



Esperisma
bar - restaurant



*Esperisma - in greek "Εσπέρισμα" - in ancient Greece,
was the very important quick light meal served
n the late afternoon, before the Deipnon ("Δείπνον")
which means dinner.*

*Ancient Greek cuisine was characterised
by its frugality, reflecting agricultural hardship.
It was founded on the "Mediterranean triad":
wheat, olive oil, and wine.*



Appetizers

Santorini fava • 16€

mushrooms, vinsanto wine, cream, white truffle

Tomato balls • 15€

Santorini tomatos, mint, basil, feta, yogurt, paprika

Sweet feta • 16€

feta, flaky pastry, honey, figs, thyme

Seafood timbale • 25€

crab, shrimps, salmon, dill, cream cheese, lemon

Beef tartare • 25€

Dijon mustard, capers, egg yolk, lemon

Slow cooked octopus • 26€

fish roe cream, black mayonnaise, bacon vinaigrette

Salads

Santorini • 17€

cherry tomatoes, cucumber, onion, caper, olives, feta

Chicken salad • 19€

green salad, chicken breast, peppers, balsamic sauce

Salmon salad • 22€

feta, flaky pastry, honey, figs, thyme

Esperisma • 22€

green salad, apple, pear, hazelnut, lemon vinaigrette

Main Courses

Salmon linguini • 25€

smoked salmon, dill, cream, lemon, vodka

Lobster ravioli • 30€

lobster, shrimps, salmon, basil, bisque, corn

Mushroom risotto • 20€

mushrooms, parmesan, white truffle

Glazed chicken breast • 23€

orange, quinoa, spring onion, vinaigrette

Pork tenderloin • 27€

Santorini fava, sun dried tomato, marjoram, parmesan

Herb crusted lamb chops • 30€

parsley, thyme, rosemary, celeriac, red wine

Rib eye steak • 38€

Australian Black Angus beef, baby potatoes

Salmon fillet • 28€

tomatoes, zucchini, pepper sauce

Desserts

Pannacotta • 13€

traditional Greek preserves, pistachio

Mille-feuille baklava • 15€

cinnamon cream patisserie, puff pastry, syrup, pistachio crumble

Chocolate soufflé with ice-cream • 18€

Valrhona Guanaja 70% chocolate, vanilla ice cream

Lemon pie • 17€

lemon, berries, tart pastry, meringue, basil oil

Refreshments

Coca Cola, Sprite, Fanta • 4€
Mineral water 1lt • 3€
Perrier 330ml • 4€
S.Pellegrino 750ml • 7€

Beers

Heineken, Fix, Mythos • 8€
Volkan (Local beer) • 10€
Corona • 9€
Draft • 7€

Wines

Glass of white / rose / red wine • 7€
Glass of Moscato D'Asti • 10€
Glass of Vinsanto • 10€

Cocktails

Mojito (*ask your flavour*) • 12€
Daiquiri (*ask your flavour*) • 12€
Long Island • 13€
Caipirinha (*ask your flavour*) • 15€
Cosmopolitan • 14€
Margarita • 13€
Bellini (*champagne & peach*) • 15€
Martini Dry/Bianco/Rosso • 14€
Espresso Martini • 14€
Aperol Spritz • 14€
Mimosa (*champagne & orange*) • 15€
Kir Royal (*champagne & creme de cassis*) • 16€
Port Star (*passion fruit*) • 16€
Fruit Punch • 10€

Drinks by the glass

Whiskey • 10€
Whiskey special • 14€
Vodka • 10€
Vodka special (*Grey Goose*) • 14€
Gin & Tonic • 10€
Ouzo • 11€

Drinks by the bottle

Chivas Regal (*12 years*) • 100€
Dimple (*15 years*) • 100€
Glenfiddich (*12 years*) • 110€
Johnny Walker Gold label • 110€
Lagavulin (*16 Single malt*) • 230€
CIROC Vodka • 110€
Grey Goose Vodka • 120€
Belvedere Vodka • 120€

*Consumer is not obliged to pay if the notice of payment has not been received (receipt - invoice) | Prices include all legitimate charges and taxes.
In case you are allergic to any ingredient or food please inform the waiter prior to your order.
We use Bio olive oil for salads and Extra Virgin olive oil for food cooking.
Fava and tomato paste are local products. Meats and fish may be frozen.*

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