

PERGOLA

World Fusion Cuisine Finger food & bowls

D,G	Trilogy of mini flatbread with cherry tomatoes, prosciutto, and mushrooms	12 €
Veg	Superfood salad bowl with quinoa, chickpeas, eschalots, coriander, and grapefruit dressing	19 €
D,Veg	Summer salad bowl with cherry tomatoes, cucumber peel, peppers, goat cheese, and capers	16 €
D,G,Veg	Tomato fritters with a yogurt ginger dip	14 €
E,D,G,Veg	Zucchini croquettes with yogurt coriander chili sauce with crisp noodles	17 €
G,SS,Veg	Local fava beans hummus with caramelized onion and smoked paprika oil and corn tortillas	19 €
D,G	Tostada with summer vegetables and Santorinian pork sausage	20 €
N,D,Soy, Veg	Poke bowl with cherry tomato, zucchini & cucumber peels, corn, eschalots, burrata, grilled fillet of chicken breast and nuts	23 €
E,D,G,F	Cod fish croquettes with aioli dip and Asian style beet salad	29 €
G,F	Seabass ceviche with edamame beans	22 €

D:dairy, G:Gluten, Veg:Vegetarian, E:eggs, SS:sesame seeds, N:nuts, Soy:Soya, F:fish, Cr:crustacean

Entrees

D,G	Chicken gyros pita platter with cherry tomatoes, onion, parsley, smoked paprika, and tzatziki dressing	24 €
D,SS,Soy	Beef tataki with eggplant fries and Naxos gruyere cream	32 €
D,G	Octopus pappardelle with fennel, carrot and rosemary	26 €
D,F,Cr	Crayfish bao ban with fresh salad and tartare sauce	36 €
D	South American-style ribeye steak with chimichurri sauce, celery root puree and grilled asparagus	42 €
D,Cr	Lobster platter with a lime-chili sauce, roasted thyme potatoes, and baby carrots	48 €
F	Catch of the day - 80€ / kg	80 €/kg

Desserts

D,G,Veg	Chocolate mousse with fresh oregano, croquette and fresh berries	15 €
D,G,Veg	Cheesecake with katiki cheese, carob rusk and grape confit	14 €
D,Veg	Yogurt ice cream with fig confit	12 €
Veg	Fresh fruits	10 €

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COCKTAIL & BEVERAGE LIST

20€

Sunsets Spritz (vermouth, prosecco, angostura bitters, grapefruit soda)

Iconic Negroni (gin, rosso vermouth, black walnut bitters, orange bitters, angostura)

Santo Donkey (aged tsipouro, simple syrup, angostura bitters, orange bitters)

Santorini Sling (gin, cherry brandy, Cointreau, dom liqueur, lime juice, angostura bitters, grenadine, soda water)

Mequila Sunrise (vanilla vodka, apricot schnapps, orange juice, prickly pear liqueur)

Sun and Sand (bourbon, apricot liqueur, sweet vermouth, orange juice, orange bitters)

Lava (tequila, mezcal, lime juice, simple syrup, slice of chily, basil leaves)

Whiskey

Glenfiddich 15 y.o.	23 €
Lagavulin 16 y.o.	28 €
Yamazaki 12 y.o.	28 €
Johnnie Walker Black Label	18 €
Jack Daniel's	14 €
Bulleit Rye	16 €
Maker's Mark	20 €
Bushmills Original	14 €

Brandies

Remy Martin VSOP	24 €
Metaxa 5*	12 €
Metaxa 12*	20 €

Vodka

Stolichnaya	14 €
Beluga Noble	20 €
Belvedere Vodka	20 €
Grey Goose	22 €

Gin

The Botanist	20 €
Tanqueray No Ten	18 €
Gin Mare	18 €
Hendrick's	12 €

Classic Cocktails

18€

Old Fashioned	Whiskey Sour
Negroni	Daiquiri
Margarita	Mojito
Espresso Martini	

Rum

Sailor Jerry Spiced	12 €
Appleton Estate Signature Blend	14 €
Angostura 1919	20 €
Angostura 1824	34 €
Ron Zacapa 23	24 €

