



rastoni
CONCEPT



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est. 2005

APPETIZERS

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Bread & Dip	3,00
Greek fava yellow split pea puree	14,50
Tzatziki	9,50
Tomato fritters	13,00
Zucchini fritters	13,00
Millefeuille of smoked eggplant with mozzarella, prosciutto & basil	18,00
Bruschetta with tomato & basil	9,00
Sfakian pie with honey & sesame	13,00
Talagani & halloumi souvlaki with tomato marmalade	13,00
Butterfly shrimps with black mayonnaise	22,00
Salmon tartare with avocado	22,00
Crab tartare with salmon roe	27,00
Octopus* with mavrodafni wine & fava puree with black truffle	25,00
Meat balls with fried potatoes & yogurt sauce	17,00
Baby squid* with yogurt sauce	21,00
Pastirma pie	15,00
Beetroot salad	11,00

SALADS

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Caprese cherry tomatoes, burrata, basil & olive oil	18,00
Verde spinach, rucola, seasonal salad, lollo, cherry tomatoes, balsamic vinaigrette, dried fruits & parmesan	18,00
Santorini cherry tomatoes, cucumber, feta cheese, olives, onion, caper leaves, barley bites, olive oil, oregano & parsley	18,00
Tuna with fresh tuna and crab meat, green salad, cucumber, spring onion, avocado & citrus dressing	25,00
Caesar green salad with chicken, smoked pancetta, parmesan, croutons & caesar sauce	23,00
Insalata reale al tartufo green salad with smoked steak, parmesan, cherry tomatoes & truffle vinaigrette	24,00

PASTA

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Pomodoro spaghetti alla chitarra with tomato sauce & parmesan	18,00
Pollo casarecce with chicken fillet, wine, cream & parmesan	21,00
Milanese casarecce with smoked cold cuts, vodka, tomato, a dash of cream & parmesan	21,00
Mafaldine with shrimp*, saffron, zucchini, cream & rucola	34,00
Caprese casarecce with cherry tomatoes, tomato sauce, mozzarella & fresh basil	21,00
Vegetariana spaghetti alla chitarra with a variety of vegetables, olive oil & thyme	19,00
Pici with minced black pork porcini mushrooms & parmesan	31,00
Pici with meatballs tomato sauce with basil & parmesan	29,00
Frutti di mare spaghetti alla chitarra with seafood*, tomato sauce & fresh dill	31,00
Crayfish pasta spaghetti alla chitarra with crayfish* tails with a dash of cream & truffle	35,00
Mare (for 2)	70,00
Lobster pasta (for 2) Spaghetti alla chitarra with lobster*	125,00

≡ RISOTTO ≡

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Shrimps* & saffron	33,00
Crayfish* & truffle	35,00
Beetroot & goat cheese	28,00
Chicken with truffle & cream	28,00

≡ GNOCCHI ≡

With pumpkin & gorgonzola	27,00
With smoked steak, fresh tomato & parmesan	28,00
With truffle cream, mushrooms & parmesan	27,00

≡ FISH & SEAFOOD ≡

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Sea bass fillet with tabouleh & sweet potato puree	31,00
Salmon fillet with sauteed spinach, cream cheese & lemon oil	34,00
Tuna fillet with beetroot salad & zucchini ceviche	35,00
Shi drum fillet with vegetable ratatouille	31,00
Grilled shrimps* (per kilo)	120,00
Variety of fish & seafood 3 fish fillets of the day, lobster*, squid* & shrimps*	180,00

MEAT DISHES

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Lamb shank slowly cooked in a pot, served with potato puree	31,00
Flap meat (bavette) black angus tagliata with rucola, parmesan & tabouleh	37,00
Free range chicken fillet marinated with spices & herbs, served with pita bread, fried potatoes & yogurt sauce	25,00
Striploin steak 300gr Black Angus with fried potatoes & bbq sauce	41,00
Beef tartar served with black truffle carpaccio, sweet potato puree & truffle oil flavored mayonnaise	37,00
Ragu della nonna beef with mafaldine & feta cheese	29,00

GREEK TRADITIONAL DISHES

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Moussaka	19,00
Kebab served with pita bread, yogurt sauce & tabouleh	25,00
Smoked pork steak smoked 24 hours with olive wood, served with fried potatoes & bbq sauce	29,00
Seafood* soup	25,00

If you have any food allergies or food intolerance,
please inform our service staff.

For cooking and for salads we use Greek extra virgin olive oil
and for fried dishes we use sunflower oil. The Feta cheese is Greek.

