



## *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”*

# Lunch Menu Tasting

Create Your Lunch Tasting Menu in Degustation Portions

Combine

I Starter  
I Main Course  
I Dessert

of your choice from the below menu 95€  
Optional Wine Pairing 35€

## Starters

### Daily Catch

Variety of Fried Daily Catch Served with Local Herbs, Aioli & Chips  
32,00

### Santorini Phyllo

Crispy Phyllo Made with Santorini Wine, Topped with Mushrooms,  
Tomato, Artichoke & Feta Cheese  
30,00

### Ravioli

Smoked Feta Ravioli & Green Peas from Kissiras Land  
36,00

### Yellowtail

Fresh Yellowtail with Fennel as a Flower  
44,00

# Main Courses

## Fish Fillet

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

52,00

## Lobster

Like "Kakavia" with Lobster Gnocchi & Vegetables

84,00

## Lamb For 2

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

135,00

## Veal

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

62,00

# Desserts

## Chocolate

Ganache of Chocolate & Greek Walnuts

26,00

## Fig

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

38,00

## Cheese

Greek Cheese Selection & Condiments

18,00