

MEZEDES, TAPAS, ANTIPASTI

DOLMADES

Seasoned ground beef and rice wrapped in grape leaves, served with egg-lemon sauce 9

WOOD GRILLED OCTOPUS

Celery, roasted red pepper, cucumber, lemon, oregano and red wine vinaigrette 11

GRECIAN OR BUFFALO STYLE CHICKEN WINGS

Served with tzatziki or blue cheese dressing 10

SHRIMP COCKTAIL

Five shrimp 12 | Twelve shrimp 24

BUFFALO STYLE SHRIMP

Served with blue cheese dressing 12

ARTICHOKE & CRAB DIP

Artichoke hearts and crab meat blended with garlic and cheese, served with warm pita 10



WOOD GRILLED LAMB CHOPS

Three thin chops marinated with lemon and herbs with grilled vegetables 12

JUMBO LUMP CRAB CAKES

Three crab cakes served with lemon and chipotle tartar sauce 12

SEARED AHI TUNA

Coated with white and black sesame seeds, served with Asian slaw 12

SANTORINI GYROS

Served with tomatoes, onions, tzatziki and pita 9

FLAMED SAGANAKI

Imported Kasser cheese, served sizzling and set ablaze table-side with brandy 8

BAKED MUSSELS

Saffron, tomatoes, garlic, fennel and white wine served with crostini 12

PASTICHIO EN PHYLLO

Seasoned ground beef layered with pasta noodles, wrapped in phyllo and served with Greek tomato sauce 9

GOAT CHEESE BRUCHETTA

Goat cheese and cream cheese topped with baby greens, tomatoes, onions and kalamata olives served with crostini 11

CALAMARI A LA ROMANO

With peppered garlic aioli 10

SPANAKOPITA

Spinach and Greek Feta cheese baked in phyllo pastry 8

WOOD GRILLED SHRIMP & VEGETABLES

Two shrimp skewers over grilled seasonal vegetables dressed in virgin olive oil with herbs and lemon 12

GREEK PEASANT SAMPLER

Gyro, shrimp, loukaniko sausage, dolmades, tzatziki, feta cheese, olives, Salonica peppers, spinach pie and pastichio en phyllo 26



HOUSE MADE MEDITERRANEAN PITA SPREADS

served with warm pita, Salonica peppers and Kalamata olives

choose any three spreads 9 | add a spread for 3 each | add a pita for 1 each

SPICY FETA – Creamy feta with olive oil and hot peppers

TARAMOSALATA – Red caviar, potatoes and onions

TIROSALATA – Fresh herbs, peppers and feta cheese

TZATZIKI – Yogurt sauce with garlic and cucumbers

TAHINI HUMMOUS – Garbanzo, sesame seeds and olive oil

ROASTED PEPPER HUMMOUS – Garbanzo with roasted sweet peppers and chiles

MELITZANO – SALATA – Roasted eggplant with garlic and oil

KALAMATA AND GOAT CHEESE TAPENADE – Chunk olive, herbs, garlic and fresh goat cheese



WOOD OVEN PIZZA

served on our own signature herb crust, made fresh daily

add a small Caesar, Greek or horiatiki salad 3

FOUR CHEESE CLASSICO PIZZA

Fresh basil, tomato, aged fontina, Romano, reggiano and mozzarella cheeses 11

Add pepperoni or sausage 2

MEDITERRANEAN PIZZA

Sun-dried tomatoes, artichokes, black olives, oregano, walnut pesto and feta cheese 14 Add gyro 2

IBERIAN PIZZA

Alfredo sauce, prosciutto ham, Italian sausage, mushrooms, kalamata olives, aged fontina and mozzarella cheeses 15

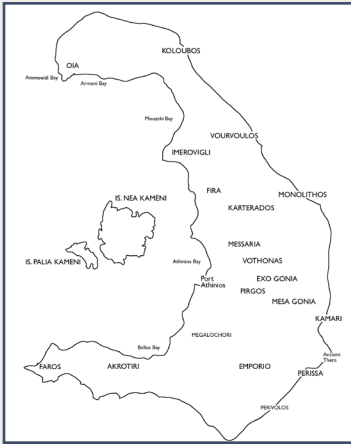
PIZZA MARGHERITA

Vine ripe tomatoes, fresh basil, garlic, olive oil, reggiano and mozzarella cheeses 12



Proceeds benefit the Minnesota Landscape Arboretum, non-profit community partner of Santorini Taverna

THE STORY OF SANTORINI



The island of Santorini is part of the very beautiful Cyclades island group which encircle the southern Aegean Sea like an exquisite string of pearls, of which Santorini is the most unique. The crystal blue Aegean, white washed homes and churches, blue domes and shutters, cafes and taverns, and inhabitants living the simple life, all combine to make the special flavor of Santorini.

