

À La Carte

Starters

Caviar | 125€

Martini served Caviar, Langoustine & Local Ouzo Ice

Yellowtail | 55€

Slices of Local Caught Yellowtail, Capers & Fig Leaf Oil

Ravioli | 48€

Filled with Smoked Feta Cheese, Salicorn, Octopus & Santorinian Tomato

Fennel Bulb on BBQ | 32€

Assyrtiko Vinegar, Pickled Fennel, Green Herbs, Fresh Olive Oil

Main

Lamb | 78€

Loin & Shoulder of Lamb, Eggplant Tart, Tarragon,
Accompanied with Slow Cooked Neck

Beef "en Croûte" | 87€

Fillet of Beef, Rolled in a Thin Layer of Puff Pastry, Crispy Potato Roll
& Santorinian Style Béarnaise Sauce

Pork | 78€

Greek Pork Cheek, Grilled Eggplant & Sage

Lobster | 132€

Like Kakavia with Lobster Gnocchi & Vegetables

Fish of the Day | 65€

Fillet of Local Caught Fish Wrapped in Caper Leaves with
Potato Mille-Feuille, Assyrtiko & Local Flavors Sauce

Desserts

Volcanic Truffle | 35€

House-Made Chocolate Truffle Like a Volcano Rock

Meringue | 32€

Filled with Eucalyptus Ice Cream, Pistachio & Fig Marmalade

Soufflé | 32€

Chios Island Mastic & Lemon Sorbet

Sorbet and Ice Cream | 30€

Variety of Sorbet & Ice Cream with Local Flavors