



2023

DAY
menu

MORNING

...8am to 11.30am

- 16 Continental** bakers basket with breads & croissants, butter & variety of marmalades. Platter with smoked ham, turkey & Greek cheese selection.
Served with fresh orange juice & your choice of tea or americano coffee
- +3** for other coffee selection
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EGGS

Eggs Benedict

Poached eggs on toasted English muffins & hollandaise sauce

- 14** with / bacon
16 with / smoked salmon & spinach
16 with / avocado

12 Classic Omelette

3 eggs, Smoked ham or turkey, kaseri cheese & spring onion

12 Greek Omelette

3 eggs, spinach, tomatoes, onion, olives & feta

16 Farmers Breakfast

2 fried eggs, bacon, English sausages, grilled cherry tomatoes, portobello mushrooms & hash brown

14 Breakfast Bruschetta

toasted fresh bread served with diced tomatoes & olive oil served with a side of scrambled eggs & basil pesto

SWEET

Pancakes or Brioche French toast

served with your choice of...

- 14** Chocolate Praline & hazelnuts
14 Fresh fruit, Greek Honey & Yoghurt
15 Bacon, Banana & Maple Syrup
14 Greek Orange Syrup & preserved peel, butter & walnuts
- 12 Greek Yoghurt Power Bowl**
topped with Fresh Pineapple, Toasted Coconut Flakes, Almonds, Greek Honey
- 12 Crunchy Granola Breakfast bowl**
topped with Goji Berries, Blueberries, Banana, Greek Honey served with Almond Milk

AFTER 12

...12pm to 6pm

SOMETHING STRONGER...

- 16 Mimosa**
Fresh orange Juice, prosecco
 - 16 Bloody Mary**
Vodka, tomato juice, tabasco, Worchester sauce,
fresh lime, salt & pepper **Bacon Infused Vodka : +2**
 - 16 Espresso Martini**
Vodka, espresso, coffee liqueur
 - 19 Rubens Cooler No.2 (fizzy, sweet, sour)**
Hendricks Gin, Elderflower, Cucumber, Three Cents
Pink Grapefruit Soda, Lime, Salt rim
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SALADS

- 12.5 Caesar**
Grilled chicken fillet, bacon, lettuce, Parmesan,
croutons and homemade Caesar Dressing
 - 11.5 Roka**
Roka, lettuce, Sun Dried tomatoes, Parmesan, Pine
nuts and homemade honey balsamic Dressing
 - 11.5 Greek**
Tomato, cucumber, green peppers, red onion, feta,
capers, olives & dried carob rusk with Greek olive oil
and oregano
 - 14 Smoked Salmon**
Smoked salmon, mixed green salad, avocado, radish,
spring onion and homemade lemon & dill dressing
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Our fresh made
to order sandwiches
are served with
a green side salad
& seasoned
potato wedges

SANDWICHES

- 8 **Brioche Toast** with smoked ham or turkey and Greek Kaseri cheese
 - 11.9 **Smoked Salmon** capers & cream cheese poppy seed bagel
 - 11.9 **Pastrami** sliced & served on Italian Casereccia with Pecorino Romano, mustard & sauerkraut
 - 11.5 **Mediterranean** salami, roka, parmesan on focaccia with basil pesto
 - 11 **B.L.A.T.** bacon, lettuce, avocado & tomato on a French baguette
 - 11 **Chicken** fillet, baby spinach, kaseri cheese & sundried tomato pesto on ciabatta
 - 10.5 **Greek** tomato, cucumber, green peppers, red onion, sliced olives, feta & tzatziki on wholemeal baguette
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Served
11:30am - close

PLATTERS

- 5 **Greek Kalamata Olives**
 - 12 **Focaccia & Dips**
Baked focaccia served with Greek Olive Oil, Fleur de Sel, sundried tomato pesto & tzatziki
 - 15.5 **Bruschetta Trio**
3 slices of toasted fresh bread topped with:
 - Sun-dried Tomato pesto & Greek manouri cheese
 - Fresh diced tomato, olive oil, mozzarella & basil pesto
 - Salami, smoked graviera & sun-dried tomato pesto
 - 32 **Antipasto**
Large platter with a selection of mozzarella balls & cherry tomatoes dressed in Greek olive oil, prosciutto crudo wrapped melon bites, cream cheese stuffed red peppers, salami, smoked graviera, sun-dried tomatoes served with focaccia, basil pesto, olive oil & homemade honey balsamic
 - 32 **Greek Cheese Board**
Kaseri, Feta, Manouri, Smoked Graviera, Chili Flake Graviera, dried figs & apricots, walnuts & grapes served with chutney & a variety of bread rusks
 - 18 **Fresh Fruit**
Sliced fresh seasonal fruit served with Greek honey, dried fruits & almonds
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DESSERTS

