
buddha-bar beach
SANTA MARINA - MYKONOS
Restaurant • Bar • Beach Club

1986 40 2026

Santa Marina Mykonos

40 YEARS OF FLAVOURS

Signature Sharing Selection

40 YEARS · OCEAN TREASURES (GF)

Gillardeau oysters, Fine de Claire oysters and 10g Ossetra caviar

— six pieces of each. 250

40 YEARS · RAW TEMPTATION

Salmon tacos, yellowtail sashimi, sea bass ceviche, tuna tartare,
sea urchin nigiri, chutoro sashimi, marinated king crab and 10g Ossetra caviar

— two pieces of each. 260

Each selection is designed for sharing and served for two guests.
Includes two glasses of Blanc de Blancs Champagne.

40 YEARS · Family's Favorites

Per person 200
Designed for four guests

This year, Santa Marina Mykonos marks 40 years of hospitality, heritage, and family tradition.

We therefore carefully curated this special menu consisting of Santa Marina's owners family's favorite dishes.

We hope you love them as much as we do!

- Christiana, Angelina & Ilia

Appetizers

Chili garlic edamame (VG)(S)

Yellowtail sashimi with jalapeño dressing (S)(GF)

Sea bass ceviche with aji amarillo, tiger milk and choclo corn (S)(GF)

Chicken gyoza dumplings with truffle and ponzu sauce

Deep-fried calamari with sweet & sour sambal sauce

Grilled asparagus with shiso sauce (VG)(GF)

Buddha-Bar chicken salad

Signature Rolls

Santa Marina spicy salmon with sashimi salmon on top (S)

Surf and turf / prawn tempura, wagyu beef tataki and fresh truffle

Main Dishes

Roasted black cod with miso-truffle sauce

Kagoshima A5 Wagyu beef fillet from Japan (100g)

Lobster with yellow curry sauce and vegetables (per kilo)

Desserts

Sweet Buddha

Buddha-Bar Cheesecake

Signature Family Style

Per person 125

Designed for four guests

A sharing menu for four guests.

A curated selection of Buddha-Bar favorites, served family-style.

A balanced journey of signature appetizers, classic main dishes and indulgent desserts, designed to be enjoyed together.

Appetizers

Steamed edamame with sea salt (VG)(GF)

Buddha-Bar Beach chicken salad

Spring rolls with sweet & sour passion fruit sauce (V)

Chicken gyoza dumplings with yuzu ponzu and truffle sauce

Sushi combo 22 pieces (S)

Main Dishes

Hoba maki baby chicken
grilled on magnolia leaf

Red Thai coconut curry
with seafood and jasmine rice

Pan-fried salmon
with teriyaki sauce and pickled cucumber

Black pepper wok-fried beef

Vegetable noodles (V)

Desserts

Cherry & Pistachio

Buddha-Bar Cheesecake

Ice cream & sorbet selection (VG)

Grand Family Style

Per person 180

Designed for four guests

A refined sharing experience for four guests.

An elegant composition of signature creations and premium ingredients, crafted for a complete and elevated dining journey.

Appetizers

Sea bass ceviche with aji amarillo, tiger milk and choclo corn (S)(GF)

Chicken gyoza dumplings with truffle – yuzu – ponzu

Black Angus Beef skewers with black pepper teriyaki sauce

Grapefruit and spicy crab salad with avocado (S)(GF)

Deluxe Combo (32 pieces)

Main Dishes

Roasted black cod with miso-truffle sauce

Crispy lacquered peking style duck

Grilled Black Angus rib-eye with anticucho sauce

Vegetarian noodles (V)

Desserts

Cherry & Pistachio

Buddha-Bar Cheesecake

Ice cream & sorbet selection (VG)

OYSTERS & CAVIAR

Iranian Beluga caviar with wholemeal blinis and garnishes 30g / 50g	390 / 640
Ossetra caviar with wholemeal blinis and garnishes 30g / 50g	260 / 390
Greek Bottarga with blinis, butter, and potato	40
Sea urchin, extra virgin olive oil and lemon (GF)	62
Oysters Gillardeau No2 / NO3 with ponzu sauce (per piece)	18 / 16
Oysters Fin de Claire with ponzu sauce (per piece)	13
Fresh Venus Clams Plater (6 pieces) (GF)	34

