

# 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 10

## GRECIAN OR BUFFALO STYLE CHICKEN WINGS

Served with tzatziki or blue cheese dressing 10

## 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 9

## 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 11

## 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 Kasseri cheese, served sizzling and set ablaze table-side with brandy 8

## BAKED MUSSELS

Saffron, tomatoes, garlic, fennel and white wine served with crostini 11

## 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 10

## 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



## 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 10  
Add pepperoni or sausage 2

### MEDITERRANEAN PIZZA

Sun-dried tomatoes, artichokes, black olives, oregano, walnut pesto and feta cheese 12 Add gyro 2

### IBERIAN PIZZA

Alfredo sauce, prosciutto ham, Italian sausage, mushrooms, kalamata olives, aged fontina and mozzarella cheeses 14

### PIZZA MARGHERITA

Vine ripe tomatoes, fresh basil, garlic, olive oil, reggiano and mozzarella cheeses 11

Santorini Taverna  
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# SOUPS & SALADS

add to our salads:

two thin lamb chops 6 | shrimp 5 | grilled chicken breast 4 | meatballs 3  
loukaniko sausage 3 | grilled salmon 8


## 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  
Large 10 | Small 7

## PEPPERED STEAK SALAD

Baby lettuce with mushrooms, tomatoes, onions, cucumbers, peppers and olives with balsamic vinaigrette and grilled peppered steak 12

## 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 13

## HORIATIKI

Traditional Greek peasant salad of roma tomatoes, cucumbers, capers, feta cheese and olives tossed with lemon juice and extra virgin olive oil  
Large 11 | Small 8

## CAESAR SALAD

Romaine, croutons, Parmesan cheese and gorgonzola anchovy dressing  
Large 9 | Small 7

## 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 13

## SHRIMP AND AVOCADO SALAD

Wild greens, poached shrimp, sweet grapefruit, avocado, jalapeno, mango and citrus vinaigrette 12

## 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 12



# SANDWICHES & BURGERS

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

## SANTORINI GYRO PITA

Spit-roasted gyro with tomato, onion and tzatziki 9

## CHICKEN PITA

Wood grilled marinated chicken breast with tomato, onion and tzatziki 9

## VEGGIE PITA

Grilled mushroom, eggplant, zucchini and peppers with tomato, onion and tzatziki 8

## PITA MELT

 Choose gyro, chicken or veggie and we'll sandwich it between two warm pitas with cheddar and fontina cheese 10

## CHICKEN CAESAR WRAP

Grilled chicken breast with caesar salad wrapped in a wheat tortilla 9

## WALLEYE SANDWICH

Pan-fried walleye on fresh roll with chipotle tarter sauce, lettuce and tomato 12

## TARRAGON CHICKEN SALAD SANDWICH

With arugula and tomato on multi-grain bread 10

## CHIPOTLE TURKEY SANDWICH

With smoked bacon and avocado on multi-grain bread 10

## TOMATO, BASIL AND MOZZARELLA

With herbed vinaigrette on foccaccia 9

## PRIME RIB FRENCH DIP

Thin sliced prime rib on French bread au jus dip and horseradish sauce 11 | Add baby Swiss 1

## GRILLED SALMON SANDWICH

Wood fire grilled fresh salmon and vegetables on toasted pumpernickel with creamy horseradish sauce 13

## SANTORINI CLUB CROISSANT

Smoked ham, fresh roasted turkey, crisp bacon, Swiss cheese, onion, tomato and lettuce on a fresh croissant with Dijon mayonnaise 10

## JUST A BURGER

1/2 lb. hardwood charcoal grilled 8

Add to your burger:

Domestic cheese 1 | Spicy feta 2 |

Thick cut smoked bacon 2 | Onion rings 2

## PEPPER JACK BURGER

1/2 lb. topped with melted pepper jack cheese with sautéed peppers, onions and jalapeño 10

## SURF AND TURF BURGER

1/2 lb. topped with lobster tail served with drawn butter 14

## OPEN FACED PRIME RIB SANDWICH

8 oz. prime rib with caramelized onions served with horse radish and au jus 14

## GRILLED PORTABELLA WRAP

Grilled portabella mushrooms and red peppers on tomato basil wrap with spicy harissa sauce 9



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

# PASTA

add to our pastas:

two thin lamb chops 6 | shrimp 5 | grilled chicken breast 4 | meatballs 3  
loukaniko sausage 3 | grilled salmon 8  
add a small Caesar, Greek or horiatiki salad 3

