



MYSTIQUE
HOTEL
SANTORINI

Santorini's volcanic eruption thousands of years ago, formed a rich land full of a delectable assortment of fresh produce. Aiming to awaken all senses, a Mediterranean-inspired menu created with Cycladic products and blended with the local heritage, invites you to an exploration of rich aromas and authentic tastes. My commitment to you is to offer a memorable epicurean experience, a promising culinary journey back to its roots.

Culinairement vôtre
Olivier Campanha
Exécutive Chef



Tony Green x Mystique

As seen in British Vogue, World of Interiors, Prada and Jacquemus, visual artist Tony Green has partnered with Mystique, a Luxury Collection Hotel to curate a bespoke selection of illustrations for the hotel's signature restaurant, Lure by Olivier Campanha. Portraying Mystique's barefoot, carefree, laid back luxury, the illustrations encapsulate this serene haven's energy, passion and power to emanate connection with loved ones; admiring the uninterrupted views of the caldera and reveling in the intimacy borne out of the peace and tranquility that prevail.

Starters

Santorini

Santorini fresh green fava beans velouté, capers, green apple, basil oil, Tinos kariki cheese, caramelized lime

(VT)

34

Summer Garden

Baby vegetables & textures, carrots – cumin broth, iced watermelon carpaccio

(DF, GF, VG, VT)

36

Artichoke

Barigoule sauteed, vegan beurre blanc sauce, onions demi-glace, kritamo, puree & leaves gel

(DF, GF, VG, VT)

38

Crab

Legs on charcoal, liquid citrus, romaine leaves, crab salad, chive oil, aromatic herbs, Katiki cheese & pear sponge cake, green asparagus & salmon egg

(VT)

46

Red Tuna

Yellowfin seared fillet, cherry tomatoes & horseradish coulis, raw – sweet lemon, baby onions pickle, tuna mousse – sesame stick

(VT)

44

Langoustine

Seared on volcano rock, mousseline & lemon grass foam, shimeji pickles, bisque jelly, tartar & pineapple

(GF, VT)

52

Scallop

Carpaccio & Greek summer truffle, citrus granite, roasted & red currant, burned leek, salmon egg, sauteed peach & ginger sauce

(GT, VT)

48



Main Courses

Greek Risotto

Vegetable trahana, summer vegetable briam, crispy tuile, Santorini cherry tomatoes foam

(VG, VT)

42

Ravioli

Wild mushrooms from Samos Island, basil & spinach dough, Greek summer truffle, grilled king oyster

(VT)

45

Kakavia

Local rockfish soup, celery cream, scorpion fish & Symian prawns, saffron skordalia, mussels - lemon, sourdough toasted bread & bonito flakes

(VT)

62

Lobster

Grilled lobster than lavender glazed, sweetcorn puree, gnocchi, lime bisque, peach jelly, claws & tarragon tartelette

(VT)

78

John Dory

Tonka beans grilled fillet, roasted vegetables, tomato coulis, pastourma beurre blanc, green fricassee - lemon foam

65

Beef Fillet

Naxos grass-fed beef, Vinsanto jus, Thesauri Greek caviar & salmon egg, tartar -quail eggs tartelette, Greek summer truffle, green apple - lemon gel, green & white asparagus, raspberry dust

76

Chicken

Corn-fed chicken breast ballotine, braised chicory, caramelized grapes, Kariki cheese sauce, crispy skin-roasted beetroots foam

51

Lamb

Roasted fillet, celeriac & Naxos graviera purée, jus, celeriac cooked in clay, Samos sweet wine braised potato, lamb leg terrine

55



Desserts

Cheese Trolley

Greek cheese PDO, homemade marmelade

22

Volcan Mille-Feuille

Milk chocolate feuilletine, salted caramel, cream legere

(VT)

18

Kumquat Savarin

Mastic cream, kumquat liquor, grapefruit coulis

(VT)

18

Red Choc

White chocolate & raspberry cremeux, red fruit coulis

(VT)

18

DF: Dairy-Free, GF: Gluten-Free, VG: Vegan, VT: Vegetarian

Embracing a sustainable culture, our menu is created with locally and sustainably sourced produce. The olive oil used in our fare is organic and collected in Epidaurus, Peloponnese, our vegetables are bio and garnered locally, while all our fish are originated from the region of the Cyclades.

Food on this menu may contain traces of nuts and gluten. Please ask our associates for further clarifications. We welcome inquiries from customers that wish to know whether any dishes contain particular ingredients. Please inform us of any allergy or special dietary requirements that we should be aware of, when preparing your menu request.

All prices are in € and inclusive of 13% VAT

