





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”

Tasting Menu

6 course menu with our Chef's recommendations



Yellowtail

Fresh Yellowtail with Fennel as Flower

Celeriac

Celeriac & Greek Saffron Cooked Like a Risotto

Ravioli

Smoked Feta & Green Peas Tart from Kissiras Land

Lobster

Like "Kakavia" with Lobster Gnocchi & Vegetables

Veal

Slow Cooked Veal with Red Wine, Lemon & Marjoram,
Eggplant Tartelette & Santorinian Vitello

Pistachio

Tart with Local Pistachios, Lemon & Orange Blossom

Migniardise

Menu Tasting: 148€ per person
Wine Pairing: 115€ per person
Premium Wine Pairing: 200€ per person
Cocktail Pairing: 95€ per person
Non-Alcoholic Pairing: 60€ per person



Discovery Menu

Premium 9 course menu with our Chef's best recommendations



Yellowtail

Fresh Yellowtail with Fennel as Flower

Greek Gamberoni

Thin Slices of Gamberoni Marinated with Caldera Seaweed & Cactus

Fava from Yannis

Smoked Egg Yolk, Zephyr of Fava
from Yannis Nomikos Estate

Caviar

Langoustine Tartar, Refreshing Lemon &
Grapefruit, Local Ouzo Ice

Scorpion Fish

Biscuit of Scorpion Fish from Aggelos & Rockfish Nage

Sea Urchin

Royal of Sea Urchin & Espresso Coffee

Lamb

Lamb Shoulder Cooked For 8 Hours in A Cocotte with Herbs,
Served with Fava Sticks & Eggplant Like a Cannelloni

Fresh Fruits

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

Souffle

Citrus from Naxos Island & Eucalyptus

Migniardise

Menu Discovery: 205€ per person
Wine Pairing: 130€ per person
Premium Wine Pairing: 220€ per person
Cocktail Pairing: 115€ per person
Non-Alcoholic Pairing: 70€ per person





Starters



Greek Gamberoni

Thin Slices of Gamberoni Marinated with Caldera Seaweed & Cactus

42,00

Yellowtail

Fresh Yellowtail with Fennel as Flower

44,00

Ravioli

Smoked Feta & Green Peas Tart from Kissiras Land

36,00

Caviar

Langoustine Tartar, Refreshing Lemon & Grapefruit,
Local Ouzo Ice

115,00

Main Courses

Lobster

Like "Kakavia" with Lobster Gnocchi & Vegetables

84,00

Scorpion Fish

Biscuit of Scorpion Fish from Aggelos & Rockfish Nage

54,00

Fish Fillet

Mylokopi Fish Marinated with Caper Leaves, Grilled White Eggplant Purée,
Spinach & Sauce Vierge

52,00

Beef

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

80,00

Lamb For Two

Lamb Shoulder Cooked For 8 Hours in A Cocotte with Herbs,
Served with Fava Sticks & Eggplant Cannelloni

135,00

Desserts

Fresh Fruits

Tartar from Fresh Seasonal Fruits, Pink Frozen Disc & Fennel Flowers
22,00

Chocolate

Ganache of Chocolate & Greek Walnuts
26,00

Pistachio

Tart with Local Pistachios, Lemon & Orange Blossom
26,00

Fig

As a Pudding Cooked for two with Local Figs, Served
with Local Flavors Ice Cream
38,00

Sorbet & Ice Cream

Variety of Sorbet & Ice Cream with Local Flavors
22,00

Souffle

Citrus from Naxos Island & Eucalyptus
26,00

Cheese

Greek Cheese Selection & Condiments
18,00