

Saradari
FISH RESTAURANT



We've been collecting experiences and memories for 20 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,
NO-KNEAD BREAD 2.5

*using organic flour
with herring cream,
baby tomatoes, radish pickle
and extra virgin olive oil
on the side.*

SALADS

GREEK SALAD 8.5

*organic cherry tomatoes, cucumber,
capers, grated tomato, feta cheese PDO
and eftazimo breadstick.*

SMOKED SEAFOOD 14

*organic herbs, smoked eel and
smoked salmon, aged vinegar,
fleur de sel, extra virgin olive oil.*

ORGANIC CHERRY TOMATO 10

*organic acorn tomatoes, basil pesto
ground in the mortar, Manouri cheese,
Mizithra cheese, Xygalo cheese
from Sitia, extra virgin olive oil.*

OCTOPUS SALAD 14

*octopus marinated in olive oil
and vinegar, boiled seasonal greens,
smoked aubergine salad and
beetroot puree*

BIO QUINOA SALAD 12

*valerian, beet greens, wild rocket, organic
quinoa, green sour apple, avocado in
petimezi (grape syrup) cream and sour
pomegranate juice.*

S O U P S	
<p>LOBSTER CAPPUCINO 9.8</p> <p><i>lemon froth, sevruga caviar, lime pearls.</i></p>	
<p>CRAYFISH MISO RAMEN 10.5</p> <p><i>steam cooked crayfish, noodles, asparagus, egg, soy.</i></p>	

SALT CURED DISHES AND SPREADS

CIABATTA BAGEL 11.5

herring cream, white tarama (cured roe), smoked mackerel and kokkari onion pickle.

MARINATED ANCHOVY 9

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

TARAMA SALAD 7.5

white tarama (cured roe), with hand-knead sourdough pitta and radish pickle.

TRADITIONAL SPREADS 9.5

beet salad, eggplant salad, tzatziki, Santorini fava (yellow split peas puree).

RAW FOOD DISHES

RED MULLET CEVICHE 13.5

with jalapeño peppers, ginger, coriander, spring onion, mango.

TUNA TARTARE 15.5

sweet chili sauce, finocchio, sour green apple, passion fruit.

TUNA CARPACCIO 14.5

with baby rocket, 12-month matured parmesan, baby tomatoes, smoked sauce.

GROUPEL CARPACCIO 18.5

extra virgin olive oil, lime, Maldon sea salt, sea urchin eggs, beluga caviar.

CRAYFISH CEVICHE 18

with citrus fruits juice, mint, fresh coriander, estragon.

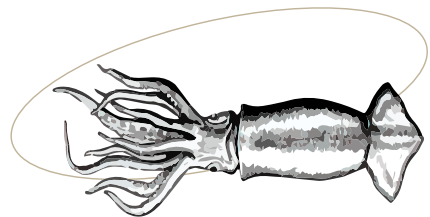
QUEEN SCALLOP SASHIMI 24.0

LOBSTER CARPACCIO 22

with lime and maldon salt.

A P P E T I S E R S

CRETAN DAKOS	6	FRIED SQUID	12.5
<i>capers, organic grated tomato, feta cheese PDO, Xygalo cheese, from Sitia, extra virgin olive oil.</i>		GRILLED SQUID	12.5
FRIED POTATOES	5	<i>with mustard oil lemon and herbs.</i>	
<i>fresh thick-cut fried potatoes with wild oregano, coarse salt.</i>		GRILLED OCTOPUS	13.5
AUBERGINE ROLL	8.5	<i>with wild oregano and olive oil/vinegar mix.</i>	
<i>with baby carrots, baked tomatoes sauce, feta cheese and spearmint.</i>		SHRIMP TEMPURA	15.5
SOURDOUGH CROSTINI	12	<i>marinated red cabbage, radish pickle, shrimp barbecue sauce.</i>	
<i>with steam cooked crayfish, truffle mayonnaise, lemon compote and golden herring eggs.</i>		ROAST SARDINES	10.5
SAUTÉED SHRIMPS	12.5	<i>with tomato, parsley, onion and extra virgin olive oil.</i>	
<i>finished with ouzo, light fresh cream and chopped fresh dill.</i>		OYSTERS OR FRESH SHELLFISH OF THE DAY	pcs 4.5
SHRIMP SAGANAKI	12.5	SCALLOP SAUTÉED	24
<i>feta cheese DOP, tomato and herbs.</i>		<i>with herb butter, estragon and fleur de sel.</i>	
GRILLED SQUID	14.5		
<i>with basil pesto and parmesan fondu.</i>			
STEAM COOKED MUSSELS	12		
<i>with spring onion, garlic, parsley, lemon zest, finished with Vidiano wine.</i>			