*Frozen

DESSERTS

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Baklava	12,00
Chocolate souffle	14,00
Panna cotta with strawberry or chocolate syrup	10,00
Orange pie	12,00
Tiramisu	12,00
Dessert of the day	15,00
Scoop of ice cream vanilla or chocolate	5,00

MILKSHAKES

Vanilla	9,50
Chocolate	9,50

COFFEES & BEVERAGES

HOT €

Greek coffee	4,00
Double greek coffee	5,00
Espresso	4,00
Double espresso	6,00
Cappuccino	6,00
Caffe latte	6,50
Instant coffee	5,50
Filter coffee	5,50
Tea	5,50

COLD

Frappe iced coffee	5,50
Frappe with ice cream	9,00
Espresso freddo	5,50
Cappuccino freddo	5,50
Iced tea	5,50

DRINK LIST

FRESH JUICES

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Orange / Apple / Banana / Peach	9,00
Mixed juice with season's fruits	10,00

SOFT DRINKS

Pepsi / light / 7up / Orangeade 0.25L	5,50
Tonic / Soda / San pellegrino 0.25L	5,50
San pellegrino 0.75L	8,50
Mineral water 0.5L	2,50
Mineral water 1.0L	4,50

BEERS

Blue Monkey Lager, from Santorini 0.33L	10,00
Blue Monkey Pale Ale, from Santorini 0.33L	11,00
Malt 'n Marvel Double IPA, from Santorini 0.33L	12,00
Syrma honey beer from Milos 0.33L	10,00
Noam 0.33L	13,00
Mamos 0.33L	8,00
Alfa without alcohol 0.33L	10,00
Sol 0.33L	11,00
Blue Monkey Lager Draft, from Santorini 0.36L	9,00

APERITIFS

Vinsanto	13,00
Campari / Martini / Fernet Branca	14,00
Ouzo	10,00

COGNACS

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Metaxa 3*	10,00
Metaxa 5*	11,00
Metaxa 7*	12,00
Martell	16,00

LIQUEURS

Tia Maria / Drambuie / Southern Comfort	14,00
Kahlua / Amaretto / Baileys	14,00
Grand Marnier / Cointreau	14,00

DRINKS

Gin Bombay, Tangueray, Finsbury	14,00
Vodka Absolut, Stolichnaya	14,00
Special Vodka Beluga, Grey Goose	19,00
Rum Bacardi, Havana Club, Captain Morgan, Artesano	14,00
Tequila Jose Cuervo, Corralejo	14,00
Whiskey Haig, Jim Beam, Cutty Sark, Jameson, Jack Daniels, Johnnie Red Label	14,00
Special Whiskey Johnnie Black Label, Dimple, Chivas Regal	17,00
Single Malt Whiskey Cardhu, Oban, Talisker	19,00

COCKTAILS

CLASSIC

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MOJITO	18,00
rum, soda, fresh lime, brown sugar, mint leaves	
MARGARITA	18,00
tequila, cointreau, lemon juice	
PINA COLADA	18,00
white rum, coconut, pineapple juice	
COSMOPOLITAN	18,00
vodka, cointreau, lemon juice, cranberry juice	
FROZEN DAIQUIRI	18,00
white rum, lemon juice, fruit	
PORN STAR MARTINI	18,00
vanilla vodka, passion fruit puree, passoa liqueur, vanilla syrup, lime	
ESPRESSO MARTINI	18,00
vodka, coffee liqueur, espresso, sugar cane syrup	
BLOODY MARY	20,00
vodka, tomato juice, worcestershire sauce, lime, dash of tabasco, salt and pepper	

SIGNATURE

AEGEAN	19,00
gin, mastic, lemon juice, basil syrup	
BRAZILIAN	19,00
white rum, lemon juice, coconut puree	
ZETA	19,00
white rum, pineapple juice, orange juice, lime, grenadine	
AZTEC	19,00
tequila, white chocolate liqueur, passion fruit puree, saffron syrup, lime	

CHAMPAGE

PASSION BELLINI	18,00
passion fruit, passoa liqueur, sparkling wine	
ROSSINI	18,00
strawberry, lime juice, sparkling wine	

SOUR

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GARDEN gin, cucumber syrup, basil syrup, lime, egg white	20,00
VELVET yellow tequila, lime, orange juice, honey syrup, egg white	20,00
MIDNIGHT disaronno, lime, almond syrup, cinnamon syrup, apricot puree, egg white	20,00
SMOKED smoked whiskey, lime, almond syrup, maple syrup, egg white	20,00
LAVA vodka, campari, martini rosso, orange juice, sugar syrup, egg white	20,00
BRAMBLE gin, lime, sugar syrup, raspberry puree, egg white	20,00

SPRITZ

APEROL / CAMPARI / HUGO ST-GERMAIN / LIMONCELLO	18,00
BERRY berry liqueur	18,00
BLOOD ORANGE cointreau, blood orange	18,00
SPICY mango liqueur, chili liqueur	18,00

MOCKTAILS

VIRGIN MULE apple juice, ginger beer, lime, spearmint	13,00
BLUEBERRY SMASH blueberry, green apple, lemon juice	13,00
PASSION TEA passion fruit, ice tea, lime, spearmint	13,00

The restaurant has complaint forms in a visible place
as required by the Greek law.

The consumer is not obliged to pay if he has not received the invoice or receipt.
The prices include the municipal tax 0,5% and the VAT 13% & 24%.

Responsible for the market inspectorate: Kasvikis Christos

