



Inspired by the king of the summer, the giver of light and life,
the Greek sun that shines all year round.

Για οποιαδήποτε πληροφορία σχετικά με τα προϊόντα μας μη διστάσετε να ρωτήσετε
το προσωπικό μας ειδικά στην περίπτωση δυσανεξίας ή αλλεργίας (σχετική νομοθεσία ΕΚ169/11).
Όλες οι τιμές είναι σε Ευρώ. Στις τιμές συμπεριλαμβάνεται Φ.Π.Α. Δημοτικός φόρος 0, 5% και λοιπές νόμιμες επιβαρύνσεις.
Οι τιμές ισχύουν έως τον Οκτώβριο 2024.

Το κατάστημα υποχρεούται να διαθέτει έντυπα δελτία, σε ειδική θήκη δίπλα στην έξοδο, για διατύπωση οποιασδήποτε διαμαρτυρίας.
Ο καταναλωτής δεν έχει υποχρέωση να πληρώσει εάν δεν λάβει το νόμιμο παραστατικό στοιχείο (απόδειξη-τιμολόγιο).
Αγορανομικός υπεύθυνος: Προκόπης Βλάσσης

For any inquiries about our products, don't hesitate to ask our staff, especially in the case of
any food intolerance or food allergy (relevant legislation EU 1169/11).

All Prices in Euro. Prices include vat Municipal tax 0, 5%, the rest of the legal additions.

Prices are valid until October 2024.

The restaurant is obliged to have printed documents in a special case near the exit, receiving any existed complaint.

Consumer is not obliged to pay if the notice of payment has not been received (receipt-invoice).

Market inspection officer: Prokopis Vlassis

#ifratisantorini



Gikas Xenakis

CONSULTING CHEF

Koupartmas Giorgos

HEAD CHEF

Kaldanis Giannis

PASTRY CHEF

Elevate your dishes with our selection of decadent additions

(☿) CAVIAR OSCIETRA 10g | 35€ (🌿) CAVIAR BELUGA 10g | 65€

(V) Vegetarian (VG) Vegan (GF) Gluten Free

CAVIAR

	30gr	50gr
Caviar Oscietra	105	170
Caviar Beluga	190	310

Accompanied by Blinis & Echirè crème fraiche.

OYSTERS

	6pcs	12pcs
Fresh Oysters Fin De Claire Tristant No2 (☿🌿)	42	80
Fresh Oysters Rock Barclay's (☿🌿)	45	85

Served with mignonette and spicy tapioca.

SCALLOPS

	3pc	6pcs
Fresh Queen Scallops grilled with butter (☿🌿)	27	50

(☿) CAVIAR OSCIETRA 10g | €35

(🌿) CAVIAR BELUGA 10g | € 65

BREAKFAST

Eggs

Benedict poached eggs 15

Poached eggs, muffin bread, pancetta affumicata and hollandaise sauce.

Salmon poached eggs 🌿🌿 19

Poached eggs on wholegrain bread, fresh smoked salmon, avocado and sauce remoulade.

San Daniele scramble eggs 18

Scrambled eggs, wholemeal bread, prosciutto San Daniele, parmigiano and rocket.

Greek Oven Omelette 15

Omelette with cherry tomatoes, peppers & mushrooms.

Plain Omelette 16

Egg white omelette, asparagus, mushrooms, green salad & cherry tomato.

Truffle 11

Sunny side-up eggs, mountain, rustic sourdough bread, & pecorino with truffle.

Fresh truffle 10g | €9

Avocado 11

Sunny side-up eggs, avocado, rustic sourdough bread, grilled peppers & baby rocket.

BOWLS

Acai Bowl 14

Acai superfood, banana, strawberries, almond butter, I Want to Bake Free granola* & cacao nibs.

Yoghurt & Fresh Fruits 15

Myconian yoghurt, fresh seasonal fruits, I Want to Bake Free granola* & honey.

Choco & Fresh Fruits 16

Myconian Yoghurt, banana, berries, honey & Hazelicious Choco Granola.**

* oats, maple syrup, coconut oil, cinnamon, orange zest, Madagascar vanilla.

**oats, maple syrup, hazelnuts, olive oil from Kythira, Madagascar vanilla & sea salt from Mesologi.

SANDWITCH

BRIOCHE

Lobster Roll Brioche 28

Grilled lobster, lime mayo, chilli, coriander.

