

SANTORINI



Take-Out Menu

mezedes • appetizers

FETA FOURNO	9	KALAMARI	11
Oven baked Greek feta topped with tomatoe & fresh herbs		Grilled or lightly pan fried kalamari, delicately spiced	
TZATZIKI	6	GRILLED OCTOPUS	13
Yogurt mixed with garlic, grated cucumber & herbs		Tender pieces of fresh octopus grilled to perfection & topped with an herb lemon sauce	
TARAMAS	6	DOLMADAKIA	8
Our famous red Caviar purée with bread, lemon & extra virgin olive oil		Grape leaves stuffed with ground beef & rice, topped with lemon sauce	
HUMOS BI TAHINI	6	SAGANAKI “OPA”	9
Puréeed chick peas, sesame paste, lemon juice & a touch of garlic		Imported Greek “Kefalotiri”, pan fried in extra virgin olive oil, flambéed with brandy at your table	
EGGPLANT SALAD	6	SHRIMP SAMBUCA	12
Eggplant purée with lemon, garlic, red peppers & herbs		Sautéed shrimps with fresh parsley & shallots in a Sambuca cream sauce	
BRUCHETTA A LA GRECO	7	FETA CHEESE AND KALAMATA OLIVES	8
Feta cheese, chopped tomatoes, parsley & herbs served on fresh baked homemade bread		Feta cheese topped with extra virgin olive oil, fresh oregano served with Kalamata olives	
PITA BREAD	4	DIP PLATTER (FOR TWO)	16
Double portion of pita flat bread		Eggplant salad, spanakopita, dolmadakia, tzatziki, taramas & humos served with pita bread	
SPANAKOPITA	7		
Phyllo pastry, stuffed with feta cheese, spinach & herbs			
PIPERGES	7		
Grilled red peppers, lightly seasoned with extra virgin olive oil, garlic & red wine vinegar			

soups and salads

AVGOLEMONO SOUP	5	CEASAR SALAD	9
Egg, lemon, rice & chicken		Cesar salad with bacon, croutons, parmesan cheese & homemade dressing	
HORIATIKI SALAD	12	GREEK SALAD	10
Authentic village salad made with crisp cucumbers, onions, tomatoes, red & green peppers, Kalamata olives, smothered with oregano, Greek Feta cheese, extra virgin olive oil & vinegar		Crispy lettuce, tomatoes, onions, red & green peppers tossed together with our famous dressing & smothered with fresh herbs, spices, Kalamata olives & Greek Feta cheese	
TOMATOE & FETA CHEESE SALAD	10	SPINACH SALAD	10
Wine tomatoes, onions, crumbled Greek Feta cheese, black Kalamata olives, freshly ground pepper with extra virgin olive oil & balsamic vinegar		Baby spinach, chopped tomatoes, roasted red peppers, onions & goat cheese in our house dressing	

sandwiches

SOUVLAKI ON PITA BREAD	9	GRILLED VEGGIE GRACCI	8.5
Choice of chicken or pork, served with tzatziki, chopped tomatoes and onions		Seasoned grilled assorted vegetables tossed in a roasted red pepper aioli sauce, sprinkled with feta cheese, served on a focaccia bun	
NY STEAK SANDWICH (ANGUS® BEEF)	13	GRILLED CHICKEN SANDWICH	10
Grilled New York topped with caramelized onions, served on a foccacia bun		Grilled chicken breast with sautéed spinach, roasted red peppers, humus & kefalotiri cheese, served on a foccacia bun	
ANGUS® HOMEMADE BURGER	12		
Certified Black Angus® ground beef and fresh herbs grilled to your liking topped with goat cheese, spinach and tomatoes on a foccacia bun			

