

THE FIRST HEALTH CONSCIOUS VEGAN BOUTIQUE HOTEL IN SANTORINI, GREECE

SLEEP, WINE & DINE
GUILT FREE - CRUELTY FREE - NATURALLY VEGAN

Health is Wealth, we can all agree on this. When travelling it can be difficult to keep your routine, or perhaps you are travelling to get your health back on track. Time in Santorini is all about slowing down, immersing yourself in the local culture, taking time to breathe, escape and do things you love. We complement all this with nourishing foods for your mind, body and soul.

When you wake up on such a beautiful island such as Santorini, life feels blissful.

We want to contribute to that feeling by providing a healthy breakfast, offering a fully vegan complementary breakfast with additional options available. With veganism growing worldwide, there is now more alternatives and an abundant of education available. We have the tools to look after the animals, our environment and our health.

At Mod Santorini we thrive to contribute to the environment on a daily basis.

We do this by being low waste, as Santorini grows with millions of guests each season we must do our part to keep her beauty. By providing filtered water in glass refillable bottles to all our guests complementary we reduce plastic use and unsustainable practices.

Here at Mod we are conscious about how we operate from the water we provide to the foods we offer. We feel privileged to contribute to the environment while supporting your health, allowing you to enjoy a sustainable vacation with us.

We hope you wake feeling positive to start your day knowing all menu options available are vegan, cruelty free and sustainable.

For all dietary requirements please inform our reception, so we can make sure we have everything you need.

- ! Customers who have a food intolerance or allergy are kindly requested to inform the reception.
- All dishes are prepared with Greek extra virgin olive oil.
- No animal products are used in our kitchen, all food served is 100% Vegan suitable for all humans.
- All the preparations are handmade, in-house using local and fresh produce.
- The prices include tax charges. The tip is not included in the prices.

We thank you for your support.

We welcome feedback via email info@modsantorini.com

With gratitude
Christina and Argiris Owners

MENU

BREAKFAST MENU

MOD CAFE STYLE DAILY BREAKFAST

A variety of breakfast items will be served daily in the garden between 8:30am - 10:30am.

Everyday the Chef prepares different dishes so you experience something new and tasty each day of the week.

Please note If the weather is not suitable for outside dining we will serve your order directly to your room.
This includes breakfast, lunch and dinner services.

Provided daily as standard on buffet table for self service:

- A variety of herbal teas
- Nespresso coffee
- Plant milk
- Orange juice
- Green juice
- Berry & banana smoothie
- Filtered water
- Toast bread with homemade jams, nut butters and vegan butter.
- In-season whole fruits
- Coconut yogurt and granola bowls or similar such as overnight oats.

MENU **BREAKFAST MENU**

Chef will serve fresh per person as per the menu below:

SAVOURY

Monday	Creamy, cheese toasty with chef's signature vegan egg
Tuesday	Tofu Scramble on a seeded bun
Wednesday	Spanakopita spinach pie with Greek salad
Thursday	Avocado toast with edamame
Friday	Nourish bowl with quinoa, roasted chickpeas, marinated tempeh bites, roasted veggies laid on a bed of tzatziki and a drizzle of tahini
Saturday	Chickpea omelette filled with sautéed mushrooms
Sunday	Roasted mushrooms, tomatoes, potatoes, tofu bacon strips with Greek sesame koulouri bread filled with cream cheese

SWEET

Monday	Chocolate chip pancakes with berry sauce
Tuesday	Cinnamon scroll with cream cheese icing, topped with walnuts
Wednesday	A three layer flavoured raw cheesecake made with cashew nuts
Thursday	Bougatsa - a crispy pastry filled with semolina custard
Friday	Waffles with lemon zest, butter, maple syrup and crushed walnuts
Saturday	Homemade banana bread
Sunday	Rizogalo (Greek rice pudding) - creamy rice pudding dusted with cinnamon

MENU

LUNCH & DINNER MENU

Creating vegan cuisine does not need to be compromised when the ingredients are fresh and full of flavour, from the rich tomatoes grown in our volcanic soil garden to the local fava beans. We welcome you to taste Santorini local dishes!