Beer

Local microbrewery lager	8 €
Local microbrewery IPA	8 €
Corona	8 €
Stella Artois	8 €
Amstel free	8 €

Tequila & Mescal

Patron Silver	18 €
Patron Reposado	24 €
Patron Anejo	26 €
Don Julio 1942	40 €

Liquors

Baileys	12 €
Drambuie	12 €
Cointreau	12 €
Grappa Nonino	12 €
Jägermeister	12 €
Disaronno Originale	12 €

Local spirits

Ouzo Plomari	10 €
Mastiha	12 €
Tsipouro Sigalas	12 €
Dark Cave 5 Tsilili	14 €

Coffee & Tea

Espresso	3.5 €
Cappuccino	4.5 €
Greek Coffee	4 €
Filter Coffee	4 €
Darjeeling Organic, Earl Grey	5.5 €
Green Tea, Chamomile	5.5 €

Water

Acqua Panna Still 750ml	5 €
San Pellegrino 750ml	6 €

Refreshments

Coca-cola, light, zero	4.5 €	Mandarin & Bergamot Soda	5 €
Sprite	4.5 €	Pink Grapefruit Soda	5 €
Ice Tea	4.5 €	Aegean Tonic	5 €
Fresh Juice	8 €	Ginger Beer	5 €
Sparkling Lemonade	5 €	Plain Soda	5 €

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CHAMPAGNE & WINE LIST

Champagne

Piper Heidsieck, Brut NV, pinot noir, meunier, chardonnay, Champagne	140 € / 28 €
Deutz, Brut, Non-Vintage Champagne	150 € / 38 €
Laurent-Perrier, Cuvée Rosé Brut NV, pinot noir, Champagne	301 €

Red wines

Santowines Kameni 2017, mantilaria, Santorini	60 €
Dougos Rapsani, xinomavro, Thessaly	58 € / 14 €
Kokkinomilos, Tselepos Winery, merlot, Tegea	86 €
Skouras Nemea, agiorgitiko, Nemea	30 € / 8 €
Mavrotragano, Gavalas Winery, mavrotragano, Cycades	100 €
Aspros lagos, Douloufakis Winery, cabernet sauvignon, Crete	40 €

White wines

Katsano, Gavalas Winery, katsano - gaidouria, Santorini	74 €
Apla, Oenops Wines, malagousia – assyrtiko - roditis, Drama	47 € / 12 €
Santorini 2020, Anhydrous Winery, assyrtiko- athiri-aidani, Santorini	76 €
Mantinia, Bosinakis Winery, moschofilero, Mantinia	30 € / 8 €
Nassitis, Vassaltis Vineyards aidani – athiri - assyrtiko, Santorini	56 €
Santorini, Estate Argyros, assyrtiko, Santorini	78 €
Skytali, Hatzidakis Winery, assyrtiko, Santorini	112 €
Pure, Volcanic Slopes Vineyard, assyrtiko, Santorini	141 €
Nychteri, Domaine Sigalas, assyrtiko, Santorini	186 €
Aspros lagos, Douloufakis Winery, vidiano, Crete	53 €
Nostos Roussanne, Manousakis Winery, rousanne, Crete	87 €

Rose wines

Whispering Angel, Cotes de Provence, grenache - rolle cinsault, France	80 €
Voudomato, Gavalas Winery, Voudomato, Santorini	74 €
Miraval Rose, Chateau Miraval, Cotes de Provence, France	58 € / 15 €

Dessert wines

Samos grand crux, Moshcato, Samos	22 € / 6 €
Argyros, Vinsanto, 4 years old, Assyrtiko blend, Santorini	70 €