(Sandwiches served with your choice of salad or fries)

pastabilities

IKARUS “FLIGHT” PASTA	16	ASIMINA’S “BOUKLES” PASTA	14
Grilled chicken breast over a bed of linguini tossed with mushrooms, red onions & tomatoes in a light pesto cream sauce		Angel hair pasta with diced sun-dried tomatoes, mushrooms, Kalamata olives tossed in a roasted red pepper rose sauce	
MYKONOS PASTA	17	GALINI SEAFOOD PASTA	21
Pappardelle pasta served with Lagostino shrimps, chopped red onions, mushrooms, black olives in a vodka rosé sauce		Pasta with shrimps, scallops, clams & garlic in a spicy homemade tomatoe sauce	
PENNE “YFESTIO” PASTA	14		
Penne pasta mixed with extra virgin olive oil, garlic, seasonal vegetables, sun-dried tomatoes, mushrooms, parsley, dill, pine nuts & imported cheese			

from the grill and the skillett

ISLAND DELIGHT	22	FROM THE OVEN “MOUSSAKA”	15
Chicken breast stuffed with goat cheese, spinach & roasted red peppers, topped with a cherry brandy sauce		Layers of potatoes, eggplant & ground beef, topped with béchamel sauce	
CHICKEN GRECO	22	SOUVLAKI DINNERS PORK & CHICKEN 15 / LAMB 16	
Grilled breast of chicken topped with sliced eggplant, tomatoes, Kefalotiri cheese baked with fresh Italian herbs, garlic, mushrooms & marsala wine sauce		Your choice of pork, chicken or lamb. Tender seasoned marinated cubes, topped with Santorini lemon sauce & served with a side Greek salad	
CHICKEN KAMARI	20	SHRIMP VENERE	26
Grilled chicken, topped with spinach, Greek feta cheese & herbs, served with linguini		Six jumbo black tiger shrimps butterflied & dressed with garlic butter, served with orzo pasta & stir-fried vegetables	
SANTORINI STYLE GRILLED CHICKEN	19	KALAMARI	18
Tender breast of chicken marinated in garlic, lemon, oregano, basil and topped with an olive oil sauce		Grilled or lightly pan fried kalamari, delicately spiced & topped with lemon sauce	
10 OZ. NEW YORK STEAK	30	SWORDFISH LADOLEMONO	22
Certified Angus® steak charbroiled to your liking		Marinated fresh swordfish grilled to perfection & topped with oregano, capers, lemon juice & olive oil sauce	
10 OZ. PEPPERCORN N.Y. STEAK & SHRIMP	35	ORANGE ROUGHY	20
Certified Angus® premium cut steak served with four grilled shrimps on a skewer, topped with a brandy peppercorn sauce		Pan fried orange roughy fillet topped with a white wine dill cream sauce	
14 OZ. RIB STEAK	31	SALMON FILLET	20
Certified Angus® charbroiled to you liking		Grilled fresh salmon fillet topped with oregano, olive oil, lemon juice & capers	
BABY BACK RIBS	26	VEGETARIAN DISH	14
Full rack of baby back ribs charbroiled with homemade Santorini BBQ sauce		Grilled mixed vegetables topped with Greek feta cheese, served with mixed rice & roast potatoes	
LAMB CHOPS	26		
Five tender lamb chops charbroiled to perfection & topped with an oregano lemon garlic sauce		(Entrées served with fresh garden sautéed vegetables, roast potatoes and mixed wild rice)	
RACK OF LAMB	33		
Full rack of lamb charbroiled to your liking & topped with our special village sauce			
VEAL GRECO	23		
Provini veal topped with sliced eggplant, tomatoes, baked Kefalotiri cheese & baked with fresh Italian herbs, garlic, mushrooms and marsala wine sauce			



platters

SANTORINI SEAFOOD PLATTER for two \$57

Fresh grilled salmon, swordfish, shrimps & kalamari. Served with rice, vegetables, roast potatoes & a side Greek salad.

SANTORINI VILLIAGE PLATTER for two \$57

Moussaka, New York steak (Angus®), grilled chicken breast & lamb chops. Served with rice, vegetables, roast potatoes & a side Greek salad.

We now offer
catering!

Ask us for more information.

**Santorini is the perfect place to host parties!
Please allow us to assist you in coordinating
your special event.**

- A variety of private rooms are available and can accommodate from 15 - 45 guests.
- Sunday Luncheon Event - our exquisite facilities can accommodate from 50 - 150 guests.
- We host semi - private parties Monday through Thursday, lunch or dinner, from 50 - 150 guests.



**Our unique menu and gracious staff will make
your occasion a memorable one!**

288 John Street, Thornhill, ON, L3T 6M8 • 905.731.4400
www.santorini.ca