- 12 V Lounge Special**
3 scoops ice cream, crushed nuts, whipped cream and your choice of chocolate, caramel or strawberry syrup
- 12 Volcano**
3 scoops ice cream, fresh fruit, whipped cream and your choice of chocolate, caramel or strawberry syrup
- 10 Baklava**
Served with 1 scoop ice cream
- 11 Chocolate Soufflé**
Served with 1 scoop ice cream
- 11 Apple Pie**
Served with 1 scoop ice cream
- 10 Greek Yoghurt**
Served with fresh fruits and honey
- 9.5 Fresh Fruit Salad**
Variety of fresh seasonal fruits
- 5 Ice Cream**
1 scoop Select from our choice of flavours
7 (Vanilla, Chocolate, Banana, Strawberry)
2 scoops
9
3 scoops
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REFRESHMENTS

- 5.5** Coca-Cola, Coca-Cola Zero, Sprite, Fanta Lemon, Fanta Orange, Ice Tea Lemon, Ice Tea Peach, Schweppes Soda Water, Schweppes Tonic Water
- 7** Three Cents Pink Grapefruit Soda, Three Cents Ginger Beer, Three Cents Pineapple Soda, Three Cents Mandarin & Bergamot Soda, Fever Tree Elderflower Tonic, Fever Tree Ginger Ale, Fever Tree Mediterranean Tonic, Mastiqua Greek Lemonade, Le tribute Olive Lemonade
- 8** Red bull
- 5.5/8** Souroti Sm / Large (Sparkling Mineral Water)
- 4** AVRA Mineral Water 1L
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JUICE

- 7.5 **Fresh Orange Juice**
 - 9 **Handmade Ginger Lemonade**
with bio agave, no added sugar
 - 9 **Handmade Sour Cherry Juice**
with bio agave, no added sugar
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MILK SHAKES

- 9 (Vanilla, Chocolate, Banana or Strawberry)
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HOT COFFEE

- 5 **Double espresso**
 - 5.5 / 6.5 **Cappuccino / Double Cappuccino**
 - 5.5 / 6.5 **Café latte / Double Café latte**
 - 5.5 **Americano**
 - 5 **Double Greek coffee**
 - 5 **Tea**
 - 5.5 **Hot chocolate**
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COLD COFFEE

- 5.5 **Freddo espresso**
- 6 **Freddo cappuccino**
- 6 **Iced Latte**
- 5 **Frappe**
- 8 **Frappe with ice cream**
- 6 **Cold chocolate**
- 5 **Cold Brew**

HOUSE SPECIALTIES

- 15 V Lounge Volcano:** (sweet, sour)
SKYY Vodka, Passionfruit, Strawberry, Lime, Sugar Syrup, Schweppes Soda Water
- 15 Passionfruit Mojito:** (sweet, sour)
Gold Rum, Passionfruit, Sugar Syrup, Mint, Lime
- 19 Rubens Cooler No.2:** (fizzy, sweet, sour)
Hendricks Gin, Elderflower, Cucumber, Three Cents Pink Grapefruit Soda, Lime, Salt rim
- 17 Spicy Mule:** (spicy, fizzy)
Spice Infused Rum, Homemade Ginger & Jalapenos Cordial, Lime, Three Cents Ginger Beer
- 16 Welcome to Tijuana:** (spicy, sweet, sour)
Tequila El Jimador, Passionfruit, Lime, Sugar, Tabasco, Spicy Salt Rim
- 18 A Mexican in Japan:** (sweet, sour)
Tequila Ocho, Midori Melon Liqueur, Yuzu, Homemade Shiso Syrup.
- 18 Butter Beer:** (boozy, sweet)
Butter Infused Bulleit Bourbon, Roasted Banana Oleo, Bitters
- 17 Bubble:** (sweet)
Malibu, Vodka, Bubblegum Syrup, Pineapple Juice, Lime
- 17 Our Espresso Martini:** (sweet, bitter)
Don Papa Rum, Espresso, Blend of Coffee Liqueurs
- 16 Pineapple Spritz:** (fizzy, sweet)
SKYY Vodka, Elderflower Liqueur, Dry Vermouth, Lime, Three Cents Pineapple Soda
- 18 Mystery:** (fizzy, sweet, sour)
Gin, Tomato, Basil & Mystirio Orange Wine Cordial, Schweppes Soda Water
- 15 High Jack:** (fizzy, sweet)
Jack Daniel's Green Apple, Lime Water, Ginger Ale
- 16 Boozy Tea:** (fizzy, sweet, sour)
Gin, Chamomile Tea Cordial, Schweppes Soda Water
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THE GREEK CORNER

