



## **FANARI in OIA**

RESTAURANT

**Dinner**

[www.fanarivillas.gr](http://www.fanarivillas.gr)

+302286071008

*Bread & daily dip for 2 persons 4,00 €*

## ***Soup***

### *Traditional sea soup*

*fish fillets, mashed celeriac, cherry tomatoes & perfumed herbal oil*

*17,00 €*

## ***Cold & Warm Appetizers***

### *Aubergine of Santorini*

*black garlic mayo, Greek yogurt, parsley oil, breadcrumbs*

*18,00 €*

### *Beef steak Tartar*

*roughly chopped beef loin, truffle mayonnaise, mustard seeds, potato chips*

*20,00 €*

### *Octopus sauted*

*Santorinean mashed fava beans, cherry tomatoes, rock samphire, Greek olives, mizouna herb, fennel, seaweed oil*

*20,00 €*

### *Calamari*

*fish roe mousse, pickled onion, cherry tomatoes, sweet red pepper of Florina*

*22,00 €*

## ***Salads***

### *Santorinean*

*cherry tomatoes from Santorini, carob rusk, mousse feta, cucumber, rock samphire, oregano, pickled onion, vinaigrette petimezi*

*20,00 €*

### *Zucchini*

*fennel, peach, Greek fresh cheese, mint and roasted almonds*

*18,00 €*

## *Main Course*

<i>Shrimps' pasta</i> <i>linguini, shrimp broth, tomato sauce, lime</i>	<i>36,00 €</i>
<i>Lamb chunk</i> <i>served with baby potatoes, curry mayonnaise, herbs</i>	<i>34,00 €</i>
<i>Rib Eye</i> <i>relish, truffle mayo, fleur de sel - cooked to your preference</i>	<i>45,00 €</i>
<i>Roasted chicken</i> <i>served with celeriac puré, gratinated cauliflower, parsley oil, chicken skin</i>	<i>32,00 €</i>
<i>Fish of the day fricassée</i> <i>sizzling greens, eel, sabayon egg lemon sauce, oil dill</i>	<i>38,00 €</i>
<i>Lovers' pasta! = lobster with pasta for two</i> <i>spaghetti, tomato sauce, parsley, cherry tomatoes</i>	<i>120,00 €</i>
<i>Salmon sauted</i> <i>Fennel, fish roe mousse, lemon confit, asparagus</i>	<i>30,00 €</i>

## *Sweet Paradise*

<i>Chocolate</i> <i>crèmeux chocolate, cocoa crumble, cocoa fruit sauce</i>	<i>14,00 €</i>
<i>Baklava</i> <i>with ice cream topped with honey &amp; cinnamon</i>	<i>14,00 €</i>
<i>Galaktoboureko</i> <i>Dessert of phyllo dough and custard, orange syrup, cinnamon</i>	<i>16,00 €</i>

*Please inform your waiter,  
if you wish your food to be prepared with no salt or if you have any allergy or intolerance to any food or food ingredient,  
in order to be informed about the allergenic substances for the food you are interested in.*



*Each dish is prepared for you upon your order.  
Please excuse us, in case of any reasonable delay.*

The fruits & the vegetables that we are using are fresh. The seafood & sea fruits, the fish & the meat are fresh & fresh frozen. Many of our first ingredients / products are made with biological cultivation. Wherever we use uncooked oil is pure virgin Greek olive oil. The feta cheese is of Greek origin.

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In the above mentioned prices are included: Community Tax 0,2 %, V.A.T. 13% or 24%. The rates are in euro. Responsible for market inspection: Emmanouil Darzentas. You can find reports for complaining in a special place next to the entrance.

(\* ) We reserve the right to modify, add, change the content or recipes as well as the prices, whenever we deem it necessary and without prior notice. For any confirmed booking in force the agreed: menus and prices will apply and honored.

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