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

SEAFOOD RISOTTO 14.5

mussel, shrimp and squid risotto with fresh herbs, shellfish stock.

SHRIMP PASTA 16

shrimp spaghetti with fresh tomato, parsley, herb butter, shrimp bisque.

LINGUINI WITH FRESH CRABS 22

cockles and clams in a sauce from their juices.

KING MUSHROOMS RISOTTO 14

king mushroom risotto, summer truffle paste, herbs and parmesan cream.

GNOCCHI WITH OCTOPUS 15.5

gnocchi with roast octopus, buffalo sausage, truffle and octopus stock.

GROUPER ORZO 20

(prepared with the grouper fish fins).

GROUPER PASTA 26

linguini with fresh grouper fish and sauce.

LOBSTER PASTA 59

linguini with lobster 500gr, fresh tomato and herbs.

F I S H

FISH OF THE DAY

ask us about availability

Dusty grouper	kg / 70
Golden grouper	kg / 70
White grouper	kg / 80
Red mullet	kg / 65
Snapper	kg / 80
Red Porgy	kg / 80



SLIPPER LOBSTER kg / 120

LOBSTER kg / 120

KAKAVIA (fish soup) 18

with filet of fresh open sea fish of the day.

SEA BASS SAUTÉED 19

in celery root cream, fresh tarragon and scented olive oil.

GROUPE FILLET 30

with asparagus and Kakavia (fish soup) cream.

GRILLED JUMBO SHRIMP 250gr pcs / 20

with olive oil/lemon juice mustard and fresh parsley.

ROAST SHRIMP 18

with olive oil/lemon juice mustard and fresh parsley.

TUNA FILET 19.5

with sautéed vegetables and carrot cream.

WHITE GROUPE BURGER 14.5

with cuttlefish ink brioche, caramelised onions and pickle sauce.

STEAMED DAILY CATCH FISH kg / 80

with vegetables in fish broth.

M E A T

CHICKEN BURGER 14

carrot purée, barbecue sauce.

BLACK ANGUS RIB-EYE 45

Black Angus rib-eye with sautéed vegetables, extra virgin olive oil, herb butter and buttered asparagus.

SURF AND TURF 75

veal filet, lobster, lobster and veal stock, sautéed vegetables, buttered asparagus.

REFRESHMENTS

MINERAL WATER 1lt	2.2
SAN PELLEGRINO 250ml	3.8
SAN PELLEGRINO 750ml	5
COCA COLA 250ml	2.5
COCA COLA ZERO 250ml	2.5
SPRITE 250ml	2.5
FANTA ORANGE 250ml	2.5
FANTA LEMON 250ml	2.5
TONIC WATER 250ml	2.5
SODA WATER 250ml	2.5

PREMIUM SOFT DRINKS

PINK GRAPEFRUIT	3.8
BOTANICAL TONIC	3.8
GINGER BEER	3.8
BERGAMOT AND MANDARIN SODA	3.8

FRESH JUICES

ORANGE	4.8
PINEAPPLE	5.5
APPLE	4.8
MIXED JUICE WITH FRESH SEASONAL FRUITS	5.9

COFFEES

GREEK COFFEE	2.5
INSTANT COFFEE	3
FRAPPÉ	3.5
FRAPPÉ WITH ICE CREAM	5.5
FREDDO ESPRESSO / CAPPUCCINO	3.8
CAPPUCCINO	3.5
ESPRESSO	2.8
AMERICANO	3.5
CAFFÈ LATTE	4.5
MILKSHAKE	6.5
TEA	3
ICE TEA	4
CHOCOLATE	4.5
IRISH COFFEE	7
TIA MARIA COFFEE	7

