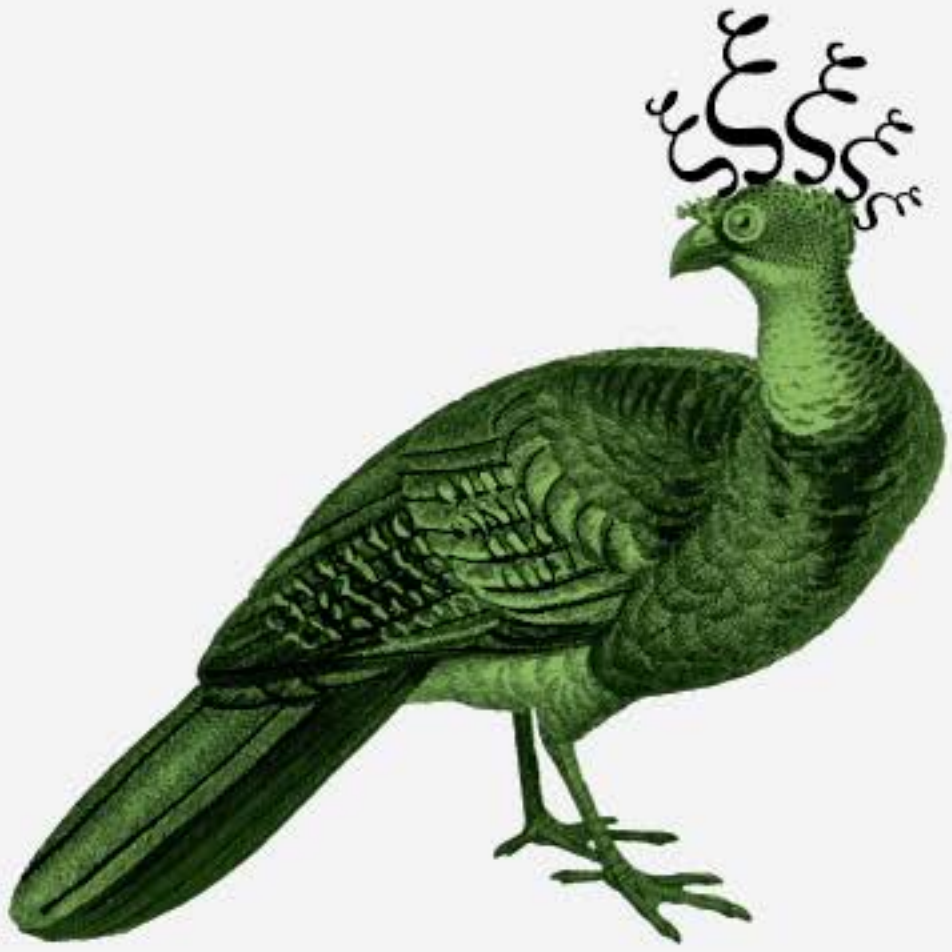
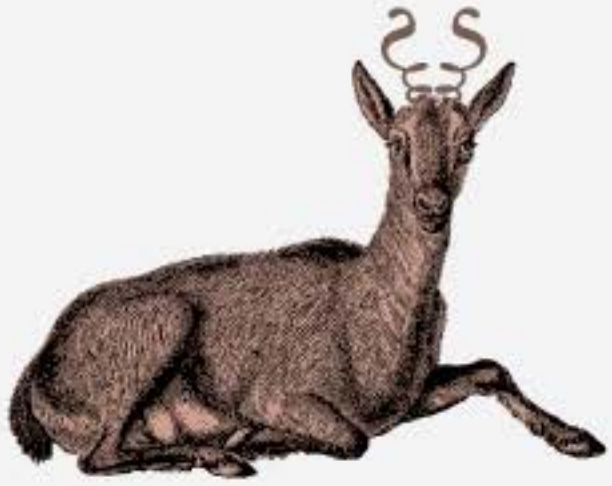






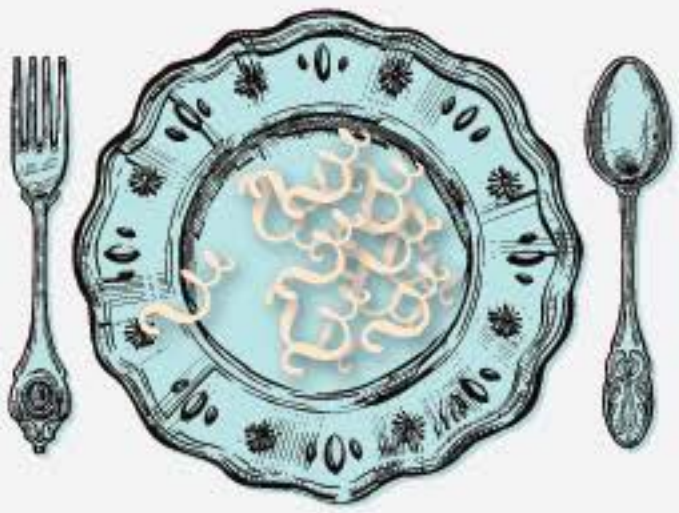


the menu of santa xinara
2025











Branding & Artwork: Yiannis Apergis, yiannisapergis.gr

santa xinara

sourdough bread
local wild yeast 3€

salads

cycladic salad
with cherry tomatoes, cucumber, pepper, onion, olives, capers,
sea fennel, fresh cheese, and carob rusks 14€

green salad
with arugula, spinach, grapes, green apple, cucumber, mint, basil, graviera
cheese, and carob rusks 12€

legume salad
with cherry tomatoes, grilled vegetables, citrus zest, and citrus dressing 12€

starters

pie or tart of the day 7€

vitelo, cold cut veal marinated with tuna (Alonissos)
mayonnaise, capers and sea fennel 13€

wild artichokes from Tinos 12€

marinated anchovies 9€

octopus with olive oil and oregano 12€

fava (split pea puree) with octopus, cherry
tomatoes, capers, onion 16€

shrimp ceviche 15€

fish ceviche with lime, chili, coriander,
parsley, kumquat, lemon, and olive oil 17€

cheese and cold cuts assortment small 12€
large 20€

main dishes

Wine-braised rooster with
hilopites (traditional Greek pasta) 15€

goat with chickpeas 17€

grouper or amberjack with okra 30€

grilled scorpionfish with pasta orzo (Giouvetsi style) 25€

kakavia (traditional Greek fish soup) 16€

veal tagliata 16€

desserts

panna cotta with strawberries 6€

chocolate cream with salted caramel
and cocoa crumble 7€

Please let us know of any allergies or intolerances

For all uses, we use extra virgin olive oil. Producer: Nikolas Kapsampelis, Kalamata.
For frying, sunflower oil is used.

All prices include the legal VAT.
Market supervisor: Antonio Dellatolas. Contact phone numbers: +30 22830 51845, +30 6977749091