



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



Emmanuel Renault

The essence of the menu was created after my first visit last summer at a magic island, a peaceful place with influences from the local products, the sea and the mountain, embraced by a team with passion for the best and respect to nature.



TASTING MENU



6 course menu with the recommendations of our Chef in order to taste our cuisine

Tasting menu

Amuse Bouche

Tomato

Tomato and Watermelon Under a Thin Layer of Frozen Tomato

Celeriac

Celeriac and Greek Safran Cooked Like a Risotto

Millefeuille

Fava From Yannis Nomikos estate, Local Sun-Dried Tomato and Pistachio

Lobster

Turban of Carrot and Lobster, Lobster Bisque Infused with Local Herbs

Chicken

Greek Biological Chicken, Filled with Slow Cooked Legs, Glazed Eggplant Sauce 'Poulette'

The Cheese

Manouri Cheese Seasoned with Geranium and Apricot

145,00€ per Person

Wine Pairing 85€



DISCOVERY MENU



9 course menu with the recommendations of our Chef in order to taste the best of our cuisine

Amuse Bouche

Tomato

Tomato and Watermelon Under a Thin Layer of Frozen Tomato

Yellowtail

Thin Slices of Yellowtail Marinated with Caldera Seaweed and Cactus

Ravioli

Thin Raviolis of Spinach and Anthotyro Cheese, Served with a Consommé of Torrified Celeriac, Fig Leaves and Artichoke

Caviar

Greek Gamberoni and Caviar, Refreshed with Lemon and Grapefruit

Cuttlefish

Pan Seared Cuttlefish Served on Fava Puree and Marinated Tomato

Urchin

Royal of Sea Urchin Lightly Infused with Coffee

Lamb

Lamb, Shoulder and Rack, Served with a "Tomato Farci" and Gnocchi a la Romana

Citrus

Citrus Jelly and Salad with Lemon Foam and Honey

Chocolate

Three Chocolates' Combination with Hazelnut and Lemon

185,00€ per Person

Wine Pairing 115€

Premium Wine Pairing 200€



STARTERS



Tomato

Tomato and Watermelon Under a Thin layer of Frozen Tomato

33,00€

Millefeuille

Fava From Yannis Nomikos Estate, Local Sun-Dried Tomato and Pistachio

36,00€

Celeriac

Celeriac and Greek Safran Cooked Like a Risotto

36,00€

Yellowtail

Thin Slices of Yellowtail Marinated with Caldera Seaweed and Cactus

38,00€

Ravioli

Thin Raviolis of Spinach and Anthotyro Cheese, Served with a Consommé of
Torrified Celeriac, Fig Leaves and Artichoke

38,00€

Caviar

Greek Gamberoni and Caviar, Refreshed with Lemon and Grapefruit

90,00€

Cuttlefish

Pan Seared Cuttlefish Served on Fava Puree and Marinated Tomato

38,00€



MAIN COURSES



Lobster

Turban of Carrot and Lobster, Lobster Bisque Infused with Local Herbs
80,00€

Fish Fillet

Mylokopi Fish Marinated with Caper Leaves, Grilled White Eggplant Purée, Spinach and Sauce Vierge
48,00€

Daily catch

Daily Catch, Served Crispy with Sauce 'Rouille' and Gaufrette Potatoes
48,00€

The Scorpion Fish

Quenelle of Scorpion Fish Nage of Rockfish
48,00€

Chicken

Greek Biological Chicken, Filled with Slow Cooked Legs, Glazed Eggplant, Sauce 'Poulette'
52,00€

Lamb

Lamb, Shoulder and Rack, Served with a "Tomato Farci" and Gnocchi Alla Romana
56,00€

Beef

Greek Fillet of Beef, Rolled in a Thin Layer of Beef Cecina, Crispy Potato Roll and Santorinian Style Béarnaise Sauce
78,00€
Smoked Kobe Beef Ribeye, Crispy Potato Roll and Santorinian Style béarnaise Sauce
135,00€



DESSERTS



Citrus

Citrus Jelly and Salad with Lemon Foam and Honey
22,00€

Cheese

Manouri Cheese Seasoned with Geranium and Apricot
26,00€

Chocolate

Three Chocolates Combination with Hazelnut and Lemon
26,00€

Il Flotant (floating island)

Poached Meringue Flavoured with Lime and Eucalyptus Cream
22,00€

Sorbet and Ice Cream

Variety of Sorbet and Ice Creams
22,00€

Greek Mont Blanc

Sweet Fava Beans Like a Mont Blanc Stuffed with Fig
24,00€

Daily Fruit Tart

Fresh Seasonal Fruits with Caramel and Pistachio Ice cream
24,00€