

# 1888 MENU

SERVICE 19:00 - 23:30 (last order 23:00)

All rates include V.A.T.



APEIRON BLUE



## APPETIZERS

### FAVA OF SANTORINI

(TRADITIONAL LEGUME OF THE ISLAND TOPPED WITH CARMELIZED ONIONS AND CAPPERS)



13€

### BRUSCHETTA OF OCTOPUS

(/W CHANIA KRITAMO, CAPERS, ON WARM FAVA OF SANTORINI, FRESH OCTOPUS FROM MYTILENE)

17€

### FRENCH FRIES

(DELICIOUS FRIED POTATOES FROM NAXOS)



11€

### TRADITIONAL PITTAKIA OF SANTORINI

(PIE LEAVES (GREEK FILO) FILLED WITH CHEESE'S, SPEARMINT AND HONEY - TOPPING)

15€

### WHITE TARAMOSALATA MOUSSE

(FISH ROE)

17€

### TZATZIKI

(GREEK YOGURT - CUCUMBER - GARLIC)

9€



APEIRON BLUE



## — APPETIZERS —

**SMOKED EGGPLANT SALAD (MOUNT ATHOS  
RECIPE)** **10€**

(SMOKED EGGPLANT, RED SWEET PEPPERS, GARLIC,  
ONION, TOMATOES, MINT, LEMON OIL VINEGAR)

**VARIETY OF THREE SPREADS** **14€**

(TARAMOSALATA, EGGPLANT SALAD, FAVA)

**VARIETY OF APPETISERS (SERVES 2)** **20€**

(/W TRADITIONAL APPETIZERS TO ENJOY A GLASS OF  
CHILLED OUZO OR A GLASS OF WINE OR A BEER)

**CHEESE PLATTER** **25€**

(VARIETY OF GREEK ORIGINATED CHEESES)

**COLD CUTS PLATTER** **23€**

(VARIETY OF GREEK ORIGINATED COLD CUTS)

**MIX OF CHEESE AND COLD CUTS PLATTER** **24€**



APEIRON BLUE



## RISOTTI & SPAGHETTI

ARTICHOKE RISOTTO



18€

SEAFOOD RISOTTO WITH LOBSTER SAUCE

32€

(UPON AVAILABILITY)

MUSHROOM RISOTTO

24€

RED SAUCE SPAGGETI WITH SANTORINI'S SOUR  
CHEESE

17€

RED SAUCE ROOSTER WITH GREEK EGG  
NOODLES (LAZANAKIA) TOPPED WITH GRATED  
MYZITHRA

19€

GREEK BOTTARGA WITH LINGUINI TOPPED WITH  
LEMON ZEST AND BOTTARGA SLICES

24€

(FISHED FROM THE MESOLONGI'S LAGOON, FRESH BUTTER  
TOPPED WITH LEMON)



APEIRON BLUE



## SALADS

### SANTORINI'S SALAD

15€

(CHERRY TOMATOES, CAPERS, SITIA'S SOUR CHEESE (XYGALO) AND CAROB DAKOS)

### GREEK SALAD

18€

(PEELED TOMATOES, CUCUMBERS, GREEN PEPPERS, OLIVES, FETA MOUSE)

### WARM AVOCADO SALAD



16€

(SLICES OF WARMED AVOCADO, WITH TOMATOES, MARINATED PEPPER, ONION AND DILL, FRESH LEMON AND OLIVE OIL DRESSING)

### MIXED GREEN SALAD TOPPED WITH GRILLED CHEESE

14€

(ARUGULA, SANTORINI CHERRY TOMATOES, CUCUMBER AND GRILLED CHEESE)

### SHRIMP SALAD

20€

(CUCUMBER, PEARLS, TAMPULEH, MARINATED SHRIMPS, WHITE BALSAMICO DRESSING)



APEIRON BLUE



## MAIN DISHES

## VEGETABLES

### VEGETABLE BRIAM



18€

(MIX OF VEGETABLES, ZUCHINI, MUSHROOM, EGGPLANT, POTATOES, PEPPERS TOPPED WITH OLIVE OILS AND ALMOND FILE)

### STUFFED EGGPLANT

18€

(/W TWO MINCED MEATS (BEEF - LAMB) TOPED WITH KASERI CHEESE FROM THE ISLAND OF LESVOS)

## FISH

### FISH OF THE DAY

35€

(ASK THE WAITER)

### GRILLED SHRIMP SERVED WITH SEASONAL VEGETABLES

28€

### GRILLED FRESH SQUID

17€

(/W MARINATED TOMATO AND VEGETABLE SALAD)



APEIRON BLUE



## MEAT

### MEAT OF THE DAY

33€

(ASK THE WAITER)

### BRAISED BEEF - HUNKAR BEGENDI

25€

(/W SMOKED EGGPLANT PUREE AND SLOW COOKED MEAT)

### CHOIRINI TIGANIA

23€

(SAUTEED FRIED PORK WITH COLORFUL PEPPERS,  
THROUMPI AND SAUTÉED POTATOES)

### CHICKEN SOUVLAKI

22€

(/W FRENCH FRIES, YOGURT SAUCE AND PITA BREAD)

### TRADITIONAL MEATBALLS

19€

(/W TZATZIKI, TOMATO SAUCE AND FRENCH FRIES)

### GAMOPILAFO (WEDDING PILAF)

40€

(TRADITIONAL RISOTO MADE FROM A MIXED MEATS  
BROTH, SERVED MAINLY IN THE ISLAND OF CRETA)

**SERVES 2 - UPON REQUEST**



APEIRON BLUE



— DESSERTS —

|  |     |
|--|-----|
| CHOCOLATE MOUSSE                                     | 11€ |
| LEMON MOUSSE   | 10€ |
| CHOCOLATE SALAMI OR MOSAIC<br>(/W VANILLA ICE CREAM) | 12€ |
| GREEK SWEETS PLATTER<br>(SERVES 2)                   | 28€ |



APEIRON BLUE





Dear guest,

our ambition at 1888 is to bring into your  
plate products, cooked with the simplicity of  
Aegean culinary culture!

The menu is curated by Executive Chef Vasilis  
Bekas and your food has been cooked by our  
Chefs Niki Merkouri and Vasia Mpeka.

Nothing would have been possible without the  
help of the kitchen and service staff.

We will be very happy  
if you enjoy it!



APEIRON BLUE

