



EL PESCADOR

FISH N GREECE



MENU

BRUNCH MENU

~ CYCLADES BRUNCH ~

Syros omelet with spring onion and zucchini with blossoms,
Jams, butter, butter-chocolate croissants,
Fresh orange juice, filter coffee,
Bread variety (wholemeal, multigrain, brioche, white bread)
13,00 €

~ CALDERA BRUNCH ~

Eggs Benedict with avocado and sun-dried tomatoes, tortilla with salmon,
Jams, butter, butter-chocolate croissants,
Fresh orange juice, filter coffee,
Bread variety (wholemeal, multigrain, brioche, white bread)
15,00 €

APPETIZERS

~ FISH NTAKOS ~

mashed sweet potatoes, mashed avocado, salmon
14,00 €

~ Perch fillets served on shredded phyllo pastry (kataifi) ~

perch fillet, crispy bottom, tomato sauce
13,00 €

~ FISH "KOKOPETSI" ~

shrimp skewers wrapped with calamari, fish cream sauce
14,00 €

~ FISH SARAGLAKI ~

fish fillet, Shi drum or sea bream, rolled in handmade dough,
small bites with yoghurt and tomato sauce
14,00 €



APPETIZERS

~ SANTORINI FISH BAGEL ~

sea bream fillet, onion ring

13,00 €

~ TOMATOKEFTEDES (GREEK TOMATO FRITTERS) ~

8,00 €

~ FETA PDO ~

7,00 €

~ FETA CHEESE WITH SESAME AND HONEY ~

9,50 €

~ HALOUMI ~

6,00 €

~ GRILLED FETA CHEESE ~

8,50 €

~ SAGANAKI ~

9,50 €

~ TALAGANI ~

with tomato sauce, basil aroma and pita pies

9,00 €

Spreads/Dips

~ Tarama ~

Greek fish roe dip

6,00 €

~ HUMMUS ~

8,00 €

~ TZATZIKI ~

6,00 €

~ Hungarian salad ~

6,00 €

~ Tirokafteri ~

Greek spicy cheese dip

6,00 €

~ Melitzanosalata ~

Greek roasted eggplant dip

7,00 €

SEAFOOD

~ GRILLED SEA BASS FILLET ~

with quinoa and steamed veggies

18,00 €

~ GRILLED SALMON ROLL ~

stuffed with quinoa and baby potato

22,00 €

~ FRESH CODFISH FILLET ~

with ribbed mushrooms and porto belo with garlic sauce

23,00 €

~ EL DORADO ~

swordfish grill fillet with gold leaf and white sauce

25,00 €

~ SHI DRUM FILLET ~

with quinoa coating on the clay

20,00 €

~ EUROPEAN STUFFED SQUID ~

with feta tomato shrimp and garlic + hot sos

20,00 €

~ EL PESCADOR ~

fish fillet wrapped in crispy dough and stuffing vegetables
mushrooms and shrimp

24,00 €

~ TUNA FILLET ~

with sesame soy sauce and avocado puree

24,00 €

~ SEAFOOD VARIETY ~

30,00 € / άτομο



MARINATED FISH

~ ANCHOVIES MARINATED ~

In white wine vinegar with garlic, rosemary & pink pepper

11,00 €

~ SALTED SARDINES ~

florina pepper & herbs

11,00 €

~ OCTOPUS IN VINEGAR ~

With black lentil salad, Florina pepper & herbs

14,00 €

OYSTERS

~ STEAMED MUSSELS ~

with white wine, garlic, lemon and fresh herbs

14,00 €

~ MUSSELS SAGANAKI ~

with mustard, chilli pepper, garlic, feta cheese and fresh oregano

14,00 €

~ SHRIMP SAGANAKI ~

ouzo, fresh tomato sauce, feta cheese and herbs

