

MENU

Corner

Restaurant
Breakfast Lunch Dinner



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The price includes city tax 5% VAT 13% up to 24%

Prices are subject to market control.

The store is obliged to have printed cards in a special case next to the exit for the formulation of any protest.

**List prices include all taxes and VAT fees. Market Manager: NONA ELTON
Feta is Greek.**

Our products are made with extra virgin olive oil, produced by us.

Products marked with an asterisk are with the IQF method

In case you are allergic to an ingredient, please inform your waiter.

Breakfast à la carte

Bread, butter,
pancakes, honey and jam.

Toast Avocado
and cherry tomato, salad, cream cheese.

Quinoa salad,
nuts, dried figs, prunes, parsley, almonds and raisins,
cream cheese.

Simple omelet,
salad, tricolor, cherry tomatoes, potatoes rosty, cream
cheese.

Omelet with egg whites,
cheese, turkey, served with salad, potatoes rosty, cream
cheese, cherry tomato.

Scrabble eggs,
with smoked or prosciutto salmon, slices of bread and
salad potatoes rosty, cream cheese, cherry tomato.

Kagianas
(traditional recipe eggs with Santorini tomato-cheese feta
cheese olive oil) toasted bread with olive oil, served with
salad.

Fried Eggs
with sausages, bacon, gruyere, cherry tomatoes, bread
slices toast, potatoes rosty, cream cheese, cherry tomato

Greek omelet
with feta cheese, sausage, tomato, zucchini, eggplant,
olives and mixed salad, potatoes rosty, cream cheese,
cherry tomato.

Boiled eggs
(2 pieces) with toasted bread, butter, jam, sausages,
cherry tomatoes, potatoes rosty, cream cheese, cherry
tomato, mixed salad.

Yoghurt with seasonal fruits
with honey or tahini.

Fruit salad
with seasonal fruits

Greek power boost
seasonal fruits, yogurt, honey, tahini, walnuts.

Detox glow
with avocado, banana, strawberries, almond milk,
peanut butter.

Pancakes Savory
with gouda cheese, turkeys, egg fried sauce César
accompany with crispy salad and cherry tomatoes
potatoes rosty, cheese cream.

Pancakes Hazelnut praline or honey,
maple syrup, biscuit, banana, seasonal fruit, whipped
cream.

Croque madame
with cream, cheese, slices bread toast, cheese, turkey,
tomato, lettuce, fried egg, Cassar sauce, crispy salad,
cherry tomatoes, potatoes rosty.

Crepe with fresh fruit,
hazelnut praline or honey, whipped cream, biscuit.

Waffle with chocolate,
seasonal fruit, whipped cream, biscuit.



Breakfast Packages

Continental Breakfast

Filter coffee, Tea
Fresh orange juice, handmade bread, butter, honey, jam, 2 fried eggs with bacon, sausages, fruit salad.



Breakfast Gluten Free

Slices of toast - peanut butter biscuit
Fruit salad with seasonal fruits - nuts
Sautéed mushrooms – cherry tomatoes – asparagus – avocado
Honey - jam
Coffee or tea - freshly squeezed orange juice.



Breakfast Vegan

Handmade bread
Cooked beans – Sautéed mushrooms – cherry tomatoes – asparagus
Toast with avocado
Fruit salad – praline - Almond milk
Coffee or tea - freshly squeezed orange juice.



Breakfast Greece

Handmade bread - pancakes with honey
Kagianas (traditional recipe of eggs with Santorini tomato-cheese, feta cheese, olive oil)
Greek salad (tomato – feta cheese – cucumber – peppers – onion – oregano – capers - black olives – olive oil - rusks from Crete Island
Yoghurt – honey - walnut- fruit salad with seasonal fruits
Butter – jam – tahini – honey - dried fruits
Greek coffee or mountain tea - freshly squeezed orange juice.



Children's breakfast

(glass of semi-thick milk, juice, smoked cheese toast, pancake with praline cream, 1 boiled egg of choice, fruit cut into pieces (apple or banana).



Sandwiches – Burger – Falafel

Greek burger

beef burger with tomato, salad, yogurt, feta cheese, olives, slices, oregano, onion, peppers, French fries.

Burger Corner

with edam cheese, cheddar, tomato, lettuce, fried egg nresing corner, French fries fresh salad ketchup and César sauce.

Vegetable burger

with tortilla, french fries, avocado sauce, lettuce, onion, tomato, cucumber).

Club sandwich

toasted slices of toast with chicken, avocado, tomato, edam cheese, boiled egg, dressing César, French fries, ketchup and César sauce.

Tuna sandwich

tuna of water, onion, salad, cucumber, tomato, edam cheese, mayonnaise) French fries ketchup César sauce.

Salmon sandwich

smoked salmon, cream cheese Philadelphia, cucumber, tomato, green salad, rocket, French fries César sauce.

