

SARADARI MENU

Saradari
FISH RESTAURANT

BREAD ASSORTMENT

Handmade slow-ripened yeast bread with rustic aromatic paste, extra virgin olive oil and Cretan olives 2.4

SOUPS

FISH SOUP with chopped Aegean fish (catch of the day) 8.7
LOBSTER CAPPUCINO with lemon foam and Sevruga caviar 9.8
TOMATO GAZPACHO with feta ice cream and mint oil 6.7

SALADS

GREEK SALAD with organic tomatoes, cucumber, capers, grated tomatoes, feta cheese (PDO) and breadstick 7
GREEN SALAD with SMOKED SALMON "apaki" (smoked pork meat) powder and smoked Caesar's sauce 11.7
ORGANIC CHERRY TOMATOES with basil pesto whipped in the mortar, fresh cream cheese, extra virgin olive oil and sea salt 9
GREEN SALAD with MACKEREL and BABY MOZZARELLA baby arugula, crispy kale, spinach and lettuce with sweet chili sauce, smoked 11.5
OCTOPUS SALAD with oil and vinegar sauce, steamed greens, smoked eggplant salad and beetroot cream 14

MARINATED FISH & PASTES

FISH ROE SALAD in two textures with white tarama and tarama with cuttlefish ink 5.8
MARINATED ANCHOVY with steamed seasonal greens, extra virgin olive oil, lime and sea salt 8.5
CIABATTA BUN with herring cream, white tarama (fish roe), smoked mackerel, onion bulbs and cherry tomatoes 10.8
TRADITIONAL PASTES (beetroot salad, fish roe salad, tzatziki, "fava" from Santorini) 9.5

RAW FOODISM

MULLET CEVICHE with chili pepper, ginger, coriander, spring onion and mango 12
LOBSTER CEVICHE in its shell, with mandarin, lime pearls and wakame 28
TUNA CARPACCIO with baby rocket, cherry tomatoes and smoked sauce 13.9
TENDER LOIN CARPACCIO with parsnip cream, passion fruit, 12-month matured smoked cheese and buttery asparagus 14.5
TUNA TARTARE with sweet chili sauce, avocado cream, wakame and pickled carrot sprouts 14.5
"ATHENIAN" CARPACCIO with grouper, vegetables, fresh tarragon and dill mayonnaise sifone 16

APPETIZERS

CRETAN RUSK "DAKOS" with grated organic tomatoes, feta cheese (PDO), traditional Cretan cream cheese from Sitia and extra virgin olive oil 5.5
FRENCH FRIES with sea salt and wild oregano 4.5
GRILLED "TALAGANI" CHEESE with grilled tomatoes, baby rocket, black sesame and fig cream 7.4
PASTRAMI PIE with rustic pastry, talagani cheese, traditional Cretan cream cheese from Sitia and sweet rose 8.8
SHRIMPS COOKED IN "OUZO" with cream and dill 11.5
SHRIMPS "SAGANAKI" with feta cheese (PDO), tomato and herbs 11
TEMPURA SHRIMPS with crispy fennel, red cabbage and lemon mayonnaise 14.8
WILD MUSHROOMS sautéed with parsley and basil pesto, cherry tomatoes and extra virgin olive oil 9.5
FRIED SQUID 11.8
GRILLED SQUID with basil pesto and Parmesan fondue 12.7
GRILLED SQUID with mustard lemon and oil sauce, lemon zest and sea salt 11
CUTTLEFISH in ink 9.8
GRILLED OCTOPUS with oregano, oil and vinegar sauce 12.5
STEAMED MUSSELS with spring onion, garlic, parsley and "Vidiano" wine 10.8
SEA URCHIN SALAD 13.5
OYSTERS or FRESH SHELLFISH of the day 4.5 / per piece

PASTA - RISOTTO

AROMATIC SEAFOOD RISOTTO with mussels, shrimps and squid 13.5
SHRIMP SPAGHETTI as typically cooked in the fishing boat 15.5
LINGUINI with steamed shellfish Aegean fish fillet and golden herring eggs 19
TAGLIATELLE with fresh smoked salmon, "tsipouro" with anise and dill 16
PORCINI MUSHROOMS RISOTTO with Greek truffle paste, herbs and Parmesan cream 13.5
GNOCCHI with octopus, buffalo sausage and truffle 14.8
LOBSTER SPAGHETTI 500gr of lobster 58
DUSKY GROUPEL SPAGHETTI 24

