

SANTORINI

I K I E S

Welcome



Enjoy a hearty meal in the privacy of your own terrace from our distinguished chefs, Christina and Natalia, that have made it a point in their path to specialize in home cooking. Always using fresh ingredients, locally sourced raw material and home-grown herbs and veggies the two will give you one of the best culinary experiences on the island and of your journey in Greece. Their charisma combined with the unique settings of the property's serene and stunning views will guarantee a pure and unforgettable memory. Ikies caters' authentic homemade food!



Please indicate your preferences and desired time for breakfast during your stay with us. We serve breakfast between 08:00 and 11:00 in the privacy of your veranda!

A basket with freshly baked bread, butter,  
mini croissants, homemade marmalade.

# Breakfast

## BREAKFAST TIME

08:00-08:30	08:30-09:00	09:00-09:30
09:30-10:00	10:00-10:30	10:30-11:00

*Please place the breakfast card at the reception desk  
by 19:00. Reception tel. #1000*

## ADDITIONAL ITEMS

Hard-boiled egg 1pcs  
Organic Fried Eggs 2pcs  
Scrambled eggs  
Scrambled Eggs w. Tomato  
Plain Omelet  
Cheese and ham slices platter  
Baked Bacon  
Cocktail sausages  
"Pita" of the day

Cake of the day  
Pancakes w. Maple syrup  
Honey  
Chocolate Praline  
Peanut Butter  
Greek Full-Fat Yogurt  
Greek Low-Fat Yogurt  
Vegan Yogurt

Homemade Granola w. nuts  
and dried fruits  
Corn Flakes  
Choco Flakes  
Muesli

## GLUTEN FREE ITEMS

Bread  
Multigrain bread  
Rice wafers  
Choco balls  
Corn flakes  
Vanilla or Chocolate cake

## JUICES & BEVERAGES

Fresh Orange juice  
Grapefruit juice  
Hot Milk  
Cold Milk  
Lactose Free  
Oat milk  
Almond milk  
Soya milk

Greek Coffee  
Filtered Coffee /sugar 0 1 2 3  
Espresso  
Cappuccino  
Espresso Freddo /sugar 0 1 2 3  
Cappuccino Freddo /sugar 0 1 2 3

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## BREAKFAST 2 GO

*early option only before 8:00am*

Ham and Cheese or vegetarian sandwich, boiled egg,  
fresh fruit, fitness bar, orange juice, mineral water 500ml.

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## STARTERS

Traditional tomato balls  
*with herb, feta cheese & tzatziki dip*

11

Feta cheese wrapped in fylo dough  
*with honey & black sesame*

9

Homemade Tzatziki  
*with Greek yogurt & pita bread*

7,5

Variety of grilled vegetables  
*with Talagani cheese*

23

Grilled calamari & Santorinian fava  
*peas spread*

26

Gravlax salmon & red fin tuna tartar  
*avocado, mango & fresh green salad  
on the side*

28

Shrimps & Kadaifi pastry  
*stuffed with cream cheese & crab meat*

28

Shrimps saganaki in tomato sauce  
*flavored with Ouzo  
peppers, onions & feta cheese*

25

Steamed Mussels  
*with Rosemarie & white wine*

18

Assortment of fine Greek  
& European cheese

28

## SALADS

Traditional Greek salad  
*tomatoes, cucumber, peppers, olives,  
Feta cheese & olive oil*

18

Greek style Caprese salad  
*Basil pesto, colorful cherry tomatoes  
& Cretan soft cheese*

24

Little gem Caesar salad  
*chicken fillet, bacon, iceberg, Parmesan  
& authentic Caesar dressing*

18

Nicoise salad with red fin Tuna tataki  
*made with potato, beans, cherry  
tomato, lettuce, egg and olives and  
finished with a lemon dressing*

25

Variety of green leaves  
& raspberry dressing  
*orange fillet, fresh berries, almond  
flakes & grilled Talagani cheese*

21

## BURGERS AND SANDWICHES

Bagel with smoked Salmon	26
<i>avocado, fresh green leaves &amp; Tartare sauce</i>	
XXL Chicken fillet club sandwich & French fries	24
<i>lettuce, bacon, cheese, pickled cucumber &amp; Caesar sauce</i>	
100% Black Angus homemade Beef burger 200gr & French fries	26
<i>Brioche bread, lettuce, tomato, pickled cucumber, bacon, caramelized onions &amp; mayonnaise</i>	
Chicken burger & French fries	25
<i>Brioche bread, lettuce, tomato, pickled cucumber, bacon, caramelized onions &amp; mustard sauce</i>	
Falafel burger & French fries	22
<i>Brioche bread, grilled vegetables, caramelized onions &amp; Tahini sauce</i>	



# Dining

## PIZZA

Classic	25
<i>ham, bacon, mushrooms</i>	
Caprese	24
<i>mozzarella, tomato &amp; Basil pesto</i>	
Garden	25
<i>feta cheese, peppers, onions, olives</i>	
Chicken White	27
<i>creamy sauce, sun dried tomato, spring onions &amp; basil</i>	

## PASTA AND RISOTTO

Mushroom risotto	19
<i>5 mushrooms variety &amp; white truffle oil</i>	
Seafood risotto or pasta	34
<i>king scallop, mussels, shrimps, tomato sauce &amp; bisque</i>	
Homemade basil pesto linguine	18
Penne al Olio	18
<i>garlic, mushrooms, parsley &amp; olive oil</i>	
Beef penne	28
<i>beef stripes, mushrooms variety, au jus sauce flavored with truffle butter &amp; cream</i>	
Penne al Pollo	18
<i>chicken fillet stripes, sun dried tomato, spring onions, basil &amp; cream</i>	
Linguine Bolognese	19



