

Discovery Menu

Premium 9 course menu with our Chef's best recommendations

Greek Gamberoni

Thin Slices of Gamberoni Marinated with Caldera Seaweed and Cactus

Fennel Bulb on BBQ

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

Fava from Yannis

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

Caviar

Langoustine Tartar, Refreshing Lemon & Grapefruit with Local Ouzo Ice

Red Bream

Gnocchi with red peppers, Lemon Paste, Dried Tomatoes & Capers

Scorpion Fish

Biscuit of Scorpion Fish from Aggelos & Rockfish Nage

Main Course

Cheese Trolley

Selection of Greek & International Cheese

Souffle

Citrus from Naxos Island & Eucalyptus

Migniardise



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

"Kakavia" with Lobster Gnocchi & Vegetables

Veal

Fillet of Veal with Red Wine Sauce, Lemon & Marjoram, Eggplant Tart,
Accompanied by Santorinian Vitelo

Cheese Trolley

Selection of Greek & International Cheese
Supplement (22,00€)

Yogurt

Apple Geranium Flavored Mousse of Greek Yoghurt
with Red fruits & Blackberries

Migniardise

