

Finikia
RESTAURANT
ESTB 1984

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Soup

Kakavia 13,00 €
The fabled soup of fishermen in Kalymnos island. Fresh vegetables, stonefish & Cretan rusk.

Salads

Finikia 14,00 €
Mixed fresh salad, cucumber, dried cherry tomatoes, caperberries, fresh onion, walnuts marinated fig, halloumi cheese in olive oil & apple vinegar.
✔ VEGAN *Without halloumi cheese*

Greek salad 12,50 €
Tomatoes, cucumber, feta cheese, olives onions green pepper, capers, olive oil oregano & salt. Pitta bread on the side.

Crab salad 16,50 €
Crunchy salad, cabbage, apple & crab marinated in orange & cherry tomato dressing.

Santorini 13,00 €
Grilled eggplant, mushrooms, peppers zucchini, dried cherry tomatoes with balsamic vinegar dressing. Comes with tzatziki & fava beans.
✔ VEGAN *Without tzatziki*

Shrimp salad 16,50 €
With avocado, Santorinian dried cherry tomatoes, fresh salad & strawberry dressing.

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Our new gastronomy project has an absolute character a philosophy based on intertemporal values, modern face special aesthetic & gustatory idiom. There is an option for everyone & a challenge for each of our senses, creating new memories around a table. Like the old times!

📍 Finikia, Oia Santorini, 84703 📞 +30 22860 71373
✉ info@finikiamemories.com 📷 finikiamemorieshotel
📍 Finikia Memories Hotel & Restaurant

Marketing manager: Theodoros Andreadis. / The restaurant uses & fries with homemade olive oil. / Feta is Greek. / Frozen products: squid, octopus & shrimps. / Bread: €0.70. / Community tax: 0.5%, VAT 24%.
The store keeps complaint forms at the exit, in accordance with the purchasing law.

Apéritif

Serving of ouzo	4,50 €
Serving of raki	4,50 €
Serving of mastiha liqueur	5,00 €
Ouzo Artemis 200 ml	13,00 €

Spirits

Simple drink	9,00 €
Special drink	13,00 €
Premium drink	16,00 €

Coffee & Tea

Espresso	3,50 €
Double espresso	4,00 €
Freddo espresso	5,00 €
Cappuccino	5,00 €
Double cappuccino	5,50 €
Freddo cappuccino	6,00 €
Greek coffee	3,00 €
Filter coffee	3,00 €
Nescafe Hot / Frappe	4,00 €
Chocolate Hot / Cold	5,00 €
Tea Earl gray / Chamomile English breakfast / Green tea	3,00 €

Juices & Smoothies

Fresh orange juice	6,00 €
Fresh mixed fruit juice	8,00 €
Fresh juice Orange, carrot, apple & ginger juice	8,00 €
Kalimera juice Lemon, grapefruit & agave syrup.	8,00 €
Watermelon juice With lime, mint & honey.	8,00 €
Homemade lemonade With mint, honey & ginger.	6,50 €
Homemade lemonade With melon.	7,50 €
Homemade granita Strawberry or Mango	9,00 €
Greek Power Boost Smoothie Banana, Greek yogurt, honey tahini & walnuts.	9,00 €
Berry Lovers Smoothie Berries mix, Greek yogurt & honey.	9,00 €
Detox Glow Smoothie Spinach, avocado, banana, almond milk & peanut butter.	9,00 €
Lazy Sunshine Smoothie Mango, pear, orange, Greek yogurt & agave syrup.	9,00 €
Milkshake Vanilla & Banana or Chocolate	9,00 €

Treats To Share

Veggie souvlaki Mushroom, potato, dried cherry tomatoes, peppers onions, pine honey & balsamic vinegar. VEGAN	14,00 €
Santorinian fava With fresh onion, capers, olive oil & lemon. VEGAN	11,00 €
Santorinian 'tomato-balls' A traditional recipe of Santorini island, with feta cream cheese on the side. VEGAN Without feta cream cheese	10,00 €
Feta cheese Wrapped in filo dough with sauté vegetables & pine honey.	12,00 €
Tzatziki Traditionally served with pita bread.	10,00 €
Fresh steamed mussels With ouzo, fresh herbs, tomato & anthogalo.	14,50 €
Grilled octopus With cherry tomatoes, fava cream, peppers, scallion oregano & olive oil.	15,00 €
Finikia balls Meatballs with vegetables pickled cucumber, tomato sauce, feta cheese & Florina peppers.	12,50 €
Traditional spicy pies Handmade filo stuffed with minced beef & yogurt sauce on the side.	11,50 €

Wood - Fired Oven Traditional Recipes

Appetizers

Greek pizza-pie Fresh tomato, olives, kasseri onion, feta cheese & basil. *35 minutes waiting time	15,00 €
Bougiourdi Slice of aged graviera cheese from Naxos island, feta cheese tomato, peppers, chilli flakes & extra virgin olive oil.	16,50 €

Main Dishes

Mousaka With eggplant, potato, minced meat, light spices & velvet cream, served in clay pot.	16,50 €
Kleftiko lamb With graviera cheese, potatoes peppers, sun-dried cherry tomatoes & onions.	20,50 €
Shi drum giouvetsi Cooked with olive oil, scallion tomatoes, peppers & fresh seafood broth. Served with orzo pasta.	23,00 €
Keskesi Cooked lamb, onions, fresh herbs, durum wheat, fresh butter & mild spices.	20,00 €
Ham knuckle With potatoes braised in casserole with herbs, mild spices & seasonal vegetables.	20,00 €
Short ribs With barbecue sauce, potatoes baked in casserole with seasonal vegetables & mushrooms.	22,00 €

Main Dishes

Shrimp & mussel linguini 20,00 €

With feta cheese, cherry tomatoes, anthogalo & shrimp broth.

