

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

Executive Chef: Iosif Manouselis

Please let us know if you have any dietary requests or restrictions and the Black Rock Team will assist you. The Consumer is not obliged to pay, if the notice of payment is not received (receipt-invoice).



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OIA SANTORINI