

Saradari
FISH RESTAURANT

BREAD ASSORTMENT

An assortment of fresh bread served with grated organic tomatoes,
aromatic extra virgin olive oil and Cretan olives

1,5€

SOUPS

FISH SOUP with chopped Aegean fish (catch of the day)

7€

SALADS

GREEK SALAD

with organic tomatoes, cucumber, capers, grated tomatoes,
feta cheese (PDO) and seven - leavened breadsticks

6,5€

GREEN SALAD WITH SMOKED SALMON

"apaki" (smoked pork meat) powder and smoked herring Caesar's sauce

10,5€

GREEN SALAD WITH GRILLED MANOURI CHEESE

and aged balsamic vinaigrette

8,5€

VALERIANA WITH BEETROOT LEAVES

baby arugula with quinoa, shrimps, crab, honeyed fig sauce
and trimmings of balsamic vinegar

13,5€

SALT COOKED & MARINATED

WHITE FISH ROE SALAD (white "taramosalata")

3,5€

MARINATED ANCHOVIES

with steamed wild Salicornia greens

7€

CEVICHE AEGEAN FISH

11,5€

TUNA CARPACCIO

with fresh arugula, cherry tomatoes and smoked sauce

11€

CIABATTA BAGEL

with herring cream, white tarama,
smoked mackerel, kokkari onions and acorn tomatoes

9€

TARTAR

yellowish tuna with sweet chili sauce, carob rusk and guacamole

12€

KING CRAB SASHIMI

with olive oil, sea-salt, lemon zest and sour juice of grapes

39€

APPETIZERS

FAVA

(split peas paste) from Santorini island
with caramelized onion and caper
4,5€

CRETAN RUSK "DAKOS"

with grated organic tomatoes feta cheese (PDO),
traditional Cretan cream cheese from Sitia and extra virgin olive oil
4€

TZATZIKI with cretan sheep yoghurt

3,5€

STUFFED WINE LEAVES

homemade traditional by Miss Niki
5,5€

HOMEMADE FRENCH FRIES

3,5€

ZUCCHINI CROQUETTES

with light aromatic yogurt sauce
5,5€

GRILLED TALAGANI CHEESE

with grilled tomatoes and fig marmalade
5,5€

CRETAN GRUYERE "SAGANAKI" (fried cheese)

5,5€

SHRIMPS COOKED IN OUZO, with a light sauce and dill

11€

SHRIMPS "SAGANAKI" with Feta cheese, tomato and herbs

10€

FRIED SQUID

10,5€

GRILLED SQUID

with fresh pesto and parmesan fondue
9,5€

CUTTLEFISH WITH INK

caramelized Kokkari onions and parmesan sauce
9,5€

GRILLED OCTOPUS

with oregano, olive oil and vinegar
9,5€

AROMATIC STEAMED MUSSELS

9,5€

SEA URCHIN

12€

FRESH OYSTERS or **SEA SHELLS OF THE DAY**

3€

PASTA - RISOTTO

AROMATIC SEAFOOD RISOTTO

12€

SHRIMP PASTA

(as typically cooked in the fishing boat)

12,5€

LINGUINI

with steamed shellfish and roe

from Mesologgi

16€

TAGLIATELLE

with fresh and smoked salmon,
anise tsipouro and traditional Cretan cream cheese

14€

RISOTTO WITH PORCINI MUSHROOMS,

Greek truffle paste, aromatic herbs
and parmesan crème

12€

OCTOPUS WITH "SKIOUFIHTA"

(Cretan homemade pasta) and salami
from Lefkada island

12€

PAELLA

with "xinohontros" (traditional, Cretan ground wheat with milk),
saffron from Kozani, chicken and seafood

14€

LOBSTER SPAGHETTI

(500gr of lobster)

45€

FISH

FRESH FISH

ask for our daily options

per kilo 50 - 70€

LOBSTER

per kilo 90€

FRIED FISH VARIETY

15€

GRILLED SARDINES

with tomato, parsley and olive oil

9,5€

GRILLED SHRIMPS

18€

TUNA FILLET with sautéed vegetables

17€

SALMON FILLET with sautéed vegetables

17€

GRILLED SQUID

with fava (split peas paste), onion confit and basil oil

13,5€

MONKFISH BURGER

with cuttlefish ink brioche, caramelized onions,
shrimp BBQ and pickle sauce

12€

MEAT

PORK CHOP

with French fries

9€

GRILLED BEEF BURGER

with French fries

9,5€

BLACK ANGUS RIB-EYE

with sautéed vegetables

27€

SURF & TURF RIB-EYE

with lobster and sea urchin mayonnaise

48€

REFRESHMENTS

MINERAL WATER 1lt	2€
SPARKLING 250ml	3€
SPARKLING 750ml	4€
COCA COLA	2,5€
COCA COLA LIGHT	2,5€
SPRITE	2,5€
FANTA ORANGE	2,5€
FANTA LEMON	2,5€
TONIC WATER	2,5€
SODA WATER	2,5€

