

QHERA

FISH TAVERN BY THE SEA
THIRASIA - SANTORINI

TO BEGIN

Delicate flavors to awaken the senses

Warm Sourdough Flatbread

Served with smoked tomato paste and marinated green olives

Aegean Ceviche

Fresh fish marinated with tomato, chili pepper, shallot, cucumber water, and olive tuile with caper dust

Citrus Tiradito

Marinated fish with sweet grape slices, chili jam, pickled onion, and a mango dressing

Classic Athinaiki

Catch of the day gently marinated with carrot, zucchini, celery, cucumber, and kale

Taramas Emulsion

Silky fish roe mousse with bottarga dust, dill oil, and crisped cracker

Santorini Fava

Yellow split peas purée with lime-infused onion, parsley essence, and crispy capers

Cherry Tomato Delight

Local cherry tomatoes with cucumber, pickled onion, oxymel vinaigrette, and chlorotyri cheese foam

Spinach Pie Salad

Flaky fillo crisps with baby spinach, Katiki cheese, sesame, and honey vinaigrette

ON THE SIDE

Potato Rocks

Crispy golden potato bites

Island Greens

Dressed with riganada and crumbled feta

Oven-Roasted Vegetables

Seasonal vegetables charred to perfection

FROM THE SEA

Graceful dishes inspired by the island's waters

Sardines

Served with tomato, greens, taramas & pita bread

Cod Loukoumas

Delicate cod fritters over beetroot cream and parsley skordalia, with charred green

Shrimps

With fennel in osmosis, bisque, and a silky spring onion emulsion

Fava Risotto with Squid

Creamy fava risotto infused with squid ink and wild sea fennel

Grilled Octopus

Tender octopus with oregano and a grilled tomato foam

Seafood Orzo

With mussels, shrimp, calamari, and aromatic Lefkadian salami

Fresh Pasta with Shrimps

Shrimps grilled and marinated, with cherry tomato confit and rich bisque

fish fillet of the day

Served with broccoli purée, garden greens, fresh herbs, and a smoked beurre blanc

fish of the day

Free style fish of the day

TO FINISH

Elegant endings with a sweet whisper

Goat Milk Pie Brûlée

With poached figs, honey ice cream, and almond crumble

Baklava Reimagined

Crispy filo layers, pistachio, and creamy kaimaki ice cream

Chocolate Mousse

Rich chocolate with peanuts, salted caramel, and banana ice cream

WINE LIST

WHITE CHAMPAGNES

Brut Moët & Chandon, Epernay
[pinot noir, pinot meunier, chardonnay]

Brut Yellow Label, Veuve Clicquot, Reims
[pinot noir, chardonnay, pinot meunier]

Ice, Moët & Chandon, Epernay
[pinot noir, pinot meunier, chardonnay]

Vintage, Dom Perignon, Epernay
[chardonnay, pinot noir]

Brut, Prosecco, Gancia Doc

Moscato D'ASTI Doc

ROSE CHAMPAGNES

Rose, Moët & Chandon, Epernay
[pinot noir, pinot meunier, chardonnay NV]

Rose Vintage, Dom Perignon, Epernay
[pinot noir, chardonnay]

SANTORINI WHITES

Aidani, Gavalas Winery, PGI Cyclades
[aidani]

Mikra Thira, PDO Santorini
[assyrτικο]

Santorini, Estate Argyros, PDO Santorini
[assyrτικο]

Santorini Familia, Hatzidakis Winery, PDO Santorini
[assyrτικο]

Terrasea, Mikra Thira, PDO Santorini
[assyrτικο]

Assyrτικο Wild Ferment, Gaia Wines, PDO Santorini
[assyrτικο]

Nykteri, Gavalas Winery, PGI Cyclades
[assyrτικο]

Thalassitis Submerged, Gaia Wines, PDO Santorini
[assyrτικο]

GREEK WHITES

Kalderimi White, Panagiotopoulos Wines, Peloponnese
[moschofilero]

His Queen, Klados Winery, Crete
[sauvignon blanc]

Techni Alipias, Wine Art Estate, PGI Drama
[sauvignon blanc, assyrτικο]

Chardonnay Oak, Ieropoulos Family, PGI Peloponnese
[chardonnay]

INTERNATIONAL WHITES

Pinot Grigio Organico, Boira IGT Veneto
[pinot grigio]

La Petite Perriere, Saget la Perriere, Loire
[sauvignon blanc]

"Cote de Lechet" Chablis 1er Cru, Vocoret et Fils, AOC
Chablis
[chardonnay]

ROSE WINES

Dianthos, Boutari, PGI Imathia
[xinomavro]

Grace, Anhydrous Winery, PGI Cyclades
[mandilaria]

Miraval Rosé, Chateau Miraval, AOC Cotes de
Provence
[cinsault, rolle, grenache, syrah]

Rock Angel. Chateau D'Esclans. AOC Cote de Provence
[cinsault, grenache, rolle, syrah, tribouren]

Prestige Provence. Chateau Des Marres, AOC Cote de
Provence
[grenache, cinsault, tribouren, rolle]

GREEK REDS

Avaton, Domaine Gerovassiliou, PGI Epanomi
[limnio, mavroudi, mavrotragano]

BEERS

Alfa 330ml
Corona 330ml
Mammos 330ml

DRINKS

Simple
Premium
Ouzo 200ml
Tsipouro 200ml

SOFT DRINKS

Coca Cola 250ml
Coca Cola Zero 250ml
Sprite 250ml
Fanta orange 250ml
Fanta lemon 250ml
Soda 250ml
Tonic 250ml
3cents Grapefruit
3cents Gingerbeer
Water Zagori 750ml
Xino Nero 750ml

COCKTAILS

Aperol Spritz
Aperol, Prosecco, Soda

Margarita
Tequila, Triple Sec, Fresh Lime Juice

Mojito
White Rum, Fresh Lime Juice, Brown
Sugar, Mint, Soda

Negroni
Gin, Dry Vermouth, Campari

Espresso Martini
Kahlua, Baileys, Espresso

Paloma
Tequila, Lime, Pink Grapefruit

Cuba Libre
Dark Rum, Lime, Brown Sugar, Coca Cola

