



SANTORINI SECRET

SUITES & SPA

SMALL
LUXURY
HOTELS
OF THE WORLD



black rock

BLACK ROCK MENU

MAIN COURSES

Stifado

Catch of the day, homemade gnocchi, carrot purée, fresh truffles, red wine rosemary sauce & baby onions

52.00

Eggplant

Catch of the day sous vide, smoked eggplant, thyme, wild fennel

42.00

Lobster

Kefir lime, celery root, nori, beurre blanc sauce & caviar

78.00

Octopus

Beans, "siglino", orange, herbs, onion tart, olive oil

38.00

Lamb

Wild green, fresh herbs, green olives, grey bottarga

46.00

Iberico Pork

Chickpeas, rosemary, green apple, burnt veggies, chlorophyll

36.00

Wagyu fillet

Mushrooms, leek, onions, hazelnuts, oyster sauce & thyme sabayon

62.00

Plus caviar +30.00

Chicken breast

Green curry crust, zucchini, peppermint, ginger, lemongrass, lemon confit & jalapeño ponzu

36.00

Executive Chef Iosif Manouselis
Please let us know if you have any dietary requests
or restrictions and the Black Rock Team will assist you.

DESSERTS

Choco praline

Chocolate cremeux, compote framboise, cacao crumble, coffee, framboise sorbet

26.00

Citrus

Orange cream, grapefruit marmalade, lemon vanilla cake, lemon sorbet grué de cacao tuile

24.00

Tsoureki fondant

White chocolate, spices, mastiha, vanilla ice cream, orange

24.00



EXECUTIVE CHEF IOSIF MANOUSELIS

ALL ABOVE PRICES ARE IN EURO

NO ALCOHOL CONSUMPTION UNDER THE AGE OF 18 IS PERMITTED ON PREMISES
CONSUMER IS NOT OBLIGED TO PAY IF THE NOTICE OF PAYMENT HAS NOT BEEN
RECEIVED (RECEIPT – INVOICE)