



TASTE THE AEGEAN

MENU

TO BEGIN

Homemade Pita Bread <i>olives and olive oil</i>	12€
Warm Sourdough Flat Bread <i>Santorini feta, tzatziki, whipped feta</i>	24€
Brioche Crab <i>blue crab, avocado mousse, lemon pearls, espelette pepper</i>	26€
Santorini Salad <i>Santorini tomatoes, cucumber, red onion, Kalamata olives, feta, oregano</i>	18€
Smoked Hummus <i>slow-smoked chickpeas, tahini, extra virgin olive oil, homemade pita chips</i>	14€
Tarama <i>tarama mousse with aromatic oil</i>	15€
Saganaki <i>flamed graviera, fresh lemon</i>	16€
Ceviche <i>fresh fish of the day, citrus fruits, avocado, Santorini cherry tomatoes</i>	28€
Fried Calamari <i>lightly fried, tartar dip</i>	22€
Baby Rock Potatoes <i>sea salt, rosemary</i>	12€
Butter Seared Scallops <i>lemon, extra virgin olive oil</i>	26€

FROM THE SEA

Fresh Paccheri with Blue Crab	28€
Seafood Orzo	26€
Saffron Risotto	28€
Octopus with Fava	30€
Seabass Fillet	34€
Stuffed Calamari	42€
Jumbo Aegean Shrimps	54€

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TASTE THE AEGEAN

THIRASSIA • SANTORINI

QHERA SIGNATURES

MEET ME AT QHERA

Butter Jumbo Shrimp &
Seared Scallops

*lobster bisque, garlic,
white wine, herbs*

85€

FRESH FISH 4 WAYS

carpaccio • ceviche • steamed • grilled

170€/kg

Fresh Fish of the Day

140€/kg



SIMPLE INGREDIENTS.
RESPECT FOR THE SEA.
TRUE HOSPITALITY.

THIS is QHERA

FRESH HOMEMADE PASTA WITH

Aegean Shrimps <i>shrimp bisque, spicy tomato</i>	38€
Lobster Pasta for 2 <i>lobster bisque, spicy tomato</i>	140€/kg
Mussels <i>butter lemon sauce</i>	35€

FROM THE CHARCOAL GRILL

Prime Beef Tenderloin <i>baby potatoes, grilled asparagus, Madeira jus</i>	54€
Charcoal-Grilled Flat Iron Steak <i>asparagus, baby potatoes, rosemary jus</i>	35€

SWEETS

Millefeuille Bougatsa <i>crispy phyllo vanilla curated cream and white chocolate namelaka</i>	15€
Lemon Pie <i>lemon bavarois, almond biscuit and Madagascar vanilla ice cream</i>	15€
Chocolate & Strawberry <i>chocolate cake with marinated strawberries, with mint, tonka and pistachio ice cream</i>	15€

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TASTE THE AEGEAN

OUR CELLAR



SANTORINI WHITES

Aidani, Gavala Winery, Santorini	87
Santorini Estate Argyros, PDO Santorini	90/15
Assyrtiko Wild Fement, Gaia Wines	98
Santorini Familia, Hatzidakis Winery	102
Mikra Thira, PDO Santorini	110
Nykteri, Gavala Winery	110
Terassea, Mikra Thira, PDO Santorini	160
Thalassitis Aalomygri, Gaia Wines	480



GREEK WHITES

His Queen, Kladis Winery, Crete	50/9
Gaia Monograph	53
Malagousia, Domaine Gerovasilou	62
Emphasis Chardonnay, Ktima Pavlidis	86
Strofi, Ktima Alpha	78



INTERNATIONAL WHITES

Pinot Grigio, Santa Margherita, Italy	69
La Petite Perrière, Loire, France	74
Chablis 1er Cru, "Côte de Léchet"	150



ROSÉ WINES

Dianthos, Boutari, PGI Imathia	58/9
Grace, Anhydrous Winery, PGI Cyclades	68
Whispering Angel, Château d'Esclans	74
Miraval Rosé, AOC Côtes de Provence	98/17
Rock Angel, Château d'Esclans	120



GREEK REDS

Avaton, Domaine Gerovasilou, PGI Epanomi	98
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TASTE THE AEGEAN

CHAMPAGNES



Moët & Chandon
Brut Impérial

200



Veuve Clicquot
Yellow Label

200



Moët & Chandon
Ice Impérial

220



Dom Pérignon
Vintage

700



Rosé Moët & Chandon

220



Rosé Vintage
Dom Pérignon

1200

SPARKLING

GANCIA Brut Prosecco, Gancia DOC 90/12

MOSCATO
D'ASTI DOCG

Moscato d'Asti DOCG

70/11



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TASTE THE AEGEAN

COCKTAILS



COCKTAILS



Aperol 16



Margarita 18



Mojito 18



Negroni 18



Espresso Martini 18



Paloma 18



Cuba Libre 18

DISTILLED SPIRITS



Tsipouro tsilili 200ml 12



Ouzo plomariou 200ml 12



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TASTE THE AEGEAN

BEVERAGES



MINERAL WATERS

Zagori Still Water 750ml	6
Xino Nero Sparkling Water 750ml	6



SOFT DRINKS

Coca-Cola	5
Coca-Cola Zero	5
Sprite	5
Fanta Orange	5
Fanta Lemon	5
Soda Water	5
Tonic Water	5
Three Cents Pink Grapefruit Soda	7
Three Cents Ginger Beer	7



BEERS

Mythos	8
Mamos	8
Corona	8
Blue Monkey	9
Red Donkey	9



COFFEE & TEA

Espresso	4
Double Espresso	5
Americano	4
Cappuccino	5
Freddo Espresso	5
Freddo Cappuccino	5
Greek Coffee	5
Selection of Teas	5