17,00 €

~ STEAMED SHRIMP ~

16,00 €



PASTA & RISOTTO

~ SHRIMP PENNE OR LINGUINI ~

tomato sauce, ouzo and parsley

20,00 €

~ LINGUINE OR PENNE WITH SALMON ~

with vodka and rose sauce and dill

20,00 €

~ GREEK TRADITIONAL SHRIMPS «GIOUVETSI» ~

florin green peppers, tomato and feta cheese

20,00 €

~ WILD MUSHROOMS RISOTTO ~

with wild greek mushrooms, truffle oil, pink pepper and lime zest

18,00 €

~ BLACK PIZOTO ~

με κρασάτες σουπιές και το μελάνι τους και πέστο - αβοκάντο

20,00 €

DISH OF THE DAY

~ AUTHENTIC GREEK MOUSSAKA ~

12,00 €

~ TOMATO BEEF STEW ~

12,00 €

~ ROAST CHICKEN ~

11,00 €

~ BRIAM ~

Greek vegetable medley

11,00 €



DISH OF THE DAY

~ PENNE WITH CHICKEN ~

12,00 €

~ CHICKEN GYROS PORTION ~

10,00 €

~ PORK GYROS PORTION ~

10,00 €

~ KLEFTIKO ~

14,00 €

~ CHICKEN FILLET WITH RICE ~

12,00 €

~ STEW ~

14,00 €

~ NAPOLITEN ~

8,00 €

~ CARBONARA ~

10,00 €

~ BOLONEZ ~

9,00 €



SALADS

~ GOLDEN CRAB ~

crabmeat, rocket, iceberg, colored peppers, balsamic sauce,
orange sauce and sesame

14,00 €

~ EL PESCADOR ~

salmon, tuna, avocado, lola, french salad with white sauce, lemon and dill

16,00 €

~ GREEK SALAD ~

8,50 €

~ SANTORINI ~

cherry tomatoes, cucumber, peppers, sun-dried tomatoes, capers, nuts
and grated feta cheese, olive sauce

10,50 €

~ SEASONAL GREENS ~

9,00 €

SEAFOOD

~ CALAMARI ~

Grilled or fried

15,00 €

~ CUTTLEFISH ~

20,00 €

~ EUROPEAN FLYING SQUID ~

15,00 €

~ OCTOPUS ~

24,00 €



SEAFOOD

~ SHRIMP ~

grilled
21,00 €

~ CRAYFISH** ~

50,00 €

~ FRESH FISH ~

50,00 € / κιλό

~ ANCHOVY FILLETS ~

fried
10,00 €

~ SARDINE FILLETS ~

grilled with diced tomato & olive oil-lemon dressing
10,00 €

~ RED MULLET ~

grilled or fried
50,00 € / κιλό

~ STRIPED RED MULLET ~

grilled or fried
50,00 € / κιλό

~ CODFISH ~

gilled or fried
15,00 €

~ SEA BASS FILLET ~

grilled
18,00 €



MEAT

~ PORK CHOPS ~

18,00 €

~ BEEFSTEAK ~

21,00 €

~ FILLET STEAK A LA CRÈME ~

31,00 €

~ FILLET STEAK WITH PEPPER SAUCE ~

31,00 €

~ VARIETY OF MEATS ~

38,00 €

QUICK BITES

~ FISH BOWL ~

codfish, perch, squid, shrimp with deluxe potatoes and salad

15,00 €

~ CLUB SANDWICH REGULAR AND WITH SALMON ~

avocado, lettuce and tomato sauce

8,50 € | 13,00 €

~ ARABIC PIES WITH CHICKEN ~

mayonnaise sauce, tomato, lettuce

9,00 €

~ ARABIC PIE WITH SALMON ~

rocket, lettuce, avocado

13,00 €



DESSERTS

kantaifi
8,00 €

Chocolate Souffle
8,50 €

Apple pie
8,00 €

Chocolate brownies with walnuts
8,50 €

With extra ice cream
2,50 €

Black Cherry Cheesecake
7,50 €

Baklava
0,00 €

SWEET CREPES

Crepe Praline
Biscuit, banana, strawberry, walnuts, almonds, truffles or ice cream
4,50 €

