

CHARACTER

ITALIAN RESTAURANT & LOUNGE BAR

Perched above Santorini's famous caldera, offering a breathtaking view of its surroundings and the world famous sunset, Character invites you to take a magical journey in authentic, pure Italian cuisine. Chef Branislav Mladenovic prepares for you some of the finest fresh pasta, pizza and Italian dishes on Santorini.

Reserve your perfect table and immerse yourself into a culinary journey of rich, original Italian flavors from Tuscani, Bari and San Remo, served in the most idyllic environment in the world.

Fresh fish and our exceptional selection of award-winning wines and signature cocktails come to complement this magical experience.

www.character.gr
+30 22860 21816

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with your phone's camera
TO SEE OUR MENU



Αγορανομικός υπεύθυνος: Νομικού Βασιλική
Health and safety manager: Nomikou Vasiliki

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 Character Italian Restaurant & Lounge bar
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RISTORANTE ITALIANO & LOUNGE BAR

menu

Pane per due/Καλαθάκι ψωμιού/Bread basket

Insalate ❀ Σαλάτες ❀ Salads

❀ Caprese con mozzarella di bufala, pomodorini cherry e olio al basilico

Caprese με mozzarella di bufala, ντοματίνια cherry και λάδι βασιλικού
Caprese with buffalo mozzarella, cherry tomatoes and basil oil

❀ Insalata di quinoa con gamberetti, avocado e salsa al limone

Σαλάτα κινόα με γαρίδες, αβοκάντο και σως λεμονιού
Quinoa salad with shrimps, avocado and lemon sauce

❀ Insalata mista con parmigiano, pomodorini cherry e vinaigrette all' aceto balsamico

Ανάμεικτη σαλάτα με παρμεζάνα, ντοματίνια cherry και βινεγκρέτ βαλσάμικο
Mixed salad with parmesan cheese, cherry tomatoes and a balsamic vinaigrette

❀ Tartufata con spinaci, rucola, funghi portobello marinati e vinaigrette al tartufo bianco

Ταρτουφάτα με σπανάκι, ρόκα, μαριναρισμένα portobello και βινεγκρέτ λευκής τρούφας

Tartuffa with spinach, rocket, marinated portobello mushrooms and a white truffle vinaigrette

❀ Insalata di Santorini con pomodorini, cetriolo, capperi, olive, cipolle, formaggio “chloro” e origano (EAT LOCAL)

Σαλάτα Σαντορίνης με ντοματίνια, αγγούρι, κάπαρη, ελιές, κρεμμύδι, κλωρό τυρί, ρίγανη
Santorini salad with cherry tomatoes, cucumber, caper, olives, onions, “chloro” cheese and oregano

Pizza ❀ Πίτσα ❀ Pizzas

❀ Bianca tartufata con funghi portobello

Bianca tartufata με μανιτάρια portobello
Bianca tartufata with portobello mushrooms

❀ Margherita / Μαργαρίτα / Margarita

❀ Bufala con pomodoro e olio di basilico

Μπουφαλίνα με ντομάτα και λάδι βασιλικού
Buffalo mozzarella with tomato and basil oil

❀ Prosciutto cotto e funghi portobello

Ιταλικό ζαμπόν και μανιτάρια portobello
Italian ham and portobello mushrooms

❀ Prosciutto crudo e rucola

Prosciutto crudo και ρόκα
Prosciutto crudo and rocket

❀ Spianata piccante

Spianata piccante
Spianata salami piccante

Aperitivi ❀ Ορεκτικά ❀ Appetisers

❀ Cicerchia di Santorini con polpo alla griglia, cipollotto e sapa (EAT LOCAL)

Φάβα Σαντορίνης με κταπόδι σάπας, φρέσκο κρεμμύδι και πετιμέζι

Santorini fava with grilled octopus, spring onion and “petimesi” grape molasses

❀ Asparagi gratinati con morney parmigiano e olio al tartufo

Σπαράγγια γκρατινέ με μορνέ παρμεζάνας και λάδι τρούφας

Asparagus au gratin with parmesan morney and truffle oil

❀ Bruschette con spianata e scamorza affumicata

Μπρουσκετές με σαλάμι spianata και καπνιστό τυρί scamorza

Bruschetta with spianata salami and scamorza smoked cheese

❀ Carpaccio di filetto di vitello con rucola, parmigiano e aceto balsamico stagionato