Lunch is available in the garden on the lower ground by request between 13:00-15:00 daily. A minimum 4-hour notice for your reservation is required, please see menu below to pre order.

Dinner is available in the garden on the lower ground by request between 18:30-20:30 daily. A minimum 8-hour notice for your reservation is required, please see menu below to pre order.

Take-away picnic Lunch boxes available daily.
Please pre-order 24-hrs prior to have available by 11:00 on your desired day.

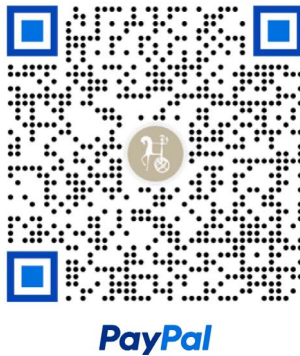
Please note If the weather is not suitable for outside dining we will serve your order directly to your room.
This includes lunch and dinner services.

Kindly pre-order with Christina
by **E-mail** info@modsantorini.com
or **WhatsApp text** +30 6982009356
or **Order form** provided.

MENU LUNCH & DINNER MENU

We kindly ask you to pay with by cash at reception upon check-out or by credit card via our paypal account.

QR code below



Menu created by Mod Co-Owner Christina Boutrou. From starting out in the kitchen cooking her favourite dishes for Mod guests to growing and learning from experience Christina has created dishes she hopes gives you delicious memories from Santorini and Greece.

Menu executed by Mod Private Vegan Chef Manos Englezos. Mod guests have the privilege of having their own Vegan Chef. A one of the kind experience in Santorini. Manos has been vegan and a chef for many years, his passion is to provide healthy nourishing meals using local ingredients.

All dishes are vegan, plant based and cooked with love and respect to all living beings.

MENU LUNCH & DINNER MENU

ENTRÉES

- 1 Freshly baked olive bread** €9
Served warm with Greek EVOO oregano dipping oil
- 2 Traditional Santorini fava dip** €13
made with yellow split peas local to the island.
served with Greek pita bread
GLUTEN FREE AVAILABLE
- 3 Santorini Tomatokeftedes** €11
Cherry tomato herbed fritters served with a Greek
yogurt dipping sauce
GLUTEN FREE AVAILABLE
- 4 Melitzanosalata** €9
Roasted eggplant halves topped with tomato, onion
and garlic drizzled in EVOO
NATURALLY GLUTEN FREE
- 5 Keftedakia** €9
Plant meatballs baked in a rich tomato sauce
6 per serving
- 6 Pan fried home-cut potato chips** €9
topped with crumbed vegan feta & wild oregano
NATURALLY GLUTEN FREE
- 7 Whipped Vegan feta dip** €11
Topped with roasted cherry tomatoes and
crunchy chickpeas, served with warm pita bread
GLUTEN FREE AVAILABLE



MENU LUNCH & DINNER MENU

SALADS / SOUPS

- 1 Soup or Stew of the day** €14
Ask the chef for today's in season dish
- 2 Greek Salad (Horiatiki) with vegan feta** €14
With freshly-cut tomato, cucumber, bell pepper, fresh onion, Kalamata olives, sprinkled with oregano and a vinegar olive oil dressing
NATURALLY GLUTEN FREE
- 3 Santorini Salad** €14
With caper leaves, capers, cherry tomatoes, red onion, dakos rusk bread, homemade cashew cheese
GLUTEN FREE AVAILABLE
- 4 Chick'n Caesar Salad** €14
With lettuce, homemade mayonnaise dressing, croutons & seitan strips
- 5 Mavromatika** €14
With black eye peas, fresh onion and parsley with a lemon EVOO dressing
NATURALLY GLUTEN FREE
- 6 Orzo Greek Pasta Salad** €14
With diced cucumber, bell pepper, tomato, red onion, vegan feta cheese and fresh herbs with a lemon EVOO dressing



