

CHARACTER

RISTORANTE ITALIANO & LOUNGE BAR

menu

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Pane per due

ZUPPE

Zuppa di pomodoro

Tomato cream soup / ricotta / crostini / basil

Vellutata di piselli

Green peas velouté soup / shrimps* / citrus

INSALATE

César

Chicken breast / smoked bacon / parmesan flakes / iceberg
croutons / Caesar dressing

Caprese Burrata

Buffalo Burrata / variety of tomatoes / basil pesto / olive oil

Rucola & Spinaci

Prosciutto crudo / baby arugula and spinach / sun dried tomatoes
«anthotyros» cheese / honey balsamic dressing

Insalata di barbabietola e caprino

Beetroot salad / berries / Italian goat cheese / pine nuts
balsamic vinegar / olive oil

Santorini

Tomato cherries / cucumber / olives / caper / carob crispy bread
onion / oregano / chloro cheese (EAT LOCAL)

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ANTIPASTI

Bruschetta

Tomato cherries / feta cheese / basil

Melanzana alla Parmigiana

Gratinated casserole of aubergines / tomato sauce
mozzarella / parmesan / basil

Vitello Tonnato

Slices of cooked veal / tuna sauce / caper / arugula / olive oil

Gambero Saltimbocca

Skewers with shrimps* wrapped with sage and prosciutto
aromatic quinoa / zafora (saffron) / citrus

Tartare di tonno

Tuna tartare / avocado mousse / radish / chili pepper
soy sauce / lime / truffle oil

Fave di Santorini & polpo

Fava beans from Santorini / braised octopus*
sweet red wine tomato sauce / red bell peppers (EAT LOCAL)

Tagliere di Formaggi e Salumi

Variety of Italian-Greek cheeses and cold cuts

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PASTA

Pappardelle Al Ragù

Pappardelle / ragù from beef and pork in Bolognese style sauce

Tortelloni ricotta e spinaci

Cream sauce / parmesan / truffle oil

Skioufihta (Greek Cretan pasta)

Chicken breast / apaki (traditional cured pork loin) / sun dried tomatoes
aged Anthotyro cheese / thyme

Risoni ai Gamberi

Orzo pasta / shrimps* / tomato / garlic / ouzo / feta cheese / herbs

Gnocchi di patate

Potato gnocchi / pecorino cream sauce / mushrooms
crispy prosciutto / poached egg

PIZZA

Margherita

Tomato / Grana Padano / mozzarella / basil

Prosciutto

Mozzarella / Grana Padano / prosciutto crudo / rucola

Greca

Tomato / mozzarella / feta cheese / onion
green peppers / black olives / oregano

Tartufo

Mozzarella / Grana Padano / mixed mushrooms
mushroom truffle cream

Spianata

Tomato / spicy salami / mozzarella / Grana Padano

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RISOTTO

Risotto ai funghi

Wild mushrooms / truffle oil

Risotto con Polpo

Octopus* risotto with tomato / basil / spicy salami

CARNE

Pollo alla Cacciatora

Chicken with tomato sauce / black olives / bell peppers
herbs / buttery mashed potato

Scaloppine di maiale

Pork tenderloin* escalopes / Vinsanto wine / tomato
herbs / fava pure (EAT LOCAL)

Rib eye tagliata

Baby potatoes confit / celeriac pure / rosemary olive oil

Agnello Brasato

Braised lamb* shank / creamy polenta / baby carrots / gremolata

PESCE

Branzino

Grilled sea bass fillet with vegetables / tomato consommé / Greek bottarga

Salmone

Oven baked salmon / beetroots / beluga lentils salad/citrus

DOLCI

Greek yogurt panna cotta

Tomato cherries confit in syrup
pasteli (sesame honey bar)

