

Saradari
FISH RESTAURANT



We've been collecting experiences and memories for 22 years.

We improve, everyday, a know-how that is reflected in the dishes we deliver, the best way possible.


Our enthusiasm is unabated since the first day of doing business and to this day.

We feel grateful – for all those years of your support – and responsible to turn sheer daily hospitality into a full gourmet experience.

BAKERY PRODUCTS

HAND-MADE
KNEADED BREAD 2.5

*with herb butter,
extra virgin olive oil
and olives.*

S O U P S	
LOBSTER CAPPUCCINO 12	
<i>lemon froth and golden herring eggs.</i>	
FISH SOUP 9	
<i>made with rockfish, vegetables and seared fish fillets.</i>	

SALADS

GREEK SALAD 10

*organic tomatoes, cucumber,
caper, grated tomato,
feta cheese PDO, eftazimo breadstick
and extra virgin olive oil.*

PEELED TOMATO
WITH SALICORNIA 12

*myzithra, fleur de sel, wine vinegar
and extra virgin olive oil.*

GREEN SALAD
WITH SMOKED EEL 14

*lettuce hearts, arugula,
valerian, pickled pepper
and sherry vinegar.*

SALT CURED DISHES AND SPREADS

CIABATTA BAGEL	13
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herring cream, white tarama (cured roe) and smoked mackerel.

TARAMA SALAD	9
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white tarama (cured roe) with sourdough handmade olive oil pie.

MARINATED ANCHOVY	10
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steam cooked seasonal greens, extra virgin olive oil, lime and fresh ground pepper.

HERRING CRÈME BRULÉE	9
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caramelized sugar, lemon zest, freshly ground pepper.

RAW FOOD DISHES

RED MULLET CEVICHE	19	BEEF TARTARE	22
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with jalapeño peppers, ginger, coriander, mango.

Dijon mustard, capers, grated parmesan, parsley, truffle and sourdough bread.

RED SHRIMPS	22	SCALLOP SASHIMI	19
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instant marinated with aromatic stuffed Swiss chard (dolma) and messolongi bottarga

(queen scalops)

LOBSTER CARPACCIO	25	RAW COMBO	85
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with lime, chives, ice plant, fleur de sel.

oysters, caviar, sashimi fish, sea urchin salad, scallops

GROUPER CARPACCIO	24	OYSTERS	pcs. / 6,5
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extra virgin olive oil, lime, fleur de sel and sea urchin eggs.

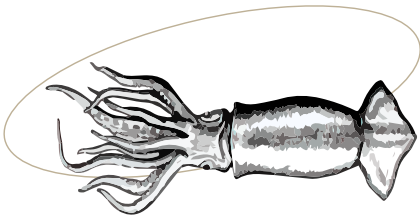
CAVIAR	
BAERII 10gr	35
OSSETRA gr	42

TUNA TARTARE	19
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sweet chilli sauce, finocchio, sour green apple, passion fruit.

A P P E T I S E R S

CRETAN DAKOS	8	GRILLED OCTOPUS	17
<i>cretan barley rusk, organic grated tomato, extra virgin olive oil, capers, feta cheese PDO and Xygalo cheese from Sitia.</i>		<i>with wild oregano, olive oil and vinegar mix.</i>	
SANTORINI FAVA BEANS	10	OCTOPUS IN VINEGAR	19
<i>with Belousi onions, anchovies, and Spentza pepper.</i>		<i>with sherry vinegar, fleur de sel, sea fennel, and caper berries.</i>	
HALLOUMI CHEESE	10	SAUTÉED SCALLOPS	24
<i>in a herb crust and fruit fluid gel.</i>		<i>with herb butter, tarragon and fleur de sel.</i>	
FRIED POTATOES	6	ROASTED SARDINES	12
<i>fresh thick-cut fried potatoes with wild oregano and coarse salt.</i>		<i>with tomato, parsley, garlic and extra virgin olive oil.</i>	
SAUTÉED SHRIMPS	15	CARAMELIZED BABY OCTOPUS	20
<i>finished with ouzo, light fresh cream and chopped fresh dill.</i>		<i>sun-dried tomatoes, olives, artichokes, and a saffron-infused celeriac purée.</i>	
CRAWFISH SAGANAKI	23		
<i>with organic tomato sauce and feta cheese PDO.</i>			
PESTO SQUID	16		
<i>grilled squid with basil pesto and parmesan fondue.</i>			
GRILLED SQUID	15		
<i>with olive oil and lemon.</i>			
FRIED SQUID	14		



P A S T A - R I S O T T O

SHRIMP PASTA	18
<i>with spaghetti, shrimps, fresh tomato sauce, parsley.</i>	
GROUPER PASTA	27
<i>linguini with fresh grouper fish and fish soup sauce.</i>	
LINGUINE WITH STEAMED SHELLFISH OF THE DAY	22
<i>shellfish stock sauce and herb butter.</i>	
LOBSTER PASTA	68
<i>linguini with lobster 500gr, fresh tomato and herbs.</i>	
SEAFOOD RISOTTO	19
<i>mussel, shrimp and squid risotto with fresh herbs and shrimp bisque.</i>	
KING MUSHROOMS RISOTTO	16
<i>summer truffle paste, herbs and parmesan cream.</i>	
CUTTLEFISH ORTZO	18
<i>cuttlefish ink, fennel and aged kefalotyri cheese.</i>	
ORZO WITH GROUPER COLLAR	22
<i>in a kakavia sauce.</i>	
SHRIMP ORZO	18
<i>orzo, fresh tomato, shrimp bisque.</i>	

