Black Rock Menu

Appetizers

Fava spread

With grapes, spicy sauce, rusk & pickled vegetable

Ceviche

Seabass with sweet potato, kritamo, olives, capers, sweet onion, cucumber & citrus vinaigrette

Tomato patties

With local herbs , feta cheese, sun-dried tomato, green onions & yoghurt tahini sauce

Souvlaki

Lamb skewers, tomato confit, black garlic tzatziki & potato chips

Salads

B.R.

With carob rusk, cherry tomato, vinaigrette smoked tomato, carob vinaigrette, basil oil & feta foam

Quinoa

With marinated shrimps, vegetable, green apple vinaigrette, avocado, beetroot & toasted sun seeds

Green

With octopus, kimchi sauce, vegetable slices, sesame dressing, herbs & tomato marmalade

Pasta

Octopus

Orzo pasta with coriander pesto, ginger & celery

Bottarga

Spaghetti with sea urchin , lemon confit , vanilla & butter sauce

Broccoli

Pesto broccoli tagliatelle, lemon zest, olive oil, chili & marinated fenel

Main Courses

Meat or Fish

Seabass

With wild green, celery & lemon - fennel sauce

Calamari

With cous -cous, veggies & celery sauce

Ribeye beef

With fried crushed potato, demi sauce with mastic & stir fried vegies

Lamb

In the oven with gruyere cheese, mustard, honey, garlic, baked celery root & demi sauce with greek coffee

Desserts

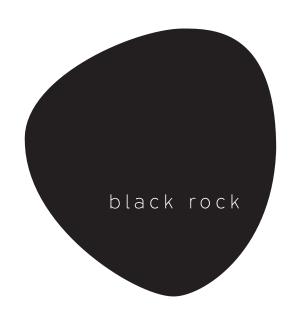
White Namelaka Chocolate cremeux with raspberry cake & mint

"Koliva"

Wheat with pomegranate mousse, crumble almond & cinnamon ice cream

Buckwheat Cake Mango cream & pineapple sorbet





BLACK ROCK RESTAURANT OIA SANTORINI