



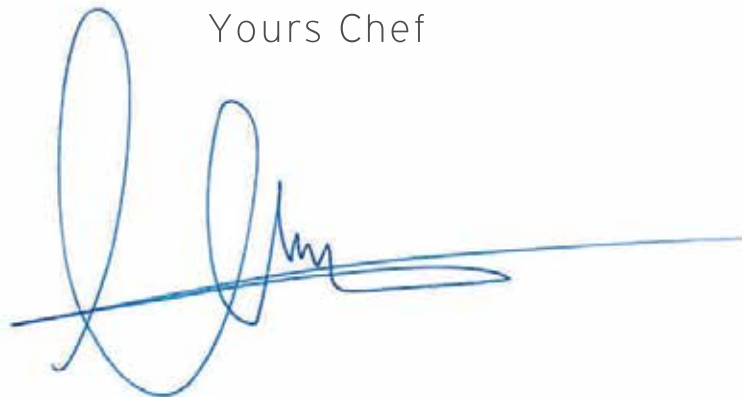
Another outstanding ingredient of Santorini's soil is our restaurant
Black Rock the Black GEM!!

We have taken our ancestors recipes and evolved them in a modern
taste experience!

This is my philosophy on Greek Post Modern Cuisine.

Allow us to indulge you in a new era of Greek Culinary Art.

Yours Chef



Iosif Manouselis

BLACK ROCK MENU

Soup of the day

Appetizers

Fava

With smoked lobster or mackerel, grapes, herbs salad
& tomato marmalade



Pie

Zucchini with black sesame, homemade fyllo pastry
& “feta” from Naxos



Gemista

Greek risotto with tomato, eggplant, peppermint
& goat cheese



Shrimp

Gyoza with tomato sauce, ouzo, “feta” & basil



Carpaccio

Veal with “kariki”, coconut flakes, harissa & bitter almonds

Please let us know if you have any dietary requests
or restrictions and the Black Rock team will assist you.

Salads

Greek

Smoked tomato with cucumber, olive rusk & spicy feta



Veggies

Burnt vegetables with “xygalo” cream, smoked pork “syglino”
& dry shrimp



B.R Salad

Green salad with cherry tomatoes, fresh octopus, olives
& chocolate-carob rusk

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or restrictions and the Black Rock team will assist you.

Main Courses

Fish

Pasta

Lobster ravioli with tomato, parsley cream, caviar
& fresh Greek truffle



“Stifado”

Fish of the day with carrot, baby onion, fresh truffle
& red wine rosemary sauce



Risotto

Sea urchin with vanilla, lemon, ikura & herbs cream



Calamari

Smoked eggplant salad with soya, thyme, fish stock & fried quinoa

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or restrictions and the Black Rock team will assist you.

Meat

Lamb

Wild green with dill, celeriac, fish roe & “curry avgolemono” sauce



Rabbit

“Ala polita” with massaman curry, beans & 2 types of artichokes



Beef

Fillet with lemon, kafir lime, fresh oregano, jasmine & sour milk



Rooster

“Pastitsada” with local vinegar, pickled vegetables, spices & potato chips

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Desserts

Baklava

Fyllo pastry with walnuts, cinnamon, chocolate, dry olives & orange



Chocolate

Milk chocolate “namelaka” with oregano, olive oil & cinnamon biscuit



Tart

Local fruit with pastry cream, burnt butter & spicy marmalade



Cheese

3 types of Aegean cheese with homemade marmalade, fresh fruit
& spicy bread stick

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or restrictions and the Black Rock team will assist you.

Dessert Wines

Estate Argyros "Vinsanto 12 Years"
(Aidani- Assyrtiko- Athiri)



Estate Argyros "Vinsanto 4 Years"
(Aidani- Assyrtiko- Athiri)



Domaine Sigalas "Apiliotis"
(Mandilaria)



Samos UWS "Samos Grand Cru"
(Moscato Samos)

A large, dark, irregularly shaped graphic element resembling a rock, containing the text "black rock" in a white, lowercase, sans-serif font.

black rock



black rock



2016

**BY
VOLVO**



**Best
Restaurant
Awards
2017**



**Best
Restaurant
Awards
2019**

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