

MODERN GREEK CUISINE RESTAURANT  
OF THE MEDITERRANEAN  
AND THE GREEK ISLES

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*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.



STONEOVEN BREADS

FRESHLY BAKED GREEK PITA	4.5
SOURDOUGH BREAD FROM JOCHEN GAUES	5
CRUSTY GARLIC BUNS	5
BREAD SELECTION	7
MARINATED HALKIDIKI OLIVES	8

SPREADS

SAN ENA TZATZIKI	<i>pickled cucumber, dill, evoo</i>	5
SMOKED EGGPLANT DIP	<i>red pepper coulis, smoked evoo, feta foam</i>	6
FLUFFY TARAMEA CREAM	<i>fish roe spread, bottarga powder, leak oil</i>	6.5
TIROKAFTERI TANGY	<i>whipped feta, red pepper, chili oil, greek yogurt</i>	7
FAVA	<i>yellow split pea, caramelized onion, capers, oregano</i>	6



COLD MEZZE

MYKONIAN SALAD	<i>tomato, cucumber, feta, sea samphire, red onion, capers, olives</i>	10
MAROULI SALAD	<i>seasonal lettuce, lemon-evoo emulsion, radish, spring onions, graviera cheese</i>	9
CRETEAN DAKON SALAD	<i>soft cheese from nafplio, sourdough rusks, heirloom tomato, olive, onion pickle</i>	11
TUNA TARTARE	<i>crispy kadaifi, sesame emulsion, greek yogurt</i>	15



HOT MEZZE

OVEN BAKED CAULIFLOWER	<i>tahini yogurt, crispy onion, cauli leaves, smoked pepper, pomegranate</i>	14
SEARED HALLOUMI	<i>kadaifi dough, chili honey, fig brulee, thyme</i>	12
FRIED FETA	<i>filo, pomegranate molasses, mint</i>	12
GIGIA'S MEATBALLS	<i>garlic yogurt, tomato compote, kefalotyri cheese</i>	12



PASTA & RICE

TAGLIATELLE PASTIZADA	17.5
<i>lamb &amp; beefragout, mizithra, chives</i>	
BEEF ORZO	16
<i>slow cooked beef, feta foam</i>	
BEETROOT RISOTTO	15
<i>goat cheese, oven baked grapes, hazelnut, dill</i>	

SIDES

SKIN ON FRIES	<i>tzatziki mayo, parsley pankocrunch</i>	5
CRUSHED LEMON POTATOES	<i>smoky rosemary butter</i>	5
BROCCOLINI	<i>whipped feta, dill, chervil, roasted panko</i>	7
FLAT BEANS	<i>bacon crisp, crispy pork beef, evoo</i>	7

FROM THE OVEN & GRILL

RIB EYE 300g	35
<i>caper &amp; lemon salsa</i>	
SOUTZOUKAKIA	14
<i>minced pork &amp; beef, olive yogurt dip</i>	
CYPRriot PORK SOUVLA	14
<i>pork neck and belly, smoked yogurt, confit garlic</i>	
CHICKEN THIGH SOUVLAKI	14
<i>curry mayonnaise, rocket, radish</i>	
ROASTED SEA BASS	33
<i>garlic beurre blanc, avruga caviar</i>	
BLACK TIGER SHRIMPS	28
<i>tomato, chili, oregano</i>	
CARAMELIZED OCTOPUS	35
<i>truffled fava pea puree, chili-garlic butter</i>	
PAPOUTSAKI	14
<i>stuffed eggplant, beef &amp; lamb ragout, kefalotyri cheese</i>	