

MENU FROM SANTORINI

Dishes made with love for Santorinis' cuisine and respect for the products of Thera earth.

APPETIZERS

<u>VARIETY OF APPETIZERS</u>	It contains tomato balls, ntolmadakia, fava, feta cheese, grilled eggplant and fresh salad	<u>23,50€</u>
<u>CHLORO CHEESE</u>	Local cheese of our production, made from lamb milk	<u>6,50€</u>
<u>TOMATO BALLS</u>	Fresh vegetables from our garden fried in olive oil. They contain plum tomatoes, fava, fresh and dry onion, feta cheese, basil or spearmint and flour	<u>6,50€</u>
<u>FISH TOMATO BALLS</u>	A variation of the famous Santorini tomato ball with codfish. AWARDED AS THE BEST RECIPE OF TOMATO BALLS IN SANTORINI	<u>8,50€</u>
<u>FAVA</u>	Legume with rich flavor and perfume boiled with dry onion and olive oil. Served with capers and thin-cut onion	<u>6,50€</u>
<u>“MARRIED” FAVA</u>	The most delicious variant of fava sautéed with onion and capers	<u>7,50€</u>
<u>FRIED WHITE EGGPLANTS</u>	Thin-cut slices of white eggplant fried in oil. They are served with rubbed cheese	<u>6,00€</u>
<u>GRILLED WHITE EGGPLANTS</u>	Cooked in the coals. It is served thin-cut with garlic, olive oil and parsley	<u>7,50€</u>
<u>STUFFED ZUCCHINI FLOWERS</u>	Zucchini flowers stuffed with rice and herbs	<u>8,50€</u>
<u>NTOLMADAKIA</u>	Leaves of vine filled with rice, dill and onion	<u>8,00€</u>

FRESH SALADS

<u>SANTORINI SALAD</u>	With organic products and local cheese, all our productions	<u>9,00€</u>
<u>POTATO SALAD</u>	Boiled Small potatoes of our production with dill and fresh onion	<u>8,50€</u>
<u>MIXED GREEN SALAD</u>	Spinach, lettuce, rocket, spring onion, Santorini tomato and Santorini herbs.	<u>8,00€</u>

MAIN COURSES

<u>OLD TIME MOUSSAKA</u>	The flavors of an entire island on a plate, made only with fresh ingredients from Santorini (white eggplant, zucchini, potato, onion, pepper, mizithra and chloro cheese, tomato sauce with basil and mint)	<u>15,50€</u>
<u>FAVA RISOTTO WITH SEAFOOD</u>	Santorinis' fava stands out for its unique taste, in combination with rice and seafood is outstanding	<u>16,50€</u>
<u>FISH FILLET IN THE OVEN (plaki)</u>	Fish fillet in the oven with vegetables from our garden	<u>17,50€</u>
<u>SPAGHETTI WITH GARLIC</u>	Spaghetti with red sauce made by santorini's tomato, basil and garlic	<u>10,50€</u>
<u>LAMB STEW IN THE POT</u>	Local lamb with fresh vegetables, all from our garden.	<u>17,00€</u>

The struggle and the joy of my family, about Santorini gastronomy is justified whenever a customer, closes his eyes and enjoys the incredible flavors of our dishes. Me, as the third generation in this tavern, all I have to offer is even bigger fight and a lot more enthusiasm. In this way, I will be able to travel with our tastes, you, the visitors of our tavern, in every activity I do, so that I have these awesome products in our restaurant. These products are the secret for the best tasty result in our delicious dishes.

Sincerely : Minas Alefragis

www.thecave-ofnikolas.gr