MARINERA

EST. 2020

Cocktail Trilogy "Flight to Greece" | 18

The joy of tasting three different elixirs served in a trio of glasses
based on the most famous Greek spirits

Ouzo | Ouzo, Lemon Verbena, Orgeat, Citrus Fruits, Cucumber, Bitters
Tsipouro | Tsipouro, Timur Berry, Aegean Tonic, Lemon
Mastiha | Mastiha, Yierba Buena, Burnt Citrus, Bubbles

BREADS & SPREADS

Homemade Breads & Pitas | 4

Daily baked, served with extra virgin olive oil *(P) (V) (Vg) (GF bread available)*

The Original Greek Spreads Platter | 12

"Tarama"
The traditional fish roe delicacy *(P)*

Local Santorini "Fava"
Fava, green spring onion, capers *(P) (V) (Vg) (GF)*

"Tyrokafteri"
Spicy feta cheese spread *(P) (V) (GF)*

The Original "Tzatziki" | 7

Prepared with the famous Greek yogurt *(P) (V) (GF)*

Spicy Santorini Hummus | 7

Served with homemade chips *(P) (V) (Vg) (GF)*

SALADS

Greek Salad | 15

The traditional Greek salad with Feta cheese *(V) (GF)*

Shrimp Caesar Salad | 18

Iceberg, grilled shrimp & mediterranean herbs *(P) (GF)*

Santorini Cherry Tomatoes | 14

Fresh cheese 'Chloro' from Ithaka,
green herbs pesto & famous Santorini cherry tomatoes *(V) (GF)*

APPETIZERS

Honey & Sesame Feta | 14

Greek Feta cheese, baked in traditional phyllo dough
topped with local honey & sesame seeds *(P) (V)*

"Dolmadakia" | 14

Stuffed vine leaves with Greek yogurt *(P) (V) (GF)*

Crispy Baby Calamari | 18

Fried baby calamari served with aioli sauce *(P)*

"Kolokythokeftedes" | 14

Zucchini balls with tzatziki *(P) (V)*

"Tigania" | 17

Free range chicken, marinated & sizzled with local wine, herbs and mustard

Shrimp Roll | 21

Shrimps, tarama, cabbage, rolled in pita *(P)*

Marinera French Fries | 7

Hand-cut, double cooked fresh potatoes from Naxos *(P) (V) (Vg) (GF)*

MAIN DISHES

SEAFOOD

Greek Fish Tempura | 28
Cod served with Marinera fries and light garlic cream *(P)*

Seafood Spaghetti | 32
Traditional pasta, calamari, shrimps,
mussels & fresh tomato *(P)*

Grilled Fish Fillet | 34
On a bed of aromatic spinach *(P) (GF)*

MEAT

Gyros | 24
Free range chicken, tomato, onion, tzatziki,
served with Marinera fries & pita *(GF pita available)*

Kebab | 25
Minced beef & lamb kebab, tomato, onion, tzatziki,
served with Marinera fries & pita *(GF pita available)*

Marinera Smashed Burger | 23
Double smashed beef pattie, tomato, onion, cheese & mayo,
served with Marinera fries *(GF bun available)*

VEGETARIAN

Hummus Veggie Rolls | 21
Spicy hummus, cabbage, tomato & Greek yogurt rolled in pita *(V)*

Summer Rigatoni | 22
Artisanal pasta rigatoni, cherry tomatoes, zucchini,
green herbs & pesto (V) (Vg) (GF pasta available)

Mushroom Delight | 24
Greek pasta "Kritharaki" with fresh forest mushrooms,
pinenuts & feta cheese *(V)*

Please inform your waiter of any allergy or special dietary requirements upon ordering:
Pescetarian (P), Vegetarian (V), Vegan (VG) or Gluten Free (GF).
Gluten free guests kindly ask for our GF pasta or breads.
Prices are in Euros and inclusive of all taxes, subject to change without prior notice.
Market inspection general manager: Dimitrios Roidis

DESSERTS

Ice Cream Nespresso | 15
Vanilla ice cream melting in Nespresso coffee *(V)(GF)*

Choco Madness | 17
Homemade chocolate cake glazed with Nutella *(V)*

Baklava | 18
Crisp phyllo pastry filled with nuts & vanilla ice *(V)*

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AFTER-DINNER DRINKS

SWEET WINE

Vinsanto | 18 per glass
Santo Wines, Sweet wine from Santorini

Moscato d' Ifestia | 15 per glass
Chatzigeorgiou, Semi-dry, Semi-sparkling, Muscat

COCKTAILS

Freddo Espresso Martini | 17
Tsipouro, Espresso, Vanilla, Bitters

Stubborn | 22
Rum, Coconut, Pineapple, Acacia, Tiki Bitters

MARINERA
RESTAURANT & COCKTAIL BAR

SPIRITS

by Alexandros Gkikopoulos

Vodka

Five lakes	11
Crystal Head	22
Grey Goose	22
Titos	16

Gin

Gin MG	11
Citadelle	15
Citadelle Reserve	16
Plymouth	18
Hendrick's	18
Tanqueray	15

Rum

Plantation 3 Stars	11
Plantation Original Dark	13
Plantation Xaymaca	16
Plantation Stiggins Fancy PineappleRum	20
Plantation XO 20th Anniversary	24
Clement Canne Bleue	16
Clement Select Barrel	18
Clement Blanco	14
Chairmans Reserve Spiced	16

Tequila

Corralejo Blanco	16
Corralejo Reposado	18
Patron Blanco	22

Mezcal

Amores Espadin	23

Whisky

Eagle Rare	22
Maker's Mark	16
Chivas 12 Y.O	16
Arran 10 Y.O.	20
Glenfarclas 15 Y.O.	29
Kilchoman Sanaig	25
Robert Burns Blended Scotch	15
Teacher's Blended Scotch	15

Greek Spirits

Dekaraki Tsipouro	12
Opurist Tsipouro	14
Ouzo Plomari	11
Mastiha M Dry	11

Portion per serving of spirits 50 ml.