For every extra material
0,50 €

For extra ice cream
2,50 €

WAFFLES

Freshly baked waffle with praline
5,00 €

For each extra material
Grated cookie, banana, honey, ground nut, whipped cream or yogurt,
fresh seasonal fruit, syrup
0,50 €

For extra ice cream
2,50 €

FRESH FRUIT

Melon

4,50 €

Watermelon

4,50 €

Fresh Mixed Fruit (for 1 person)

7,00 €

Fresh Mixed Fruit (for 2 people)

10,00 €

Fruit Yogurt, Honey

8,00 €

ICE CREAM

Vanilla, Chocolate,

Strawberry,

Banana, Peanut

2,50 €

Banana Split

per scoop

12,00 €



REFRESHMENTS

Water small Avra bottle 500ml	0,80 €
Water large Avra bottle 1,5Lt	1,50 €
Coca Cola 250ml	2,80 €
Coca Cola Zero 250ml	2,80 €
Coca Cola Light 250ml	2,80 €
Fanta Orange 250ml	2,80 €
Fanta Orange non carbonated 250ml	2,80 €
Fanta Lemon 250 ml	2,80 €
Sprite 250ml	2,80 €
Schweppes Soda 250ml	2,80 €
Schweppes Tonic 250ml	2,80 €
Ice Tea lemon	4,00 €
Ice Tea peach	4,00 €
Sparkling water Avra 330ml	4,00 €
Sparkling water Avra 1,5Lt	6,00 €
Hell Energy Drink 	5,00 €
Arizona	5,50 €
Pomegranate, Green Tea Zero, Blueberry, Green Tea Honey	



JUICES

Orange, Lemon, Peach, Apple, Banana, Pineapple, Cherry, Mixed	4,50 €
---	--------

FRESH JUICES

Orange, Lemon	7,00 €
Banana, Peach,	9,00 €
Apple, Melon, Watermelon, Strawberry, Pineapple	
Mixed	10,00 €
Fruit cocktail Demilmar	12,00 €



COFFEE

Greek	2,00 €
Greek double	3,00 €
Nescafe	3,50 €
Frappe	3,50 €
Frappe with Icecream	5,50 €
Frappe with Alcohol	7,50 €
Espresso	2,00 €
Espresso double	3,00 €
Cappuccino	4,00 €
Cappuccino double	4,50 €
Cappuccino Latte	5,00 €
Filter coffee	3,50 €
Coffee Americano	3,50 €
Freddo Espresso	3,50 €
Freddo Cappuccino	4,00 €
Hot-Cold Chocolate	5,00 €
Hot-Cold Mocassino	5,00 €
Freddoccino	5,00 €
Tea	3,00 €
with flavors	+0,50 €
Irish Coffee	7,00 €

MILKSHAKE

Vanilla, Chocolate, Strawberry, Banana, Peanut	7,50 €
---	--------

SORBETS

Strawberry, Lemon, Orange	7,00 €
---------------------------	--------



WINES

White

Hatzimichali Santorini 750ml	34,00 €
Boutari Santorini 750ml	26,00 €
Santorini Nichteri 750ml	31,00 €
Santorini Nichteri 375ml	14,00 €
Santorini Gavala 750ml	38,00 €
Santorini Gavala Blue 750ml	45,00 €
Assyrtiko Gavala 750ml	28,00 €
Suites of the Gods 750ml	23,00 €
Gavalas Natural Fermet 750ml	41,00 €
Aroma Limnou Organic	15,00 €
Dry White P.D.O. 750ml	
Aroma Dryinos	16,00 €
Dry White P.D.O. 750ml	

Rose

Boutari Santorini 375ml	15,00 €
Boutari Santorini 750ml	30,00 €
Ipsipili Semi Dry 750ml	15,50 €

Red

Xenoloo Gavala 750ml	38,00 €
Mavrotragano Gavala 750ml	80,00 €
Boutari Santorini 750ml	31,50 €
Limnio Dry Red Wine 750ml	15,50 €
Krama Dry Red Wine 750ml	17,00 €

Sweet

Aelios Sweet Aged	24,50 €
White Wine P.D.O.	