- 16 Greek Fizzy Martinez: (fizzy, bitter sweet)**
Rosemary Infused Grace Gin, Sweet Vermouth, Bitters, Mediterranean Tonic Water
 - 15 Greek Basil Smash: (sweet. sour)**
Basil Infused Mastiha, Lemon, Elderflower
 - 15 Olive Breeze: (bitter sweet. sour)**
Axia Dry Mastiha Spirit, Le tribute Olive Lemonade
 - 17 Yuz-tika: (sweet, sour, fizzy)**
Cucumber Infused Mastiha, Aperol, Yuzu, Schweppes Soda Water, Cucumber, Salt Rim
 - 12 Metaxa & Ginger Ale:**
Metaxa 5*, Ginger Ale, Cucumber
 - 15 Drunk Kaldi: (bitter, sweet, fizzy)**
Metaxa 7*, Cold brew coffee, Liqueur 43, Coffee Liqueur, Schweppes Tonic Water
 - 14 Votanikon & Tonic:**
Votanikon Gin, Schweppes Tonic Water, Green Olives
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APERITIVOS

- 15 **The GREAT Garibaldi: (bitter, sour. sweet)**
Campari, Vermouth, Passion Fruit,
Orange Juice
 - 15 **Forbidden Spritz: (fizzy, bitter sweet)**
Gin, Aperol, Homemade Grapefruit Cordial,
Schweppes Soda Water
 - 14 **Aperol Spritz: (bitter, sour. sweet)**
Aperol , Cinzano To Spritz, Schweppes
Soda Water
 - 14 **Campari Spritz: (fizzy, bitter sweet)**
Campari, Cinzano To Spritz, Schweppes
Soda Water
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THE CLASSICS

- 14-19 **Classic cocktails**
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NON-ALCOHOLIC

- 10 **No-Gin & Tonic :**
Tanqueray 0%, Schweppes Tonic Water, Cucumber
 - 12 **Tea- Not Pucnh:**
Tanqueray 0%, Chamomile tea Cordial, Schweppes
Soda Water
 - 12 **Ginger Mojito:**
Ginger Lemonade, Bio Agave, Mint, Schweppes
Soda Water
 - 10 **Fizzy Pina Colada:**
Coconut Syrup, Three Cents Pineapple Soda
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125ml

WHITE WINES

- 7** **Argyros White (Santorini)**
Palest greenish gold in the glass. In the mouth the wine offers bright and zingy citrus and mineral flavors. Crisp finish.
- 53** **11** **Domaine Costa Lazaridis Malagousia (Drama / Malagousia)**
Bright, yellow-green colour. Round and full, with refreshing acidity and great freshness. Intense taste, with a long finish dominated by aromas of peach and apricot. Enjoy on its own as an aperitif or with mild cheeses like manouri.
- 88** **18** **Karamolegos 34 (PDO Santorini / Assyrtiko)**
Mineral nose with fruity hints of peach & pear and herbal tea & chamomile. Creamy feel balancing Assyrtiko's high acidity. Highly concentrated aromas, fine complexity and long, salty aftertaste.
- 44** **9** **Avantis Estate Sauvignon Blanc (Evia / Sauvignon Blanc)**
Pale lemon-green colour, pronounced nose of citrus and exotic fruit aromas, aromas of mint, lemongrass and grass. Fruity palate, full body, sharp acidity and long finish.
- 71** **14** **SantoWines Nykteri (PDO Santorini / 85%Assyrtiko,10%Athiri,5% Aidani)**
Expressive flowery aromas on the nose, along with green fruits, such as green apple and pear. On the palate it is dry, with crispy, refreshing acidity, in great balance with the delicate floral and fruity flavors. Just an elegant touch of oak, contributes to the overall balance. Long aftertaste.
- 86** **Sigalas Santorini Assyrtiko (PDO Santorini / Assyrtiko)**
Pale greenish gold in the glass. In the mouth zingy and zippy, offering flavors of wet rocks, lemon juice, and seawater.
- 80** **Gavalas Santorini Assyrtiko (PDO Santorini / Assyrtiko)**
Flavors of green apple, pineapple and citrus accompany floral aromas and refreshing acidity. Full body and pleasant after taste.
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125ml