Carpaccio φιλέτο μόσχου με ρόκα, παρμεζάνα και παλαιωμένο ξύδι βαλσάμικο

Carpaccio beef fillet with rocket, parmesan cheese and aged balsamic vinegar

❀ Tartaro di tonno picante con avocado, cipollotto e olio di tartufo bianco

Ταρτάρ τόνου πικάντικο με αβοκάντο, φρέσκο κρεμμύδι και λάδι λευκής τρούφας

Spicy tuna tartar with avocado, scallion and white truffle oil

❀ Tartaro di spigola con coriandolo, mango e salsa peperoni giallo

Ταρτάρ λαβράκι με κόλιανδρο, μάνγκο και dressing κίτρινης πιπεριάς

Sea bass tartar with coriander, mango and a yellow pepper dressing

❀ Saganaki di gamberetti con formaggio feta e salsa piccante di pomodoro

Γαρίδες σαγανάκι με φέτα και πικάντικη σάλτσα ντομάτας

Shrimps with feta cheese and a spicy tomato sauce

❀ Burrata con fichi marinati e pesto di pistacchio

Burrata με μαριναρισμένα σύκα και πέστο φυστίκι

Burrata with marinated figs and pistachio pesto

❀ Misto di affettati e formaggi

Ποικιλία αλλαντικών και τυριών

Selection of cured meats and cheeses

Piatti principali ❀ Κυρίως πιάτα ❀ Main dishes

❀ Tagliata di black Angus con patatine baby, scaglie di parmigiano e olio al rosmarino

Tagliata black Angus με πατάτες baby, φλέικς παρμεζάνας και λάδι δενδρολίβανου

Black Angus tagliata with baby potatoes, parmesan flakes and rosemary oil

❀ Stinco di agnello brasato con purè di patata e salsa al vino rosso con rosmarino

Αρνί κότσι μπρεζέ με πουρέ πατάτας και σάλτσα κόκκινου κρασιού με δεντρολίβανο

Braised lamb shank with potato puree and a red wine sauce with rosemary

❀ Filetto di petto di pollo alla griglia con verdure verdi

Κοτόπουλο φιλέτο στήθος σάπας με πράσινα λαχανικά

Grilled chicken breast fillet with green vegetables

❀ Salmone alla griglia con mousse di broccolo e salsa di agrumi

Σολομός σάπας με μους μπρόκολου και σάλτσα εσπεριδοειδών

Grilled salmon served with broccoli mousse and a citrus sauce

❀ Filetto di orata con risotto verde e scorza di lime

Φιλέτο τοιπούρας με risotto verde και ξύσμα lime

Sea bream fillet with risotto verde and lime zest

❀ Spigola con verdure cotte e salsa di limone

Λαβράκι με βραστά λαχανικά και dressing λεμονιού

Sea bass with boiled vegetables and a lemon dressing

❀ Filetto di maiale con patatine baby, broccoli e salsa di gorgonzola

Ψαρονέφρι με πατάτες baby, μπρόκολο και σάλτσα γκοργκοντζόλας

Pork tenderloin with baby potatoes, broccoli and gorgonzola sauce

Risotti ❀ Ριζότο ❀ Risotto

❀ Risotto ai funghi porcini e olio di tatuf bianco

Ριζότο με μανιτάρια porcini και λάδι λευκής τρούφας

Risotto with porcini mushrooms and white truffle oil

❀ Risotto con gamberetti, cozze, asparagi e zafferano

Ριζότο με γαρίδες, μύδια, σπαράγγια και σαφράν

Risotto with shrimps, mussels, asparagus and saffron



Recipes inspired by Santorinian flavors with italian character!



Please ask us about gluten free options

Pasta ❀ Ζυμαρικά ❀ Pasta

❀ Tagliatelle al ragù di vitello (black angus)

Ταλιατέλες με μοσχαρί ραγού (black angus)

Tagliatelle with black angus ragout

❀ Tagliolini al nero di seppia con Spigola, pomodorini cherry, olive, capperi e leggera salsa di pomodoro

Μαύρο ταλιολίνι, από μελάνι σουσιάς με φιλέτο λαβράκι, cherry ντοματίνια, ελιές, κάπαρη και ελαφριά σάλτσα ντομάτας

Black tagliolini, made with cuttlefish ink, with sea bass, cherry tomatoes, olives, caper and a light tomato sauce

❀ Trofie con pesto Genovese

Τροφίε με πέστο Genovese

Trofie pasta with Genovese pesto

❀ Gnocchi con pere, gorgonzola e noci

Νιόκι με αχλάδι, gorgonzola και καρύδια

Gnocchi with pear, gorgonzola and walnuts

❀ Mezzi paccheri con salsiccia di Santorini, melanzana, pelte di Santorini e mousse di formaggio “chloro” con limone (EAT LOCAL)

Mezzi paccheri με λουκάνικο Σαντορίνης, μελιτζάνα, πελιτέ Σαντορίνης και μους από κλωρό τυρί και λεμόνι