BEERS

DRAFT BEER 330ml	4
FIX 330ml	3.5
FIX DARK 330ml	4
FIX ANEY <i>Non Alcohol</i> 330ml	3.5
KAISER 330ml	4
VOREIA LAGER 330ml	6
MYTHOS ICE 330ml	5.5

O U Z O
B O T T L E 2 0 0 m l

PLOMARI	9
VARVAGIANNI GREEN	9.5
VARVAGIANNI BLUE	9.5
APOSTOLAKIS	10

P R E M I U M G R E E K
S P I R I T S
L I Q U E U R S
V E R M O U T H S

LYRARAKIS PLYTO TSIKOUDIA 50ml	5
DARK CAVE TSIPOURO 50ml	9
MANIFESTO TSIPOURO	9
MASTIHA SPIRIT	8
METAXA 5*	8.5
METAXA 7*	9.5
METAXA 12*	12
METAXA RESERVE	15
TENTURA AMARO LIQUER	7.5
OTTOS ATHENS VERMOUTH	7.5
OUZO APOSTOLAKIS	4

A P E R I T I F S
L I Q U E R S
D I G E S T I V E S
V E R M O U T H S

CAMPARI	8
APEROL	8
AMARO MONTENEGRO	8
LIQUER 43	8
KAHLUA	8
BAILEYS	8
GRAND MARNIER	8
COINTREAU	8
DRAMBUI	8
SOUTHERN COMFORT	8
ANTICA FORMULA	8
MARTINI BIANCO	8
LIMONCELLO	8

V O D K A

ZUBROWKA	8
SMIRNOFF	8
STOLICHNAYA	8

P R E M I U M V O D K A

BELVEDERE	10
CIROC	10
NIKKA COFFEY	10

G I N

LARIOS	8
GORDON'S	8
BOMBAY SAPPHIRE	9
TANQUERAY	9

P R E M I U M G I N

MARTIN MILLER'S	10
TANQUERAY 10	11
HENDRICK'S	11
MONKEY 47	12
ROKU	11
MARE	10
PINK MIRABEAU	12

W H I S K E Y S

JAMESON	8
JOHNNIE WALKER	8
HAIG	8

P R E M I U M
B L E N D S & M A L T S

BUSHMILLS BLACKBUSH	12
JOHNNIE WALKER BLACK LABEL	10
GLENFIDDICH 18	12
MACALLAN 12	14
NIKKA FROM THE BARREL	12
THE CHITA SINGLE GRAIN JAPANESE	14
LAGAVULIN 16 YEARS	14
JACK DANIEL'S SINGLE BARREL	12

R U M

HAVANA 3 ANOS	8
COCKSPUR PLATINUM	8
FLOR DE CAÑA 7	8
SAILOR JERRY SPICED RUM	8

P R E M I U M R U M

DON PAPA BAROKO	10
DIPLOMATICO RESERVA EXCLUSIVA	12
ZACAPA 23	12
ZACAPA X.O	35

C O G N A C

COURVOISIER V.S.	10
HENNESSY X.O.	22

T E Q U I L A S

CENTENARIO BLANCO	12
JOSE CUERVO TRADITIONAL SILVER	10
DON JULIO BLANCO	9
DON JULIO 1942	35

M E Z C A L

THE LOST EXPLORER ESPADIN	12
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*Please inform our waiting staff of any allergies.
We use feta PDO cheese, all foods are prepared
with extra virgin olive oil and finest quality sun flower oil,
for any fried meals.*

*The consumer is not obliged to pay if he does not receive
the legal document (proof-invoice). Prices include all taxes.*

Market leader: Yiannis Kordonis