SANGRIA

Penasol 100% Spain Sangria Red	9,00 €
Penasol 100% Spain Sangria Blanco	9,00 €



SPARKLING WINE & CHAMPAGNE

Dom Perinion	280,00 €
Moet & Chandon	120,00 €
Moet 250	21,00 €
Henkel	40,00 €
Astin Martini	40,00 €



BEERS

Amstel 330ml	4,00 €
Heineken bottle 330ml	4,50 €
Mythos bottle 330ml	4,00 €
Kaiser	5,50 €
Sol	6,00 €
Corona	6,00 €
Alpha barrel 250ml	2,50 €
Alpha barrel 500ml	4,50 €

PREMIUM CIDER

Kopparberg Premium Cider Strawberry & Lime	5,00 €
Kopparberg Premium Pear Cider	5,00 €
Kopparberg Premium Cider Elderflower & Lime	5,00 €
Kopparberg Premium Cider Mixed Fruit	5,00 €
Kopparberg Premium Cider Naked Apple	5,00 €

BOTTLED ALCOHOLIC SPIRITS

Smirnoff Ice	5,00 €
Gordon's Space	5,00 €
Bacardi Breezer (Orange, lemon, watermelon)	5,00 €

BEVERAGES

Ouzo glass	5,00 €
Carafe of Ouzo	9,00 €
Raki glass	5,00 €
Carafe of Raki	9,00 €
Cogniac Metaxa 3*	7,00 €
Cogniac Metaxa 5*	8,00 €
Cogniac Metaxa 7*	10,00 €
Champagne glass	12,00 €
Moschato D'Asti bottle	13,00 €
Wine glass	4,00 €
Wine 0,5Lt	8,00 €
Vinsanto glass	8,00 €

ALCOHOL

Whiskey from Scotch	8,00 €
Whiskey 12 years old	12,00 €
Rum	8,00 €
Rum black	10,00 €
Gin	8,00 €
Vodka	8,00 €
Tequila	8,00 €
Liqueur	8,00 €
Aperitif	8,00 €



COCKTAILS 12,00 €

Stockholm Spritz

(Μαστίχα Χίου Ψυχής 100% Απόσταγμα Π.Γ.Ε., Sangria PENASOL λευκή και KOPPARBERG PREMIUM CIDER STRAWBERRY & LIME)

FizzyPear

(Tequila, Vanilla Syrup, Fresh Lime Juice και KOPPARBERG PREMIUM PEAR CIDER)

Fruity Milky Way

(Vodka, Μαστίχα Χίου Ψυχής 100% Απόσταγμα Π.Γ.Ε., Vanilla Syrup, Fresh Lemon Juice, γιαούρτι & KOPPARBERG PREMIUM CIDER MIXED FRUIT)

Northern Flower

(Rum, Fresh Lime Juice Sugar Syrup & KOPPARBERG PREMIUM CIDER ELDERFLOWER & LIME)

Margarita

(tequila, cointreau, lime)

Margarita strawberry

(tequila, cointreau, lime, strawberry, sugar)

Hawaiian margarita

(tequila, cointreau, lime, pineapple, sugar)

Daquiry lime

(rum, cointreau, lime, sugar)

Daquiry fruits

(strawberry, pineapple, banana, melon)

Dry martini

(gin, dry vermouth)

Appletini

Vodka, cointreau, apple source, lime, fresh apple)

Cosmopolitan

(absolut citron, cointreau, lime, cranberry)

Pina colada

(rum, malibu, battida de coco, fresh pineapple)

Banana colada

(rum, malibu, battida de coco, fresh banana)

Negroni

(gin, martini rosso, campari, marascino, slice orange)

Caipirinha

(brazilian rum cachaca, brown sugar, lime)

Caipiroska

(vodka, brown sugar, lime)

Caipiroska strawberry

(vodka, brown sugar, lime, strawberries)

Mai thai

Black & white

(rum, apricot brandy)

Long island ice tea

(white rum, vodka, gin, white tequila, cointreau, coca cola)

Long beach ice tea

(white rum, vodka, white tequila, gin, cointreau, lime, cranberry)