In 1630 BC a devastating volcano erupted. The center of the island collapsed and volcanologists believe that the neighboring isle of Thirassia was once connected to Santorini. Two smaller islands that now lie in the bay were formed by a series of lava eruptions that occurred later. Paleontologists and archeologists have been excavating and recently found an ancient city called Akrotiri, which many today believe may have been the infamous city of Atlantis

Santorini has been invaded many times through the years. Each succeeding conqueror left just a little of their culture behind. That is why today, Santorini has encompassed the taste and pleasures of many of the surrounding Mediterranean cultures. Even its name is a Hellenized word from the Italian St. Irene. The island's Greek name is Thera.



SOUPS & SALADS

add to our salads:

grilled chicken breast 4 | shrimp 6 | lamb gyro 3 | grilled salmon 8 | two thin lamb chops 7

AVGOLEMONO

Classic Greek egg lemon soup
Cup 4 | Bowl 6

SOUP DU JOUR

A daily creation from our chef
Cup 4 | Bowl 6

GREEK SALATA

Greek salad of romaine and iceberg lettuce, tomatoes, cucumbers, garbanzo beans, beets, red and yellow peppers, pepperoncini peppers, onions, capers, croutons, feta cheese and olives. Served with a traditional creamy lemon olive oil dressing
Family (serves 4 or more) 13 | Large 11 | Small 7

PEPPERED STEAK SALAD

Baby lettuce with mushrooms, tomatoes, onions, cucumbers, peppers and olives with balsamic vinaigrette and grilled peppered steak 15

NICKLOW'S DELUXE SALATA

 Greek salata with shrimp, snow crab claws, hard boiled egg and creamy lemon olive oil dressing on a bed of Nicklow's potato salad 15

HORIATIKI

Traditional Greek peasant salad of roma tomatoes, cucumbers, capers, feta cheese and olives tossed with lemon juice and extra virgin olive oil
Family (serves 4 or more) 14 | Large 12 | Small 8

CAESAR SALAD

Romaine, croutons, Parmesan cheese and gorgonzola anchovy dressing
Family (serves 4 or more) 12 | Large 10 | Small 8

SPICED AHI TUNA SALAD

Seared sushi grade ahi tuna on a bed of baby greens, cucumber, carrots, fresh ginger and mint drizzled with sweet sesame vinaigrette 15

SHRIMP AND AVOCADO SALAD

Wild greens, poached shrimp, sweet grapefruit, avocado, jalapeno, mango and citrus vinaigrette 13

CHOP SALAD

Romaine and iceberg lettuces tossed with smoked turkey, garbanzo beans, beets, croutons, sweet peppers, onion, crisp bacon, hard boiled eggs, Cheddar, mozzarella and feta cheeses in tasty sun-dried tomato "Louis" dressing 14



NICKLOW'S FAMILY SPECIALS

add a small Caesar, Greek or horiatiki salad 3

FRIDAY – FRESH ALASKA HALIBUT

Char-grilled with fresh herbs and lemon, served with roasted potatoes and vegetables 24

SATURDAY – ROASTED LEG OF LAMB

Boneless leg of lamb stuffed with spinach, feta and loukaniko sausage
Served with roasted potatoes and vegetables 23

SUNDAY – FAMILY STYLE PLATTER

Avgolemono soup, Greek salad, gyro & fixings, sliced chicken breast, two lamb chops, Taverna pasta and baklava
For two 45 | For four 75

Santorini Taverna
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MIDWESTERN CUTS

all of our meats are grilled to perfection with hardwood charcoal served with fresh vegetable and a choice of garlic mashed potato | rice pilaf | cous cous | orzo pasta | taverna pasta | thick cut fries
add a small Caesar, Greek or horiatiki salad 3