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MARINERA
RESTAURANT & COCKTAIL BAR

COCKTAILS

by Alexandros Gkikopoulos

COCKTAIL TRILOGY "FLIGHT TO GREECE" | 18

The joy of tasting three different elixirs served in a trio of glasses based on the most famous Greek spirits

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MARINERA SIGNATURE COCKTAILS

Aegean Breeze | 19
Tsipouro, Melon, Framboise, Pineapple

Stubborn | 22
Rum, Coconut, Pineapple, Acacia, Tiki Bitters

Volcano | 18
Vodka, Banana, Strawberry, Orange, Marshmallows

Butterfly Effect | 19
Tequila, Vanilla, Citrus, Sexy Soda, Cherries

Drink a Cloud | 17
Gin, Rum, Mastiha, Bitter, Apricot, Sage, Lime, Cloud

Freddo Espresso Martini | 17
Tsipouro, Espresso", Vanilla, Bitters

Bloody Mess | 18
Vodka, Citrus, Bloody Mary Tomato, Cucumber, Spices

Bitter End | 18
Gin, Rum, Mastiha, Bitter, Vermouth, Amaro

CLASSIC COCKTAILS

Aperol Spritz	15	Margarita	21
Mojito	18	Long Island Iced Tea	18
Pornstar Martini	16	Cosmopolitan	17
Daquiri	16	Old Fashioned	17
Moscow Mule	16	Dry Martini	20

MOCKTAILS

(NON-ALCOHOLIC)

Sober | 14
Vanilla, Pineapple, Bubbles

Exuberant | 14
Orgeat, Ginger, Passion fruit, Bubbles

MARIN ERA
RESTAURANT & COCKTAIL BAR

WINE & CHAMPAGNE

WHITE	**Local Santorini Assyrtiko - Volcanic, Dry & Mineral** | Sigalas, Aa	18	69
	Indigenous Dry, Aromatic & Fruity		
	Moschofilero | Tselepos, Blanc de Gris	13	48
	Malagouzia | Markou	12	40
	Light, Crisp & Floral | Sauvignon Blanc/ Evabelos Ghi	12	42
	Full-Body Oaky | Chardonnay/ Wine Art Estate, Idisma Dryos	15	54
	NON ALCOHOLIC		
	Muscat | Torres, Spain	10	38
ROSE	**Aromatic Provence Style** | Agiorgitiko-Grenache-Syrah/La Tour Melas, Nautilus	12	44
RED	**Local Santorini Red - Spicy, Fruity & Textured** | Mavrotragano/ Sigalas, Mμ	16	56
	Indigenous Dry Aromatic		
	Agiorgitiko | Gaia	12	41
	Xinomavro | Thymiopoulos, Alta	14	43
	International Dry Full-Body Reds		
	Cabernet Sauvignon-Merlot-Syrah | Kyr Yianni, Ble Trakter	12	42
	Cabernet Sauvignon | Astir-X, Mati Fortuna Gold	14	62
SWEET FROM SANTORINI	**Vinsanto,** Santo Wines	18	60
SPARKLING	**Prosecco,** Dry, Santa Marguerita	16	43
	Moschofilero, Dry, Tselepos, Amalia	17	62
	Moschato, Semi-Dry, Chatzigeorgiou, Moscato d'Ifestia	15	42
FRENCH CHAMPAGNE	Moet & Chandon, Brut,		150
	Veuve Clicquot, Brut		180
	Dom Perignon, Brut		490
	Deutz Brut, Rose		195

Serving per wine glass 150 ml

BEVERAGES

BEERS (330 ml)

Mamos	7
Voreia Dark	9
Voreia IPA	9
Corona	9
Fix Non alcoholic	5

SOFT DRINKS (250 ml)

Coca-Cola	5
Coca-Cola Diet	5
Coca-Cola Zero	5
Soda	5
Tonic	5

COFFEES - CHOCOLATES

Espresso	4,50
Double Espresso	5
Freddo Espresso	6
Cappuccino	5
Double Cappuccino	6
Freddo Cappuccino	7
Latte Hot or Cold	7
Americano	7
Greek Coffee	4,50

TEAS

Green	6
English Breakfast	6
Mint	6
Earl Grey	6
Camomile	6
Homemade Iced Tea	8

JUICES

Fresh Pressed Orange	10
Fresh Pressed Lemon	10

Lemon3, Secret Water (Add Ons: Spermint, Ginger)

WATER

Mineral Still (1 lt)	4
Mineral Sparkling (750 ml)	6,50

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