



7 Course Menu with our Chef's Recommendations

## Gluten Free Tasting Menu

### Yellowtail

Capers | Fig Leaf Oil & Focaccia

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### Caviar

Langoustine & Local Ouzo Ice

*(Supplement 45€ per person)*

### Fennel Bulb on BBQ

Assyrtiko Vinegar | Pickled Fennel | Greek Herbs & Fresh Olive Oil

### Lobster

'Kakavia' with Lobster Gnocchi & Vegetables

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### Fava from Yannis

Greek mushrooms | Smoked Egg Yolk & Zephyr of Fava from Yannis Nomikos Estate

### Beef

Beef Fillet | Rolled in a Thin Layer of Beef Cecina | Crispy Potato Roll & Santorinian Style Béarnaise

*(Supplement 45€ per person)*

Or

### Lamb

Loin & Shoulder | Eggplant | Tarragon & Slow Cooked Neck with Artichoke

### Cheese

### Meringue

Eucalyptus Ice Cream | Pistachio & Fig Marmalade

### Mignardises

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Tasting Menu: 200€ per person

Wine Pairing: 145€ per person

Premium Wine Pairing: 252€ per person

Cocktail Pairing: 144€ per person

Non-Alcoholic Pairing: 105€ per person





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**Vegetarian Tasting Menu**

**Potato**

Potato Tagliatelle | Local Pistachios | Capers & Dried Tomatoes

**Artichoke**

Cooked in a Cocotte with Vegetables

**Fennel Bulb on BBQ**

Assyrtiko Vinegar | Pickled Fennel | Greek Herbs & Fresh Olive Oil

**Fava from Yannis**

Greek mushrooms | Smoked Egg Yolk & Zephyr of Fava from Yannis Nomikos Estate

**Ravioli**

Smoked Feta Cheese | Greek Truffle | Salicornia & Santorinian Tomato Velouté

**Cheese**

**Meringue**

Eucalyptus Ice Cream | Pistachio & Fig Marmalade

**Mignardises**

**Tasting Menu: 200€ per person**

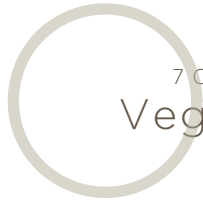
Wine Pairing: 145€ per person

Premium Wine Pairing: 252€ per person

Cocktail Pairing: 144€ per person

Non-Alcoholic Pairing: 105€ per person





7 Course Menu with our Chef's Recommendations

## Vegan Tasting Menu

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### Tomato

Santorinian Tomato Textures & Tarragon

### Potato

Potato Tagliatelle | Local Pistachios | Capers & Dried Tomatoes

### Artichoke

Cooked in a Cocotte with Vegetables

### Fennel Bulb on BBQ

Assyrtiko Vinegar | Pickled Fennel | Greek Herbs & Fresh Olive Oil

### Truffle Risotto

Mushrooms & Grilled Tofu

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### Lemon & Orange Blossom Sorbet

### Fruits

Seasonal Fruits Tartar & Strawberry Ice

### Mignardises

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Tasting Menu: 200€ per person

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