



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



COLD STARTERS

“Chloro”

local goat cheese, with cherry tomatoes & fig marmalade
€ 8,00

“Tzatziki”

with cows & sheep yoghurt, garlic and cucumber
€ 6,00

Smoked gruyere cheese

from Crete island, with thyme honey & roasted pistachios
€ 8,00

Handmade “Dolmadakia”

vine leaves stuffed with rice and herbs, served with yoghurt
€ 9,00

Santorini fava

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

Dakos

barley rusk flavored with raki, fresh tomato with thyme,
cherry tomatoes, feta cheese cream and basil oil
€ 9,50

Bread per person € 1,50

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

Extra virgin olive oil (portion) €1,50



FIGITIKIÉS



WARM STARTERS

Santorini tomato fritters

served with tzatziki dip
€ 8,50

Handmade fried rolls

with local slow cooked pork, Cretan gruyere & spearmint,
served with a dip of vinsanto wine & Santorini tomato paste
€ 9,00

Cheese croquettes

with smoked cheese, served with spicy tomato chutney
€ 9,00

"Saganaki"

fried gruyere cheese from the island
€ 9,50

Trilogy of roasted mushrooms

portobello, pleurotus & champignon with garlic and herbs
€ 9,00

Sautéed chicken bites

with homemade sun-dried tomato paste & onions
€ 11,00

Fried potatoes with Santorini sausage

traditional garlic tomato sauce & grated "Chloro" (local goat cheese)
€ 11,00

Fried potatoes

with coarse salt and thyme
€ 5,50



TIGIKIEN



SALADS

Cycladic

tomato, cucumber, onion & spring onions,
capers, olives, olive oil and
"xinotiri" (soft goat cheese from the island)
€ 10,00

Green

mixed green salad with cucumber, green pepper,
spring onion, garlic flavoured homemade croutons,
herbs, olive oil & lemon dressing
€ 8,50

Quinoa

mixed green salad, organic tricolour quinoa, superfood
mix, tomato, cucumber, herbs & citrus dressing
€ 10,00

"Talagani"

green mixed salad with grilled "talagani" cheese,
dried figs, spring onion & grape molasses dressing
€ 12,50

Prosciutto & Chicken

Green mixed salad with baby spinach, grilled chicken,
crispy prosciutto, gruyere cheese & balsamic vinaigrette
€ 14,00



FIGITIKIEN



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
€ 12,50

Spaghetti with slowly cooked minced beef
and gruyere cheese
€ 12,00

Skioufihta "Carbonara"

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

Mushroom risotto

with fresh & dried mushrooms and Martini Vermouth
€ 14,50

Risotto with chicken

spicy chorizo sausage and fresh thyme
€ 14,50

Risotto with shrimps*

with saffron and lime
€ 18,50

"Skioufihta" with chicken

fresh Cretan pasta & basil-pistachio pesto
€ 14,00

FOR OUR LITTLE FRIENDS (only)

Penne with tomato sauce
€ 5,50

Penne with minced beef
€ 6,50

Penne with basil pesto
€ 6,00

Grilled chicken fillet
with fresh tomato and fried potatoes
€ 6,50

Grilled patty
with fresh tomato and fried potatoes
€ 7,00



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MAIN COURSE

Ask for the soup of the day...

Sea Bass fillet

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

€ 16,50

Grilled Shrimps*

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

€ 18,00

Stuffed chicken fillet

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

€ 16,00

Chicken fillet sautéed

with feta cheese & saffron sauce, served with basmati rice

€ 14,00

Chicken cutlets encrusted with pistachios

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

€ 14,00

Greek organic beef

braised in tomato sauce, served with pappardelle pasta

€ 18,00



FIGITIKIÉ



Grilled smoked pork steak

served with potato salad
€ 15,00

Grilled Iberico pork belly chops

served with fried potatoes and pickled onion
€ 15,00

Grilled patties

served with fried potatoes, tomato salad and yoghurt dip
€ 12,50

Grilled lamb "souvlaki"

lamb with pepper and onion, served with couscous,
grilled tomato, pita bread & yoghurt dip
€ 17,00

Beef fillets sautéed

with peanut flavoured sauce & roasted pistachios
served on puréed potatoes with herbs
€ 18,00

Grilled sirloin steak

with aromatic butter,
served with grilled vegetables & potato wedges
€ 22,00

Grilled buffalo steak from Serres region (~600 gr)

served with potato wedges and dijon mustard
€ 32,00

Optional vegetable side orders

Steamed vegetables / Green mixed salad / Carrot Puree
€ 4,00

FIGIKIÉS



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*
€ 3,00/scoop

COFFEES

Greek	€ 2,50
Espresso	€ 3,00
Double Espresso	€ 4,00
Freddo Espresso	€ 4,00
Cappuccino	€ 4,00
Café Latte	€ 4,00
Frappé	€ 3,00
Tea	€ 3,00



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