PANINI

I Frati 12

Mozzarella Bufala, prosciutto S.Daniele, rocket, cherry tomatoes & parmigiano flakes.

Classico 12

Mozzarella Di Bufala,, turkey, fontina cheese, green salad & rosa sauce.

SANDO

Chicken 16

Crispy chicken, beetroot coleslaw, ceasar sauce & parmesan flakes.

TACOS 2pcs

Shrimp 18

Shrimp tempura, greens, crispy onion & spicy mayo.

Chicken 16

Chicken, greens, crispy onion & sweet chili mayo.

ITALIAN TOAST

I Frati 6.5

Toast made of italian bread, prosciutto cotto & asiago cheese.

Tacchino 6.5

Toast made of italian bread, asiago cheese & smoked turkey.

BURGERS

Mini burgers 22

Three mini brioche breads with Black angus prime beef, cheese, tomato and sauce.

SALADS

Santorini Salad	18
Barrel aged feta cheese coated in olives soil, cherry tomatoes from santorini, cucumber, kalamata's olives, kritamo, fresh oregano & basil oil.	
Ceasars	19
Iceberg, crispy chicken fillet, smoked pancetta, parmesan flakes & ceasar sauce.	
Caprese	20
Mozzarella bufala, datterini tomato & basil oil.	
Salmone affumicato 🌿🌿	26
Crunchy leaf salad with Scottish smoked salmon, avocado, mandarin orange and poppy seeds.	

DESSERT

Tiramisu	14
Light mascarpone cream, pistachio praline, savagiar flavored with espresso and greek coffee.	
Chocolate mousse	15
Valrhona triple chocolate mousse, caramel crunchy pearls.	
Cookie	16
Half baked chocolate coolie, vanilla ice cream, salted caramel sauce, caramelized popcorn, chocolate fondant.	
Pavlova	14
Greek yoghurt, cremeux, strawberry sorbet, strawberry mousse, crunchy meringue.	

FRESH FRUIT JUICES

Orange	8
Fresh orange juice.	
Energico	10.5
Carrot, apple, pear juice.	
Pomegranate	9.5
Fresh pomegranate, antioxidant.	

SMOOTHIES

Green	12.5
Kale, lemon, pear, matcha maiden . Vitamins: A, C, K, B1, B2, E	
Spicy	12.5
Mango, banana, ginger, orange, paprika . Vitamins: C, K, E, B1, B2, B3, B6	
Exotic	13.5
Avocado, banana, spinach, orange, lemon Vitamins: C, K, Mg, K, B	
Energy	12.5
Plum, green apple, grapes, lemons, honey Vitamins: C, E, K, B6, B1, B2, B9, A	
Back to the Roots	12.5
Beetroot, carrot, grapefruit, red cabbage, lemon. Vitamins: C, B1, B2, B5, B6, B9, K1	

ORGANIC TEA

Breakfast / Earl Grey / Mate lemon / Gunpowder green / Jasmine / Ginger lemon decaffeine	6
Orange Spice	6
Mountain Tea.	6

ORGANIC ICE TEA

Ice tea flavored with lemon, peach, green tea and white tea.	6.5
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CAFFETERIA

HOT BEVERAGES

Espresso	3.5
Espresso double	4.5
Espresso decaffeinato	3.5
Espresso macchiato	4
Espresso corretto single	4.5
with Amaretto, Sambuca or Grappa	
Cappuccino	5
Cappuccino double	6
Latte	5
Milk with espresso coffee	
Coffee filter Americano	4.5
Greek coffee single	3.5
Greek coffee double	5

COLD BEVERAGES

Espresso Freddo	4.5
Cappuccino Freddo	5.5
Latte Macchiato Freddo	5
Cold milk with espresso coffee	
Syrup extra shot	0.7

CHOCOLATE

Hot chocolate	5.5
Hot chocolate with whipped cream	6
Cold chocolate	5.5
Cold chocolate with whipped cream	5.5

WATER & SOFT DRINKS

Coca Cola Regular, Light, Zero 250ml	4.5
Green Cola 250ml	4.5
Natural mineral water 1lt	4.5
Perlaze sparkling 300ml	4.5
Perlaze sparkling 700ml	6.5

BIO SOFT DRINKS

Lemon, Tangerine, Orange, Pomegranate, Ruby Grapefruit Blood Orange, Black Carrot & Blueberry 355ml	6.5
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