



black rock

DINNER MENU



SANTORINI SECRET

SUITES & SPA

SMALL
LUXURY
HOTELS
OF THE WORLD

Starters

Seasonal Leaves

Baby seasonal leaves, beetroots, geremezi cheese, hazelnuts, fermented strawberries, pomegranate molasses

28€

Greek Tomatoes

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

28€

“Spanakopita”

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

30€

“Gemista”

Carnaroli rice, Santorinian tomato, 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, grapes, harissa paste, tomato, bonito flakes, corn

38€

Beef Tartar


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

40€

Scallops

Homemade kefir, cucumber, fennel, edamame beans, fish roe mousse with wasabi

42€



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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

54€

“Fricassee”

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

53€

“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

51€

Beef Tenderloin

Black Angus Omaha USA, parsnip, carrot, ras el hanut, black truffle, smoked caviar, “petimezi”

62€

Consulting

Georgios Arvanitis F&B Manager

Yiannis Fyntanis Chef

Please inform us about any allergies

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