Prosciutto sandwich

prosciutto, arugula, mozzarella cheese, philadelphia cream cheese, basil pesto, tomato, cucumber french fries César sauce.

Falafel

juicy tortilla with cucumber, tomato, mint, yogurt, green salad with crispy chickpea balls and french fries with cream cheese.



Crepe

Simple crepe

with edam cheese, tomato, boiled egg, ham, seasonal fresh salad with cherry tomatoes.

Caesar crepe

with chicken, dressings Caesar, avocado, corn, peppers, cheese with seasonal fresh salad and cherry tomatoes.

Vegan Crepe

with fresh vegetables Mushrooms, tomato, peppers, onion, cucumber, avocado fresh seasonal salad with cherry tomatoes.

Lascala crepe

bacon, boiled egg, corn, avocado, feta cheese, tomato, edam cheese.

Crepe, spinach,

feta cheese, tomato.

Crepe with shrimp

green salad , grated mozzarella cheese cocktail sauce.

Crepe with salmon,

smoked cheese, cheddar sauce, sepesal sauce.

Crepe with prosciutto

mozzarella of basil pesto.

Crepe with chicken,

cheese, grated avocado, sauce, special.

Crepe with bacon,

peppers, mushrooms, mozzarella, grated sauce, special.

Sweet Crepe

Chocolate crepe
and banana whipped cream.

Crepe with strawberry,
chocolate and whipped cream.

Crepe cheesecake
with Philadelphia cheese, strawberry pulp, chocolate
biscuit. whipped cream.

Chocolate crepe
with orange raisins grand Marnier.

Crepe with apple,
cinnamon and white chocolate.

Crepe with pineapple,
coconut ice cream and grand Marnier.

(Sweet crepes
choose ice cream flavor ice cream scoop 100g).



Salads

Greek salad
with tomato, cucumber, feta cheese, olives, onion, green
pepper, capers, olive oil, oregano and salt. V (without feta
cheese).

Santorini salad
Cherry tomatoes, goat cheese, sun-dried tomatoes, capers,
arugula, fresh salad oil rusks, aged vinegar with honey .

Salad with halloumi
Mixed with fresh salads, cucumber, dry tomatoes, caper
apples, fresh onion, cherry tomatoes, walnuts with figs
roasted halloumi, marinated with olive oil sun-dried
tomato aged vinegar V (without halloumi).

Caesar Salad
Cool greens with avocado, cherry tomatoes and grilled
chicken, croutons, Naxos gruyere cheese and Caesar
dressing.

Cretan dakos
with fresh grated tomato and feta cheese, olives, rings,
capers, oregano, olive oil. V (without feta cheese).

Salad with smoked salmon
Fresh salads, aromatic croutons, cherry tomatoes, cream
cheese and dressing Mediterranean (from virgin olive oil,
lemon and aromatic herbs).

Avocado salad with shrimps,
cherry tomatoes and forest fruit dressing.

Caprese
rocket, tomato, cherry tomatoes, mozzarella and basil
pesto, olive oil.

Tuna salad
Cherry tomatoes, fresh salads, corn, iceberg, avocado,
boiled egg, tuna, capers and lemon dressing .



Traditional dishes

Tzatziki

traditional recipe with yogurt, dill, cucumber, garlic olive oil served with pita bread.

Stuffed vine leaves

vine leaves stuffed with rice and fresh herbs accompanied with yogurt, cherry tomatoes, lemon slices).

*Octopus with Santorini fava beans

cooked octopus with soft spices accompanied by fava beans from Santorini, cherry tomatoes, peppers and spring onion, olive oil and aged vinegar with oregano.

Talagani grilled cheese

accompanied with fig jam, cherry tomatoes, fresh salads, cucumber.

Grilled vegetables with halloumi

cheese eggplants, peppers, mushrooms, asparagus, carrots, cherry tomatoes, pitta, tzatziki and grilled Cypriot halloumi cheese, with cream of aged vinegar, cream cheese.

Beef sausage

VINSANTO SAUCE, with grilled vegetables, pies, fresh salads, tzatziki, fries.



Corner Food

Lamb chops Grilled

with sour cherry sauce with potatoes and fresh vegetable ratatouille.

Beef andrekot

with mushroom sauce and fresh vegetables, potatoes with herbs.

*Shrimps cooked with orzo,

saffron, and fresh cherry tomatoes.

*Calamari with butter risotto

cooked with olive oil and fresh basil.

*Salmon fillet

with steamed skin with hollandez sauce, fresh asparagus salmon eggs, mini carrots and spinach leaves.

Tagliatelle

with fresh basil cheese burrata and cherry tomato AVOCADO OIL V (without burrata cheese).

Risotto with fresh vegetables,

mushrooms, eggplant, zucchini, carrot, peppers, and basil pesto .

