



OMBRA

OIA - SANTORINI



DINNER

Rustic bread, virgin olive oil & mini olives p.p. 4,00 €

Cold & Warm Appetizers

Eggplant of Santorini 19,00 €
Garlic yoghurt, fennel purée, nuts powder, honey dressing, tomato sauce

Octopus in Greek-style marinated 28,00 €
Santorinean fava bean purée, samphire, cherry tomatoes, caper talc, chervil

Calamari 24,00 €
Fish roe mousse, pickled onion, cherry tomatoes, Florina pepper puree

Gemista Undressed 18,00 €
Stuffed vegetable flavors in arancini style, tomato sauce, feta mousse, herbs

Salmon Rose 24,00 €
Dill cream, mustard, onion, citrus blend

Pork Pancetta 23,00 €
Potato chips, molasses sauce, smoked paprika oil, mustard seed

Salads

Santorinean 21,00 €
Local cherry tomatoes, cucumber, carob cracker, feta cheese mousse, samphire, oregano, pickled onion, caper, molasses vinaigrette

Tabbouleh Style 19,00 €
Bulgur, shrimps, cranberry, pomegranate, linseed powder, cashew nut, radish, citrus fruit dressing

Main Course

<u>Shrimp Pasta</u>	44,00 €
Linguini, shrimp broth, tomato sauce, chives	
<u>Lamb Chunk gently cooked</u>	43,00 €
Baby potatoes, curry mayonnaise, lamb sauce, herbs	
<u>Rib Eye Grilled</u>	65,00 €
Truffle mayonnaise, salt flower, tomato sauce, potato confit	
<u>Chicken Roasted</u>	39,00 €
Celeriac purée, roasted corn, parsley oil, chicken skin & broth	
<u>Seabass Sautéed</u>	44,00 €
Sizzling greens, sabayon egg lemon sauce, oil dill, smoked eel	
<u>Lovers' Pasta for two!</u>	130,00 €
Lobster, spaghetti, tomato sauce, parsley, cherry tomatoes	
<u>Salmon fillet sautéed</u>	42,00 €
Fennel, fish roe mousse, lemon pearls, grilled asparagus	
<u>Chef's mom secret recipe!</u>	45,00 €
Braisé beef cheeks, orzo, grilled tomato, barrel feta cheese, thyme	

Sweets

<u>Chocolate</u>	17,00 €
Crèmeux chocolate, cocoa fruit sauce & crumble, caramelized hazelnut	
<u>Baklava</u>	16,00 €
With ice cream topped with honey & cinnamon	
<u>Strawberry</u>	17,00 €
White chocolate mousse with lime, strawberry pieces & marmalade, strawberry ice cream, meringue sticks	

Please inform your waiter if you have any allergies or intolerances to any food or food ingredients, in order to be informed about the allergenic substances for the dish you are interested in.

The fruits & vegetables used are fresh. The seafood, the fish & the meat are fresh & fresh frozen.

We use pure virgin Greek olive oil. The feta cheese is of Greek origin.

In the above-mentioned prices are included: Community Tax 0,2 %, V.A.T. 13% or 24%. The rates are in euros.

We reserve the right to modify, add, change the content or recipes, as well as the prices, whenever we deem it necessary and without prior notice.