



Premium 10 course menu with our Chef's best recommendations

Discovery Menu

Tomato

Tartar & Textures of Tomato as a Salad

Yellowtail

Slices of Local Caught Yellowtail, Capers & Fig Leaf Oil

Caviar

Martini served Caviar, Langoustine & Santorini Fava

Fennel Bulb on BBQ

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

Fish of the Day

Fillet of Locally Caught Fish Wrapped in Caper Leaves with Eggplant Purée,
Assyrtiko Wine & Local Flavors Sauce

Scorpion Fish

Biscuit of Scorpion Fish from Aggelos & Lemon Verbena

Main Course

Cheese Trolley

Selection of Greek Cheese

Seasonal Fruits & Strawberry Ice Chocolate Truffle

Soufflé

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





7 course menu with our chef's recommendations

Tasting Menu

Tomato

Tartar & Textures of Tomato as a Salad

Mussels

Greek Mussels & Saffron

Lobster

Like Kakavia with Lobster Gnocchi & Vegetables

Fava from Yannis

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

Nomikos Estate, Like Santorinian Sun

Beef "en Crouete"

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

Santorinian Style Béarnaise Sauce

(Supplement 45€ per person)

-Or-

Lamb

Loin & Shoulder of Lamb, Eggplant Tart, Tarragon, Accompanied

with Slow Cooked Neck & Artichoke

Cheese Trolley

Selection of Greek Cheese

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: 144€ per person

Non-Alcoholic Pairing: 105€ per person





A La Cart

Starters

Caviar | 125€

Martini-Served Caviar, Langoustine & Santorini Fava

Yellowtail | 52€

Slices of Local Caught Yellowtail, Capers & Fig Leaf Oil

Ravioli | 48€

Filled with Smoked Feta Cheese, Salicorn, Octopus & Santorinian Tomato

Fennel Bulb on BBQ | 30€

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

Main

Lamb | 76€

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

Beef "en Croute" | 82€

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

Chicken | 65€

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

Lobster | 130€

Like Kakavia with Lobster Gnocchi & Vegetables

Fish of the Day | 65€

Fillet of Locally Caught Fish Wrapped in Caper Leaves with Eggplant Purée,
Assyrtiko & Local Flavors Sauce

Desserts

Volcanic Truffle | 34€

House Made Chocolate Truffle Like a Volcano Rock

Meringue | 30€

Filled with Eucalyptus Ice Cream, Pistachio & Fig Marmalade

Soufflé | 30€

Chios Island Mastic & Lemon Sorbet

Sorbet and Ice Cream | 30€

Variety of Sorbet & Ice Cream with Local Flavors

