

SOUPES (SOUPS)

Avgolemono • chicken egg lemon soup	4
Soup of the day	4

SALATES (SALADS)

Horiatiki • tomatoes, cucumbers, peppers, onions, kalamata olives, feta cheese, extra virgin olive oil and balsamic vinegar	7,12
Thira Salad • romaine lettuce, green onions, dill, tomatoes and feta with Thira dressing	6,11
Pyrgos • a tower of marinated grilled tomato, eggplant and feta cheese, drizzled with rosemary vinaigrette	8
Grilled Kalamari Salad • mixed greens with walnuts, cherry tomatoes, gorgonzola and a homemade raspberry vinaigrette	15
add to any salad: chicken - 5, shrimp - 6, gyro - 5, kalamari - 5	

MEZEDES (TRADITIONAL APPETIZERS)

Homous • creamy chick pea and garlic spread served with one pita	6
Tzatziki • yogurt spread with cucumber, garlic and dill served with one pita	6
Melitzanosalata • grilled eggplant spread with garlic, olive oil, red peppers and tomatoes served with one pita	6
Taramosalata • whipped caviar spread served with one pita	6
Tirokafteri • spicy feta cheese spread served with one pita	6
Pikilia Kria • a combination of any four spreads served with two pitas	18
Saganaki • pan fried kefalotiri cheese with a squeeze of lemon... served flaming hot	8
Spanakopita • spinach pie, spinach feta and green onion wrapped in flaky fillo pastry	7
Dolmadakia • grape leaves stuffed with rice and herbs served with avgolemono sauce	6
Kolokithakia + Melitzanes • panfried crispy zucchini and eggplant served with tzatziki	7
Loukaniko • grilled country sausage served with roasted peppers	8
Keftedes • char-broiled Greek meatballs with traditional spices	6
Gyro • Seasoned strips of lamb and beef broiled to perfection served with pita bread, tzatziki sauce, tomatoes and onions	12

MEZEDES TIS THALASAS (SEAFOOD APPETIZERS)

Kalamari • marinated and golden fried, served with lemon and tzatziki	9
Grilled Kalamari • marinated with lemon, garlic oregano and olive oil	10
Octopodi • grilled octopus in lemon, oregano, olive oil and vinegar	11
Marides • crispy pan-fried smelts, served with lemon	8
Garides Santorini • American wild caught shrimp, sauteed in fresh tomatoes, herbs and feta cheese	13
Garlic Garides • American wild caught shrimp sauteed in Thira's garlic sauce	13

MEZEDES HORTARIKA (VEGETERIAN APPETIZERS)

Patates Fournou • roasted potatoes with lemon and oregano	4
Rice Pilaf • rice with mixed vegetables	4
Fasolakia • string beans and peas in a light tomato sauce with sauteed onions	4
Gigantes • oven baked giant beans in fresh tomatoes and herbs	5
Piperies • peppers roasted with olive oil, garlic, rosemary and thyme	6
Horta • steamed escarole with lemon, garlic and extra virgin olive oil	5
Orzo • greek pasta in light, fresh tomato sauce	4
Poure • creamy feta mashed potatoes	6
Manitaria • mushrooms sauteed with garlic and rosemary	5
Pita Bread	1

KIRIO PIATO (MAIN COURSE)

Thalassovouno • Greek surf and turf, char-grilled lamb chops and grilled shrimp served with rice pilaf	29
Paidakia Arnisia • char-grilled lamb chops marinated in a lemon oregano vinaigrette, served with potatoes and vegetables	24
Kleftiko • our house specialty slow roasted lamb roasted with traditional spices served with potatoes and vegetables	23
Mousaka • traditional casserole of eggplant, potatoes and seasoned beef, topped with bechamel sauce	16
Yemista • peppers and tomatoes stuffed with rice, onions and herbs topped with a sprinkle of shaved kefaloteri cheese.	14
Lemonokota • half chicken marinated in lemon and oregano, grilled and served with potatoes and vegetables	15
Pastichio • layered pasta, seasoned ground beef, topped with bechamel sauce	15
Brizola • 12oz NY steak grilled to perfection and served with creamy feta mashed potatoes and vegetables (add sauteed mushrooms \$2)	27
Gyro Dinner • seasoned strips of lamb and beef broiled to perfection served with pita bread, Tzatziki, tomatoes, onions, vegetables & potatoes	19
Youvetsi • aromatic braised lamb shank served with orzo and topped with shaved kefaloteri cheese	18
Souvlaki • marinated in olive oil, herbs and spices, skewered and char-grilled, served with rice pilaf and vegetables	
<i>Chicken breast</i>	18
<i>Pork tenderloin</i>	19
Kebobs • marinated and skewered with onions, green peppers and red peppers served with rice pilaf and vegetables	
<i>Chicken breast</i>	18
<i>Lamb tenderloin</i>	22

PSARIKA (seafood entrees)

Whole Grilled Snapper • char-grilled with lemon and oregano, served with rice pilaf and steamed wild greens (please allow 25-30 minutes for preparation)	24
Whole Grilled Mediterranean Lavraki • char-grilled Mediterranean sea bass (fresh from Greece) with lemon and oregano, served with rice pilaf and steamed wild greens	24
Lavraki • Chilean sea bass broiled to perfection served with rice pilaf and steamed wild greens	25
Solomos • grilled Atlantic salmon served with rice pilaf and vegetables	18
Garides Santorini • American wild caught shrimp, sauteed in fresh tomatoes, herbs and feta cheese, served with rice pilaf and vegetables	23
Garlic Garides • American wild caught shrimp, sauteed in Thira's garlic sauce, served with rice pilaf and vegetables	23

