

Discovery Menu

Premium 9 course menu with our Chef's best recommendations

Tuna

Thin Slices of Local Tuna, Capers & Fig Leaf Oil

Caviar

Greek Blue Crab, Lemon & Herbs Jelly

Tart

Thin Tart with Greek Mushrooms of the Season

Fennel Bulb on BBQ

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

Fish Fillet

Fillet of Local Caught Fish Wrapped in Spinach with Eggplant Purée & Lemon Verbena

Scorpion Fish

Biscuit of Scorpion Fish from Aggelos & Rockfish Nage

Main Course

Cheese Trolley

Selection of Greek Cheese

Souffle

Chios Island Mastic & Lemon Sorbet

Migniardise



Menu Discovery: 275€ per person

Wine Pairing: 156€ per person

Premium Wine Pairing: 277€ per person

Cocktail Pairing: 144€ per person

Non-Alcoholic Pairing: 105€ per person

Tasting Menu

6 course menu with our Chef's recommendations

Oysters

Fine Tart with Local Fennel & Oysters

Ravioli

Filled with Smoked Feta Cheese, Octopus & Santorinian Tomato

Fava from Yannis

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

Lobster

"Kakavia" with Lobster Gnocchi & Vegetables

Beef "en Croute"

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

Supplement | 45€

-or-

Lamb

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

Cheese Trolley

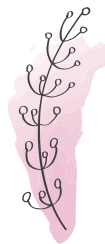
Selection of Greek Cheese

Supplement | 24€

Meringue

Filled with Eucalyptus Ice Cream, Pistachio & Fig Marmalade

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

Caviar - 125€

Greek Blue Crab, Lemon & Herbs Jelly

Tuna - 52€

Thin Slices of Local Tuna, Capers & Fig Leaf Oil

Oysters - 40€

Fine Tart with Local Fennel & Oysters

Ravioli - 45€

Filled with Smoked Feta Cheese, Octopus & Santorinian Tomato

Fava from Yannis - 38€

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

Main Courses

Lobster - 130€

"Kakavia" with Lobster Gnocchi & Vegetables

Fish Fillet - 62€

Fillet of Local Caught Fish Wrapped in Spinach with Eggplant Puree & Lemon Verbena

Beef "en Croute" - 82€

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

Chicken - 54€

Greek Biological Chicken, Filled with Slow Cooked Legs, Mushrooms, Glazed Eggplant & Sauce Imortelle

Lamb - 76€

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

Desserts

Chocolate - 34€

Hot Mousse of Chocolate Under a Chocolate Disc

Yoghurt - 30€

Geranium Flavored Mousse of Greek Yoghurt with Apricot & Blueberries

Meringue - 30€

Filled with Eucalyptus Ice Cream, Pistachio & Fig Marmalade

Souffle - 34€

Chios Island Mastic & Lemon Sorbet

Sorbet and Ice Cream - 28€

Variety of Sorbet & Ice Cream with Local Flavors