Fish fillet

cooked with olive oil, accompanied with palm tree, sun-dried tomatoes and basil dressing of tomatoes and herbs.

Lamb souvlaki

with French fries, pies, tzatziki and fresh salads with Mediterranean dressing.

Chicken souvlaki

with French fries, pies, tzatziki and fresh salads with Mediterranean dressing.

Gyro traditional

with tzatziki, tomato, onion, pies and French fries

French fries



Pizza

Seafood Marinara Squid,

mussels, shrimp, mozzarella cheese, and pizza sauce.

Vegetarian

Tomato, green pepper, olives, onion, capers, mushrooms, mozzarella cheese and tomato sauce.

Pepperoni

Salami, mozzarella cheese and pizza sauce.

Greek

Tomato, onion, olives, feta cheese, ham, cheese and pizza sauce.

Hawaii – Tropical

Ham, pineapple, cheese and pizza sauce.

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Waffle

Waffle with yogurt,

honey , whipped cream , walnut crumb.

Waffle with seasonal fruits,

maple syrup, whipped cream.

Waffle with chocolate,

banana, biscuit, whipped cream.

Waffle Corner,

with Philadelphia cheese, wild cherry pulp, chocolate, whipped cream, biscuit.

(For Waffle

choose ice cream flavor ice cream scoop 100g).

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Ice cream

Corner

chocolate, strawberry, pistachio, whipped cream.

Chicago ice

cream chocolate ice cream, chocolate syrup, whipped cream.

Banana split

banana slices, vanilla ice cream ball, chocolate and strawberry whipped cream, strawberry syrup, chocolate, maraschino icing, whipped cream nuts).

Sunset scoops of ice cream made of mangos, mastic, pistachio, strawberry, with seasonal fruits whipped cream

Baklava ice cream with whipped cream.

Ice cream Scoop from various flavors 100g.

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Desserts

Cheesecake

and sweet-sour cherry, seasonal fruits.

Tiramisu

soft cream with sweet sponge coffee.

Chocolate

mountain with forest fruits.

Apple pie

with vanilla ice cream, caramel syrup.

Kadaifi

with ice cream and sour cherry spoon sweet.

Greek sweets

(orange pie – baklava – kadaifi).

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Coffees - Teas

- Espresso
- Espresso Americano
- Espresso double
- Espresso Freddo
- Cappuccino
- Cappuccino double
- Cappuccino Freddo
- Latte
- Greek coffee
- Greek coffee double
- Filter coffee
- Nescafe – Frappe
- Frappe with Ice cream
- Freddoccino
- Irish coffee
- Chocolate (hot - ice)
- Selections of Teas



Soft Drinks

- Pepsi, Pepsi zero 250ml.
- HBH Orangeade, 7up, HBH Soda, HBH Tonic Water 250ml.
- Ice Tea, Green Tea 330ml.
- Fresh Orange Juice 330ml.
- Fresh Mixed juice 330.ml
- Smoothies
- with seasonal fresh fruits.
- Milkshake
- selection of pistachio, chocolate, strawberry, banana, vanilla, cream and strawberry syrup.
- Mineral water big 1lt.
- Sparkling water 0.75ml.
- Pink Grapefruit 330ml.



Cocktails

- Strawberry Martini**
- Mandarin Feezed**
- 3 – Berry**
- Passion Breeze**
- Tiki Rum Punch**
- Margarita**
- Mochito**
- Daiquiri**

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Beers

- Alfa Free 330.ml**
- Amstel Radler 330.ml**
- Blue Monkey Santorini 330.ml**
- Fischer 330.ml**
- Heineken 330.ml**
- Corona 330.ml**
- Sol 330.ml**

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Wines

- White / Red / Rose wine glass**
- White / Red Bottled house wine**
- Santowines Grand Reserve Assyrtiko
- Santowines Cuvee Assyrtiko
- Aidani
- Santorini Assyrtiko 700ml**
- Vedema Red
- Mavrotragano
- Kissiris
- Vedema Rose
- Prosecco 200ml**
- Prosecco 700ml**

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Spirits

Vodka

Grey Goose

Belvedere

Absolut

Stoli

Smirnoff

Gin

Tanqueray

Gordon's

Bulldog

Bombay

Whisky

Johnnie Walker Red Label

Johnnie Walker Black Label

Jack Daniels

Cutty Sark

Dewar's

Famous Grouse

Cardhu

Jameson

Chivas

Rest of Flavors

Bacardi

Jose Quervo

Campari

Martini

Disarono

Metaxa 7* / 12*

Mastiha

Bailys

Kahlua

Grand Marnier

Tia Maria





Restaurant
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Fira Town, Santorini island, Cyclades, GR
+30 22860 23064
cornerfira2024@gmail.com