



ORANO
SANTORINI



Lunch

Noon - 4:00 pm

*Room service available only from noon to 4:00 pm on these dishes

Seasonal fruit Platter 20€

Fresh fruits with roasted cashews and peanuts, served with a trilogy of dips yogurt, peanut butter, and honey.
(Gluten free)

Full/Low Fat Greek Yogurt 12€

Topped with Granola, dark chocolate, blueberries, strawberries, and honey.
(Gluten free)

Crispy Tortilla Pizza

Classic Margarita 15€

The Greek 18€

(Tomato, onion, olives, peppers, feta cheese)

Truffle 20€

(Rocket, prosciutto, parmesan, truffle oil)

Loaded Beef Burger 28€

Brioche burger beef 200 gr, cheddar sauce, bacon, tomato, lettuce, fried egg, truffle mayo,
Fresh cut potatoes

Vegetarian Burger 24€

Brioche Burger, grilled vegetables, mushrooms, tomato, onion, grilled Halloumi, rocket salad,
balsamic dressing, fresh cut potatoes

Greek Salad 16€

Locally sourced tomatoes, Santorinian katsouni cucumber, green pepper, olives, capers, feta (gluten free)

Homemade Gyros 24€

Choice of Pork or Chicken served with Pita bread, tzatziki, tomato slices, onion slices, parsley and fresh cut potatoes.

Skiufixta 24€

Traditional handmade pasta from Crete with chicken Apaki, red bell pepper, Cretan graviera cheese made with crème fraîche a la greca.

Carbonara 26€

The original Carbonara with guanciale, Amfilochia pecorino and fresh parmesan

Pesto Spaghetti 18€

Basil, pine nuts, parmesan cheese



Dinner
19:00-22:30

Starters

Variety of breads/person 4€

Warm Grilled Greek Bread accompanied by Kalamata and Cretan olives, Santorinian sundried tomato paste, pinch of spearmint a dash of Greek extra virgin olive oil.

Authentic Mousse de Tarama 22€

Fish roe-based dip of salted and cured roe of cod, topped with olive oil and lemon juice and served with marinated anchovies, homemade pickles and tobiko.

Melitzanosalata 12€

Smoked and grilled eggplant spread, flavored with Florentine pepper, Greek extra virgin olive oil and finished with wine vinegar and black garlic.

Sparaggia Au Gratin 16€

Greek sourced fresh asparagus, topped with crème mornay, rich in Cretan Graviera cheese and indigenous Greek black pig Pancetta.

Fresh Fish Tiradito 27€

Tiradito with the catch of the day, paired with homemade pickles and Greek leche de tigre sauce with subtle notes of lime and tangerine.

Stuffed Portobello 19€

Baked Portobello mushroom stuffed with vegetable and Kyano, a Greek blue cheese, topped with San Mixali cheese from Syros.

Feta Puff Pastry 17€

Locally sourced Feta cheese in a homemade puff pastry, deep fried and served with thyme honey.

Traditional Salads

Santorinian 22€

Locally sourced Santorini cherry tomatoes, Kachouni – the local cucumber, capers, and caper leaves, Xloro traditional cheese topped with Greek extra virgin olive oil.

Niotiki 20€

Fresh spinach, dry Figs from Northern Greece, blonde raisins from Corinth and a homemade thyme-honey vinaigrette dressing.

Cretan Dakos 18€

Freshly grated Santorinian tomato on homemade carob rusk, locally sourced capers, and Malaka cheese, known as Cretan feta, topped with extra virgin olive oil.

Politiki 18€

Created in Constantinople, a mixture of white & red cabbage, carrot shreds, radish, and celery, topped with a vinaigrette of freshly squeezed lemon and garlic.

Fresh Catches from the Aegean Sea

Fish on the Grill 78€

Catch of the day, grilled our way!

Side Selection:

Salicornia Salad and other seasonal wild greens	12€
Sauteed Baby potatoes	8€
Boiled and Sauteed Mixed Vegetables	11€
Grilled Vegetable Platter	11€

Cod Fillet, as the Greeks eat it 29€

Deep fried cod fillet in a Santorinian beer crust, served with beetroot tartar and aioli potato purée.

