

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

Αγορανομικός υπεύθυνος: Νομικού Βασιλική
Restaurant manager: Nomikou Vasiliki

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All the legal cost - plus are included in prices

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RISTORANTE ITALIANO & LOUNGE BAR

menu

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 con spinaci, rucola, polpa di granchio, avocado, cetriolo, semi di sesamo, vinaigrette e mandarino

Σαλάτα με σπανάκι, ρόκα, καβουρόψυχα, αβοκάντο, αγγούρι, σουσάμι, βινεγκρέτ μανταρίνι

Salad with spinach, rocket, crabmeat, avocado, cucumber, sesame seeds and a mandarin vinaigrette

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

Ανάμεικτη σαλάτα με παρμεζάνα, ντοματίνια cherry και βινεγκρέτ βαλοάμικο

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

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

❀ Bianca con prosciutto cotto e funghi portobello

Βianca με ιταλικό ζαμπόν και μανιτάρια portobello

Bianca with 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

❀ 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 spianata και scamorza affumicata

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 βαλοάμικο

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

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

Ταρτάρ λαβράκι με κόλιανδρο, μάνγκο και dressing κίτρινος 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

❀ 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

❀ Filetto di petto di pollo alla griglia con verdure verdi

Κοτόπουλο φιλέτο στήθος σκάρας με πράσινα λαχανικά

Grilled chicken breast fillet with green vegetables

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

Σολομός σκάρας με μους μπρόκολου και σάλτσα εσπεριδοειδών

Grilled salmon served with broccoli mousse and a citrus sauce

❀ Spigola con verdure cotte e salsa di limone

Λαβράκι με βραστά λαχανικά και dressing λεμονιού

Sea bass with boiled vegetables and a lemon dressing

Pasta ❀ Ζυμαρικά ❀ Pasta

❀ Spaghetti al pomodoro, mozzarella e basilico

Σπαγγέτι με ντομάτα, mozzarella και βασιλικό

Spaghetti with tomato, mozzarella and basil

❀ Tagliatelle al ragù di vitello (black angus)

Ταλιατέλες με μοσχάρι 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 σουπιάς 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

❀ Penne di pollo (ruspante) con salsa arlecchino ai peperoni (peperone rosso e giallo)

Πένες κοτόπουλο με σάλτσα αρλεκίνο από κόκκινη και κίτρινη πιπεριά

Penne with chicken (free range) with harlequin sauce from red and yellow pepper

❀ Gnocchi con pere, gorgonzola e noci

Νιόκι με αχλάδι, gorgonzola και καρύδια

Gnocchi with pear, gorgonzola and walnuts

❀ 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

Risotti ❀ Ριζότο ❀ Risotto

❀ Risotto ai funghi porcini e olio di tartufo bianco con nocciola

Ριζότο με μανιτάρια porcini, λάδι λευκής τρούφας και φουντούκια

Risotto with porcini mushrooms, white truffle oil and hazelnuts

❀ Risotto con gamberetti, asparagi e zafferano

Ριζότο με γαρίδες, σπαράγγια και σαφράν

Shrimp risotto with asparagus and saffron



Please ask us about gluten free options



Ispirati sapori di Santorini con carattere italiano!

Recipes inspired by Santorinian flavors with italian character!

Εμπνευσμένες Σαντορινιές γεύσεις με ιταλικό χαρακτήρα!

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

Σαλάτα Σαντορίνης με ντοματίνια, αγγούρι, ελιές, κάπαρη, κρεμμύδι, κλωρό τυρί, ρίγανη

Santorini salad with cherry tomatoes, cucumber, olives, caper, onions, “chloro” cheese and oregano

❀ Polpo alla griglia con cicerchia di Santorini e sapa

Χταπόδι σκάρας με φάβα Σαντορίνης και πετιμέζι

Grilled octopus with Santorini fava and petimezi grape molasses

❀ Spaghetti con salsiccia di Santorini, melanzana bianca, pelte di Santorini e mousse di formaggio “chloro”

Σπαγγέτι με λουκάνικο Σαντορίνης, άσπρη μελιτζάνα, με πελτέ Σαντορίνης και μους από κλωρό τυρί

Spaghetti with Santorini sausage, white eggplant, Santorini tomato paste and Santorini “chloro” cheese mousse

❀ Merluzzo con salsa allo zafferano, pomodorini di Santorini, aglio nero e verdure di campanga