## 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 12

## LOBSTER RAVIOLI

Ravioli stuffed with lobster tossed in lobster cream sauce with a steamed crab claw 13

## SEAFOOD PENNE PASTA

Baby shrimp and roasted tomatoes in lobster cream sauce topped with Asiago cheese 13

## TORTELLINI BARONESSA

Cheese-filled tortellini tossed in garlic Parmesan cream sauce with ham, bacon, peas and mushrooms 12

## TAVERNA PASTA

A favorite in all Mediterranean tavernas. Angel hair pasta with browned butter and garlic, topped with freshly grated mizithra cheese 9

## SPAGHETTINI ARRABBIATA

Vegetarian pasta, tomatoes, red peppers, onions in a tomato red wine sauce with fresh herbs and Romano cheese 11

## OUZO LINGUINI

Tossed in olive oil and Ouzo liqueur with shrimp, scallops, tomatoes, pepperoncini, olives, fresh basil and feta cheese 13

## RAVIOLI BASILIO

Jumbo cheese ravioli tossed in a basil pesto cream sauce with pine nuts and feta cheese 13



# LUNCH ENTREES

served with fresh seasonal vegetables and a choice of  
garlic mashed potato | rice pilaf | cous cous | orzo pasta | taverna pasta | thick cut fries | house greek salad

## LAMB CHOPS A LA THEBES

Thin grilled lamb loin chops marinated in olive oil and garlic like the recipes of ancient Thebes 15

## ATHENIAN PORK CHOP

A 14-ounce marinated rib chop wood fire grilled and dressed with fresh lemon 14

## WALLEYE

Baked walleye coated with Ritz crackers served with a side of tartar sauce 14

## ROASTED NORWEGIAN SALMON

Pistachio encrusted salmon filett served with tomato beurre blanc sauce 14

## GRILLED GRECIAN STYLE SHRIMP

Basted with lemon, olive oil and oregano and served on Taverna pasta with roasted peppers and onions 14



# LUNCH COMBOS

everyday we feature a soup, sandwich, pasta and pizza  
ask your server about our featured items

CUP OF SOUP AND SMALL SALAD 9

CUP OF SOUP AND HALF SANDWICH OR HALF WRAP 9

SMALL SALAD AND 6" PIZZA 11

SMALL SALAD AND HALF PASTA 11

18% gratuity added to parties of 8 or more.

# 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 | house greek salad

## CHICKEN & SHRIMP KABOB

Marinated chicken with two jumbo shrimp with a lemon and oregano vinaigrette **13**



## SPANAKOPITA

Spinach and Greek feta cheese baked in phyllo pastry **11**

## BEEF KABOB

Beef tenderloin marinated in olive oil with pepper and onions **14**

## EGGPLANT MOUSSAKA

Garden fresh vegetables, eggplant and roasted potatoes layered with béchamel, tomato sauce and grated cheese **11**

## KOTOPITA

Chicken breast rolled with spinach, feta cheese and wrapped with phyllo, served with egg lemon sauce **13**

## LAMB & BEEF MOUSSAKA

Layers of eggplant, roasted potato and seasoned ground lamb and beef topped with creamy béchamel, tomato sauce and grated cheese **13**

## TRADITIONAL PASTICHIO

Traditional seasoned ground beef surrounded with a variety of pastas and topped with béchamel and served with a Greek tomato sauce **11**

## DOLMADES

Ground sirloin, rice and flavorful seasonings wrapped in grape leaves and served with Greek lemon sauce **11**

## YIAYIA'S MEATLOAF

Lamb and beef meatloaf stuffed with a hard cooked egg. Served with garlic-mashed potatoes, grilled vegetables and rich tomato sauce **13**



# SIDES

Your choice **3**

Nicklow's Award Wining Potato Salad

Tabouli

Orzo Pasta

Rice Pilaf

Fresh Seasonal Vegetables

Garlic Mashed Potatoes

Taverna Pasta

Lemon-Oregano Thick-Cut Fries

Cous Cous



# 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.

We here at Santorini Restaurant want to live up to our namesake by bringing you, our friends, the very finest tastes from all over the Mediterranean for your gastronomic pleasure.

**BANQUETS UP TO 300 GUESTS | OFF-PREMISE CATERING**  
**PRIVATE ROOMS | GIFT CARDS**