FRESH JUICE

ORANGE	3,5€
PINEAPPLE	4€
APPLE	3,5€
BANANA	3,5€
MIXED JUICE	4,5€
<i>with fresh seasonal fruits</i>	

COFFEE

GREEK COFFEE	2€
INSTANT COFFEE	2,5€
FRAPPÉ	2,5€
FRAPPÉ with ice cream	3,5€
FREDDO	3€
CAPPUCCINO	2,5€
ESPRESSO	2€
AMERICANO	2,5€
CAFFÈ LATTE	3,5€
MILKSHAKE	5€
TEA	2,5€
ICE TEA	3€
CHOCOLATE	3€
IRISH COFFEE	5€
TIA MARIA COFFEE	5€

HOUSE WINE

500ml

For more choices see our wine list

WHITE DRY	6,5€
ROSE DRY	6,5€
RED DRY	6,5€
RETSINA	6,5€

OUZO BOTTLED

200ml

PLOMARI	8€
VARVAYANI GREEN	8€
VARVAYANI BLUE	8,5€
PITSILADI	10€

BEERS

FIX DRAFT 300ml	2,8€
FIX DRAFT 400ml	3,5€
FIX DARK 330ml	3,5€
FIX NON ALCOHOL 330ml	3,5€
KAISER 330ml	3,5€
NOTOS LAGER	6€
SCHNEIDER WEISSE 500ml	4,5€
MYTHOS ICE 330ml	5€

SPIRITS

"TSIKOUDIA" PARADISOS PATERIANAKI Vidiano 200ml	12€
"TSIPOURO" TSILILI Muscat Hamburg and Roditis - no aniseed 200ml	8€
DISTILLATE TSILILI Chardonnay 200ml	10€
"TSIPOURO" DARK CAVE 50ml	8€

GREEK SPIRITS 50ml

RAKI SHOT	1,5€
OYZO	2,5€
SKINOS MASTIHA	4€
METAXA 3*	5€
METAXA 5*	6€
METAXA 7*	8€
METAXA 12*	11€

DIGESTIVES - BITTERS

FERNET BRANCA	6€
CAMPARI	6€
APEROL	6€
LIMONCELLO	4€

COGNAC

CURVOISIER V.S.	6€
HENNESSY V.S.	6€
REMY MARTIN V.S.O.P	5€

WHISKEY 50ml

CARDHU	8€
CHIVAS	9€
JOHNNIE WALKER <i>red label</i>	7€
JOHNNIE WALKER <i>black label</i>	9€
JAMESON	7€
BUSHMILLS	8€
JACK DANIEL'S	9€
LAGAVULIN <i>16years</i>	9€

VODKA 50ml

ABSOLUT	7€
NEMIROFF ORIGINAL	7€
GREY GOOSE	9€
BELUGA	9€
VAN GOGH MELON	8€
VAN GOGH ACAI- BLUEBERRY	8€

GIN 50ml

BEEFEATER	7€
GORDON'S	7€
GOLD 999.9	12€
HENDRICK'S	10€
TANQUERAY 10	10€
BOMBAY	7€

RUM 50ml

HAVANA CLUB <i>anejo 3 Y.O.</i>	7€
SANTIAGO DE CUBA <i>C.B</i>	7€
SANTIAGO DE CUBA <i>anejo</i>	8€
SANTIAGO DE CUBA <i>11 Y.O.</i>	9€
DIPLOMATICO <i>E.reserva</i>	8€
ALAMEA SPICED RUM	7€
CACHACA	7€

VERMOUTH

OTTS ATHENS VERMOUTH	5€
NOILLY PRAT DRY	5€
MARTINI BIANCO	6€
MARTINI ROSSO	6€
ANTICA FORMULA	5€

TEQUILA 50ml

OLMECA <i>blanco</i>	7€
OLMECA <i>reposado</i>	7€
OLMECA <i>dark chocolate</i>	7€
DON JULIO <i>reposado</i>	9€

*Chef Christos Lapas consultant of the menu.
Prices include all charges forced by the Law. The restaurant has a complaint registry.
We use PDO (Protected Designation of Origin) Feta cheese, as well as virgin olive oil
in our salads and cooking, and sunflower oil for frying.
Market inspection responsible: Giannis Kordonis.*