

# Lunch Menu





# Starters

Caviar | 120€

House Selection Caviar 30g

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Fish of the Day Carpaccio | 34€

Thin slices of Fresh Fish Marinated with Vierge Sauce, Pickled Fennel & Caper Leaves

Risotto | 30€

Cooked with Local Dried Tomatoes and Herbs

Local Fava | 27€

Crispy Fried as a Croquette, Tomato Marmalade & Chilli

Greek Salad | 26€

Santorinian Cherry Tomato, Cucumber, Onion, Feta Cheese, Peppers,  
Olives, Capers, Cretan Rusk & Extra Virgin Olive Oil

Lettuce Salad | 26€

Baby Gem & Lettuce, Grapes, Gruyère Flakes, Pistachio, Pickled Onion,  
Panko Breadcrumbs, White Balsamic Vinaigrette

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Add Extra to Your Salad

Grilled Chicken | Supplement 7,00

Or

Grilled Greek Red Shrimp | Supplement 12,00

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## Main Courses

### Lobster | 75€

Lobster Tail & Claws with Fresh Tagliatelle,  
Tarragon, Lemon, Caviar



### Red Bream | 40€

Fillet of Local Red Bream, Slow-cooked fennel  
& Parsley Sauce

### Beef | 72€

Greek Fillet of Beef, Rolled in a Thin Layer of Beef Cecina, Crispy Potatoes,  
Roasted Onion, Mushrooms & Santorinian Red Wine Sauce

### Chicken | 54€

Chicken Breast and Leg Roasted with Herbs,  
Eggplant Purée, Onion & Mushrooms





# Desserts

## Chocolate | 28€

Milk Chocolate Parfait, Red Berries Sorbet & Hazelnut

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## Yoghurt | 24€

Cream of Yoghurt with Vanilla, Fig Marmalade, Pistachio Ice Cream

## Fresh Fruits | 22€

Variety of Fresh Seasonal Fruits

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