



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

Wedding Menu A

WELLCOME APPERITIF

a glass of traditional ouzo of Mitilini will be offered to your guests upon their arrival.

HOMEMADE BREAD & DIPS

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

GREEK SALAD

in pure virgin olive and oregano paired with tomato water and bruschetta topped with olives and feta cheese.

PORK TENDERLOIN FRICASSEE

with lettuce, fennel, leeks and two types of asparagus in traditional fresh egg and lemon sauce.

FRESH FRUIT SALAD

an assortment of seasonal fruits sprinkled with aged caramelized vinsanto wine

&

FRESH GROUND COFFEE



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Wedding Menu B

WELCOME APPERITIF

a glass of traditional ouzo of Mitilini will be offered to your guests upon their arrival.

HOMEMADE BREAD & DIPS

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

EGGPLANT MILLE-FEUILLE

layers of grilled eggplant slices with fresh tomato sauce and pine seeds topped with anothiro and katiki cream.

DUCK FILET

with fresh grapes, cabbage and caramelized beetroots, seasoned with aromatic spices and honey sauce.

PANACOTTA

seasoned with mastic gum, served with traditional sweet preserve of Santorinian cherry tomatoes.

&

FRESH GROUND COFFEE



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Wedding Menu C

WELLCOME APPERITIF

a glass of traditional ouzo of Mitilini will be offered to your guests upon their arrival.

HOMEMADE BREAD & DIPS

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

MIXED SALAD

with grilled prawns, fennel, endives, orange filets and ouzo bon-bons, sprinkled with lemon vinaigrette.

SALMON FILLET

in aromatic lemongrass sauce and tsipouro bon-bons, paired with sautéed spinach and wild greens.

GREENING APPLE PUREE

combined with anothiro, caramelized apple cider vinegar and fresh green olive marmalade.

&

FRESH GROUND COFFEE

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Wedding Menu D

WELCOME APPERITIF

a glass of traditional ouzo of Mitilini will be offered to your guests upon their arrival.

HOMEMADE BREAD & DIPS

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

SANTORINIAN TOMATOKEFTEDES

tomato and fresh spearmint dough balls, laid on crispy vine leaves and sun-dried tomato and feta cheese pesto.

SPINACH SALAD

with fried haloumi, sautéed onions, Santorinian cherry tomatoes and olives, in balsamic vinegar and beetroot syrups.

LAMB SHANK

in fresh rosemary sauce, paired with mashed garlic potatoes and crispy local vine leaves.

CHOCOLATE SOUFFLÉ

runny warm dark chocolate in a fluffy chocolate cake combined with orange sorbet.

&

FRESH GROUND COFFEE



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Wedding Menu E

WELLCOME APPERITIF

a glass of traditional ouzo of Mitilini will be offered to your guests upon their arrival.

HOMEMADE BREAD & DIPS

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

CUCUMBER SUSHI

filled with smoked pork, cracked wheat and spring onions, in yogurt sauce and lemon comfit.

ROCKET SALAD

paired with fresh Santorinian goat cheese croquettes, fresh tomato comfit and smoky bacon vinaigrette.

BEEF TENDERLOIN

in wild mushroom and fresh thyme sauce, accompanied by potato baked in straw crust.

CHOCOLATE TRILOGY

dark and white chocolate mousse, with bitter chocolate flakes, in spiced sauce and peach coulis.

&

FRESH GROUND COFFEE



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Wedding Menu F

WELCOME APPERITIF

a glass of traditional ouzo of Mitilini will be offered to your guests upon their arrival.

HOMEMADE BREAD & DIPS

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

GRILLED BABY OCTOPUS

in sweet chilly sauce, white balsamic vinegar and fresh aromatic herbs, garnished with smoked local fava purée.

MIXED SALAD

with grilled prawns, fennel, endives, orange filets and ouzo bon-bons, sprinkled with lemon vinaigrette.

AEGEAN-SEA GROUPER

deboned, in fresh spearmint sauce, garnished with couscous and homemade vegetable puree.

FRESH FRUIT SALAD

served on a prickly pear leaf and sprinkled with aged caramelized local vinsanto wine.

&

FRESH GROUND COFFEE



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Wedding Menu G

WELLCOME APPERITIF

a glass of traditional ouzo of Mitilini will be offered to your guests upon their arrival.

HOMEMADE BREAD & DIPS

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

PICKLED GROUPER

with wild greens salad, black-eyed peas and tomato cubes in fresh thyme flavoured brouschetta.

MIXED SALAD

with grilled prawns, fennel, endives, orange filets and ouzo bon-bons, sprinkled with lemon vinaigrette.

LOBSTER RISOTTO

with Italian Arborio rice, fresh lobster filet from Crete, tomato comfit and lemon zest.

FRESH FRUIT SALAD

served on a prickly pear leaf and sprinkled with aged caramelized local vinsanto wine.

&

FRESH GROUND COFFEE

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**MENUS PROVIDED ARE SUGGESTIVE, OUR CHEFS WILL BE HAPPY TO WORK WITH YOU
AND CREATE A PERFECT GASTRONOMIC EXPERIENCE FOR YOUR WEDDING
RECEPTION, ACCORDING TO YOUR REQUIREMENTS.**

AVAILABLE TO YOUR GUESTS AT NO EXTRA CHARGE:

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

HOUSE WINE:

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

special shows.