



# OMBRA

## LUNCH

Greek Tasting Platter: fried calamari, dolmadakia (vine leaves stuffed with rice and herbs), octopus, tomato patties, Greek cheeses, Santorini fava, beetroot spread, tzatziki, smoked eggplant mousse (for 2 people)	30 €
Small Greek Tasting Platter: beetroot spread, tzatziki, mousse, cucumbers, cherry tomatoes, Kalamata olives, dolmadakia (vine leaves stuffed with rice and herbs) eggplant	20 €
Gyros: Platter for 2 persons with pork gyros, tomatoes, tzatziki, pita	24€

## WRAPS OR BAGUETTES

(served with green salad or French fries)

Vegetarian: tortilla with Santorinian fava, tomato confit, capers, onions and olive oil	12 €
Chicken: tortilla with marinated organic chicken fillets, cheddar cheese, lettuce, crispy bacon and honey mustard	
Greek: grilled vegetables, tomato confit, grilled Talagani cheese from Peloponnese & balsamic sauce	12 €

## CLUB SANDWICH

(served with green salad or French fries)

Classic: smoked ham, cheddar cheese, bacon, lettuce, tomato & Hollandaise sauce	18 €
Chicken: chicken breast, bacon, cheddar, lettuce, tomato with honey mustard sauce	19 €

## BURGERS

(SERVED WITH GREEN SALAD OR FRENCH FRIES)

Black Angus Cheeseburger: fresh beef burger (200gr), cheddar cheese, cocktail sauce, tomato, onion, lettuce & pickles	22 €
Chicken Burger: chicken burger (200gr), Caesars sauce, lettuce, crispy bacon and Parmesan flakes	20 €
Deluxe Black Angus Burger: fresh beef burger (200gr), barbeque sauce, grilled Talagani cheese, grilled mushrooms, onion rings, fried egg & fresh tomato	26 €

## PIZZA

Margherita (Mozzarella, fresh tomato)	16 €
Special (Mozzarella, fresh tomato, <i>choice of</i> ham, bacon, salami, mushrooms, green peppers, onions)	20 €
Greek Cheeses Platter	14 €
Fresh seasonal fruit selection	18 €





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## DRINKS

### JUICES

Glass of Juice (Orange, Peach, Pineapple, Lemon) 8 €

### MILKSHAKES

Vanilla, Chocolate, Strawberry, Banana 6 €

### SMOOTHIES

Banana, strawberries, cherries, yogurt, honey 8 €

Raspberry, Orange, Yogurt, Banana 8 €

Melon, Yogurt, Apple, Watermelon 8 €

Mixed Fresh Fruit Juice (according to seasonal availability) 8 €

Fruit Punch 8 €

Fruit Punch (with Alcohol) 8 €

### COFFEES

Filter Coffee 3 €

Frappe' iced Coffee 4 €

Espresso 3 €

Cappuccino 5 €

Freddo Cappuccino 5 €

Latte (hot or cold) 5 €

Tea (hot or cold) 4 €

Chocolate (hot or cold) 4 €

### SOFT DRINKS

Coca-Cola, Coca-Cola Light, Zero, Fanta Orange, Fanta Lemon, Sprite, Sparkling Water (330ml) 3 €

Mineral Water (500ml) 1.5 €

Mineral Water (1lt) 3 €

Sparkling Water (750ml) 5 €

### SPIRITS

Classic Cocktails, Special Spirits 12 €





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## DINNER

Fresh bread basket served with Santorini cherry tomatoes paste, olive tapenade and extra virgin olive oil person 2 €/person

### STARTERS

Trilogy of Greek Spreads (served with bread & pita): 12 €  
Smoked white eggplant mousse infused with Santorini herbs  
Fresh summer tzatziki with shaved carrot & verbena  
Beetroot spread with sliced green apple & walnuts

Santorinian Fava with baby calamari and caramelized pearl onions 20 €

Octopus baked with fresh oregano pesto and caramelized pearl onions 20 €

Feta cheese in sesame crust (Greek feta in sesame crust with handmade cherry tomato marmalade topped with poppy seeds) 13 €

Grilled Vegetables (white eggplant, zucchini, bell peppers, Pleurotus mushrooms, tomatoes and grilled Manouri cheese from Crete with ground sesame seeds & molasses sauce) 16 €

Santorinian cherry tomato patties (served with fresh summer tzatziki) 12 €

Grilled Shrimp topped with Mojito sauce and Santorinian herbs 18 €

### SALADS

Santorini Salad: Cherry tomatoes, cucumbers, capers, spring onions, caper leaves, Kalamata olives & Chloro cheese from Ios, topped with extra virgin olive oil and oregano 14 €

Greek Salad: Tomatoes, cucumbers, onions, Kalamata olives, green bell peppers, feta cheese & capers, topped with extra virgin olive oil and oregano 16 €

Mixed Green Salad with Grilled Talagani cheese: Mixed green salad, grilled Talagani from Peloponnese, Santorini cherry tomatoes, topped with aged balsamic cream 14 €

Caesar's: Mixed green salad, grilled organic chicken breast strips, crispy bacon bits, croutons and Parmesan flakes topped with Caesar's sauce 18 €

### PASTA / RISOTTI

Greek Linguini with fresh tomatoes, peppers, zucchini, eggplant, Kalamata olives, capers and Feta cheese 18 €

Risotto with baby calamari and mixed forest mushrooms 22 €

Santorini risotto, with Santorini cherry tomatoes, capers, spring onions, Kalamata olives and Chloro cheese from Ios 18 €

Shrimp Linguini in a tomato and Greek herbs sauce infused with Pernod 25 €

Langoustine Orzo: Orzo pasta with whole langoustines, flavored with Pernod and Greek herbs 28 €





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## MAIN COURSES

Black Angus Rib eye Steak (300 gr) served with chunky fries, and 4 sauces: pepper, barbeque, herb mustard and ketchup	30 €
Lamb Chops (French cut) with Sofrito sauce (garlic, rosemary and red wine vinegar) served with potato cream	24 €
Grilled Chicken Fillet: Marinated organic chicken breast fillet served with grilled vegetables	18 €
Greek Souvlaki (deconstructed): (200 gr) pork steak, pita, caramelized onions, confit cherry tomatoes and fresh homemade tzatziki, served with French fries	18 €
Chicken Souvlaki: Organic chicken thigh chunks, served with French fries, pita, honey mustard, and a side green salad	20 €
Salmon Souvlaki: Fresh salmon fillet chunks, Santorini cherry tomatoes and bell peppers, served with grilled vegetables	22 €
Sea Bass <b>sauté</b> with <b>sauté</b> farm vegetables, topped with an estragon infused lime sauce	22 €
Sea Bream: Fillet of sea bream with tomatoes and capers in Asyrtiko wine sauce	22 €

## DESSERTS

Chocolate Soufflé with a hot 'lava' center and a scoop of Madagascar vanilla ice-cream	14 €
Lemon Tart Crispy tart filled with lemon cream	12 €
Homemade Cheesecake topped with forest fruit sauce	14 €
Profiteroles filled with patisserie cream, topped with a rich dark chocolate sauce	14 €
Artisanal gelato (2 scoops of Chocolate, Vanilla, Lemon or Strawberry)	6 €