*Please note: per side substitutions for bream, gigantes, piperies, mushrooms = \$1.50 for orzo, horta, spanaki, poure = \$1.00
18% gratuity will be added to all parties of 6 or more

WINE LIST

GREEK WHITE WINES

	glass	bottle
Kleoni - dry white table wine	5	18
Kretikos Boutari - fruity aroma of peach and grapefruit	7	24
Santorini Boutari - rich exotic fruit aroma, lingering pleasant finish	11	39
Moschofilero Boutari - great blend of citrus, melon, floral aromas	8	29
Megapanos Savatiano - soft, refreshing, perfect with Mediterranean cuisine	9	33
Megapanos Amynteo Rose - very refreshing as an aperitif, perfectly accompanies traditional Greek cuisine produced from Noble Greek variety Asyrtiko, which has been cultivated on Santorini for centuries	10	36
Hatzimichalis Chardonnay - from a boutique winery, smooth, dry, with hints of oak and honey	11	39
Malamatina Retsina - full grape flavor, distinct Greek pine aroma		12
Agros Retsina - discreet pine aroma, delicate unique aftertaste	5	19
Tsantali Agioritiko - exceptional, grapes harvested on holy mountain of AGION OROS		33
Tsantali Agioritiko Rose - grapes harvested on holy mountain AGION OROS with respect to the tradition of monastic winemaking		33
Vatistas Assyrtiko - distinctive pleasant wine with fruity aromas and a rich mouth feel as a result of careful grape selection and meticulous vinification		42

GREEK RED WINES

Kleoni - dry red table wine	5	18
Kretikos Boutari - balanced taste of pomegranite, violet and caramel	7	24
Naoussa Boutari - full body, olive cedar and tomato spice	9	30
Nemea Boutari - velvety with romantic aftertaste of plum and oak	8	28
Kostas Merlot - supple fruity wine, with medium body. aromas of cassis and strawberries, perfect with red meats, especially lamb	10	34
Hatzimichalis Merlot - essence of spice, vanilla, sagebrush, cinnamon		50
Hatzimichalis Cabernet Sauvignon - ruby red with fine aromas of red fruit, chocolate and herbs, vivid initial contact, fine and easy to drink		36
Agioritiko Boutari - intense bouquet of red fruit, aging vanilla and cocoa		39
Agionymo Lafkioti - a breath of wood with hints of vanilla and red fruit		34
Grande Reserve Naoussa Boutari - first red wine from greece to introduce the designation of limited and controlled production. rich complex with excellent structure, full body and balance. aromas of olive, tomato juice, cinnamon and dry fig		48
Megapanos Old Cellar Nemea - outstanding wine from the well known variety Aghiorgitiko (ST. George). wine is aged for 4 years before offered to consumers, perfectly matched with red meats and game		89
Mavrodaphne, Dessert Wine - sweet wine, rich aromatic taste	8	30

WHITE WINES - INTERNATIONAL

	glass	bottle
Santa Margherita, Pinot Grigio (Italy)		48
Cavit, Pinot Grigio (Italy)	6	22
Columbia Crest, Chardonnay (California)	6	22
Kendal Jackson "VR", Chardonnay (California)	9	32
Beringer, White Zinfandel (California)	5	19
Markham, Sauvignon Blanc (Napa Valley)	11	41
SA Prum Essence Riesling (Germany)	7	26

RED WINES - INTERNATIONAL

Yellow Tail, Shiraz (Australia)	6	21
Robert Mondavi Private Selection, Cabernet (California)	7	24
Franciscan "Oakville Estate" Cabernet (Napa Valley)		50
Robert Mondavi Private Selection, Merlot (California)	7	24
Conte Brandolini Merlot (Italy)		34
Wild Horse, Pinot Noir (California)		41
Mark West, Pinot Noir, (California)	8	30

CHAMPAGNE

Champagne Split		12
Moet Chandon Imperial		110
Dom Perignon		250

GREEK SPECIALTIES

Boutari Ouzo	4	55
Ouzo 12	5	72
Metaxa 7 Star Cognac	6	90

TO OUR HEALTH

YIA MAS!

THE THIRA STORY

The island of Thira, or more commonly known as Santorini has undergone many names until today due to the numerous violent explosions of its still active volcano causing the island to remorph each time. In ancient times it was known as Strongili which denoted the island's round shape. Later on it was named Kallisti after its beauty. After the last volcanic explosion back in 1500 BC the island morfed into the crescent shape that it is today and retains the name Thira.

Thira, with its rich blue water and bright white buildings, makes for one of the most romantic and breathtaking islands of Greece. Its mere population of 10,000 give the outmost hospitality to all visitors enhancing their greek island experience even more. The moderate Mediterranean climate of the Aegean Sea combined with the rocky, volcanic soil, plentiful sunshine and constant sea breezes provide excellent conditions for the cultivation of grapes which create exceptional wines such as the Santorini and Kallisti. Both Thira appellation wines brought wider awareness of the island's potential all over the world.

Eating good food along with great wine is a tradition found not only at the island of Thira but everywhere in Greece. Restaurants are not a place to have a bite to eat before an evening of entertainment, they are entertainment. Starting off with a traditional greek salad amongst other appetizers, then moving on to the main course, polished off with a creamy greek dessert is a process that takes hours. A table is typically occupied for hours by the same people as they work their way through the menu over pleasant conversation and great wine. Thira restaurant gives the same hospitality and lets you taste the wonders of Thira's vineyars alongside authentic greek cuisine.

KALI OREXI - BON APPETITE