## MAIN COURSES

Traditional greek Mousaka	22
Chicken or pork souvlaki <i>french fries, tzatziki, pita bread</i>	23
Lamb chops on the grill <i>french fries, Chimichurri sauce</i>	38
Black Angus rump steak <i>baby Rosmatin potatoes, mushrooms &amp; Vinsanto gravy sauce</i>	52
Salmon fillet <i>with sweet &amp; spicy vegetables</i>	36

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### UPON REQUEST — 24HRS IN ADVANCE

Seabream or Sea bass on the grill <i>fresh small green salad on the side</i>	36
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## DESSERTS

Traditional Baklava	15
Chocolate souffle with vanilla ice cream	17
Creme Brulle	15
Mille-feuille <i>with homemade vanilla cream &amp; strawberries</i>	16
Profiteroles <i>fluffy puff pastry stuffed with patisserie cream &amp; chocolate cream</i>	18
Fresh seasonal fruit platter /for two	23
Ice cream /per scoop <i>Belgian chocolate, vanilla of madagascar, caramel</i>	6
Sorbet /per scoop <i>Mango, Berries</i>	6

## WHITE WINES

Atlantis [Estate Argyros]

*Assyrtiko - Athiri - Aidani*

35

4 Limnes [Kyr Gianni Estate]

*Chardonnay - Gewurztraminer*

40

Alpha Estate [Ktima Alpha]

*Sauvignon Blanc*

55

Nykteri [Santo Wines]

*Assyrtiko - Athiri - Aidani*

60

Santorini Familia [Hatzidakis Winery]

*Assyrtiko 100%*

70

Kavalieros [Domaine Sigalas]

*Assyrtiko 100%*

120

Local white wine glass [Santo Wines]

11

## ROSE WINES

Terra Nera [Karamolegos Winery]

*Mandilaria 80% - Assyrtiko 20%*

40

Idylle d' Achinos [La Tour Melas]

*Grenache, Syrah, Agiorgitiko*

50

Alpha Rose [Ktima Alpha]

*Xinomavro*

60

## RED WINES

Earth and Sky [Thymiopoulos]

*Xinomavro*

55

Ovilos [Biblia Chora]

*Cabernet Sauvignon*

100

Mavrotragano [Domaine Sigalas]

*Mavrotragano 100%*

130

Local red wine glass [Santo Wines]

11

## SWEET SANTORINI WINES

Vinsanto [Domaine Sigalas] /500ml

65

Mezzo [Santo Wines] /Glass

25

## CHAMPAGNE & SPARKLING WINES

Moët and Chandon Rosé Brut Imperial 0,75l

160

Moët and Chandon Brut Imperial

200ml | 750ml

60 | 150

Prosecco Brut Gancia

200ml | 750ml

18 | 39

Moscato d'ásti

45

# Wines

# Cocktails

## All bitter

*Prosecco, campari, mandarin bergamot soda*

15

## Hydor

*Aperol, prosecco, peach, grapefruit soda*

15

## Salty skin

*Skinos mastiha, wine, soda, lime*

15

## Aperol spritz

*Aperol, campari, prosecco*

15

## Black mamba

*Dark rum, campari, orange liqueur*

18

## The soul

*Votanikon gin, yuzu, pineapple, orange*

16

## Passion crime

*Vodka vanilla, passion, caramel*

16

## All time favorites

*Mojito, Strawberry daiquiri, Caipirinha, Pina colada, Cuba libre,  
Negroni, Cosmopolitan, Manhattan, Old fashioned, Dry martini,  
Marguerita, Paloma, Mai tai, Espresso martini*

16

Classic  
11

Premium  
14

Special  
17

### GREEK CLASSICS

Ouzo  
6

Tsipouro  
6

Mastiha  
8

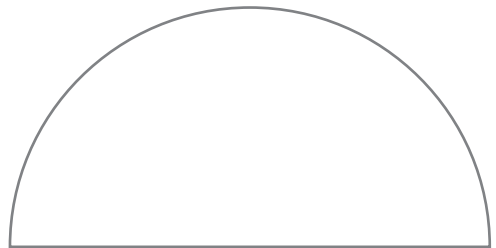
Metaxa 7\*  
10



# Spirits

## COFFEE & TEA

Espresso	3.50 / 4
<i>Single / Double</i>	
Cappuccino	4 / 5
<i>Single / Double</i>	
Latte	5
Freddo Espresso	5
Freddo Cappuccino	5.50
Greek Coffee	4
Filter Coffee	4.50
Frappe	4.50
Real Chocolate	8
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Herbal Tea Variety	4.50



# Beverages

## SOFT DRINKS – FRESH JUICES – WATER

Various Soft Drinks	4
<i>Coca cola (original, light, zero), Sprite, Lux lemon , Soda schweppes, Tonic water schweppes</i>	
Souroti sparkling water	3.50 / 6
<i>250ml / 750ml</i>	
Pink grapefruit soda	5.50
<i>Mandarin &amp; bergamot gentlemen's soda</i>	
Fresh orange	7
Fresh grapefruit	8
Mixed fresh fruits	9
Mineral water	3
<i>1lt</i>	

## BEERS

Mythos 330ml  
6

Yellow donkey 330ml  
*local beer*  
8

Red donkey 330ml  
*local beer*  
9

# Enjoy

Last update: 05/03/2025 Prices are Inclusive of all legal charges (VAT at 24% or 13% and municipal taxes 0,5%). Please note that service charge is not added. Responsible for the market law inspection: Kyriaki Vamvatsikou. The property is legally required to issue official receipts, certified by the relevant tax office. Prices are all in Euro.

**Please inform your waiter if you have any food allergies or dietary needs.**