Hawaiian ice tea

(white rum, vodka, gin, white tequila, cointreau, lime, pineapple)

Mojito classic

(rum, fresh lime, brown sugar, mint, soda)

Greek mojito

(masticha, fresh lemon, basil, sugar, soda)

Strawberry mojito

(rum, fresh lime, mint, sugar, strawberries)

Pink mojito

(rum, fresh lime, brown sugar, mint, cranberry)

Apple mojito

(vodka, fresh lime, sugar, mint, apple source, soda)

Singapore sling

(gin, cherry, brown sugar, fresh lime, soda)

Miami sling

(rum, malibu, fresh mango, fresh lime, sugar, blue curacao)

Malibou beach

(vodka, malibu, orange juice, grenadine)

Sex on the beach

(vodka, archers snapp, triple sec, orange juice, grenadine)

Bloody mary

(vodka, tomato juice, salt, pepper, heinz, agostura, fresh lemon)

Cuba libre

(rum, fresh lime, lime juice, coca cola)

Cyclades Cocktails

*Blended with apple juice &
your favourite alcoholic beverage*

Συνδυασμένο με χυμό μήλου & το αγαπημένο σου ποτό

1. Pineapple Sunset

with Malibu

pineapple, papaya, mango
ανανά, παπάγια & μάνγκο

2. Strawberry Fantasy

with Baileys

strawberry & banana
φράουλα & μπανάνα

3. Raspberry Heaven

with Vodka

apple, raspberry, blueberry & mango
μήλο, σμέουρο, μύρτιλο & μάνγκο

4. Berry Burst

with Bacardi

blackcurrant, blueberry,
blackberry & banana
φραγκοστάφυλο, μαύρο βατόμουρο,
μύρτιλο & μπανάνα

5. Mango Dream

with Schnapps

pear & mango
μάνγκο & αχλάδι

• *Cyclades* •
SMOOTHIES

€



Real Fruit & Veg Smoothies

Blended with apple juice

Συνδυασμένο με χυμό μήλου

• *Cyclades* •
SMOOTHIES

€

1. Pineapple Sunset

pineapple, papaya, mango
ανανά, παπάγια & μάνγκο

2. Strawberry Fantasy

strawberry & banana
φράουλα & μπανάνα

3. Raspberry Heaven

apple, raspberry, blueberry & mango
μήλο, σμέουρο, μύρτιλο & μάνγκο

4. Berry Burst

blackcurrant, blueberry,
blackberry & banana
φραγκοστάφυλο, μαύρο βατόμουρο,
μύρτιλο & μπανάνα

5. Mango Dream

pear & mango
μάνγκο & αχλάδι

6. Coconut Crunch

coconut milk, pineapple
& skimmed milk
γάλα από καρύδα, ανανά
& γάλα λάιτ



**Welcome to the "Suites of the Gods" Restaurants
Your gastronomic delight is our reward.
If you are satisfied, you tell it to your friends.
If you are not, you say it to us.
We thank you for choosing us. Bon appetit.**

**For more information, please read the following:
The oil that is used in our salads, is pure olive oil
of own production, with 0-1% acids.
For cooked and fried foods we use sunflower oil.
All meats, mincemeat, the steaks, lamb chops and filets are fresh.
The fresh fishes are sold per kilo.
Frozen products are the following:
octopuses, squids, swordfish, prawns, crawfishes,
mussels, cuttlefishes, lobster-tails, crabs, chicken legs
and breasts, green-beans, okra, peas.**

**The shop is obliged to have printed documents
in special case beside the exit
to formulate any existed complaint
or contact on the phone: 6977079338**

**Please if you are allergic to some foods
let us know immediately.**

**"THE CONSUMER HAS NO OBLIGATION TO PAY IF HE WILL NOT
RECEIVE THE LEGAL DOCUMENT POINT (RECEIPT OR INVOICE)»**

**Welcome to Santorini
Bon Appetit!**

**The restaurant is subject to market control.
Restaurant Manager: Charbel Chahine**

All taxes included.





MENΟΥ