Mezzi paccheri with Santorini sausage, eggplant, Santorini tomato paste and “chloro” cheese mousse with lemon

❀ Quadroni con ricotta spinaci con salsa al tartufo bianco e parmigiano

Quadroni με ricotta σπανάκι, σάλτσα λευκής τρούφας και παρμεζάνα
Quadroni with spinach ricotta, white truffle sauce and parmesan cheese

❀ Penne di pollo (ruspante) con salsa arlecchino

Πένες κοτόπουλο με σάλτσα αρλεκίνο από κόκκινη και κίτρινη πιπεριά

Penne with chicken (free range) with harlequin sauce

Dessert ❀ Επιδόρπια ❀ Sweets

❀ Tiramisù tradizionale veneziano

Τiramisù παραδοσιακό Βενετσιάνικο

Traditional Venetian tiramisù

❀ Panna cotta con melone

Panna cotta με πεπόνι

Panna cotta with melon

❀ Cheesecake con Nutella

Cheesecake με πραλίνα φουντουκιού

Nutella cheesecake

❀ Mousse al cioccolato bianco con fragole marinate

Μους λευκής σοκολάτας με μαριναρισμένες φράουλες

White chocolate mousse with marinated strawberries

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Beverages

✿ Espresso	4.00€
✿ Espresso doppio	5.00€
✿ Espresso macchiato	4.50€
✿ Cappuccino	5.50€
✿ Americano	5.00€
✿ Café latte	5.50€
✿ Irish coffee	8.50€
✿ Greek coffee	4.00€
✿ Double Greek coffee	5.50€
✿ Freddo espresso	5.00€
✿ Freddo cappuccino	6.00€
✿ Hot/Cold chocolate	5.50€

Tea

✿ Tea	4.50€
Engl. Breakfast, Earl Grey, 4 red fruits, mint, green tea	
✿ Arizona Ice Tea	6.00€
Lemon, green-honey, peach, diet green	

Refreshments

✿ Orange/lemon 250ml	4.50€
✿ Coca-cola & light, Sprite 250ml	4.50€
✿ Tonic water 250ml	4.50€
✿ Carbonated water, 330ml	4.50€
✿ Carbonated water, 750ml	6.00€
✿ Redbull	6.00€
✿ Mineral water 0,5lt	2.50€
✿ Mineral water 1lt	4.00€

Juices

✿ Fresh orange juice	6.50€
✿ Mixed fresh juice	8.50€
✿ Juice	4.00€
Orange, pineapple, peach, lemon, cranberry, mango, mixed	

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White Wines 🌿 Vini Bianchi

🌿 Nasitis, Vassaltis Vineyards

Assyrtiko-Athiri-Aidani, PGI Cyclades, 2020
Notes of pear, melon, banana with fresh acidity

🌿 Santorini Assyrtiko, Vassaltis Vineyards

Assyrtiko, PDO Santorini, 2020
Aromas of lemons and peaches, full bodied

🌿 Santorini Nykteri, Gavalas Winery

Assyrtiko PDO Santorini, 2020
Notes of minerality and vanilla with oak elements

🌿 Santorini Barrel Aged, Vassaltis Vineyards

Assyrtiko PDO Santorini, 2019
Intense aromas of smoke, lemon and cinnamon with a long aftertaste

🌿 Foscarino Soave Classico, Inama

Garganega, Doc Soave Classico, 2018
Fresh, mineral with notes of camomile, elderflower and almond

🌿 Vulcaia Fume, Inama

Sauvignon blanc, IGT Veneto, 2018
Notes of roasted coffee, spices and flowers with aromatic complexity

🌿 Beyond The Clouds Grand Cuvée, Elena Walch

Chardonnay, Bianco Alto Adige DOC, 2020
Aromas of exotic fruits and rose with a long aftertaste

🌿 Pinot gricio, Cazalforte

Pinot gricio, DOC Veneto, 2021
Light body with citrus notes and white flowers

🌿 Lighea, Donnafugata

Muscat of Alexandria, DOC Zibbibo Pantelleria, Sicilia, 2021
Aromas of peach, apricot, lemon. Medium body, light acidity

🌿 BruEmm, Ciropicariello

Falanghina, Campania Falanghina IGP, 2019
Notes of citrus, melon and honey, medium acidity

Rose Wines 🌿 Vini Rossa

🌿 EAN, Sigalas Winery

Mavrotragano, PGI Cyclades, 2020
Full bodied with notes of cherry and banana

🌿 Cielo Pinot Gricio Blush, Cielo e Terra

Pinot gricio, IGT Delle Venezie, 2021
Aromas of raspberry and strawberry with fresh acidity

