



DEGUSTATION DINNER MENU



SANTORINI SECRET

SUITES & SPA

SMALL
LUXURY
HOTELS
OF THE WORLD

- FROM THE EARTH -

Homemade Bread Selection

Olives, butter, organic virgin olive oil

Amuse Bouche

Chef's welcome

Seasonal Leaves

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

Beef Tartar

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

“Youvetsi”

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

Pineapple & Rum

Maple syrup, rum, passion fruit, mango, coconut, blueberry

Mignardises

Menu Degustation: 135€ per person

Wine Pairing: 80€ • Cocktail Pairing: 60€ • Non-Alcoholic Pairing: 40€

- SEA ESCAPE -

Homemade Bread Selection

Olives, butter, organic virgin olive oil

Amuse Bouche

Chef's welcome

Santorinian Fava

Smoked shrimps, grapes, harissa paste, tomato, bonito flakes, corn

Sea bass Ceviche

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

“Fricassee”

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

Citrus

White chocolate namelaka, Greek mastiha from Chios island, kumquat, sable, lemon-basil sorbet

Mignardises

Menu Degustation: 135€ per person

Wine Pairing: 80€ • Cocktail Pairing: 60€ • Non-Alcoholic Pairing: 40€

- BLACK ROCK -

Homemade Bread Selection

Olives, butter, organic virgin olive oil

Amuse Bouche

Chef's welcome

Gemista

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

Scallops

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

Santorinian Fava

Smoked shrimps, grapes, harissa paste, tomato, bonito flakes, corn

OR

Beef Tartar

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

“Fricassee”

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

OR

“Kakavia”

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

Lamb

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

OR

Beef Tenderloin

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

Pre Dessert

Choco Praline

Gianduja chocolate crémeux, framboise compote, cacao crumble, espresso, raspberry sorbet

Mignardises

Menu Degustation: 175€ per person

Wine Pairing: 110€ • Cocktail Pairing: 90€ • Non-Alcoholic Pairing: 60€



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)