



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 Renaut”

Starters

Carpaccio Sea Bream

Thin slices Of Sea Bream Marinated with Vierge Sauce,
Pickled Fennel & Caper Leaves

34,00

Shrimps

Quinoa with Avocado, Lemon & Grilled Shrimps

36,00

Risotto

Cooked with Local Dried Tomatoes and Herbs

30,00

Local Fava

Crispy Fried as a Croquette & Tomato Marmalade

27,00

Greek Salad

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

26,00

Manouri Salad

Mixed Salad Leaves, Grilled Manouri Cheese, Roasted Almonds, Cherry
Tomato, Grapes, Honey-Balsamic Vinaigrette

26,00

Add Grilled Chicken | Supplement 6,00

Main Courses

Red Bream

Grilled with Fennel & Local Zucchini Puree, Parsley Sauce

48,00

Lobster

Linguini, Tarragon & Lemon

67,00

Black Angus Beef

Slow Cooked Angus Beef Ribs with Santorini Red Wine Sauce &
White Eggplant Puree

62,00

Chicken

Breast of Chicken Roast with herbs, Potato Confit, Onion Pickles
& Mushrooms

40,00



Desserts

Chocolate Mousse

Dark & Milk Chocolate with White Chocolate Ganache,
Strawberry & Hazelnut

28,00

Yoghurt

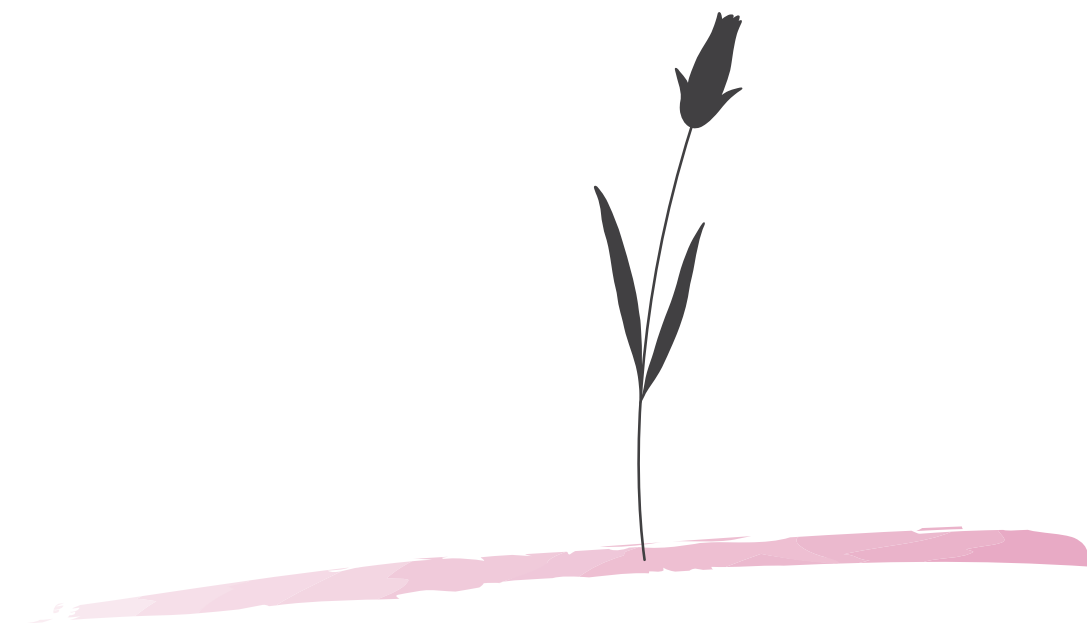
Cream of Yoghurt with Vanilla, Fig Marmalade, Red Berries Sorbet

24,00

Fresh Fruits

Variety of Fresh Seasonal Fruits Salad

22,00



"Consumer is not obliged to pay if the notice of payment has not been received (receipt-invoice)"
"Ο καταναλωτής δεν έχει υποχρέωση να πληρώσει εάν δεν λάβει το νόμιμο παραστατικό στοιχείο (απόδειξη-τιμολόγιο)"