

MODERN GREEK CUISINE RESTAURANT
OF THE MEDITERRANEAN
AND THE GREEK ISLES

KARL-LIEBKNECHT-STRASSE 3
10178 BERLIN
GERMANY

+49 30 238 283 472
san.ena@radissoncollection.com

[instagram@sanenaberlin](https://www.instagram.com/sanenaberlin)

San Éna

san éna

(from the Greek: “as one”) is inspired by its diverse Mediterranean neighbors and the Greek islands, where food, people, cultures and flavors come together “as one”.

San Éna is a relaxed, sociable place that reflects the friendly atmosphere of a modern restaurant and bar.

It's a place to enjoy modern wines with the family in the restaurant, share freshly baked bread and mezze with friends or socialize over cocktails at the bar.

The menu is casual but combines modern flair with a timeless approach. By combining traditional and modern cuisine, San Éna strikes the perfect balance between creative compositions and classic simplicity.



All dishes are prepared in our kitchen, where nuts, gluten, milk and other allergens are not excluded. If you have a food allergy, please let us know before ordering. Full information about allergens is available.

All prices in EUR including VAT. Cards and Contactless Payment Only



STONEOVEN BREADS

FRESHLY BAKED GREEK PITA	6
SOURDOUGH BREAD FROM JOCHEN GAUES	7
CRUSTY GARLIC BUNS	7
BREAD SELECTION	10
MARINATED HALKIDIKI OLIVES	9



SPREADS

SAN ÉNA TZATZIKI <i>pickled cucumber, dill, evoo</i>	7
ALIADA <i>potatoes, garlic, olive oil, bread, lemon, marinated beetroot</i>	8
TIROKAFTERI TANGY <i>whipped feta, red pepper, chili oil, Greek yogurt</i>	8
FLUFFY TARAMA CREAM <i>fish roe spread, bottarga powder, leak oil</i>	8
FAVA <i>yellow split pea, caramelized onion, capers, oregano</i>	8



COLD MEZZE

ZUCCHINI SALAD <i>cherry tomatoes, grapes, green apple, roasted pistachios, tyrokafteri, lemon dressing</i>	17.5
SPINACH PIE SALAD <i>baby spinach, spring onion, dill, feta, crispy sesame filo, feta vinaigrette</i>	15
CLASSIC GREEK-HORIATIKI <i>tomatoes, cucumber, bell pepper, onion, olives, greek feta, walnut, caper</i>	19
SEABREAM CEVICHE <i>cherry tomatoes, olives, celery, sweet chilli, crunchy chickpeas, greek tiger milk</i>	15
SEA BASS CARPACCIO <i>mango-passion fruit vinaugrette, cucumber, olive oil</i>	17
TUNA TARTARE <i>crispy kadaifi, sesame emulsion, greek yogurt</i>	18



HOT MEZZE

OVEN BAKED CAULIFLOWER <i>tahini yogurt, crispy onion, cauli leaves, smoked pepper, pomegranate</i>	16.5
SEARED HALLOUMI <i>kadaifi dough, chili honey, fig brulee, thyme</i>	15
GRILLED OCTOPUS <i>pico de gallo, pineapple, pomegranate glaze, chili</i>	21
FLAMING CHEESE SAGANAKI <i>pan-fried greek kefalotyri, orange marmalade, lemon</i>	15



PASTA

TAGLIATELLE PASTIZADA <i>lamb & beefragout, smoked olive oil</i>	21
BEEF ORZO <i>slow cooked beef, feta foam</i>	24

SIDES

SKIN ON FRIES <i>tzatziki, parsley pankocrunch</i>	7
CRUSHED LEMON POTATOES <i>smoky rosemary butter</i>	7
COUSCOUS SALAD <i>cucumber, tomato emuldion, pomegranate, parsley,</i>	7
GRILLED ASPARAGUS <i>whipped feta, dill oil, chevil, oven tomatoes</i>	9

FROM THE OVEN & GRILL

RIB EYE 300g <i>caper & lemon salsa</i>	59
SLOW ROASTED LAMB SHOULDER <i>rosemary & garlic, lemon olive oil</i>	65
BIFFTEKI KRITHARAKI <i>biffteki, creamy kritharaki, greek yoghurt</i>	19
CHICKEN THIGH SOUVLAKI <i>curry mayonnaise, rocket, radish</i>	17
ROASTED SEA BASS <i>garlic beurre blanc, avruga caviar</i>	38
GREEK MOUSSAKA <i>eggplant, potato, minced meat (beef & lamb), béchamel</i>	17