ROSE WINES

- 44 9 **Karamolegos, Terra Nerra (Santorini / Assyrtiko, Mandilaria)**
Light ruby in the glass. In the mouth the wine has a bright freshness with tart cherry, a hint of smokiness.
- 53 11 **Domaine Costa Lazaridi (Drama / Merlot)**
Exceptionally bright and a light colour between light rosy and salmon. Lively nose reminiscent primarily of red fruit like strawberry and cherry, with a hint of lemon verbena.
- 42 **Lantides Little Ark (Peloponisos / Moshofilero)**
Soft body colour, delicate aroma of sweet quince, stone cherry and strawberry. White rose, hyacinth and night flower give a floral character.
- 98 **Mystirio Karamolegos: Orange Wine (PDO Santorini / Assyrtiko)**
Intense nose. Herbal notes, chamomile, peppermint & black tea; spices, cardamom & coriander are perceived first. Mineral with fruity hints of pear & bergamot. Long aftertaste with salinity and a spicy finish.
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125ml

RED WINES

- 42 8.5 **Paragka Red Wine (Naoussa/Merlot,Xinomavro,Syrah)**
Medium ruby in the glass. In the mouth nice berry and cherry flavors touched with a hint of smokiness
- 79 **SantoWines (Santorini / Mavrotragano)**
Ruby red color with paler highlights.
A vigorous cocktail of red and black fruit, spices, minerals, tobacco and gentle tannins
- 44 **Gavalas Xenoloo (Santorini / Mavrotragano, Mantilaria, Athiri)**
This is a wine characterized by its vivid personality, velvety taste and a rich nutty bouquet.
Matured in french oak barrels.
- 42 8.5 **Argyriou Merlot, (PDO Parnassus / Merlot)**
Delicate taste and velvety aftertaste. Representative of the terrior of the area, an exquisite, gentle wine with a rich aroma of black fruits and small forest fruits, along with light notes of vanilla and oak due to the 12 month aging in French oak barrels.
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125ml

CHAMPAGNES AND SPARKLING WINES

- 49 11 Matiu Prosecco Superiore Brut DOCG**
Conegliano Valdobbiadene – Rive di Scomigo
Straw yellow in colour with fine and stylish perlage.
The nose is fresh with notes of citrus fruit, medicinal herbs and crispy fruit.
On the palate the bubbles are creamy and highlight the fresh and citrusy notes on the finish.
- 52 12 Gratien & Meyer Sparkling Cuvee Flamme Rose**
Loire, France
A delicate pink colour and fine, smooth bubbles. Aromatics with floral and fresh fruit notes, including redcurrant. Its fresh, light quality is revealed through citrus notes. The finish is forthright with citrus zest and elderberry aromas.
- 180 Veuve Clicquot**
the strength of this golden-yellow wine is immediately pleasing to the nose while its complexity explodes on the palate.
- 350 Dom Perignon**
Dom Pérignon is the most famous champagne in the world, and for good reason. the bouquet sparkles with delicate fresh violets in a setting of white peaches.
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125ml

DESSERT WINES

- 11 Bianco Nero Moscato**
bouquet aromatic with hints of exotic fruit. Sweet, fruity and balanced like the grapes of origin.
- 14 Argyros Vinsanto**
Medium amber in the glass. In the mouth the wine has tremendous, juicy acidity that makes the mouth water. Flavors of caramel, crème brulee, and café-au-lait. Sweet.
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BEERS

- 7 Alfa Lager**
- 7 Mamos Pilsner**
- 7 Nymfi Hoppy Lager**
- 8 Heineken Lager**
- 8 Sol Lager**
- 7 Milo Kleftis Apple Cider**
- 7 Heineken 0% Lager / Alcohol Free**

SANTORINI BEERS

- 9 Yellow Donkey Lagered Ale**
Fresh & Unfiltered with a mixture of hops from Slovenia, Oregon, and New Zealand, which produces a refreshing citrus taste.
- 10 Red Donkey Lagered Ale**
Fresh & Unfiltered with combination of malts specifically chosen to produce its chestnut hue. Awakened by an alternative type of Belgian-style yeast, the result is fruity, full-bodied and richly colored.
- 9 Blue Monkey Lager/Pils**
A dry and crisp, balanced yet aromatic flavour, based on fresh blossoms and notes of citrus fruit.
- 11 Malt & Marvel Double IPA**
A smooth and creamy Double India Pale Ale with an explosive aromatic character with matured tropical, stone fruits and citrus notes.
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