FISH

FRESH FISH 60 - 80 / kg
ask for our daily options
LOBSTER 95 / kg
GRILLED SARDINES with tomato, parsley and olive oil 9.5
GRILLED SHRIMPS with mustard lemon and oil sauce and fresh parsley 19
TUNA FILLET with sautéed vegetables 18.8
GROUPEL BURGER with cuttlefish, ink brioche, caramelized onions, BBQ shrimp sauce and pickle sauce 13.8
SAUTÉED MONKFISH with celery cream, fresh tarragon and sun-dried wine and soy sauce 16.8

MEAT

GRILLED CHICKEN with gorgonzola cream and sautéed vegetables 12
RIB EYE BLACK ANGUS with sautéed vegetables and asparagus with aromatic butter 33
SURF & TURF with Rib eye black Angus, lobster, sautéed vegetables, asparagus and café de Paris butter 64

■■■■■■■■■■ **SASHIMI** ■■■■■■■■■■
(4 pieces)

SALMON 12 €
served with wasabi and soy

TUNA 12 €
served with wasabi and soy

■■■■■■■■■■ **NIGIRI** ■■■■■■■■■■
(4 pieces)

SHRIMP 9 €
served with wasabi and soy

TUNA 12 €
served with wasabi and soy

SALMON 12 €
served with wasabi and soy

RED MULLET 13 €
(or grouper depends on catch of the day)
served with wasabi and soy

NIGIRI COMBO (8 pieces) 18 €
served with wasabi and soy

■■■■■■■■■■ **MAKI ROLLS** ■■■■■■■■■■
(8 pieces)

SALMON ROLL 10.5 €

TUNA ROLL 10.5 €

VEGGIE ROLL 7.5 €

■■■■■■■■■■ **SUSHI ROLLS** ■■■■■■■■■■
(8 pieces)

~~~~~ **CLASSIC** ~~~~~

**CALIFORNIA ROLL** 10 €  
Salmon - avocado - cucumber - tobiko red

**OCEAN ROLL** 12 €  
Shrimp tempura - cream cheese - tobiko red

**CRUNCHY ROLL** 13 €  
Shrimp tempura - cheese topping and pango

~~~~~ **SIGNATURE** ~~~~~

UNAGI ROLL 19 €
Boiled shrimp - cream cheese - unagi slice -
tobiko green

HAWAIIAN TROPIC ROLL 19 €
Salmon - tuna - spicy sauce - avocado

CRABMEAT ROLL 18 €
Tempura shrimp - cream cheese - cucumber -
crab meat - black sesame sauce

SARADARI ROLL 18 €
Salmon - tuna - vegetables - tobiko green

FRIED VOLCANO ROLL 17 €
Salmon - cream cheese - tobiko red

BURNED SALMON ROLL 19 €
Salmon - avocado - philadelphia

TRILOGY COMBO (12pieces) 20 €
Ocean - california salmon - crunchy Roll

TEMPURA SHRIMP SPECIAL 16 €
Tempura shrimp - cream cheese - mango -
wakame salad

REFRESHMENTS

| | |
|----------------------|-----|
| MINERAL WATER 1lt | 2.2 |
| SAN PELLEGRINO 250ml | 3.5 |
| SAN PELLEGRINO 750ml | 4.8 |
| 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

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| ORANGE | 4.5 |
| PINEAPPLE | 4.5 |
| APPLE | 4.5 |
| MIXED JUICE
with fresh seasonal fruits | 5.5 |

COFFEE

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|-----------------------|-----|
| GREEK COFFEE | 2 |
| INSTANT COFFEE | 3 |
| FRAPPÉ | 3 |
| FRAPPÉ WITH ICE CREAM | 5 |
| FREDDO CAPPUCCINO | 3.5 |
| ESPRESSO | 2.5 |
| AMERICANO | 3.5 |
| CAFFÈ LATTE | 4 |
| MILKSHAKE | 6 |
| TEA | 3 |
| ICE TEA | 3.5 |
| CHOCOLATE | 4 |
| IRISH COFFEE | 6 |
| TIA MARIA COFFEE | 6 |

BEERS

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|------------------------|-----|
| FIX BARREL 300ml | 3 |
| FIX BARREL 400ml | 3.8 |
| FIX DARK 330ml | 4 |
| FIX ANEY 330ml | 3.5 |
| KAISER 330ml | 4 |
| NOTOS LAGER | 6 |
| SCHNEIDER WEISSE 500ml | 5 |
| MYTHOS ICE 330ml | 5 |

