



DINNER MENU



Starters

Freshly baked bread

Served with extra virgin olive oil, "katiki" Greek cheese, marinated Kalamata olives

6,5€

Seasonal roots

Beetroots, kohlrabi, carrots, ginger, hazelnuts, geremezi cheese, pomegranate molasses

28€

Greek tomatoes

Santorinian capers, xynomyzithra cheese, carob rusk, basil oil, raspberry vinegar

28€

"Spanakopita"

Fried dumplings, spinach, Greek feta cheese, fresh herbs, local greens, Greek yogurt, dill oil

30€

"Gemista"

Carnaroli rice, Santorinian tomatoes, seasonal veggies, peppermint, burnt goat cheese

32€

Sea bass ceviche

Kumquat from Corfu island, cucumber, avocado, shichimi togarashi, mango & ginger dressing

37€

Santorinian fava

Smoked shrimps, harissa paste, tomato, kritamo, capers, olives, shallots

39€

Beef tartar

Black Angus beef, Armagnac, brioche bread, gruyere custard, smoked eel, black truffle, caviar

40€

Scallops

Sweet corn, brown butter, chorizo, vadouvan

42€

Main Courses

Octopus "Stifado"

Octopus, smoked potato, red wine-rosemary sauce, onion textures, black garlic

49€

Pasta fresca

Sea urchin, crayfish, grey bottarga, caviar, bisque

55€

"Fricassee"

Catch of the day, celery root, baby gem, egg-lemon sauce, local herbs, spring onions

54€

"Kakavia"

Catch of the day, "kakavia" sauce, mussels, potato-saffron cream, seasonal veggies

54€

Chicken

Foie gras, black truffle, shiitake mushrooms, kale, celeriac, almonds

46€

"Youvetsi"

Beef cheek, fregola, arseniko cheese from Naxos island, mavrotragano Santorinian wine, dukkah

48€

Lamb

Slowly cooked for 12 hours, local greens, jus, olives, pistachio, grey bottarga, mustard seeds

52€

Beef tenderloin

Black Angus Omaha USA, parsnip, hoisin, carrot, ras el hanout, black truffle, smoked caviar

63€



Dimitra Bakoula F&B Manager
Yiannis Fyntanis Executive Chef
Please inform us about any allergies

Consumer is not obliged to pay if the notice of payment has not been received (receipt-invoice)