Caramelized Slow Cooked Octopus 32€

Served with homemade Santorinian fava, caramelized onion and Santorinian cherry tomato confit.

Shrimp Saganaki 26€

Made with fresh Santorinian tomatoes, lightly spiced topped with Greek Feta mousse. Chef recommends dipping bread inside.

Deep Fried Calamari 29€

Calamari in turmeric flower crust, served with sautéed baby potatoes and homemade dill dip.

Sautéed Shrimp 26€

Shrimp served with combination of sautéed peppers, agaricus mushroom and citrus gel.

Fricassee 42€

Slow cooked sous vide fish fillet with greens in a fricassee sauce

Meat...ing in desiterra

Grilled Dry Age Rib Eye 48€

Chef suggests medium grill, you can choose your sides &/or your sauces.

Flap Steak Tagliata 39€

Served with a green salad topped with extra virgin oil and Arsenico from Naxos and truffle oil
Chef suggests medium grill.

T-bone 96€

700 gr. Chef suggests a medium grill.

Filet Mignon 32€

Cooked a la minute with assyrtiko wine sauce, served with sweet potato puree.

Side Selection:

Sweet potato purée with beurre noisette	10€
Sautéed double cooked baby potatoes.	9€
French Fries seasoned with smoked paprika and oregano	8€

Sauce:

Green pepper sauce	9€
Blue Cheese Greek Kyano	10€
Santorini tomato chutney.	5€
Homemade Jack Daniels	6€

Traditional Pasta & Risotti

Bucatini Free Range Slow Cooked Rooster 32€

In a Santorinian red wine named Mandilaria served with Bucatini

Skiufixta 24€

Traditional handmade pasta from Crete with chicken Apaki, red bell pepper, Cretan graviera cheese made with crème fraiche a la greca.

Shrimp Linguini Pasta 28€

Made in a shrimp bisk with fresh tomato and green onions.

Lobster Linguini Pasta for Two 150€

Fresh locally sourced lobster brushed with beurre of parsley and tarragon on a bed of linguini.

Carbonara 26€

The original Carbonara with guanciale, Amfilochia pecorino and fresh parmesan

Risotto con Funghi 22€

Mushroom Risotto a la minute with agaricus, Porto bello and porcini mushrooms

Risotto con Gamberi 24€

Flavored with homemade bisk, lightly spiced, and made a la minute.



To End it Sweetly

Chocolate Temptation 16€

A burst of deliciousness of 3 different types of chocolate, espresso layers paired with Madagascar Vanilla Ice-cream

Orano Millefeuille 14€

Our homemade crème patisserie in a crispy caramelized puff pastry.

Panacota 15€

Chios mastic flavored Panacota, served with sweet thyme syrup and pieces of pistachio pasteli from Aegina Island

Banoffee 15€

Salted Caramel, fresh banana on a barley bun topped with a mousse of Cretan soft cheese xinotiri and grilled pistachio from Aegina Island

Summer Ice-cream Nights 7€

On request per scoop a fresh cold treat: vanilla, chocolate, mocha, Stracciatella, lemon sorbet, mango and strawberry.



Kids Menu

*Only for the little ones

Hamburger 14€

Homemade burger with beef, lettuce, tomato, ketchup, mustard, and fresh French fries

Cheeseburger 15€

Homemade burger with cheese, lettuce, tomato, ketchup, mayo and fresh French fries

Omelet 13€

Ham or Turkey omelet with gouda cheese, served with fresh French fries.

Chicken Strips 16€

Perfectly crispy & served with BBQ sauce and fresh French fries.

Grilled Beef Patty 19€

Homemade beef patty served with fresh French fries.

Napolitana 14€

Penne Pasta with fresh Santorinian tomato sauce, basil and parmesan cheese

Bolognese 18€

Penne pasta with homemade Bolognese sauce, topped with parmesan cheese.

Pasta with Butter 11€

Yummy linguini with fresh locally sourced butter

Sides

*Can be ordered separately as well

Sweet Mashed Potatoes

9€

Basmati Rice

6€

Fresh Hand cut French Fries

10€

(Dip selection: ketchup/mayo/cheese)