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MENU LUNCH & DINNER MENU

MAINS

- 1 Traditional Santorini Skordomakarona** €18
A spaghetti pasta dish with plenty of garlic and cherry tomatoes
GLUTEN FREE AVAILABLE
- 2 Moussaka** €24
With layers of eggplant, potato and a lentil bolognese topped with a creamy mashed potato topping
NATURALLY GLUTEN FREE
- 3 Pastitsio** €24
Pasta bake with a mushroom filling and béchamel sauce
- 4 Gyros Plate** €21
with oyster mushroom, roasted potatoes, Greek salad, tzatziki sauce served with pita bread
- 5 Santorini Flavoured Pita BLT** €21
Pita bread layers with tomatokeftedes, lettuce, tomato, red onion with a dill sauce. Served with a side of roasted potatoes and a caper mayonnaise to dip.
- 6 Nourish Bowl** €18
Crispy tofu alongside a variety of in season vegetables with rice and a tahini yogurt dressing
NATURALLY GLUTEN FREE



DESSERT

- 1 Greek Halva** €11
Semolina pudding with raisins and nuts sprinkled with cinnamon
- 2 Vegan Baklava** €14
Made with layers of pastry and walnuts, served with a scoop of ice cream, crushed pistachio nuts and edible florals
- 3 Mosaiko** €9
Greek chocolate biscuit dessert, served with whipped cream and fresh mint
GLUTEN FREE AVAILABLE
- 4 Portokalopita** €13
Orange cake served with whipped cream and slices of fresh orange
- 5 Raw Cheesecake** €14
A three layer flavoured raw cheesecake made with cashew nuts
NATURALLY GLUTEN FREE



**OTHER DAILY ITEMS
AVAILABLE FOR PRE ORDER**

Welcome Grazing Board

€30

Inclusions: Hummus, falafel, pita bread, veggie sticks, olives, sun dried tomatoes, breadsticks, chocolate and fresh fruits.

Take away Lunch Box

€20

Includes a sandwich, protein bar and a whole fruit.
Sandwich options:

- 1** Marinated Tempeh with lettuce, tomato, avocado, slice cheese and vegan mayonnaise
- 2** Marinated oven cooked Tofu with lettuce, tomato, avocado, sliced cheese and mayonnaise
- 3** Falafel Arabic wrap with falafel, hummus, pickles, lettuce and tomato with a tahini yogurt dressing

Special orders

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|----------|----------------------------------|-----|
| 1 | Basic Chocolate cake | €35 |
| 2 | Birthday cake | €50 |
| 3 | Honeymoon cake, love heart shape | €40 |



MENU LUNCH & DINNER MENU

DRINKS

* Available on request from 13:00 (daily)

WINE (per bottle 750ml)

Aidani 2022 €40

Hatzidakis Winery, unfiltered dry white wine

Santorini Familia 2020 €60

Hatzidakis Winery, unfiltered dry white wine

Santorini Skitali Barrel 2018 €70

Hatzidakis Winery, unfiltered dry white wine

Rosette 2022 €45

Hatzidakis Winery, unfiltered dry rosé wine

Mavrotragano 2020 €90

Hatzidakis Winery, unfiltered dry red wine

WINE (per glass) €9

Red or White

SPARKLING WINE

Santo Wines €80

Santorini Sparkling Brut

/ Available in room mini bar.

BEER

Ftelos - Santorini Blue Monkey €9

A bottle of crystal clear blond, fresh beer

Ftelos - Malt 'N Marvel €9

Double IPA with the intensity in tropical and stone fruit aromas such as papaya, peach and mango

/ Available in room mini bar.

