





Vegetarian

A la carte menu

STARTERS

Risotto

Cooked with Local Dried Tomatoes and Herbs
32€

Vegetables

Grilled Vegetables, Humus and Lemon Quinoa
28€

MAIN

Fennel Bulb on BBQ

Assysrtiko vinegar, Pickled Fennel, Green Herbs, Greek Truffle & Fresh Olive Oil
38€

Summer Tomatoes Tart

Crispy Tart with Local Tomatoes Paste and Sundried Tomato
32€

Ravioli

Smoked Feta and Green Peas Tart from Kissiras Land
34€

DESSERTS

Chocolate

White & Dark Chocolate Like a Frame of the Island
34€

Fresh Fruits

Tartar from Fresh Seasonal Fruits, Pink Frozen Disc & Fennel Flowers
28€



Quinoa

Quinoa Salad, Baby Gem with Avocado & Grapes

Santorini Tagliatelle

Potatoes, Local Pistachios, Capers, Dried Tomatoes

Fava from Yannis

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

Fennel Bulb on BBQ

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

Ravioli

Stuffed with Feta & Green Peas Tart from Kissiras Land

Fresh Fruits

Tartar from Fresh Seasonal Fruits, Pink Frozen Disc & Fennel Flowers

Migniardise

Menu Degustation: 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

Risotto

Cooked with Local Dried Tomatoes and Herbs
32€

Vegetables

Grilled Vegetables, Humus and Lemon Quinoa
28€

MAIN

Santorini Tagliatelle

Potatoes, Local Pistachios, Capers, Dried Tomatoes
34€

Penne Gluten Free

Mushrooms Variety and Truffle
42€

Fennel Bulb on BBQ

Assysrtiko vinegar, Pickled Fennel, Green Herbs, Fresh Olive Oil
38€

DESSERTS

Fresh Fruits

Tartar from Fresh Seasonal Fruits, Pink Frozen Disc & Fennel Flowers
28€



Artichoke

Artichoke Cooked in a Cocotte Barigoule

Quinoa

Quinoa Salad, Baby Gem with Avocado & Grapes

Santorini Tagliatelle

Potatoes, Local Pistachios, Capers, Dried Tomatoes

Fennel Bulb on BBQ

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

Risotto

Cooked with Spinach, Green Herbs Paste & Lime

Fresh Fruits

Tartar from Fresh Seasonal Fruits, Pink Frozen Disc & Fennel Flowers

Migniardise

Menu Degustation: 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



Gluten Free

A la carte menu

STARTERS

Carpaccio Sea Bream

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

38€

Shrimps

Quinoa with Avocado, Lemon & Grilled Shrimps

36€

MAIN

Risotto

Cooked with Local Dried Tomatoes and Herbs

32€

Red Bream

Grilled with Fennel & Local Zucchini Puree, Parsley Sauce

48€

Black Angus Beef

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

62€

DESSERTS

Fresh Fruits

Tartar from Fresh Seasonal Fruits, Pink Frozen Disc & Fennel Flowers

28€



Gluten Free

Tasting Menu

Yellowtail

Yellowtail Marinated with Fennel as a Flower

Santorini Tagliatelle

Potatoes, Local Pistachios, Capers, Dried Tomatoes & Dried Egg Yolk

Smoked Onion

Flavored with Immortelle & Feta Cheese

Lobster

Like Kakavia with Lobster Gnocchi & Vegetables

Lamb

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

Cheese Trolley

Selection of Greek & International Cheese
(Supplement 22,00€)

Yoghurt

Apple Geranium Flavored Mousse of Greek Yoghurt
with Apricot & Blueberries

Migniardise

Menu Degustation: 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

"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)"