



# PAPAGALOS

*restaurant*

O I A • S A N T O R I N I

New Greek cuisine with focus on organic, farm-direct produce and seafood from the Mediterranean

**MENUS PROVIDED ARE SUGGESTIVE,  
OUR CHEFS WILL BE HAPPY TO WORK WITH YOU  
AND CREATE A PERFECT GASTRONOMIC EXPERIENCE FOR YOUR RECEPTION,  
ACCORDING TO YOUR REQUIREMENTS,  
FOR AS LOW AS 25 EUROS PER GUEST.**

**ALL MENUS INCLUDE THE FOLLOWING:**

**WELCOME APERITIF**

a glass of mastic gum cocktail with lime juice and fresh mint  
will be offered to your guests upon their arrival.

**FREE REFRESHMENTS**

bottled water of high quality will be served at all times,  
unlimited consumption of refreshments.

**HOMEMADE BREAD & DIPS**

baskets of at least two different kinds of breads will be offered,  
escorted by traditional Greek dips.

**DESSERTS INCLUDED, CHOICE OF:**

Yogurt and honey mousse, with caramelized 'ravani' cake, tomato marmalade and cotton candy.

Greek coffee panna cotta served with chocolate lollipop and honey jelly pappardelle.

Pudding with Arborio rice flavored with mastic gum oil in sour cherry compote.

Chocolate mousse with strawberries, cinnamon biscuit and vanilla ice-cream in vinsanto sauce.

Bitter chocolate soufflé with vanilla ice cream.

**COMPLEMENTARY COFFEE AND BISCUITS**

wide selection of coffees and teas accompanied  
by biscuits and marmalades



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## Group Menu A forty euros

### **GRILLED SQUID**

served with smoked aubergine puree, goat cheese gratin,  
pine seeds and basil flavored olive oil.

### **GREEK SALAD**

with feta cheese marinated in saffron, cucumber pappardelle,  
fried capers and fresh seasonal herbs.

### **CHOICE OF MAINS :**

#### **STUFFED CHICKEN**

with pistachios, wrapped in crispy smoked bacon  
and served with cracked wheat.

**OR**

#### **FRESH SEA BASS**

with puy and beluga lentil salad, balsamic caviar,  
in fresh thyme and smoked bacon vinaigrette.

### **DESSERT**

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## Group Menu B fifty euros

### **PRAWN 'DOLMAS'**

swiss chard leaves filled with frumenty, zucchini and fresh mint, in traditional egg and lemon sauce.

### **MIXED SALAD**

with fresh asparagus, marinated Florence fennel, radish, avocado, goat cheese and lime vinaigrette.

### **CHOICE OF MAINS :**

#### **RABBIT LEG**

with orzo pasta, spinach and fried 'haloumi' cheese in mastic gum sauce.

**OR**

#### **RED SNAPPER**

served with warm beetroot salad, walnuts and spring onions in white balsamic vinegar sauce.

### **DESSERT**



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## Group Menu C sixty euros

### AMUSE BOUCHE

#### SMOKED ANCHOVIES

wrapped in rolls with sweet peppers and santorinian 'chloro' cheese,  
paired with caper leaves salad.

#### VALERIANA SALAD

with duck prosciutto, local grapes, fresh tarragon and walnuts,  
in sweet vinsanto wine dressing.

### CHOICE OF MAINS :

#### PORK BELLY

served with mashed sweet potatoes, raisins, lemon zest,  
parsley leaves and honey - thyme sauce.

OR

#### AEGEAN -SEA GROUPER

served with potato gnocchi, baked cherry tomatoes,  
green olives and fried capers in fresh tomato coulis.

### DESSERT



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## Lunch Menu twenty five euros

served 12:00 - 18:00

### **GREEK SALAD**

with olives, capers, rusk and fresh basil.

### **FAVA PUREE**

with caramelized onions and balsamic vinegar.

### **CHOICE OF MAINS :**

#### **SEA BREAM**

with sautéed wild greens and lemongrass sauce.

**OR**

#### **CHICKEN BREAST**

with cracked wheat and mind sauce.

#### **RAVANI DESSERT**

traditional caramelized semolina cake.



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#### **HOUSE WINE:**

local organically grown grape wines, choice of white or red ,  
at unlimited consumption for all your guests,  
for only €9.50 per person.

Also available a wide selection of bottled wines.

#### **RECEPTION COCKTAILS:**

Sangria or Fruit Punch can be offered to your guests upon their arrival  
for €5.50 per person or champagne cocktails for €9.00 per person.

#### **FULL OPEN BAR:**

A wide choice of alcoholic beverages and cocktails for all of your guest,  
at unlimited consumption, for €28.00 per person.

#### **ALSO AVAILABLE, UPON REQUEST:**

three types of table decorations.

flower decorations.

balloon decoration.

fireworks.

photography and video.

live music or DJ.

catering

wedding management

special shows.