



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



SPIRITS

by Alexandros Gkikopoulos

Vodka

| | |
|--------------|----|
| Five lakes | 11 |
| Crystal Head | 15 |
| Grey Goose | 15 |
| Titos | 14 |

Gin

| | |
|-------------------|----|
| Gin MG | 11 |
| Citadelle | 12 |
| Citadelle Reserve | 15 |
| Plymouth | 14 |
| Hendrick's | 14 |
| Tanqueray | 12 |

Rum

| | |
|--------------------------------|----|
| Plantation 3 Stars | 11 |
| Plantation Original Dark | 13 |
| Plantation Xaymaca | 16 |
| Plantation XO 20th Anniversary | 24 |
| Clement Canne Bleue | 16 |
| Clement Select Barrel | 18 |
| Chairmans Reserve Spiced | 16 |

Tequila

| | |
|--------------------|----|
| Corralejo Blanco | 16 |
| Corralejo Reposado | 18 |
| Patron Blanco | 22 |

Mezcal

| | |
|----------------|----|
| Amores Espadin | 23 |
|----------------|----|

Whisky

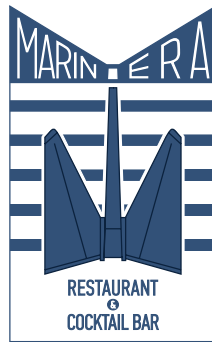
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|-----------------------------|----|
| Eagle Rare | 22 |
| Maker's Mark | 16 |
| Chivas 12 Y.O | 14 |
| Arran 10 Y.O. | 20 |
| Glenfarclas 15 Y.O. | 29 |
| Kilchoman Sanaig | 25 |
| Robert Burns Blended Scotch | 15 |
| Teacher's Blended Scotch | 15 |

Greek Spirits

| | |
|-------------------|----|
| Dekaraki Tsipouro | 8 |
| Opurist Tsipouro | 10 |
| Ouzo Plomari | 8 |
| Mastiha M Dry | 11 |

Portion per serving of spirits 50 ml.

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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

Ouzo | Ouzo, Lemon Verbena, Orgeat, Citrus Fruits, Cucumber, Bitters

Tsipouro | Tsipouro, Timur Berry, Aegean Tonic, Lemon

Mastiha | Mastiha, Yierba Buena, Burnt Citrus, Bubbles

MARINERA SIGNATURE COCKTAILS

Aegean Breeze | 15

Tsipouro, Melon, Framboise, Pineapple

Stubborn | 22

Rum, Coconut, Pineapple, Acacia, Tiki Bitters

Volcano | 14

Vodka, Banana, Strawberry, Orange, Marshmallows

Butterfly Effect | 15

Tequila, Vanilla, Citrus, Sexy Soda, Cherries

Drink a Cloud | 13

Gin, Rum, Mastiha, Bitter, Apricot, Sage, Lime, Cloud

Freddo Espresso Martini | 17

Tsipouro, Espresso", Vanilla, Bitters

Bloody Mess | 15

Vodka, Citrus, Bloody Mary, Tomato, Cucumber, Spices

Bitter End | 14

Gin, Rum, Mastiha, Bitter, Vermouth, Amaro

CLASSIC COCKTAILS

| | | | |
|------------------|----|----------------------|----|
| Aperol Spritz | 12 | Margarita | 12 |
| Mojito | 12 | Long Island Iced Tea | 15 |
| Pornstar Martini | 12 | Cosmopolitan | 11 |
| Daquiri | 10 | Old Fashioned | 11 |
| Moscow Mule | 12 | Dry Martini | 12 |

MOCKTAILS

(NON-ALCOHOLIC)

Sober | 11

Vanilla, Pineapple, Bubbles

Exuberant | 11

Orgeat, Ginger, Passion fruit, Bubbles



WINE & CHAMPAGNE



| | | | |
|-----------------------------|---|----|-----|
| WHITE | Local Santorini Assyrtiko - Volcanic, Dry & Mineral Sigalas, Aa | 16 | 60 |
| | Indigenous Dry, Aromatic & Fruity | | |
| | Malagouzia Markou | 14 | 48 |
| | Moschofilero Tselepos, Blanc de Gris | 15 | 52 |
| | Light, Crisp & Floral | | |
| | Sauvignon Blanc Kir Yianni, Drumo | 17 | 62 |
| | Full-Body Oaky | | |
| | Chardonnay/ Gerovassiliou | 18 | 65 |
| | NON ALCOHOLIC | | |
| | Muscat Torres, Spain | 10 | 38 |
| ROSE | Aromatic Provence Style Agiorgitiko-Grenache-Syrah/La Tour Melas, Nautilus | 12 | 42 |
| RED | Local Santorini Red - Spicy, Fruity & Textured Mavrotragano/ Sigalas, Mμ | 15 | 58 |
| | Indigenous Dry Aromatic | | |
| | Agiorgitiko Gaia | 13 | 45 |
| | Xinomavro Thymiopoulos, Alta | 14 | 52 |
| | International Dry Full-Body Reds | | |
| | Merlot Ktima Lazaridi, Chateau Julia | 16 | 60 |
| | Cabernet Sauvignon Astir-X, Mati Fortuna Gold | 15 | 54 |
| SWEET WINE SANTORINI | Vinsanto, Santo Wines | 18 | 60 |
| SPARKLING WINE | Prosecco, Dry, Santa Marguerita | 16 | 52 |
| | Moschofilero, Dry, Tselepos, Amalia | 14 | 45 |
| | Moschato, Semi-Dry, Chatzigeorgiou, Moscato d'Ifestia | 14 | 45 |
| FRENCH CHAMPAGNE | Moet & Chandon, Brut, | | 150 |
| | Veuve Clicquot, Brut | | 180 |
| | 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 | Freddo Cappuccino | 7 |
| Double Espresso | 5 | Latte Hot or Cold | 7 |
| Freddo Espresso | 6 | Americano | 7 |
| Cappuccino | 5 | Greek Coffee | 4,50 |
| Double Cappuccino | 6 | | |

TEAS

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

JUICES

| | |
|---|---|
| Fresh Pressed Orange | 8 |
| Fresh Pressed Lemon | 8 |
| Lemon3, Secret Water (Add Ons: Spearmint, Ginger) | |

WATER

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

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