





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 Renault”

Discovery Menu

Premium 9 course menu with our Chef's best recommendations

Greek Gamberoni

Thin Slices of Gamberoni Marinated with Caldera Seaweed & Cactus

Fennel Bulb on BBQ

Assyrtiko aged vinegar, Pickled Fennel, Green Herbs, Fresh Olive Oil

Fava from Yannis

Greek mushrooms, Smoked Egg Yolk Underneath Zephyr of Fava Like a Sun

Caviar

Langoustine Tartar, Refreshing Lemon & Grapefruit with Local Ouzo Ice

Red Bream

Gnocchi with red peppers, Lemon Paste, Dried Tomatoes & Capers

Scorpion Fish

Biscuit of Scorpion Fish from Aggelos & Rockfish Nage

Main Course

Cheese Trolley

Selection of Greek & International Cheese

Souffle

Citrus from Naxos Island & Eucalyptus

Mignardises



Menu Discovery: 240€ per person

Wine Pairing: 156€ per person

Premium Wine Pairing: 264€ per person

Cocktail Pairing: 138€ per person

Non-Alcoholic Pairing: 80€ per person

Tasting Menu

6 course menu with our Chef's recommendations

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

Veal

Fillet of Veal with Red Wine Sauce, Lemon & Marjoram,
Eggplant Tart, Accompanied with Santorinian Vitello

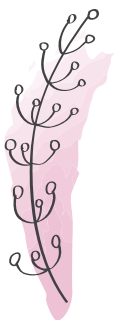
Cheese Trolley

Selection of Greek & International Cheese
(Supplement 18€)

Pistachio

Tart with Local Pistachios, Lemon &
Orange Blossom Sorbet

Mignardises



Menu Tasting: 185€ per person

Wine Pairing: 138€ per person

Premium Wine Pairing: 240€ per person

Cocktail Pairing: 114€ per person

Non-Alcoholic Pairing: 70€ per person



Please choose

One Starter

One Main Course |Fish or Meat|

One Dessert option

155€ per person

Starters

Caviar

Langoustine Tartar, Refreshing Lemon & Grapefruit with Local Ouzo Ice
|extra charged 85€|

Yellowtail

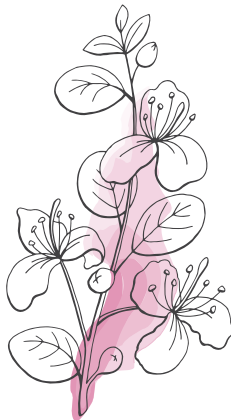
Yellowtail Marinated with Fennel as a Flower

Greek Gamberoni

Thin Slices of Gamberoni Marinated with Caldera Seaweed & Cactus

Fava from Yannis

Greek mushrooms, Smoked Egg Yolk Underneath
Zephyr of Fava Like a Sun



*Please choose one Starter, one Main Course (Fish or Meat) and one Dessert option
155€ per person*

Main Courses

Lobster

Like Kakavia with Lobster Gnocchi & Vegetables
|extra charged 75€|

Mylokopi Fillet

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

Red Bream

Gnocchi with red peppers, Lemon Paste, Dried Tomatoes & Local Flavors

Beef

Greek Fillet of Beef, Rolled in a Thin Layer of Beef Cecina, Crispy Potato
Roll & Santorinian Style Béarnaise Sauce
|extra charged 75€|

Lamb Rack

Loin of Lamb in Spinach with Herbs as a Crust, Eggplant Cannelloni, Served
with Slow Cooked Neck on the side

Pork (for 2)

Greek Free-Range Pork, Santorinian Beer & Immortelle,
Green Tartelette, Gratin of Mushrooms & Potatoes



*Please choose one Starter, one Main Course (Fish or Meat) and one Dessert option
155€ per person*

Desserts

Chocolate

White & Dark Chocolate Like a Frame of the Island

Pistachio

Tart with Local Pistachios, Lemon & Orange Blossom Sorbet

Souffle

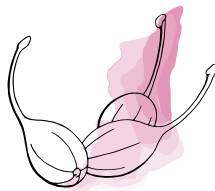
Citrus from Naxos Island & Eucalyptus Ice Cream

Fresh Fruits

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

Sorbet & Ice Cream

Variety of Sorbet & Ice Cream with Local Flavors



Please choose one Starter, one Main Course (Fish or Meat) and one Dessert option

155€ per person

"Consumer is not obliged to pay if the notice of payment has not been received (receive-invoice)"

"Ο καταναλωτής δεν έχει υποχρέωση να πληρώσει εάν δεν λάβει το νόμιμο παραστατικό στοιχείο (απόδειξη-τιμολόγιο)"