



GREEK MEZE DISHES

Finger food including traditional rusks and breadsticks, salad dips and chutneys.

Ithaka Farmhouse Cheese (V, P) | 10

Fresh, matured and spiced cheese from our artisan cheesemaker on the island of Ithaka

Greek Charcuterie Board | 12

Quality smoked, cooked and cured meat from different regions of Greece

Mixed Meze | 12

Selection of cheese & charcuterie

PEINIRLI - GREEK PIZZA BOATS

Marinera Deli & Cocktail Bar introduces for the first time in Santorini the authentic unique recipe of the peinirli of Drossia. Originating in Turkey, the peinirli was brought to Greece by Greek immigrants from the Black Sea area about one hundred years ago. The Peinirli is a fluffy crusty pizza dough formed in the shape of a boat, prepared with flour, yeast and fresh butter, filled with cheese and topped with a variety of ingredients.

Cheese & Ham | 10

The original version with kaseri cheese & fresh butter with the addition of ham

Mozzarella & Basil (V, P) | 10

Mozzarella cheese, tomato, basil pesto

Salami & Cheese | 12

Fresh goat chilly cheese and spicy salami

Truffle & Cheese (V, P) | 14

Kaseri cheese, mushrooms and white truffle oil

Anchovy & Chilly (V, P) | 12

Kaseri cheese, anchovy, tomato, chilly, oregano

Tomato & Feta (V, P) | 10

Feta cheese, tomato, capers and oregano with extra virgin olive oil

Marinera Special Praline Pizza Boat (V) | 9

The authentic fluffy dough with praline, chocolate and banana

DESSERTS

Baklava (V) | 10

Served with one scoop of Vanilla Ice Cream

Ice Cream Selection (V) | 9

Three scoops of vanilla, chocolate or pistachio flavored ice cream

Please inform your waiter of any allergy or special dietary requirements upon ordering: pescetarian (P), vegetarian (V), vegan (VG) or gluten free (GF).

Prices are in Euros and inclusive of all taxes, subject to change without prior notice.

Market inspection general manager: Dimitrios Roidis



COCKTAILS

MARINERA SIGNATURE COCKTAILS

 Aegean Breeze 	14
Tsipouro, Melon, Framboise, Pineapple	
 Intuition 	13
Kirsch, Bitter, Acacia, Orange	
 Out Of Space 	16
Rum ² , Orange, Orgeat, Lime, Bitters	
 Bitter End 	13
Gin ² , Rum, Bitter ⁴ , Vermouth ² , Amaro	
 Evening Star 	14
Vodka, Rhubarb, Citrus, Passion Fruit, Spices	
 Drink A Cloud 	14
Gin, Rum, Mastiha, Bitter, Apricot, Sage, Lime, Cloud	
 Stubborn 	15
Rum, Coconut, Pineapple, Acacia, Tiki Bitters	
 Eruption 	14
Tequila, Citrus ⁴ , Lemon Verbena, Grapefruit Soda	
 Bloody Mess 	15
Vodka, Citrus, Napalm Mix, Tomato, Cucumber	
 Everything But The Blue 	18
Rum ⁷ , Exotic Fruits, Blue Pina Colada Mix	
 Volcano 	15
Vodka, Banana, Strawberry, Orange, Marsmallows	
 Butterfly Effect 	14
Tequila, Vanilla, Citrus, Sexy Soda, Cherries	

CLASSIC COCKTAILS

 Dry Martini 	14
 Old Fashioned 	14
 Margarita 	12
 Mojito 	12
 Apple Martini 	12
 Pornstar Martini 	13
 Daiquiri 	12
 Cosmopolitan 	14
 Moscow Mule 	14
 Espresso Martini 	13
 Manhattan 	16
 White Lady 	15
 Long Island Iced Tea 	14
 Bramble 	14
 Aperol Spritz 	12

MOCKTAILS

 Sober 	11
Vanilla, Pineapple, Bubbles	
 Exuberant 	11
Orgeat, Ginger, Passion fruit, Spearmint, Bubbles	



SPIRITS

by Alexandros Gkikopoulos

Vodka

Five lakes	10
Crystal Head	14
Grey Goose	14
Titos	14

Gin

Gin MG	10
Citadelle	12
Citadelle Reserve	14
Plymouth	14
Hendrick's	14
Tanqueray	12

Rum

Plantation 3 Stars	10
Plantation Original Dark	11
Plantation Xaymaca	12
Plantation Stiggins' Fancy Pineapple Rum	14
Plantation XO 20 th Anniversary	17
Clement Canne Bleue	12
Clement Select Barrel	14
Chairman's Reserve Spiced	12

Tequila

Corralejo Blanco	11
Corralejo Reposado	12
Patron Blanco	16

Mezcal

Amores Espadin	16
----------------	----

Whisky

Eagle Rare	16
Maker's Mark	14
Chivas	12
Arran 10 Y.O.	12
Glenfarclas 15 Y.O.	17
Kilchoman Sanaig	16
Robert Burns Blended Scotch	10
Teacher's Blended Scotch	10

Greek Spirits

Dekaraki Tsipouro	10
Opurist Tsipouro	12
Ouzo Plomari	10
Mastiha M Dry	10
Fragosiko Sigalas	14



WINE & CHAMPAGNE

WHITE

	glass	bottle
Mantineia Tselepos, Moschofilero	8	32
Aspri Petra Stergiou, Bio, Sauvignon Blanc & Riesling	10	40
Santorini Santo Wines, Assyrtico	12	48
Chateau Julia Costa Lazaridi, Chardonnay		44
Argyros Estate Cuvée Monsignori, Assyrtico		58
Natureo Muscat 0,0% vol. Torres Non Alcoholic		32

ROSE

Nautilus La Tour Melas, Agiorgitico, Grenache, Syrah	8	32
--	---	----

RED

M & M Sigalas, Mavrotragano Mandilaria	12	48
Portes Skouras, Merlot	8	32
Sera Silva Daskalaki, Cabernet Sauvignon & Mandilaria	10	42

SWEET WINE

Vinsanto Santo Wines (bottle 500 ml glass 100 ml)	14	60
---	----	----

SPARKLING

Prosecco	8	35
Moscato d' Ifestia Hatzigeorgiou, Sweet Semi-Sparkling (200 ml 750 ml)	12	35
Amalia Tselepos, Moschofilero, Brut		50

CHAMPAGNES

Moët & Chandon Brut, Imperial, France (bottle 200 ml)		35
Veuve Clicquot Brut, Dry, France		155
Deutz Brut Rosé, Dry, France		180

All wines serving per glass 150 ml



BEVERAGES

BEERS	(330 ml)
Mamos	6
Voreia Dark	7
Voreia IPA	7
Corona	7
Fix Non alcoholic	5
SOFT DRINKS	(250 ml)
Coca-Cola Diet Zero	4
Soda	4
Tonic	4
Three Cents Cherry Soda Pink Grapefruit Soda	7
LEMONITA Lemon ³ , Secret Water (Add Ons: Spearmint, Ginger)	7
HOMEMADE ICED TEA	6
ORANGE JUICE	7
WATER	
Mineral Still (1 lt)	2
Mineral Sparkling (330 ml)	4

*Prices are in Euros and inclusive of all taxes, subject to change without prior notice.
Market inspection general manager: Dimitrios Roidis*