Μπακαλιάρος με σάλτσα σαφράν, ντοματίνια Σαντορίνης, μαύρο σκόρδο και χόρτα

Cod with saffron sauce, Santorini cherry tomatoes, black garlic and greens

Dessert ❀ Επιδόρπια ❀ Sweets

❀ Tiramisù tradizionale veneziano

Τiramisu παραδοσιακό Βενετσιάνικο

Traditional Venetian tiramisù

❀ Panna cotta con fico di Santorini

Panna cotta με φραγκόσυκο

Panna cotta with prickly pear

❀ Cheesecake con mirtillo

Cheesecake μύρτιλο

Blueberry cheesecake

❀ Mousse al cioccolato con mango

Μους σοκολάτας με μάνγκο

Chocolate mousse with mango

Gelati ❀ Παγωτό ❀ Ice cream

Vaniglia / Βανίλια / Vanilla

Cioccolato/ Σοκολάτα / Chocolate

Sorbetto alla fragola/ Φράουλα sorbet / Strawberry sorbet

Sorbetto alla pesca/ Ροδάκινο sorbet / Peach sorbet

per ogni pallina di gelato / για κάθε μπάλα παγωτού / per scoop of ice cream

White Wines ✿ Vini Bianchi

✿ Nasitis, Vassaltis Vineyards

Assyrtiko-Athiri-Aidani, PGI Cyclades, 2018
Notes of pear, melon, banana with fresh acidity

✿ Santorini Assyrtiko, Vassaltis Vineyards

Assyrtiko, PDO Santorini, 2019
Aromas of lemons and peaches, full bodied

✿ Santorini Nykteri, Venetsanos

Assyrtiko PDO Santorini, 2019
Full body with aromas of lime, mangolias and vanilla. Long aftertaste

✿ Santorini Barrel Aged, Vassaltis Vineyards

Assyrtiko PDO Santorini, 2018
Intense aromas of smoke, lemon and cinnamon with a long aftertaste

✿ Foscario Soave Classico, Inama

Garganega, Doc Soave Classico, 2016
Fresh, mineral with notes of camomile, elderflower and almond

✿ Vulcaia Fume, Inama

Sauvignon blanc, IGT Veneto, 2017
Notes of roasted coffee, spices and flowers with aromatic complexity

✿ Beyond The Clouds Grand Cuvée, Elena Walch

Chardonnay, Bianco Alto Adige DOC, 2018
Aromas of exotic fruits and rose with a long aftertaste

✿ Cielo Pinot Gricio, Cielo e Terra

Pinot grigio, IGT Delle Venezie, 2019
Bread crust and green apple aromas

Red Wines ✿ Vini Rossi

✿ Vasanos, Vassaltis Vineyards

Mandilaria, PGI Cyclades, 2018
Aromas of ripe cherry with medium acidity and soft tannins

✿ Mavrotragano, Gavalas Winery

Mandilaria, PGI Cyclades, 2015
Spicy with dark fruits and Mediterranean herbs and a crispy aftertaste

✿ Cabernet Sauvignon, Boutaris Winery

Cabernet Sauvignon, PGI Macedonia, 2017
Notes of red fruits, red pepper and smoke with a long aftertaste

✿ Amarone, Castleforte

Corniva-Rondinella-Molinara, DOCG Amarone della Valpolicella, 2015
Cherries, raisins, chocolate aromas with a medium body and acidity

✿ Chianti Riserva, Bonacchi

Chianti blend, DOCG Toscana, 2015
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

Rose Wines ✿ Vini Rossa

✿ EAN, Sigalas Winery

Mavrotragano, PGI Cyclades, 2017
Full bodied with notes of cherry and banana

✿ Dianthus, Boutaris Winery

Xinomavro, pdo Naousa, 2019
Light and vibrant. Aromas of mature strawberry, lychee and red fruits.
Bright in acidity. Long aftertaste

✿ Cielo Pinot Gricio Blush, Cielo e Terra

Pinot grigio, IGT Delle Venezie, 2018
Aromas of raspberry and strawberry with fresh acidity

✿ Rosé, Brancaia

Merlot, igt Toscana, 2018
Crisp with rhubarb, wild strawberry and tangerine aromas

Dessert Wines ✿ Vini da Dessert

✿ Vinsanto, Canava Roussos, 500ml

Assyrtiko-Aidani -Athiri, PDO Santorini, 2006
Aromas of sundried figs and honey color

✿ Vinsanto, Santo Wines, 500ml

Assyrtiko-Aidani, PDO Santorini, 2012
Notes of spices and roses

✿ Vinsanto, Karamolegos Artemis, 500ml

Assyrtiko-Aidani, PDO Santorini, 2008
Notes of dried fruits, nuts and honey TEXSOM
International Wine Awards 2016 Gold medal