Spaghetti & vegetables 16,50 €

With fresh vegetables, crunchy prosciutto & Santorinian herbs.

🌱 VEGAN Without prosciutto

Chicken penne 15,50 €

With Santorinian sun-dried tomatoes, broccoli, anthogalo & grated cheese.

Spinach risotto 19,50 €

With sautéed shrimps in olive oil ouzo & shrimp broth. Served in a clay pot.

Shrimp orzo 19,00 €

With aged gruyere from Naxos island & Greek saffron from Kozani.

Traditional trahanas 13,00 €

Greek pasta from Epirus made from dough & milk, cooked with mushrooms, paprika, grilled halloumi cheese, peppers & fresh cream.

Cooked kalamari 14,50 €

Kalamari cooked with basil infused olive oil, deglazed with ouzo & served with smashed fried potatoes.

Seabass fillet 27,00 €

Sautéed with finocchio, black olives & basil – tomato dressing.

Salmon fillet 18,50 €

Grilled with freshly chopped steamed vegetables sauce made of sweet pepper, olive oil & lemon.

Grilled shrimps [No.1] 29,00 €

With ratatouille of fresh vegetables & olive oil – lemon dressing.

Chicken & vegetables 15,50 €

Marinated in herbs, grated with gruyère from Amphilocheia. Served with sautéed vegetables & roast potatoes.

Greek burger 17,00 €

With yoghurt, mini pita bread, French fries, mini Greek salad, beetroot & tzatziki on the side.

Lamp chops 20,00 €

Marinated in Santorinian herbs, Mediterranean pepper sauce with baked potatoes on the side.

Beef fillet 32,00 €

With sauce of mushrooms, Visanto wine, fresh vegetables & potatoes on the side.

Desserts

Apple pie 8,50 €

With caramelized apples & vanilla ice cream on the side.

Millefeuille 9,00 €

With caramelised filo & vanilla cream.

Traditional baclava 8,50 €

Baked in wood fire oven & kaïmaki ice cream on the side.

Chocolate ganache 9,00 €

Soft chocolate ganache, coolis of mango & forest fruits.

Tart 8,50 €

With soft vanilla cream & seasonal fruits. Served with caramel syrup & whipped cream

Soft drinks & Water

Soft drinks 4,00 €

250 ml

Sparkling water 5,50 €

750 ml

Mineral Water 3,50 €

1 liter

Homemade Iced Tea 5,00 €

With mint & agave syrup.

Beers

Mythos lager 5,00 €

Greek contemporary lager. 330ml

Yellow Donkey 8,50 €

Santorini Brewing Company. Blonde, lager, fresh & unfiltered. 330ml

Crazy Donkey 20,50 €

Santorini Brewing Company. India pale ale, fresh & unfiltered. 700ml



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WINE LIST

	GLASS	BOTTLE
	White Wines	
Santorini wines		29.50 €
		68.00 €
	12.50 €	76.00 €
		78.00 €
		85.00 €
		130.00 €
		105.00 €
	6.50 €	13.00 € 1/2 lt
Greek wines		55.00 €
		42.00 €
		32.00 €
		50.00 €
	Red Wines	
		95.00 €
	8.00 €	16.00 € 1/2 lt
Greek wines		62.00 €
		38.00 €
		52.00 €
	13.50 €	70.00 €

	GLASS	BOTTLE
	Rosé Wines	
	8.00 €	36.00 €
		35.00 €
	Sparkling Wines	
	200 ML	BOTTLE
	15.00 €	45.00 €
	15.00 €	45.00 €
	40.00 €	140.00 €
	Dessert Wines	
	GLASS	
		9.50 €
		7.50 €

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Sangria

10,00 €

Santorini's Sangria

With local white or red wine & fresh fruits.

Cocktails

11,50 €

Cucumber Smash

*Rosemary & cucumber infused Gin, lemon-tonic
lemon & sugar syrup.*

Mango Daiquiri

Rum, mango, lime & sugar syrup.

Frozen Strawberry Margarita

Tequila, strawberry, lime & sugar syrup.

Ginger Sour

Vodka, Sourz Apple liqueur, lime, ginger & green apple.

Basil Mastic

*Basil -infused Mastic liqueur, sugar syrup
lemon & soda.*

Mai Tai

*Rum, lime, triple sec, bitter almond liqueur &
Angostura bitters.*

Paloma

Tequila, lime & grapefruit flavored soda.

Aperol Spritz

Aperol, Prosecco & soda.

Pineapple Spritz

Aperol, Prosecco, pineapple liqueur & soda.

Espresso Martini

Vodka, Kahlua, Baily's & espresso.

Mimosa

Orange juice & champagne.

Bloody Mary

*Rosemary flavored Vodka with Santorini cherry
tomatoes, Tabasco, lemon juice, Worcestershire sauce
black pepper & salt.*