



Premium 10 course menu with our Chef's best recommendations

# Discovery Menu

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## Tomato

Tartar & Textures of Tomato as a Salad

## Yellowtail

Slices of Local Caught Yellowtail, Capers & Fig Leaf Oil

## Caviar

Martini served Caviar, Langoustine & Santorini Fava

## Fennel Bulb on BBQ

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

## Fish of the Day

Fillet of Locally Caught Fish Wrapped in Caper Leaves with Eggplant Purée,  
Assyrtiko Wine & Local Flavors Sauce

## Scorpion Fish

Biscuit of Scorpion Fish from Aggelos & Lemon Verbena

## Main Course

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## Cheese Trolley

Selection of Greek Cheese

## Seasonal Fruits & Strawberry Ice Chocolate Truffle

## Soufflé

Chios Island Mastic & Lemon Sorbet

## Migniardise

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Menu Discovery: 275€ per person

Wine Pairing: 156€ per person

Premium Wine Pairing: 277€ per person

Cocktail Pairing: 144€ per person

Non-Alcoholic Pairing: 105€ per person





7 course menu with our chef's recommendations

# Tasting Menu

## Tomato

Tartar & Textures of Tomato as a Salad

## Mussels

Greek Mussels & Saffron

## Lobster

Like Kakavia with Lobster Gnocchi & Vegetables

## Fava from Yannis

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

Nomikos Estate, Like Santorinian Sun

## Beef "en Croute"

Greek Fillet of Beef, Rolled in a Thin Layer of Puff Pastry, Crispy Potato Roll &

Santorinian Style Béarnaise Sauce

(Supplement 45€ per person)

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## Lamb

Loin & Shoulder of Lamb, Eggplant Tart, Tarragon, Accompanied

with Slow Cooked Neck & Artichoke

## Cheese Trolley

Selection of Greek Cheese

## Meringue

Filled with Eucalyptus Ice Cream, Pistachio & Fig Marmalade

## Migniardise

Menu Tasting: 200€ per person

Wine Pairing: 145€ per person

Premium Wine Pairing: 252€ per person

Cocktail Pairing: 144€ per person

Non-Alcoholic Pairing: 105€ per person





# A La Cart

## Starters

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Caviar | 125€

Martini-Served Caviar, Langoustine & Santorini Fava

Yellowtail | 52€

Slices of Local Caught Yellowtail, Capers & Fig Leaf Oil

Ravioli | 48€

Filled with Smoked Feta Cheese, Salicorn, Octopus & Santorinian Tomato

Fennel Bulb on BBQ | 30€

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

## Main

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Lamb | 76€

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

Beef "en Croute" | 82€

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

Chicken | 65€

Greek Biological Chicken, Filled with Slow Cooked Legs, Mushrooms,  
Glazed Eggplant & Sauce Immortelle

Lobster | 130€

Like Kakavia with Lobster Gnocchi & Vegetables

Fish of the Day | 65€

Fillet of Locally Caught Fish Wrapped in Caper Leaves with Eggplant Purée,  
Assyrtiko & Local Flavors Sauce

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## Desserts

Volcanic Truffle | 34€

House Made Chocolate Truffle Like a Volcano Rock

Meringue | 30€

Filled with Eucalyptus Ice Cream, Pistachio & Fig Marmalade

Soufflé | 30€

Chios Island Mastic & Lemon Sorbet

Sorbet and Ice Cream | 30€

Variety of Sorbet & Ice Cream with Local Flavors