✿ Mavrathiro, Canava Roussos, 500ml

Mavrathiro, PGI Cyclades, 2008
Old dessert black wine with aged character

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

Spirits by the bottle

✿ Spirits per bottle

✿ Special spirits per bottle

✿ Premium spirits per bottle

Sparkling Wines ✿ Vini Frizzante

✿ Santo Brut, Santo Wines 750ml

Assyrtiko, Santorini, Brut method tradizionale

✿ Pnoé Med. Sweet/Semi Sparkling White 750ml

Assyrtiko-Aidani-Athiri, PGI Cyclades, 2015

✿ Pnoé Med. Sweet/Semi Sparkling Rose 750ml

Voudomato-Mavrotragano-Mandilaria, PGI Cyclades, 2015

✿ Moscato d' Asti 750ml

Muscat blanc, DOCG Piemonte, Italy

✿ Prosecco 750ml

Glera, Prosecco, DOC Italy

✿ Moscato d' Asti 200ml

Muscat blanc, DOCG Piemonte, Italy

✿ Prosecco 200ml

Glera, Prosecco, DOC Italy

✿ Limonsecco 250ml

Champagnes

✿ Nicolas Feuillatte Brut 200ml

Chardonnay, Pinot Noir, Pinot Meunier, AOC Champagne

✿ Nicolas Feuillatte Rose 200ml

Chardonnay, Pinot Noir, Pinot Meunier, AOC Champagne

✿ Nicolas Feuillatte Brut 750ml

Chardonnay, Pinot Noir, Pinot Meunier, AOC Champagne

✿ Nicolas Feuillatte Rose 750ml

Chardonnay, Pinot Noir, Pinot Meunier, AOC Champagne

✿ Moët & Chandon Ice 750ml

Chardonnay, Pinot Noir, Pinot Meunier, AOC Champagne

✿ Armand De Brignac Brut Gold 750ml

Chardonnay, Pinot Noir, Pinot Meunier, AOC Champagne

✿ Armand De Brignac Brut Rose 750ml

Pinot Noir, AOC Champagne

Champagne Cocktails

✿ Kir Royal Champagne, creme de cassis

✿ Bellini Champagne, peach

✿ Rossini Champagne, strawberry

✿ Mimosa Champagne, orange

✿ Brut Al Champagne, apple source, lime

Drinks

✿ Drinks

✿ Special drinks

✿ Premium drinks

✿ Ouzo glass

✿ Ouzo bottle 200ml

✿ Grappa 45ml

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

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

Cognacs

✿ METAXA 7*

✿ METAXA 12*

✿ Remy Martin

Greek Beers

✿ Volkan Santorini blonde, bottle 330ml

✿ Volkan Santorini wheat-weiss, bottle 330ml

✿ Volkan Santorini black, bottle 330ml

✿ Volkan Santorini grey, bottle 330ml

✿ Delphi premium pilsner, bottle 750ml

✿ Delphi premium pilsner, bottle 330ml

✿ Delphi premium dark ale, bottle 330ml

✿ Delphi session IPA, bottle 330ml

✿ Marea double malted blonde, bottle 330ml

✿ Marea double malted ale, bottle 330ml

Non Alcoholic

✿ Analcolico moscato 200ml

✿ Emma Star

Cucumber, grapefruit, lime, soda

✿ Virgin Mojito

Green tea, brown sugar, lime, mint, soda

CHARACTER



Beverages

✿ Espresso

✿ Espresso doppio

✿ Espresso macchiato

✿ Cappuccino

✿ Filter coffee

✿ Café latte

✿ Nescafe

✿ Irish coffee

✿ Greek coffee

✿ Double Greek coffee

✿ Freddo espresso

✿ Freddo cappuccino

✿ Café frappe

✿ Hot / Cold chocolate

✿ White hot / cold chocolate

Tea

✿ Tea

Engl. Breakfast, Earl Grey, 4 red fruits, mint, green tea

✿ Arizona Ice Tea 473ml

Lemon, green-honey, peach, diet green

Refreshments

✿ Epsa orange/lemon 232ml

✿ Green Cola with stevia 250ml

✿ Coca-cola & light, Sprite 250ml

✿ Epsa Soda water, Tonic water 232ml

✿ Carbonated water 330ml

✿ Carbonated water 750ml

✿ Redbull

✿ Mineral water 0,5lt

✿ Mineral water 1lt

Juices

✿ Fresh orange juice

✿ Fresh juice (banana, apple)

✿ Mixed fresh juice

✿ Juice

Orange, pineapple, peach, lemon, cranberry, mango, mixed

Freddies

✿ Milkshake

Vanilla, chocolate, strawberry

✿ Freddito

Classic, vanilla, hazelnut

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drinks