

RIZES

gastro taverna

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"At Rizes gastro-taverna, we believe that true flavours come from the roots - from the rich history, the land, and the traditions that have been passed down through generations. Our mission is to celebrate the essence of Greek gastronomy by creating a dining experience that connects the past to the present, blending timeless recipes with fresh, local ingredients."

Artos 6€ (g)
Sourdough Bread, “Peltes” Tomato Paste,
Extra Virgin Olive Oil, Oregano, Sea Salt

Mezze Tray

“Taramas” 9€ (g, f)
Fish Roe Mousse, Seaweed Crackers, Bottarga

“Tzatziki” 8€ (d, sd)
Smoked Greek Yogurt, Pickled Cucumber, Fermented Black
Garlic Powder, Dill Oil

“Xtypiti” 8€ (d)
Spicy Cheese Spread, “Touloumotyri” Cheese, Green Chilies

“Melitzanosalata” 9€ (c, sd, v)
Fire Roasted Eggplants Blended With Fresh Garlic, Red Peppers “Florinis”,
Parsley, Extra Virgin Olive Oil

“Dolmadakia” 11€ (d, vg)
Stuffed Vine Leaves, Smoked Sheep Yogurt, Lemon Pearls

“Fava” 12€ (c)
Split Beans Spread, Caper Chutney, Pickled Onions

Salads

Harvest Green 18€ (d, n)
Farm Picked Seasonal Greens, Tender Broccolini, Pickled Sweet Grapes, Creamy “Xygalo” Cheese, Hazelnuts

“Santorinia” 18€ (g, d, c, sd)
Ripe Tomatoes, “Souroto Parou”, Cucumber, “Kalamata” Olives, Caper, Carob Rusk

Zucchini 18€ (d, n, sd)
Rucola, Saved Zucchini, Green Beans Variation, “Xinomyzithra” Cheese, Almonds, Grilled Peach

Beet Root 18€ (d, md, sd)
Charcoal Beet Roots, Summer Plums, “Xinotyri los” Cheese, Spearmint

Appetizers

Anchovies 14€ (f, sd)
Aged “Assyrtiko” Vinegar, Garlic Chips, Chili Flakes, Parsley Oil

Ceviche 16€ (f)
Catch Of The Day, Spicy Tomato Water Dressing, Cucumber, Fresh Scallion

“Skoumpri” 16€ (f)
Semi Cured Smoked Mackerel, Green Chilli Sauce, Tomato Heart, Olives

“Briam” 15€ (v)
Oven Baked Summer Veggies “Ratatouille”, Tomato Sauce, Fresh Mint

Eggplant 15€ (g, se, vg)
Local Eggplant Chunks Deep Fried, Yogurt Sesame Sauce

Charred “Hortopita” 15€ (g, d, vg)
Crispy “Fyllo Vergas”, Hand Picked Wild Greens, Fragrant Fresh Herbs, “Galomyzithra Cheese”

“Saganaki” 15€ (g, d, vg)
Deep Fried Aged Feta Cheese, Ouzo & Berries Marmelade

***Kalamari “Kontosouvli”** 27€ (ms, s, se, md)
Grilled Squid, Saute Legumes & Greens, Cherry Tomato Confit

***Octopus** 29€ (ms, s, c, sd)
Grilled Tentacles, “Fava” Split Pea Puree, Pickled Onion, Caper

Mains

“Spanakoryzo” 17€ (d, c, vg)
Chlorophyl Infused Risotto, Baby Spinach, Chervil, Fresh Scallion, Zucchini, Lemon

“Papoutsaki” 27€ (g, d, c)
Eggplant, Beef Ragout, Tomato Sauce, “Kefalotyri Iou”

Fish Fricassee 29€ (e, d, f)
Fish Fillet, Celeriac, Wild Greens, Peas, Beurre Noisette Egg Lemon Sauce

Chicken “Trahanas” 24€ (g, d, s, c, md, sd)
Charcoal Chicken Tenders, Sweet “Trahanas”, Sun-Dried Tomato, Harissa, Barrel “Feta” Mousse

“Pastitsio” 31€ (g, d, c, e)
Slow Cooked Beef Ragout, Fresh Pasta, Tomato Sauce With Spices, Béchamel, Aged “Myzithra” Cheese

“Giouvetsi” 32€ (g, d, c, sd)
Oven Baked Orzo, Prime Flap Steak, Beef Jus, Grated “Paros” Wine Cheese

“Katsikaki Mastelo” 72€ (d, c)
Slow Cooked Goat Shoulder On Grapevine Wood, Baby Potatoes & Carrots, Slow Cooked Glazed Sauce From The Goat

Land And Sea

Premium Cuts - Dry Aged

Bone In Striploin from Naxos 130€ Per Kg
Bone In Ribeye 145€ Per Kg
Tomahawk 160€ Per Kg
T-Bone 130€ Per Kg

Prime Beef Cuts

Rib Eye 68€ (350gr)
Striploin 58€ (350gr)
Flap 48€ (250gr)

Half Chicken 25€ (md, sd)
Greek Lamb Chops 62€ Per Kg

***Shrimp Pasta** 42€ (cs, f, md, g)
Bisque Sauce, Confit Tomatoes, Bottarga Powder, Ouzo

***Lobster** 98€ Per Kg (cs, f, md, g)
Grilled, Pasta or Orzo

Catch Of The Day 95€-140€ Per Kg (f, md)
(Depending On They Daily Catch)
On The Charcoals, Extra Virgin Oil Lemon Sauce

Sides

Oven Baked Baby Potatoes 8€

“Naxos” Fried Potatoes 7€

Steamed Or Grill Greens And Veggies From The Farm 9€

“Ladopita” Bread 5€

Desserts

“Baklava” 15€ (g, e, d, n)
Crunchy Pastry “Fyllo”, Montee “Mahlepi”, “Kaimaki” Ice Cream, Florentines

“Ekmek” 15€ (e, d, s)
“Tsoureki” Brioche Bread, “Mahlepi” Cream, Crispy “Kataifi”, Spices Syrup, Pistachio Crumble

Sour Cherry Choco 15€ (g, e, d, s, sd)
Bitter Chocolate Sphere, “Vinsanto” Sauce, Sweet Spoon Sour Cherries, “Kaimaki” Ice Cream

“Ryzogalo” 15€ (g, e, d, n)
Rize Pudding, “Anthogala” Cream, Cinnamon Crumble, Butterscotch, Cinnamon Ice-Cream

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

Prices include all legitimate charges and taxes.

In case you are allergic to any ingredient or food please inform the waiter prior to your order.

We use extra virgin olive oil and sunflower oil.

We use only fresh local ingredients. Based on seasonality the products with * may be frozen.

Restaurant manager - Mr.Alexandros Makropoulos

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Google tripadvisor

g=gluten, e=eggs, d=dairy, n=nuts, s=soy, sd=sulphites, se=sesame, md=mustard seeds,
f=fish, cs=crustacean, c=celery, ms=mollusks, v=vegan, vg=vegetarian



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Caldera of Fira
Santorini