



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 WEDDING RECEPTION, ACCORDING TO YOUR REQUIREMENTS, FOR AS LOW AS 35 EUROS PER GUEST. MENUS INCLUDE THE FOLLOWING:

WELCOME APERITIF

a glass of mastic gum liquer with line juice and fresh mint or traditional ouzo of Mitilini 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:

CHOCOLATE SOUFFLÉ

Runny warm dark chocolate in a fluffy chocolate cake combined with orange sorbet and chocolate flakes. Or,

CRUNCHY RICE PUDDING

coconut milk risotto, wrapped in crispy rice pastry with strawberry syrup and cinnamon flavored ice cream. Or,

ESPRESSO MILLE-FEUILLE

caramelized pastry with espresso espuma topped with roasted coffee beans and caramel pastello.

TEA JELLY

green tea flavored with lime, garnished with fennel root poached in grenadine and peach foam. Or,

WEDDING CAKE

COMPLEMENTARY COFFEE AND BISCUITS

wide selection of coffees and teas accompanied by assortment of biscuits and marmalades

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Wedding Menu A fifty euros

FRIED FETA APPETIZER

in a nutcrumb crust laying on a bed of seasonal herbal leaves, paired with refreshing watermelon syrup.

GREEK SALAD

tomato, cucumber, spring onion and feta vinaigrette, sprinkled with mint leaves and roasted bread bites.

CHOICE OF MAINS :

ROOSTER ROLLS

coq au vin served with papardelle in cinnamon spiced tomato sauce and crumbled mature mizithra cheese.

OR

MUSHROOM RISOTTO

italian arborio rice with wild mushrooms, truffle oil, sprinkled with fresh tarragon and parmesan flakes.

OR

BONELESS PORK CHOPS

marinated in brine, with sour cherries and balsamic vinegar sauce and herbal potato napoleon.

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Wedding Menu B fifty five euros

AUBERGINE WRAPS

filled with anothiro and katiki cheese, sun dried tomatoes and fresh mint, served with spicy tomato coulis.

SPINACH SALAD

with grilled haloumi cheese and sautéed onions, cherry tomatoes, olives in balsamic vinegar and beetroot syrups.

CHOICE OF MAINS :

LAMB SHANK

braised in fresh thyme and demi glace sauce, combined with rice pasta risotto and tomato flesh cubes.

OR

CRAB RAVIOLI

hand made ravioli filled with fresh crabmeat and spring vegetables in light tomato, saffron and basil sauce.

OR

PRAWN SOUVLAKI

shellless tiger prawns, char grilled, coupled with cracked wheat with sun dried tomatoes and pine seeds.



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Wedding Menu D sixty five euros

CHOICE OF APPETIZERS:

BABY OCTOPUS

in sweet chilly and white balsamic vinegar sauce, escorted with smoked fava purée and fried capers.

OR

SARDINE FILLETS

stuffed with fennel root and gruyere cheese, in ouzo sauce laying on marinated zucchini papardelle.

ASPARAGUS SALAD

with butterfly prawns, escarole, red leaf lettuce, pomegranate and almond filets in white balsamic and strawberry vinaigrette.

CHOICE OF MAINS :

SEA BASS FILLETS

fresh fried sea bass in peanut crust served with aromatic potato salad and cold tomato vinaigrette sauce.

OR

GROPER FRICASSEE

fillets of aegean sea groper with casseroled wild greens and leeks in traditional egg and lemon sauce.

OR

RED SNAPPER

fresh fish fillets in olive and caper sauce, laying on top of artichoke, lemon and dill purée.



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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.