Brownie al cioccolato

Greek coffee-baileys creme
anglaise / vanilla ice cream

Character signature Banoffee

Crumbled biscuit / salted caramel
banana cream / whipped vanilla
ganache

Tiramisu

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drinks

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WHITE WINES

Nassitis, Vassaltis Vineyards
Aidani-Athiri-Assyrtiko, Cyclades

Santorini, Vassaltis Vineyards
Assyrtiko, Santorini

Nykteri,
Artemis Karamolegos Winery
Assyrtiko-Aidani-Athiri, Santorini

Gramina Cuvée Des Vignerons,
Vassaltis Vineyards
Assyrtiko, Santorini

Foscarino Soave Classico, Inama
Garganega, Veneto

Vulcaia Fume, Inama
Sauvignon blanc, Veneto

Cà Del Magro, Monte Del Frá
Veneto Blend, Veneto

Chardonnay Riserva, Elena Walch
Chardonnay, Alto Adige

Pinot Gricio, Cazalforte
Pinot gricio, Veneto

Lighea, Donnafugata
Muscat of Alexandria, Sicilia

BruEmm, Ciropicariello
Falanghina, Campania

ROSE WINES

Terra Nera,
Artemis Karamolegos Winery
Assyrtiko-Madilaria, Cyclades

Darlin
Limiona, Shyrah, Euvia

Cielo Pinot Gricio Blush, Cielo e Terra
Pinot Gricio, Veneto

Lumera, Donnafugata
Nero d'Avola-Syrah-Pinot Noir, Sicilia

Sof, Tenuta di Biserno
Cabernet Franc-Syrah, Toscana

Rosato Di Vera, Fattoria San Lorenzo
Sangiovese-Montepulciano-Lacrima, Marche

RED WINES

Mavrotragano, Vassaltis Vineyards
Mavrotragano, Santorini

Riva Della Coda, Baricchi
Barbera, Piemonte

Pinot Nero, Elena Walch
Pinot Nero, Alto Adige

Valpolicella Ripasso Classico Superiore,
Monte Del Frá
Corniva-Rondinella-Molinara, Veneto