LAMB CHOPS A LA THEBES

Three domestic grilled lamb loin chops marinated in olive oil and garlic like the recipes of ancient Thebes
Three chops 35 | Extra Chop 9 each

FILETTO DE GRECO

10 oz. Angus filet sautéed with wild mushrooms and dry sherry demi-glace served on grilled eggplant 34

ATHENIAN PORK CHOPS

14 oz. organic french bone pork chop with preserved lemon 24

SURF & TURF

5 oz. Angus filet and 5 oz. lobster tail with sautéed mushrooms 38

BONE-IN RIBEYE

22 oz. bone-in ribeye served with grilled portabella mushrooms 37

SOUTH AMERICAN STRIP STEAK

16 oz. Angus New York strip coated with cracked peppercorn and served with our South American sauce 32

NICKLOW'S ORIGINAL ROASTED PRIME RIB

Served with au jus and horseradish sauce
14 oz. Queen cut 28 | 22 oz. King Cut 34

NEW YORK STRIP STEAK

8 oz. Angus NY Strip served with garlic herbed butter 19

FILET MIGNON

10 oz. Angus served with sautéed mushrooms 32

add to any steak:

south american style 2 | 5 oz. lobster tail 9 | jumbo lump crab cakes 9

sautéed scallops and shrimp with butter and onions 10



COASTAL SPECIALTIES

served with fresh seasonal vegetables and a choice of
garlic mashed potato | rice pilaf | cous cous | orzo pasta | taverna pasta | thick cut fries
add a small Caesar, Greek or horiatiki salad 3

FRESH PAN FRIED WALLEYE

Walleye coated with Ritz crackers served with a side of chipotle tartar sauce 24

SCAMPI CON POLLO

Three jumbo shrimp wrapped with chicken wood oven roasted with white wine and garlic herb butter; served with angel hair pasta 19

ROASTED NORWEGIAN SALMON

Topped with crab meat, asparagus and hollandaise sauce 24

SEAFOOD PLATTER

Wood oven roasted shrimp, sea scallops, salmon and lobster 36

SHRIMP MIKROLIMANO

From the famed Turkolimano restaurant near the Piraeus Harbor. Sautéed shrimp with tomatoes, feta cheese and flavored with fresh garlic and oregano over angel hair pasta 21

MOROCCAN SHRIMP

With dried figs, golden raisins, red cous cous and a curry yogurt sauce 23

WOOD OVEN ROASTED SCALLOPS

Sea scallops served in lobster cream sauce 24

LOBSTER DINNER FOR TWO

Full pound lobster broiled in our wood oven 49



PASTA

add to our pastas:

two thin lamb chops 7 | shrimp 6 | grilled chicken breast 4 | meatballs 3 | loukaniko sausage 3

add a small Caesar, Greek or horiatiki salad 3

TAVERNA PASTA

A favorite in all Mediterranean tavernas. Angel hair pasta with browned butter and garlic, topped with freshly grated mizithra cheese 13

SEAFOOD BUCATINI

With lobster, mussels, shrimp and scallops in a vodka sun-dried tomato sauce 26

SPAGHETTINI ARRABBIATA

Vegetarian pasta, tomatoes, red peppers and onions in a tomato red wine sauce with fresh herbs and Romano cheese 13

OOUZO LINGUINI

Tossed in olive oil and Ouzo liqueur with shrimp, scallops, tomatoes, pepperoncini, olives, fresh basil and feta cheese 18

RAVIOLI BASILIO

Jumbo cheese ravioli tossed in a basil pesto cream sauce with marinated sun dried tomatoes, pine nuts and feta cheese 16

LOBSTER RAVIOLI

Ravioli stuffed with lobster tossed in lobster cream sauce and accompanied with a 4-ounce lobster tail 26

TORTELLINI BARONESSA

Cheese filled tortellini tossed in garlic Parmesan cream sauce with smoked ham, bacon, peas and mushrooms 18

CAJUN PASTA

Penne pasta with sun-dried tomatoes and roasted red pepper sauce with garlic, portabella mushrooms, fresh asparagus and Kalamata olives topped with Cajun chicken 18

