.95  
Served with mushrooms, mix peppers, tomato sauce and mozzarella cheese

**Lamb Calzone** 9.50  
Roasted lamb, peppers, onions, and tomato sauce and mozzarella cheese

P A S T A   A N D   R I S O T T O

**Penne di Casa** 11.95  
Served with sun-dried tomatoes, garlic, shiitake mushrooms, in a whole grain mustard cream sauce and basil pesto

**Risotto con Pollo** 12.95  
Jalapeno, onions, tomatoes and cilantro, white wine sauce

**Risotto con Porcini** 12.95  
Italian Arborio rice with porcini mushrooms, onions, tomatoes and grilled Tuscan chicken sausage

**Seafood Fettucine** 15.95  
Seared jumbo shell scallops, shrimp with onions, tomatoes, spinach and shrimp broth

**Farfalle con Pollo al Pesto** 12.95  
Bow-tie pasta with grilled marinated chicken, Roma tomatoes, cilantro pesto and Parmesan

**Linguine con Pollo** 12.50  
Pan roasted chicken breast, leeks, arugula, shiitakes, tomatoes and roasted garlic, white wine sauce

**Linguine con Capesante** 18.95  
Jumbo seared scallops with yellow peppers, onions, sun dried tomatoes and thyme lemon white sauce

**Red Curry Paella** 17.75  
Our interpretation of the classic seafood and risotto dish with red curry, mussels, clams and shrimp

**Risotto con Gamberetti** 16.95  
Asparagus, tomatoes, onions and green curry sauce, with seared rock shrimp

**Fettucine con Gamberetti** 15.25  
Seared shrimp in chili oil with roasted peppers, garlic and spinach

**Penne di Mare** 17.50  
Served with black mussels, shrimp, scallops, bok Choy, shiitake mushrooms, lemon ginger soy broth

## E N T R E E S

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| <b>Grilled Chicken Kebab</b>   | 12.50 |
| Marinated chicken thigh with roasted vegetables, rice pilaf, homus and warmed pita   |       |
| <b>Grilled Beef Brochette</b>  | 15.50 |
| Marinated tenderloin kebab with roasted vegetables, rice pilaf, homus and warmed pita                                      |       |
| <b>Santorini's Lamb Souvlaki</b>   | 16.95 |
| Grilled marinated leg of lamb meat with roasted vegetables, rice pilaf, homus, tzatziki and warmed pita                    |       |
| <b>Grilled Lamb Chops</b>  | 23.95 |
| New Zealand lamb chops served with bulgur pilaf, vegetables and tarragon marsala wine sauce                                |       |
| <b>Curry Lamb Tenderloin</b>   | 21.95 |
| Grilled breaded lamb tenderloins, with bulgar pilaf, mushrooms and garlic, mushrooms sauce                                 |       |
| <b>Braised Lamb Shank</b>  | 22.95 |
| Served with tomato, mashed potatoes, mushrooms and port wine sauce   |       |
| <b>Grilled Breast of Chicken</b>   | 12.50 |
| Marinated chicken breast with roasted vegetables, rice pilaf, homus and warmed pita  |       |
| <b>Tenderloin of Beef</b>  | 23.95 |
| Grilled to your preference with garlic mashed-potatoes, vegetables and Portobello mushrooms port wine sauce                |       |
| <b>Seared Ahi Tuna</b>   | 24.95 |
| Seared sliced tuna over soba noodles salad with shaved carrots, green onions, and sea-wee and ginger lime dressing         |       |
| <b>Fricasse of Seafood Linguine</b>  | 17.50 |
| Sautéed shrimp, bay scallops, salmon, calamari with mushrooms, onions, basil and marinara sauce                            |       |
| <b>Filet of Salmon</b>   | 17.95 |
| Grilled salmon filet with garlic mashed potatoes, sautéed vegetables and sweet basil cream                                 |       |
| <b>Roasted Boneless Half Chicken</b>   | 14.25 |
| Served with fresh vegetables, mashed potatoes, porcini mushrooms and marsala wine sauce                                    |       |
| <b>Baked Butternut Squash</b>  | 12.50 |
| Roasted Mediterranean vegetables with buttered rice and wilted greens in a baked butternut squash.                         |       |
| <b>Grilled Vegetable Platter</b>   | 11.95 |
| Served with herb-roasted potatoes, asparagus, zucchini, eggplant, red bell pepper, and balsamic and extra virgin olive oil |       |