



Tasting Menu
Gluten Free

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

Beef

Greek Fillet of Beef, Rolled in a Thin Layer of Beef Cecina, Crispy Potato Roll &
Santorinian-Style Béarnaise Sauce
Supplement 45€ per person

-Or-

Lamb

Loin & Shoulder of Lamb, Eggplant, 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





À la carte

Gluten Free Menu

Starters

Caviar | 125€

Martini served Caviar, Langoustine & Santorini Fava

Yellowtail | 52€

Slices of Local Caught Yellowtail, Capers & Fig Leaf Oil

Fennel Bulb on BBQ | 30€

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

Main

Beef | 80€

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

Lamb | 76€

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

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

Desserts

Meringue | 30€

Filled with Eucalyptus Ice Cream, Pistachio & Fig Marmalade

Sorbet and Ice Cream | 30€

Variety of Sorbet & Ice Cream with Local Flavors



Tomato

Tartar & Textures of Tomato as a Salad

Potatoes

Potatoes as Tagliatelle, Local Pistachios, Capers, Dried Tomatoes

Artichoke

Cooked in a Cocotte with Vegetables

Fennel Bulb on BBQ

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

Risotto

With Truffle, Mushrooms & Grilled Tofu

Lemon & Orange Blossom Sorbet

Fruits

Seasonal Fruits Tartar & Strawberry Ice

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





À La Carte

Vegan Menu

Starters

Tomato | 30€

Tartar & Textures of Tomato as a Salad

Potatoes | 30€

Potatoes as Tagliatelle, Local Pistachios, Capers, Dried Tomatoes

Fennel Bulb on BBQ | 30€

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

Main

Risotto | 45€

With Truffle, Mushrooms & Grilled Tofu

Artichoke | 45€

Cooked in a Cocotte with Vegetables

Desserts

Fruits | 30€

Seasonal Fruits Tartar & Strawberry Ice

Sorbet | 30€

Variety of Sorbet





Tasting Menu
Vegetarian

Tomato

Tartar & Textures of Tomato as a Salad

Potatoes

Potatoes as Tagliatelle, Local Pistachios, Capers, Dried Tomatoes

Fennel Bulb on BBQ

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

Fava from Yannis

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

Ravioli

Filled with Feta Cheese, Greek Truffle, Salicornia & Santorinian Tomato Velouté

Cheese Trolley

Selection of Greek Cheese

Meringue

Filled with Eucalyptus Ice Cream, Pistachio & Fig Marmalade

Migniardise

200€ per person





À La Carte

Vegetarian Menu

Starters

Potato | 28€

Potatoes as Tagliatelle, Local Pistachios, Capers, Dried Tomatoes

Fennel Bulb on BBQ | 30€

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

Fava from Yannis | 30€

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

Main

Ravioli | 45€

Filled with Feta Cheese, Greek Truffle, Salicornia & Santorinian Tomato Velouté

Risotto | 30€

Cooked with Local Dried Tomatoes and Herbs

Tart | 30€

Puff Pastry Filled with Greek Style Ratatouille

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