🌿 Lumera, Donnafugata

Nero d'Avola-Syrah-Pinot Noir, DOC Sicilia, 2021
Notes of strawberry, pomegranate and violet

🌿 Sof, Tenuta di Biserno

Cabernet franc-Syrah, IGT Toscana, 2019
Aromas of flowers and fruits with fresh acidity

🌿 Darlin Rose

Limiona, Shyrah, Euvia, 2021
Aromas of flowers, red fruits and spices

Red Wines 🌿 Vini Rossi

🌿 Mm, Sigalas Winery

Mavrotragano-Mandilaria, PGI Cyclades, 2019
Full bodied, with black fruit aromas and oak elements

🌿 Mavrotragano, Gavalas Winery

Mandilaria, PGI Cyclades, 2017
Spicy with dark fruits and Mediterranean herbs and a crispy aftertaste

🌿 Amarone, Castleforte

Corniva-Rondinella-Molinara, DOCG Amarone della Valpolicella, 2018
Cherries, raisins, chocolate aromas with a medium body and acidity

🌿 Chianti Riserva, Bonacchi

Chianti blend, DOCG Toscana, 2017
Notes of red fruits, raisins, blackberries with balanced expressions

🌿 Pinot Nero, Elena Walch

Pinot Nero, DOC Alto Adige, 2019
Aromas of red fruits, spicy notes and soft tannins

🌿 Le Macioche, Cotarella

Brunello di Montalcino, Sangiovese, IGP Umbria, 2015
Leather, oak and tobacco aromas with black fruits notes.
Silky and ethereal texture

🌿 Merlot, Cazalforte

Merlot, IGT Veneto, 2020
Chocolate, butter, red and black fruits. Low tannins

Magnum

🌿 Chateau Sainte Marguerite

Vermentino, Cotes de Provence, 2021
Vanilla, honey, citrus aromas. Long aftertaste

🌿 Chateau Miraval

Cinsault, Grenache, Rolle, Syrah, Cotes de Provence, 2020
Strawberry, apple and citrus notes. Floral on the nose

🌿 Brunello di Montalcino, Mastro Janni

Sangiovese, DOCG Brunello di Montalcino, 2014
Intense aromas of cherry and pulpy. Earthy and mineral

Dessert Wines 🌿 Vini da Dessert

🌿 Vinsanto, Gavalas Winery, 500ml

Assyrtiko-Aidani -Athiri, PDO Santorini, 2012
Aromas of caramel, raisin and fig

Wines by the glass 🌿 Vini al bicchiere

🌿 White wine of Santorini, 160ml

🌿 Rose wine of Santorini, 160ml

🌿 Red wine of Santorini, 160ml

🌿 Vinsanto, 80ml

🌿 White Sangria, 160ml

🌿 Red Sangria, 160ml

Bubbles & Champagnes

🌿 Moscato d' Asti, 750ml

Muscat blanc, DOCG Piemonte, Italy

🌿 Prosecco, 750ml

Glera, Prosecco, DOC Italy

🌿 Prosecco Rose Brut, 750ml

Conegliano, Prosecco, DOC Italy

🌿 Moscato d' Asti, 187ml

Muscat blanc, DOCG Piemonte, Italy

🌿 Prosecco, 200ml

Glera, Prosecco, DOC Italy

🌿 Esprit, Henri Giraud, 750ml

Pinot Noir, AOC Champagne

🌿 Moët & Chandon Rose, 750ml

Chardonnay, Pinot Noir, Pinot Meunier, AOC Champagne

🌿 Veuve Clicquot Brut, 750ml

Chardonnay, Pinot Meunier, Pinot Noir, AOC Champagne

Drinks

🌿 Drinks

🌿 Special drinks

🌿 Premium drinks

🌿 Ouzo glass

🌿 Grappa 45ml

🌿 Mastic liqueur

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

🌿 Seniorita

Corralejo anejo tequila, lavender syrup, lime, tonic

Champagne Cocktails

🌿 Kir Royal Champagne, creme de cassis

🌿 Bellini Champagne, peach

🌿 Rossini Champagne, strawberry

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 blanco, 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

Mocktails

🌿 Emma Star

Cucumber, grapefruit, lime, soda

🌿 Virgin Mojito

Green tea, brown sugar, lime, mint, soda

Cognacs

🌿 METAXA 7*

🌿 METAXA 12*

🌿 Pierre Ferrand

Greek Beers

🌿 Volkan Santorini blonde, bottle 330ml

🌿 Volkan Santorini wheat-weiss, bottle 330ml

🌿 Volkan Santorini black, bottle 330ml

🌿 Delphi premium pilsner, bottle 750ml

🌿 Delphi premium pilsner, bottle 330ml

*PDO = Protected Designation of Origin

*PGI = Protected Geographical Indication