NIGIRI SUSHI (per piece) *

Ossetra caviar (GF)	38
Uni / sea urchin (GF)	20
Ikura / salmon roe (GF)	17
Chu-toro / O-toro (GF)	20 / 24
Unagi / eel	14
Hamachi / yellowtail (GF)	15
Sake / salmon (GF)	12
Suzuki / sea bass (GF)	12
Maguro / tuna (GF)	13
Ebi / Red Shrimps kilados (GF)	14

* Upon Availability

SIGNATURE BBB ROLL

Buddha-Bar roll salmon, tuna, crab, shrimp rolled with cucumber (6 pieces) (GF)	42
Lobster roll, mixed vegetables, avocado on top and Santa Marina sauce (6 pieces)	48
Langoustine Obsession / Langoustine Tempura with mango and chopped salmon on top (8 pieces)	40
Surf and turf / prawn tempura, wagyu beef tataki and fresh truffle (8 pieces)	58

CRISPY RICE NIGIRI CREATIONS (per piece)

Tuna with aji amarillo mayonnaise (GF)	22
Salmon sashimi with spicy mayo (GF)	20

MAKI ROLLS (8 pieces)

Salmon avocado	23
Spicy tuna (S)	24
Sea bass / Yellowtail	25
Kappa maki avocado or cucumber (VG) (GF)	20

INSIDE OUT ROLLS (8 pieces)

Rainbow / King crab, salmon, tuna and avocado (GF)	40
California / Avocado and king crab (GF)	36
Dragon roll / Shrimp tempura and avocado	32
Salmon Philadelphia / salmon with philadelphia cream cheese	26
OMG / Shrimp tempura, salmon tataki on top and truffle dressing	38
Spicy Thai chili tuna / Tuna, spicy sauce	25
Spicy Salmon roll / Chopped salmon marinated, spicy sauce (S) (GF)	24
Yellowtail roll / Yellowtail and ossetra caviar (GF)	38
Salmon Teriyaki / Cooked Salmon with Teriyaki Sauce	36
Red fire dragon roll / Shrimp, spicy tuna mix, avocado, cucumber and eel sauce (S)	33
Santa Marina / spicy salmon with sashimi salmon on top (S) (GF)	36

SASHIMI (4 pieces)

Maguro / Tuna (GF)	42
Chu-toro / O-toro (GF)	60 / 68
Sake / Salmon (GF)	38
Suzuki / Sea bass (GF)	38
Amberjack / Yellowtail (GF)	46
Ebi / Red Shrimps kilados (GF)	48
Sashimi Experience (12 pieces) (GF)	125

SASHIMI (4 pieces)

Maguro / Tuna	42
Otoro* / Tuna	58
Chutoro* / Tuna	58
Sake / Salmon	38
Suzuki / Sea bass	38
Amberjack / Yellowtail	46
Sashimi Experience (12 pieces)	120

---

* Upon Availability

REGULAR COMBO (22 PIECES) 115

2 PIECES NIGIRI TUNA (GF)
2 PIECES NIGIRI YELLOWTAIL (GF)
2 PIECES NIGIRI SALMON (GF)
4 PIECES CALIFORNIA ROLL (GF)
8 PIECES DRAGON ROLL
2 PIECES SASHIMI TUNA (GF)
2 PIECES SASHIMI TUNA (GF)

DELUXE COMBO (32 PIECES) 170

6 PIECES NIGIRI SALMON, TUNA AND SEABASS (GF)
6 PIECES SASHIMI SALMON, TUNA AND YELLOWTAIL (GF)
4 PIECES CALIFORNIA ROLL (GF)
8 PIECES DRAGON ROLL
8 PIECES SANTA MARINA SPICY SALMON (S) (GF)
KIZAMI WASABI / FRESH WASABI (VG)(GF) 6 / 8

COLD APPETIZERS

SPICY SALMON CRISPY RICE WITH AVOCADO (S) 36
FRESH VALLEY PRAWN TARTARE AVOCADO WASABI CREAM (GF) 46
YELLOWTAIL SASHIMI WITH JALAPEÑO DRESSING 39
NEW STYLE SASHIMI SALMON OR SEABASS 40
BUDDHA-BAR TACOS WITH SALMON AND AVOCADO 32
BEEF FILLET TATAKI WITH PONZU SAUCE 55
SPICY TUNA TARTARE WITH WONTON CRISPS 44
SEA BASS CEVICHE WITH AJI AMARILLO, TIGER MILK AND CHOCLO CORN 38
VEGETARIAN TACOS WITH AVOCADO, TOMATO AND ONION (V) 26