Amarone, Castleforte
Corniva-Rondinella-Molinara, Veneto

Chianti Riserva, Bonacchi
Chianti blend, Toscana

Le Macioche Brunello di Montalcino,
Cotarella
Sangiovese, Toscana

Gran Maestro, Maestro Italiano
Primitivo, Puglia

MAGNUM

Chateau Miraval
Cinsault, Grenache, Rolle, Syrah, Provence

Brunello di Montalcino, Mastro Janni
Sangiovese, Toscana

WINES BY THE GLASS

White wine of Santorini

Rose wine of Santorini

Red wine of Santorini

Vinsanto, 80ml

White Sangria

Red Sangria

SPIRITS & DIGESTIVES

Drinks

Special drinks

Premium drinks

Amaro Montenegro, 80ml

Limoncello, 80ml

Mastic liqueur

Ouzo glass

Grappa, 80ml

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BUBBLES & CHAMPAGNES

Moscato d' Asti, 750ml
Muscat blanc, Piemonte, Italy

Prosecco, 750ml
Glera, Prosecco, Italy

Prosecco Rose Brut, 750ml
Conegliano, Prosecco, Italy

Moscato d' Asti, 187ml
Muscat blanc, Piemonte, Italy

Prosecco, 200ml
Glera, Prosecco, Italy

Esprit, Henri Giraud, 750ml
Pinot Noir, Champagne

Moët & Chandon Rose, 750ml
Chardonnay, Pinot Noir,
Pinot Meunier, Champagne

Veuve Clicquot Brut, 750ml
Chardonnay, Pinot Meunier,
Pinot Noir, Champagne

APPERITIVO COCKTAILS

Character Spritz
Gin, Aperol, lime juice,
cucumber syrup, prosecco, soda

Aperol Spritz
Aperol, prosecco, soda

Hugo
Elderflower liqueur, prosecco,
mint, lime, elderflower, soda

Negroni
Citadelle gin, Campari,
Carlo Alberto rosso vermouth,
orange bitters

Rhubarb Spritz
Edinburgh gin Rhubarb,
ginger liqueur, prosecco, mint, soda

Bianco Spritz
Bergamot liqueur, white bitter,
prosecco, lemon juice, soda

Bellini
Champagne, peach

SIGNATURE COCKTAILS

Character Martini
Citadelle gin, cucumber, lime, fresh ginger

Espresso Martini
Vodka, Kahlua, homemade vanilla syrup, espresso

Amnesia
Gin, elderflower liqueur, lime, pomegranate,
thyme, lavender bitters

Blueberry Moscow Mule
Vodka, lime juice, blueberries, ginger ale

The Reception Girl
Chairman's spiced rum, maraschino liqueur,
pear and passion syrup, rosemary,
cherry bitters, lime

Mojo
Plantation white rum, triple sec,
pineapple, fresh blackberries, lime juice

Baron
Plantation pineapple rum, cucumber,
pineapple, fresh ginger, vanilla, lime juice

Paloma Italiana
Corralejo tequila bianco, Campari,
lemon and lime juice, agave syrup,
grapefruit soda, rim with salt

Bushido code
Yamazakura blend, sake, guava syrup,
ginger, lemongrass, orange bitters

Jardin
Citadelle Gin Jardin d'Ete, triple sec,
white peach, melon, lime juice,
cardamom bitters

Mayahuel
Mezcal, maraschino liqueur, white peach, pineapple,
green apple syrup, caramel syrup, lime juice

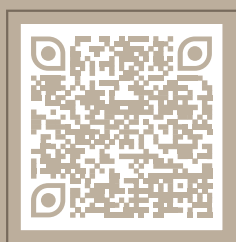
0% ALCOHOL

Virgin Baron
Pineapple, cucumber, fresh ginger,
vanilla, lime juice

Virgin Mojito
Green tea, brown sugar, lime, mint, soda

Gin Per La Nonna
Gin 0% Alcohol, mediterranean tonic,
fresh thyme, swirl of lemon

Scan here
with your phone's camera
TO BOOK A TABLE



www.character.gr
+30 22860 21816

Οι παραπάνω τιμές συμπεριλαμβάνουν
όλες τις νόμιμες επιβαρύνσεις.

The above-mentioned prices include all taxes.

Ο καταναλωτής δεν έχει υποχρέωση να πληρώσει
εάν δε λάβει το νόμιμο παραστατικό στοιχείο
(απόδειξη-τιμολόγιο).

Consumer is not obliged to pay if the notice of
payment has not been received (receipt-invoice).

Αγορανομικός Υπεύθυνος: Νομικού Βασιλική
Person in charge: Nomikou Vasiliki

BEERS

Volkan Santorini blonde, bottle 330ml
Malt 'N Marvel Double IPA, bottle 330ml
Delphi premium pilsner, bottle 750ml
Delphi premium pilsner, bottle 330ml
Viola Bionda Lager, bottle 750ml
Agrcola Artigianale, bottle 330ml
Igea Gusto Leggero, bottle 330ml

COGNACS

METAXA 7*
Pierre Ferrand

BEVERAGES



Espresso
Espresso doppio
Espresso macchiato
Cappuccino
Americano
Café latte
Irish coffee
Freddo espresso
Freddo cappuccino
Iced Latte
Hot/Cold chocolate
Tea
Engl. Breakfast, Earl Grey,
4 red fruits, mint, green tea
Galvanina Ice Tea
Lemon, peach, green, white

REFRESHMENTS

Galvanina, orange/lemon/gassosa, 355ml
Coca-cola & light, 250ml
Tonic water, 200ml
Carbonated water, 330ml
Carbonated water, 750ml
Redbull
Mineral water, 0,5lt
Mineral water, 1lt

JUICES

Fresh orange juice
Mixed fresh juice
Juice
Orange, pineapple, peach, lemon,
cranberry, mixed