



Pool Lunch

TO SHARE

- Artisan Bread & Santorini Olive Oil ^V** 14€
Daily house-made stone-baked bread.
- Cycladic Traditional Dips ^V** 18€
Santorinian fava, whipped feta, taramasalata and warm artisan pita.
- Traditional Hummus ^V** 18€
Smoked hummus, house-made pita chips, tahini, lemon and extra virgin olive oil, warm pita bread.
- Tiradito ^{GF}** 24€
Mediterranean seabass, leche de tigre, chili, spring onions, coriander and citrus.
- Crispy Prawns Skewers** 36€
Crispy prawns, grilled baby gem and caramelized lime.

SALADS

- Santorini Salad ^{V-GF}** 24€
Cherry tomatoes, cucumber, capers, local feta and oregano.
- Caesar Salad** 22€
Baby gem, parmesan, sourdough croutons and anchovies.
Add grilled chicken +10€
- Superfood Salad ^V** 26€
Quinoa, edamame, cranberry, goji berries, avocado, cucumber, cherry tomatoes and fresh garden herbs.
Add chicken +10€ | Add prawns +12€ | Add salmon +12€

SIGNATURES

Saint Club Sandwich

28€

Grilled chicken, smoked turkey, aged cheddar, crisp lettuce, tomato and Dijon aioli on toasted artisan bread, served with French fries.

◆ HOUSE SIGNATURE

Saint Signature Burger

34€

Prime beef, aged cheddar, lettuce, tomato, signature burger sauce, served with French fries or mixed salad.

Lamb Tacos

28€

Slow-cooked lamb, yogurt, herbs and pickled vegetables.

Chicken Souvlaki

32€

Free-range chicken skewers, pita bread, tzatziki and fries.

Lobster Roll

45€

Poached lobster, brioche bread, baby gem, mayonnaise and caviar.

Seabass Taco

26€

Raw seabass, soy marinade, aromatic mayonnaise, fresh herbs and lime.

PASTA

Mushrooms Pasta [✓]

34€

Pleurotus, champignon, truffle pasta and truffle oil.

Pasta Napoli [✓]

24€

San Marzano tomato sauce, basil, garlic, extra virgin olive oil and grana Padano.

Seafood Linguini

38€

Fresh shellfish, prawns, octopus and bisque sauce.

PINSA ROMANA

Saint Signature Pinsa ^V 22€
Tomato, mozzarella, basil and Santorini cherry tomatoes.

Prosciutto & Burrata 26€
Prosciutto di Parma, burrata and rocket leaves.

FROM THE GRILL

Grilled Salmon ^{GF} 45€
Seasonal vegetables and citrus dressing.

Ribeye ^{GF} 65€
Sautéed baby potatoes, peppercorn sauce with chimichurri.

SIDE DISHES

French Fries ^V 10€

French Fries with Parmesan ^V 10€

Greek Style Mac & Cheese ^V 14€

Sweet Potatoes, Lightly Fried ^{V-GF} 10€

Steamed Vegetables ^{V-GF} 10€

PREMIUM

Cold Cuts & Cheese Platter 36€

DESSERTS

◆ HOUSE SIGNATURE

Chocolate Mi-Cuit

14€

Warm chocolate soufflé, nougatine crumble de cacao and vanilla Madagascar ice cream.

Vanilla Cheesecake ^V

16€

Red fruit compote, pistachio praline and strawberry-lychee sorbet.

Ice Cream Selection ^V

Crafted in-house by our pastry chef - vanilla Madagascar, vanilla cardamom, chocolate, pistachio and bueno.

One scoop

8€

Two scoops

14€

Sorbet Selection ^{V-GF}

Coconut lime, strawberry lychee, pineapple and passion fruit.

One scoop

8€

Two scoops

12€



V VEGETARIAN GF GLUTEN FREE ◆ SIGNATURE

Please inform your server of any allergies or dietary requirements.

All prices are in euros and include VAT.