SOUPS

VIETNAMESE PHO BO – BEEF, NOODLES, AND HERBS 40
TOM YUM SOUP WITH SEAFOOD (S) (GF) 38
VEGETARIAN TOM YUM SOUP (V) (S) (GF) 24
JAPANESE CHICKEN RAMEN 34

DUMPLINGS

Chicken gyoza dumplings with truffle and ponzu sauce	**30**
Har Gao langoustines and baboo shoots	**38**
Lobster siu mai with ginger soy sauce	**40**
Wagyu beef dumplings	**44**

SALADS

Buddha-Bar chicken salad	30
Thai Beef salad (S)(GF)	44
King crab salad with avocado, grapefruit and spicy vinaigrette (S)(GF)	64
Green papaya and mango salad (V) (S)	32
Wakame cucumber salad with sesame dressing (V)(GF)	26
Quinoa salad with mash, cranberries, avocado and lime dressing (VG)(GF)	29

HOT STARTERS

Chili garlic edamame VG)(S)(GF)	13
Steamed edamame with sea salt (VG)(GF)	11
Spring rolls with sweet and sour passion fruit sauce (V)	26
Grilled asparagus with shiso sauce (VG)	30
Pan-fried scallops with citrus ginger Sause (GF)	38
Duck bao buns with hoisin sauce	32
Deep-fried calamari with sweet & sour sambal sauce	32
Tempura prawns with spicy mayo (S)	38
Chicken satay with peanut sauce and pickled cucumber (GF)	26
Black Angus Beef skewers with black pepper teriyaki sauce	36

FISH AND SEAFOOD

Roasted black cod with miso-truffle sauce	58
Red Thai coconut curry with seafood and jasmine rice	44
Salmon with teriyaki sauce and pickled cucumber	38
Grilled King prawns with Thai chili dipping sauce – 400g (S) (GF)	58
Lobster with yellow curry sauce and vegetables (per kilo) (S) (GF)	260
Fresh fish of the day grilled - in a salt crust (per kilo) (GF)	160

We are committed to sustainability by sourcing our fish primarily from local waters.

MEAT & POULTRY

Hoba yaki baby chicken grilled on magnolia leaf (GF)	34
Crispy lacquered peking style duck (for 2 people)	90
Roasted rack of lamb with massaman sauce and mango chutney (for 2 people)	86
Chicken in green curry sauce with vegetables (S)	34
Black pepper wok-fried beef with steamed rice	50

SPECIAL CUTS OF MEAT *

Black Angus rib eye with seasonal vegetables – 300g (GF)	75
Kagoshima A5 Wagyu beef fillet from Japan (100g) (GF)	110
Roast filet off beef with wasabi pepper sauce for 2 persons (GF)	150

* Upon Availability

FROM THE WOK

Thai fried rice with prawns (GF)	32
Prawn Pad Thai, served with fried onion, chives, chili peppers and nuts (GF)	38
Green vegetable curry (VG) (GF)	28
Vegetable noodles (V)	24
Egg-fried rice (V) (GF)	16

SIDE DISHES

Steamed rice (VG) (GF)	12
Steamed mixed vegetables (VG) (GF)	18
Sautéed potatoes (VG) (GF)	16
Grilled Cauliflower (VG) (GF)	16

DESSERTS

Sweet Buddha / Chocolate creme, mango-passion-pineapple compote & passionato sorbet	34
Cherry & Pistachio / Vanilla chantilly, cherry and praline pistachio	24
Buddha-Bar Cheesecake / Mixed berries & berry coulis	25
Choco Molleux / salted caramel & vanilla ice cream	22
Mochi ice cream (per piece) Vanilla / coconut / strawberry cheesecake / green tea	8
Ice Creams (per scoop) Pistachio, Madagascar vanilla, kaimaki, vegan chocolate	12
Sorbet (per scoop) Chocolate, mango, lime, green apple with basil (VG) (GF)	12
Fresh fruit platter (VG) (GF)	25

For special occasions
or celebrations,
our team would be delighted
to assist in enhancing your
experience.

Please ask
a member of our team
for more details.

EXECUTIVE CHEF: STATHIS THERMOS

Please inform our service staff of any food allergies.
The dishes signalled with (V) are vegetarian.
The dishes signalled with (VG) are vegan.
The dishes signalled with (S) are spicy.
The dishes signalled with (GF) are gluten free.

Taxes are included. All prices are in Euro (€).