



7 Course Menu with our Chef's Recommendations

Vegetarian Tasting Menu

Tomato

Tartar & Textures of Tomato as a Salad

Potatoes

Potatoes as a Tagliatelle | Local Pistachios | Capers & Dried Tomatoes

Fennel Bulb on BBQ

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

Ravioli

Filled with Smoked Feta Cheese & Santorinian Tomato

Fava from Yannis

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

The Tart

Mediterranean Vegetables | Santorini Island Flavors

Chef's Daily Selection Dessert

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