"OUZO" BOTTLED 200ml

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| PLOMARI | 8 |
| VARVAYANNI GREEK | 8.5 |
| VARVAYANNI BLUE | 9 |
| BABATZIM | 9 |

PREMIUM GREEK SPIRITS, LIQUERS, VERMOUTHS, APERITIFS, LIQUERS, DIGESTIVES

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| "TSIKOUDIA" LYRARAKIS PLYTO 200ml / 19 | |
| DARK CAVE "TSIPOURO" 50ml / 9 | |
| MANIFESTO "TSIPOURO" 50ml / 9 | |
| AXIA MASTIHA SPIRIT | 8 |
| METAXA 5 | 8 |
| METAXA 7 | 9 |
| METAXA 12 | 12 |
| METAXA RESERVE | 14 |
| MASTIHA SKINOS | 7 |
| TENTURA AMARO LIQUER | 7 |
| OTTOS ATHENS VERMOUTH | 7 |
| "RAKOMELO" BYRAKI | 7 |
| CAMPARI 50ml / 7 | |
| APEROL | 7 |
| AMARO MONTENEGRO | 7 |
| LIQUER 43 | 7 |
| KAHLÚA | 7 |
| BAILEYS | 7 |
| GRAND MARNIER | 7 |
| COINTREAU | 7 |
| GREEN CHARTREUSE | 7 |
| DRAMBUIE | 7 |
| SOUTHERN COMFORT | 7 |
| ANTICA FORMULA | 7 |
| COCCHI AMERICANO | 7 |
| MARTINI BIANCO | 7 |
| DOLIN DRY | 7 |
| LIMONCELLO | 7 |

VODKA

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|-------------|---|
| ZUBROWKA | 8 |
| FINLANDIA | 8 |
| STOLICHNAYA | 8 |

PREMIUM VODKA

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| BELVEDERE | 10 |
| TITOS | 9 |
| CIROC | 10 |
| NIKKA COFFEY VODKA | 9 |

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| LARIOS | 8 |
| GORDON'S | 8 |
| BOMBAY | 9 |
| TANQUERAY | 9 |

PREMIUM GIN

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|------------------|----|
| MARTIN MILLER'S | 10 |
| NIKKA COFFEY GIN | 10 |
| TANQUERAY 10 | 10 |
| HENDRICK'S | 10 |
| MONKEY 47 | 10 |
| ROKU | 10 |
| MARE | 10 |

RUM

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|-----------------------|---|
| SANTIAGO DE CUBA 3 | 8 |
| COCKSPUR BARBADOS RUM | 8 |
| FLOR DI CAÑA 7 | 8 |
| CAPTAIN MORGAN SPICED | 8 |
| ALAMEA SPICED RUM | 8 |

PREMIUM RUM

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|------------------------------|----|
| DON PAPA BAROKO | 9 |
| ZACAPA 23 | 12 |
| HAVANA SELECTION DE MAESTROS | 10 |
| ZACAPA X.O | 35 |

WHISK(E)Y

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|--------------------------|----|
| JAMESON | 8 |
| JAMESON BLACK BARREL | 9 |
| BULLEIT BOURBON | 9 |
| BULLEIT RYE | 9 |
| CANADIAN CLUB | 10 |
| JOHNY WALKER BLACK LABEL | 9 |

PREMIUM BLENDS & MALTS WHISK(E)Y

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|-----------------------------|----|
| CHIVAS 12 | 9 |
| LAPHROAIG | 11 |
| GLENFIDDICH 12 | 9 |
| MACALLAN 12 | 14 |
| TALISKER SKYE | 9 |
| NIKKA FROM THE BARREL | 12 |
| LAGAVULIN 16 YEARS | 14 |
| CARDHU GOLD RESERVE | 14 |
| JACK DANIEL'S SINGLE BARREL | 12 |

COGNAC

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| COURVOISER V.S. | 10 |
| COURVOISER V.S.O.P. | 12 |
| HENNESSY X.O. | 15 |

TEQUILA

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| DON JULIO BLANCO | 9 |
| DON JULIO ANEJO | 12 |
| DON JULIO 1942 | 35 |

MEZCAL

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|---------------------------|----|
| DEL MAGUEY VIDA | 12 |
| THE LOST EXPLORER ESPADIN | 12 |

Chef Christos Lapas is in charge of the menu. Prices include all charges imposed 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.