

DIONE

MEDITERRANEAN CUISINE

GRAND AMBASSADOR
SANTORINI BY TREND HOTELS

Snacks

Turkey tortilla

with gouda cheese, tomato, mayonnaise, mesclun

15€

Salmon tortilla ⊖

with crispy onion, dill cream cheese, lime mayonnaise
mesclun, cucumber

17€

Chicken club sandwich

with crispy bacon, gouda, tomato, lettuce, omelette,
homemade mayonnaise, ham

21€

Salmon club sandwich

with cucumber pickle, lettuce, tomato, cream cheese
Served with green salad and avocado

23€

Vegan bowl 🌱🌾

with cherry tomatoes, edamame green beans, baby spinach,
quinoa, rice, pineapple, soy dressing, hummus, flavored rice

16€

Salmon bowl 🌱

with cucumber, tricolor organic quinoa, baby arugula,
apple, lemon dressing, harissa

19€

Chicken bowl

with pineapple, cherry tomatoes, mesclun,
truffle-yuzu-ponzu dressing,
sweet potato, yoghurt with spearmint

19€

Salads

Greek salad 🌱 🌱

with Santorini's tomato, cucumber, capers, onion, feta cheese spume, kalamata's olives, colored peppers, virgin olive oil, carob rusk

19€

Caesar salad 🌱

with grilled chicken, croutons of handmade brioche bread, parmesan cheese and authentic Ceasar dressing with anchovies

24€

Green salad 🌱 🌱

with cherry tomatoes, sweet potato cucumber, walnut soil and lime dressing

17€

Baby arugula-spinach salad 🌱 🌱

with goat cheese cream, cherry tomatoes
mead dressing, raisins

23€

Pinsa

Mozzarella 🍷

with Santorinian cherry tomato sauce and fresh basil

18€

Mortadella 🍷

with pistachio, zucchini, stracciatella cheese

24€

Santorinian 🍷

with Santorinian cherry tomatoes, feta cheese, capers,
olive rings, fresh onion and virgin olive oil

19€

Appetizers

Tzatziki cream 🍷

with roasted garlic, dill, verbena and ouzo essence

13€

White cod fish mousse 🍷

with salmon brick

15€

Santorini's cold fava bean cream 🍷

with crispy onion and sun-dried caramelized tomato

16€

Main Courses

Linguine bolognese ragù pasta 🍷
with minced meat

23€

Linguine carbonara
with guanciale, egg yolk and pecorino cheese

22€

Grilled chicken fillet
with lemon sauce and baby vegetables

23€

Grand Ambassador burger
with 200g black angus burger, tomato, lettuce, organic cheddar,
handmade bbq sauce, served with fresh fries

29€

Vegetarian burger
with fried vegetable burger, tomato, lettuce, avocado,
mild tzatziki cream

26€

Grilled salmon
with seasonal vegetables fresh salad

34€

Sea bass fillet ceviche
with Greek herbs, flavored with tsipouro and lemon

27€

Rib eye black Angus U.S. 400gr
with smoked potato puree

65€

Kid's menu

Fish & Chips 🍷
fried fish fillet with chips

11€

Chicken nuggets 🍷
with fresh fried potatoes

11€

Penne Pasta Napoli 🍷

10€

Penne butter pasta 🍷

9€

Chicken fillet 120gr
with fresh mashed potatoes

13€

Cucumber and tomato salad 🍷

9€

Desserts

Classic Tiramisu 🍷

18€

Cheesecake kantaifi 🍷

18€

Deconstructed baklava 🍷
with pistachio lava, kaimaki ice cream and rose essence

19€

Fruit Salad 🍷🍸

19€



VEGAN



VEGETARIAN



GLUTEN FREE



NUTS



FISH

Our salads are prepared with Greek virgin olive oil,
while we fry with sunflower oil,
with oil changes daily with extra freshness.
Lobster, crayfish, shrimp and fish & chips are frozen.

Our menu is prepared and completed exclusively
by our chef George Pantelis.

Responsible for Regulatory Compliance:

Nikos Roumeliotis

Our catalogue prices include
VAT – Municipal Tax – Service