



7 course menu with our chef's recommendations

# Tasting Menu

## Tomato

Tomatoes as a Greek Salad

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## Yellowtail

Slices of Local Caught Yellowtail, Capers & Fig Leaf Oil

## Caviar

Langoustine & Local Ouzo Ice  
Supplement 45€ per person

## Fennel Bulb on BBQ

Assyrtiko Vinegar | Pickled Fennel | Greek Herbs & Fresh Olive Oil  
Supplement 28€ per person

## Lobster

'Kakavia' with Lobster Gnocchi & Vegetables

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## Scorpion Fish

Biscuit of Scorpion Fish from Aggelos & Lemon Verbena

## Fava from Yannis

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

## Chicken

Greek Biological Chicken, Grilled Eggplant & Local Flavored Sauce

or

## Lamb

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

## Beef "en Croûte"

Greek Fillet of Beef, Rolled in a Thin Layer of Puff Pastry,  
Crispy Potato Roll & Santorinian Style Béarnaise Sauce  
Supplement 45,00€ per person

## Chef's Daily Selection Dessert

## Mignardises

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Menu Tasting: 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

