





The Restaurant

Long before Santorini became known as one of the world's most popular destinations, Oia was a small village with 306 inhabitants, located at the northern edge of the caldera. Lauda, built on this rock in 1971, was the village's first restaurant. It was the place where the locals gathered to talk and drink, the place with the village's only telephone.

Today, Lauda Restaurant is committed to honouring the history and tradition of this unique place. Equipped with exceptional local ingredients and our devotion to the volcanic soil, the native grapes, the aromas and the colours of Santorini we strive to offer you an authentic gastronomic experience.

The Chef

The essence of the menu was created after three years of blending in at this magic island, using influences from the local products – the fresh scorpion fish of Aggelos, the fava beans from Giannis, the juicy Santorinian cherry tomatoes from Michalis – inspired by the Aegean sea and the volcanic cliffs, while respecting the environment and embraced by a passionate team!

“Emmanuel Renault”

Tasting Menu

6 course menu with our Chef's recommendations

Yellowtail

Yellowtail Marinated with Fennel as a Flower

Santorini Tagliatelle

Potatoes, Local Pistachios, Capers, Dried Tomatoes & Dried Egg Yolk

Smoked Onion

Flavored with Immortelle & Feta Cheese

Lobster

Like "Kakavia" with Lobster Gnocchi & Vegetables

Lamb

Loin & Shoulder of Lamb, Eggplant Tart, Tarragon, Accompanied
with Slow Cooked Neck & Artichoke

Or

Beef

Greek Fillet of Beef, Rolled in a Thin Layer of Beef Cecina, Crispy
Potato Roll & Santorinian Style Béarnaise Sauce

[extra charged 45€]

Cheese Trolley

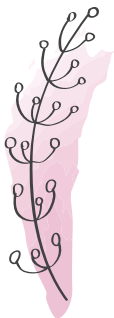
Selection of Greek & International Cheese Supplement

24€

Yoghurt

Apple Geranium Flavored Mousse of Greek Yoghurt
with Fig & Honey

Migniardise



Menu Tasting: 200€ per person

Wine Pairing: 145€ per person

Premium Wine Pairing: 252€ per person

Cocktail Pairing: 120€ per person

Non-Alcoholic Pairing: 95€ per person

Starters

Yellowtail

Yellowtail Marinated with Fennel as a Flower
52€

Greek Gamberoni

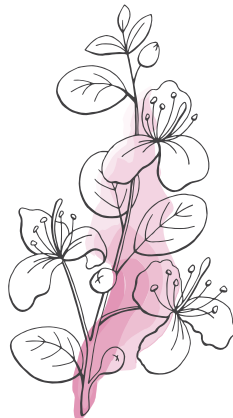
Thin Slices of Gamberoni Marinated
with Caldera Seaweed and Cactus
54€

Fennel Bulb on BBQ

Assysrtiko Vinegar, Pickled Fennel, Green Herbs,
Fresh Olive Oil
38€

Fava from Yannis

Greek mushrooms, Smoked Egg Yolk Underneath Zephyr
of Fava from Yannis Nomikos Estate
38€



Main Courses

Lobster

Like "Kakavia" with Lobster Gnocchi & Vegetables

124€

Mylokopi Fillet

Mylokopi Fish Marinated with Caper Leaves, Grilled White
Eggplant Purée, Spinach & Sauce Vierge

62€

Beef

Greek Fillet of Beef, Rolled in a Thin Layer of Beef Cecina, Crispy Potato
Roll & Santorinian Style Béarnaise Sauce

98€

Lamb Rack

Loin of Lamb in Spinach with Herbs as a Crust, Eggplant Cannelloni,
Served with Slow Cooked Neck on the Side

76€



Desserts

Chocolate

White & Dark Chocolate Like a Frame of the Island
34€

Yoghurt

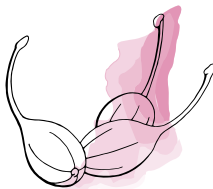
Apple Geranium Flavored Mousse of Greek Yoghurt
with Fig & Honey
30€

Souffle

Citrus from Naxos Island & Eucalyptus
34€

Sorbet & Ice Cream

Variety of Sorbet & Ice Cream with Local Flavors
28€





LÃUDA