



FTELOS BREWERY
SANTORINI

MENU

FTELLOS



FTELOS BREWERY SANTORINI

Welcome-4 / (2 pax)

Aromatic olive oil with garlic and oregano, sea-salt flakes infused with dark beer, cooked tomato paste, bread.

The Famous Greek Salad – 13

Cherry tomatoes, pickled onion, local capers and caper leaves, colorful peppers, pickled cucumber, Kalamata olives, Kalavryta feta cheese, fresh oregano, carob rusk, virgin olive oil, strawberry vinaigrette.

Beetroot Salad – 12

Beetroot, strawberries, green apple, endive, tzatziki cream, walnuts.

Cheese Selection – 24

Arseniko Naxos cheese, graviera of Crete, graviera of Mykonos, grilled Manouri.

Cold Cuts Selection – 23

Lefkada salami, smoked prosciutto, roasted turkey fillet, beef pastrami, Cretan apaki (smoked pork).

Sausage Platter – 19

Chicken sausage, Santorinian sausage, orange-flavored sausage, oregano sausage, pita bread, several dips(4).

FTELOS Pizza – 14

Mozzarella, smoked prosciutto, lemon thyme, tomato sauce, cherry tomatoes.

Menu Curation: Nikos Pouliasis
Prepared by: Petros Meras

FTELOS Burger – 15.5

100% handmade beef patty(200g), sun-dried tomato ketchup, truffle mustard, iceberg lettuce, tomato, cheddar cheese, pickled onion, pickles, fresh hand-cut fries.

Vegan Vegetable Burger – 13.5

Tomato, iceberg lettuce, guacamole, vegan mayonnaise, cucumber, fresh hand-cut fries.

Fish and Chips – 18

Tuna fillet “gyro”-style, guacamole, wasabi sesame, fries.

Duck fillet kebab – 22

Bloody Mary sauce with Santorini cherry tomatoes, truffle potato croquettes.

Pork Tomahawk- 22

Fries, bacon mayonnaise.

Grilled Pork Belly -19

Carrot purée, soy sauce, pickled onion.

HOT DOG

1. Roasted Pork- 11.5

gardener salad, truffle mayonnaise, mustard.

2. Beef Pastrami- 12.5

iceberg lettuce, tomato, pineapple chili mayonnaise, green olives, capers.

AUTHENTIC NEW YORK BAGELS

1. Bagel with onion 10.5

Chicken gyros, tomato, iceberg, mayonnaise.

2. Rainbow 11

Guacamole, tomato, fresh coriander, edamame, cucumber.

3. Whole Grain. 11

Hummus, eggplant, smoked prosciutto, pinenuts, Cretan graviera, tomato.

4. Beetroot 12.5

Smoked salmon, sour cream, pickled cucumber, dill, pickled onion, capers.

5. Spinach 10.5

Fresh spinach sauteed , feta cheese, fennel, roasted cashews.

DESSERTS

Chocolate Mousse- 12

Nutmeg, mango sorbet, Porter beer and grape molasses sauce, mineral salt.

Blood Orange Ice Cream - 10

Baklava cream, passion fruit, rose preserve, chili.

Tiramisu-11

Tiramisu-espresso ice cream, cacao.

Menu Curation: Nikos Pouliasis
Prepared by: Petros Meras

Please inform us of any allergies before your order. The prices include municipal tax and VAT. The establishment is required to issue a cash register receipt.