



7 course menu with our chef's recommendations

Tasting Menu

Tomato

Tomatoes as a Greek Salad

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

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

Pork

Greek Pork Cheek | Grilled Eggplant | Sage

or

Lamb

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

Beef "en Croute"

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

Supplement 45€ per person

Chef's Daily Selection Dessert

Mignardises

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