



Welcome to Fistikies,  
the restaurant we dreamed of and built  
with a lot of love and passion, in 2018.

Fistikies, pistachio trees in greek, have been traditionally  
cultivated in the area for over a century and still continue today.

The philosophy of our restaurant  
is based on the combination of the Greek gastronomic tradition  
with the delicacies of the Mediterranean.

Familiar but also new tastes, seeking to tantalize and excite you!

The cuisine of Chris Koskinas and his team,  
is characterized by the choice of excellent raw materials,  
with respect to the seasonality of the products.

The special atmosphere of Fistikies,  
discreet service and the excellent value  
are the constant goals of our hospitality.

*For us, food is not only taste, it is feeling!*

Chris & Anna

*Fistikies*



## COLD STARTERS

### **“Chloro”**

local goat cheese, with barley rusk & fig marmalade  
€ 10,00

### **“Tzatziki”**

€ 6,50

### **Smoked gruyere cheese**

from Crete island, with thyme honey & roasted pistachios  
€ 9,00

### **Handmade “Dolmadakia”**

vine leaves stuffed with rice and herbs, served with yoghurt  
€ 9,50

### **Santorini fava**

yellow split-pea purée, with onion & capers  
€ 10,00

### **Dakos**

barley rusk flavored with raki, fresh tomato with thyme,  
cherry tomatoes, feta cheese cream and basil oil  
€ 10,50

### **Octopus Carpaccio**

with balsamic vinegar  
€ 15,00

**Bread** per person € 1,50

*Our bread is homemade and baked in our oven, fresh every day*

**Extra virgin olive oil** (portion) €1,50



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## WARM STARTERS

### **Santorini tomato fritters**

served with tzatziki dip  
€ 9,00

### **Handmade fried rolls**

with local slow cooked pork, Cretan gruyere & spearmint,  
served with smoked paprika & yogurt dip  
€ 10,00

### **Cheese croquettes**

with smoked cheese, served with spicy tomato chutney  
€ 10,00

### **Tyropitari**

greek fired cheese pie with feta cheese & soft cheese,  
served with honey and sesame seeds  
€ 10,0

### **Trilogy of roasted mushrooms**

portobello, pleurotus & champignon with garlic and herbs  
€ 9,50

### **Sautéed chicken bites**

with homemade sun-dried tomato paste & onions  
€ 12,00

### **Fried potatoes with Santorini sausage**

traditional garlic tomato sauce & grated "Chloro" (local goat cheese)  
€ 12,50

### **Fried potatoes**

with coarse salt and thyme  
€ 6,50



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## SALADS

### **Cycladic**

tomato, cucumber, onion & spring onions,  
capers, olives, olive oil and  
"xinotiri" (soft goat cheese from the island)  
€ 10,50

### **Green**

mixed green salad with cucumber, green pepper,  
spring onion, garlic flavoured homemade croutons,  
herbs, olive oil & lemon dressing  
€ 9,00

### **Quinoa**

mixed green salad, organic tricolour quinoa, superfood  
mix, tomato, cucumber, herbs & citrus dressing  
€ 11,00

### **"Talagani"**

green mixed salad with grilled "talagani" cheese,  
dried figs, spring onion & grape molasses dressing  
€ 13,50

### **Prosciutto & Chicken**

Green mixed salad with baby spinach, grilled chicken,  
crispy prosciutto, gruyere cheese & balsamic vinaigrette  
€ 15,00



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## PASTA & RISOTTO

### **"Skordomakarona"**

spaghetti with Santorini tomato sauce & garlic (traditional recipe)  
€ 10,00

### **Penne with "kavourmas"**

traditional slowly cooked pork, cherry tomatoes, pecorino cheese  
from "Amfilochia" region & herbs  
€ 13,50

### **Skioufihta "Carbonara"**

fresh Cretan pasta with smoked pancetta, egg, garlic,  
smoked provolone cheese  
€ 15,00

### **Mushroom risotto**

with fresh & dried mushrooms and Martini Vermouth  
€ 15,00

### **Risotto with chicken**

spicy chorizo sausage and fresh thyme  
€ 16,00

### **Risotto with shrimps\***

with saffron and lime  
€ 20,00

### **"Skioufihta" with chicken**

fresh Cretan pasta & basil-pistachio pesto  
€ 15,00

## FOR OUR LITTLE FRIENDS (only)

### **Penne with tomato sauce**

€ 6,50

### **Penne with minced beef**

€ 7,00

### **Penne with basil pesto**

€ 7,00

### **Grilled chicken fillet**

with fresh tomato and fried potatoes  
€ 7,50

### **Breaded fried chicken breasts**

with fried potatoes  
€ 8,00

### **Grilled patty**

with fresh tomato and fried potatoes  
€ 8,00



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## MAIN COURSE

### **Sea Bass fillet**

with olive oil & lemon dressing, served with steamed vegetables  
and mayonnaise with Mediterranean herbs  
€ 17,50

### **Grilled Croaker fillet**

with olive oil & lemon dressing, served with celery root puree  
€ 22,00

### **Grilled Shrimps\***

with olive oil & lemon dressing, served with quinoa salad with cherry tomatoes  
cucumber and herbs  
€ 20,00

### **Stuffed chicken fillet**

with asparagus, smoked Cretan gruyere cheese & prosciutto  
served with carrot puree  
€ 17,50

### **Chicken fillet sautéed**

with feta cheese & saffron sauce, served with basmati rice  
€ 16,00

### **Chicken cutlets encrusted with pistachios**

deepfried, served on puréed potatoes with herbs,  
accompanied by homemade sun-dried tomato mayonnaise  
€ 16,00

### **Greek beef ragout**

slow cooked in tomato sauce, served with pappardelle  
€ 18,00



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**Grilled smoked pork steak**

served with potato salad  
€ 17,00

**Grilled Iberico pork belly chops**

served with fried potatoes and pickled onion  
€ 17,00

**Grilled patties**

served with fried potatoes, tomato salad and yoghurt dip  
€ 13,50

**Grilled lamb "souvlaki"**

lamb with pepper and onion, served with couscous,  
grilled tomato, pita bread & yoghurt dip  
€ 19,00

**Ossobuco**

slow cooked in red wine,  
served with garlic & thyme potato puree  
€ 21,00

**Grilled sirloin steak**

with aromatic butter,  
served with grilled vegetables & potato wedges  
€ 24,00

**Grilled buffalo steak from Serres region ( ~600 gr)**

served with potato wedges and dijon mustard  
€ 36,00

**Optional vegetable side orders**

Steamed vegetables / Green mixed salad / Carrot Puree  
€ 5,50



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## DESSERTS

**Pistachio panna cotta**  
€ 8,00

**“Baklava”**  
served with mastic ice cream  
(*Phyllo pastry with nuts and syrup*)  
€ 9,50

**Tiramisu**  
flavoured with espresso  
& Santorini Vinsanto wine  
€ 8,00

**Chocolate cake**  
with hazelnuts, served with  
vanilla ice cream  
€ 9,00

**Greek yoghurt**  
with spoon sweets  
(traditional Greek fruit preserves)  
€ 5,50

**Ice cream**  
*Vanilla, chocolate, pistachio,  
mastic, lemon sorbet*  
€ 3,50/scoop

## COFFEES

Greek	€ 3,00
Espresso	€ 3,50
Double Espresso	€ 4,00
Freddo Espresso	€ 4,50
Cappuccino	€ 4,50
Freddo Cappuccino	€ 5,00
Café Latte	€ 4,50
Frappé	€ 3,50
Tea	€ 3,50



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