MEDITERRANEAN FAVORITES

served with fresh seasonal vegetables and a choice of
garlic mashed potato | rice pilaf | cous cous | orzo pasta | taverna pasta | thick cut fries
add a small Caesar, Greek or horiatiki salad 3

WOOD GRILLED CHICKEN & SHRIMP KABOB

Marinated lemon and oregano chicken, with two
jumbo shrimp 21

WOOD GRILLED SWORDFISH KABOB

Marinated chunks of swordfish brushed with sun-dried
tomato and rosemary pesto 22

TRADITIONAL PASTICHIO

Seasoned ground beef layered with a variety of pastas and
topped with béchamel and served with a Greek tomato
sauce and reggianito 18

KOTOPITA

Chicken breast rolled with spinach, feta cheese and wrapped
with phyllo, served with egg lemon sauce 18

WOOD GRILLED BEEF KABOB

Beef tenderloin marinated in olive oil with garlic and fresh
herbs skewered with peppers and onions 23

EGGPLANT MOUSSAKA

Garden fresh vegetables, eggplant and roasted potatoes
layered with béchamel, Greek tomato sauce and grated
cheese 16

YIAYIA'S MEATLOAF

Lamb and beef meatloaf stuffed with a hard boiled egg.
Served with garlic mashed potatoes, grilled vegetables served
with lamb gravy 17

GYRO DINNER

A healthy portion of spit-roasted sliced gyro with tomatoes,
onions and tzatziki dressing 17

LAMB & BEEF MOUSSAKA

Layers of eggplant, roasted potato and seasoned ground
lamb and beef topped with creamy béchamel with Greek
tomato sauce and grated cheese 18

LAMB SHANK

Lamb shank braised topped with lamb gravy served with
orzo pasta 22



COMBINATION PLATTERS

add a small Caesar, Greek or horiatiki salad 3



MY BIG FAT GREEK PLATTER

Dolmades, kotopita, thin lamb chops and Grecian shrimp
For one 25 | For two 45 | For four 79

LAMB MOUSSAKA, TWO THIN LAMB CHOPS, PASTICHIO, POTATOES & VEGETABLES 27



SANDWICHES & BURGERS

choice of thick-cut lemon oregano fries | taverna pasta | Nicklow's potato salad

SANTORINI GYRO PITA

Spit-roasted gyro with tomato, onion and tzatziki served
with Greek or Caesar salad 12

JUST A BURGER

1/2 lb. hardwood charcoal grilled 10

Add to your burger:

Domestic cheese 1 | Spicy feta 2 |

Thick cut smoked bacon 2 | Onion rings 2

CHICKEN PITA

Wood grilled marinated chicken breast
with tomato, onion and tzatziki served with
Greek or Caesar salad 12

PEPPER JACK BURGER

1/2 lb. topped with melted pepper jack cheese with sautéed
peppers, onions and jalapeño 13

VEGGIE PITA

Grilled mushroom, eggplant, zucchini and peppers with
tomato, onion and tzatziki served with
Greek or Caesar salad 12

SURF AND TURF BURGER

1/2 lb. topped with lobster tail served with drawn butter 15

PITA MELT

Choose gyro, chicken or veggie and we'll sandwich it
between two warm pitas with cheddar and fontina cheese
served with Greek or Caesar salad 14

PRIME RIB FRENCH DIP

Thin sliced prime rib on French bread au jus dip and
horseradish sauce 15 | Add baby Swiss 1

MEDITERRANEAN CHICKEN WRAP

Wood-grilled chicken breast topped with Greek salad in a
sun-dried tomato basil wrap 14

SANTORINI CLUB CROISSANT

Smoked ham, fresh roasted turkey, crisp bacon,
Swiss cheese, onion, tomato and lettuce on a fresh croissant
with Dijon mayonnaise 14

WALLEYE SANDWICH

Pan-fried walleye on fresh roll with chipotle tartar sauce,
lettuce and tomato 15

OPEN FACED PRIME RIB SANDWICH

8 oz. prime rib with caramelized onions served with horse
radish and au jus 19



SIDES

your choice 3

Nicklow's Award Winning Potato Salad

Tabouli

Orzo Pasta

Rice Pilaf

Cous Cous

Fresh Seasonal Vegetables

Garlic Mashed Potatoes

Taverna Pasta

Lemon-Oregano Thick-Cut Fries