

Lunch Menu

Salads

"PERIVOLAS" SALAD | 22

Mixed green salad with grilled shrimps, avocado, croutons and vinaigrette with honey.

GREEK SALAD | 18

Juicy tomatoes, cucumber, green peppers, feta cheese, onions, capers and olives.

"SALATOURI" | 19

Cooked greens, shredded fish, parsley and lemon vinaigrette.

Appetizers

GREEK DIPS AND PITTA | 18

Tzatziki, taramosalata, roasted eggplant dip, spicy cheese dip, served with grilled pitta bread.

FAVA FROM SANTORINI | 16

Pureed yellow split eas with "yahni" caper buds, fresh chive and extra virgin olive oil.

CALAMARI | 20

Fried calamari with homemade lemon mayo.

FISH OF THE DAY CARPACCIO | 24

Carpaccio with fish of the day with sea urchin, lemon confit and chives.

Main Dishes

CHICKEN SOUVLAKI | 21

Marinated chicken gyros in pitta bread with tomato, spring onion and a yoghurt and spearmint sauce. Served with french fries.

SANTORINIAN BURGER | 25

Beef burger with ketchup made from local cherry tomatoes, homemade mayonnaise with capers and cucumber, Graviera cheese and lettuce. Served with french fries.

SHRIMP TAGLIATELLE | 30

Tagliatelle with grilled shrimps, fresh tomato and herbs.

GILTHEAD SEABREAM | 32

Grilled butterflied Gilthead Seabream and warm potato salad with sun dried tomatoes and olives.

Desserts & Platters

ICE CREAM | 10

Vanilla, Chocolate Mango Sorbet, Lemon Sorbet

FRUIT PLATTER | 15

...with the freshest seasonal fruit.

CAVIAR "THESAURI" | 180

Ossetra caviar from Greek aquafarm "Thesauri" served with shrimp salad, homemade sour cream, potato bread and other accompaniments.

GREEK CHEESE PLATTER | 15

A selection of seven rare Greek cheeses, accompanied by crackers and dried figs.

Chef: Theodore Kakoulis

Prices are inclusive of VAT and Municipal Taxes.

Perivolas reserves the right to make changes without prior notice.

PERIVOLAS LIFESTYLE HOUSES