F I S H		
F I S H O F T H E D A Y		
ask us about availability		
Dusty grouper	kg / 80	LOBSTERkg / 120 SLIPPER LOBSTERkg / 150 KING CRAB500gr / 140 steamed or grilled.
Golden grouper	kg / 80	
Snapper	kg / 90	
Red porgy	kg / 90	
Red mullet	kg / 70	
White seabream	kg / 70	
Scorpionfish	kg / 70	
Monkfish	kg / 70	
SEA BASS SAUTÉED22		TUNA FILLET22
in celeriac cream, fresh tarragon and scented olive oil.		with sautéed vegetables and celeriac cream with sour apple.
DUSTY OR WHITE GROUPE FILLET35		KAKAVIA (fish soup)kg / 85
with asparagus and kakavia (fish soup) cream.		from white and dusty grouper upon request.
SCORPIONFISH BOURDETO24		STEAMED DAILY CATCH FISHkg / 95
scorpionfish fillet with sweet and spicy paprika, mint, fennel and garlic.		with vegetables in fish broth upon request.
GRILLED JUMBO SHRIMP ~400grpcs / 40		FISH OF THE DAY BIANCOkg / 95
with beurre noisette, citrus zest and smoked salt.		fillet of the day's catch with lemon sauce and potatoes.

M E A T

OSOBUKO18	SURF AND TURF80
<i>with gnocchi, parmesan cream and truffle.</i>	<i>veal fillet, lobster, sauteed vegetables and buttered asparagus, lobster stock and veal stock.</i>
VEAL FILLET32	
<i>with sauteed vegetables, extra virgin olive oil, herb butter and buttered asparagus.</i>	


S U S H I M E N U

CONTEMPORARY SUSHI
MENU

SASHIMI HAMACHI	20
<i>Hamachi, Mandarin, Yuzu Kosho, Daikon, Strawberry</i>	
USUZUKURI SASHIMI	22
<i>White Fish, Calamansi, Truffle, Daikon, Wasabi, Onions</i>	
POKE BOWL	25
<i>White Fish, Tuna, Salmon, Ponzu, Spicy Mayo, Fresh Onion, Cucumber, Edamame</i>	
GREEK SUSHI 6pcs	16
<i>Taramas, Sardines, Chives, Lemon, Ouzo</i>	
NIGIRI GRAVLAX 4pcs	16
<i>Salmon, Beetroot, Apple, Elderflower</i>	
CRUNCHY ROLL 8pcs	18
<i>Spicy Mayo, Cucumber, Salmon, Teriyaki</i>	
SHIRO ROLL 8pcs	22
<i>White Fish, Shrimp Tempura, Mayo, Lime, Cucumber, Fresh Onion, Sesame</i>	
STRAWBERRY SALMON 8pcs	19
<i>Salmon, Avocado, Cucumber, Teriyaki, Strawberry</i>	
CALIFORNIA ROLL 8pcs	18
<i>Crab, Avocado, Cucumber, Mayo</i>	
SHRIMP TEMPURA ROLL 8pcs	19
<i>Shrimp, Teriyaki, Spicy Mayo</i>	

S A S H I M I

SASHIMI TUNA/SALMON	14
SASHIMI PLATTER	25
<i>Hamachi, Seabass, Sardine, Salmon, Tuna, Chu-toro / O-toro</i>	

 We strongly urge you to consume our sushi bare handed

* All dishes have been served as intended,
but feel free to ask for Ginger and Wasabi

EDOMAE SUSHI MENU

MAKI TUNA/SALMON 6pcs	15
<i>Salmon or Tuna, Teriyaki</i>	
VEGAN ROLL 8pcs	12
<i>Apple, Avocado, Cucumber, Teriyaki</i>	
GUNKAN UNI TUNA 4pcs	20
<i>Spicy Tuna, Uni, Chives</i>	
GUNKAN IKURA 4pcs	20
<i>Spicy Salmon, Ikura</i>	
GUNKAN CRAB 4pcs	19
<i>Crab, Truffle, Calamansi, Mandarin, Chives</i>	
TEMAKI SPICY TUNA/SALMON 2pcs	14
<i>Spicy Salmon or Tuna, Cucumber, Chives</i>	
N I G I R I	
NIGIRI SHOYU-ZUKE TUNA 4pcs	15
<i>Tuna, Nikiri Jyoyu, Chives</i>	
NIGIRI HAMACHI/UNI 4pcs	22
<i>Hamachi, Uni, Nikiri Jyoyu, Lime</i>	
NIGIRI ABURI SALMON 4pcs	15
<i>Teriyaki, Strawberry, Chives</i>	
NIGIRI SCALLOP 4pcs	22
<i>Calamansi, Truffle, Chives</i>	
NIGIRI SARDINE 4pcs	16
<i>Lemon, Chives, Nikiri Jyoyu</i>	
NIGIRI O-TORO 4pcs	20
<i>O-toro, Nikiri Jyoyu, Fresh Onion, Fish Roe</i>	
NIGIRI PLATTER 12pcs	42
<i>Aburi Nigiri Salmon Nigiri Hamachi Nigiri Tuna, Nigiri Toro Nigiri Sardine, Nigiri Scallop</i>	
EDAMAME	6
<i>Steamed Edamame Beans</i>	

* All fish have undergone a curing
and aging process