

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 the roots.

Culinairement votre,
Olivier Campanha
Executive Chef

DEGUSTATION MENU

Santorini fava beans velouté, capers, red berries,
basil oil, Tinos kariki cheese (GF, VT)

Bonito and avocado tartare, angel hair, cotton candy
(DF, GF, VT)

Mediterranean lobster, vintage risotto, shaved summer
truffle (GF, VT)

Rock fish and shellfish 'kakavia', whole grain croutons,
skordalia foam (VT)

Black Angus beef filet with pepper crust, potatoes
Anna, fresh slim amaranth, onions chlorophyll (GF)

Bitter chocolate sphere, milk chocolate mousse,
salted caramel sauce, flower honeycomb (VT)

WINE PAIRING

Aidani, Argyros Estate,
Santorini, Greece

Vidiano, Miliarakis
Winery, Crete, Greece

Nykteri, Hatzidakis
Winery, Santorini, Greece
(Assyrtiko)

Katsano, Gavalas
Winery, Santorini, Greece

Agios Chronos,
Avantis Estate, Evia,
Greece (Syrah, Viognier)

Vinsanto, Argyros
Estate, Santorini, Greece
(Assyrtiko, Athiri, Aidani)

DEGUSTATION PESCATARIAN

Artichokes, wild asparagus, onion jus, wild flowers,
smoked vines (VT)

Langoustine tartare, mousseline, Thesauri Greek caviar,
chives, rhubarb, lemon (GF, VT)

Sea bass carpaccio, organic zucchini, turmeric broth,
Santorini tomatoes water (DF, GF, VT)

Mediterranean lobster, vintage risotto,
shaved summer truffle (GF, VT)

Barbouni sautéed, sea urchin, green peas, Santorini
broad beans (GF, VT)

Santorini cherry tomatoes and fig confit, white
chocolate cream (VT)

WINE PAIRING

Katsano, Gavalas Winery,
Santorini, Greece

Santorini, Vassaltis
Vineyards, Santorini, Greece
(Assyrtiko)

Roseate, Venetsanos
Winery, Santorini, Greece
(Assyrtiko, Aidani, Mandilaria)

Nykteri, Hatzidakis Winery,
Santorini, Greece (Assyrtiko)

Vientzi Single Vineyard,
Papagiannakos Estate, Attica,
Greece (Savvatiano)

Vinsanto, Argyros Estate,
Santorini, Greece
(Assyrtiko, Athiri, Aidani)

DEGUSTATION VEGETARIAN

Artichokes, wild asparagus, onion jus, wild flowers,
smoked vines (VT)

Cycladic 'briam' of summer vegetables, Santorini
tomatoes velouté (DF, GF, VG, VT)

Sea bass carpaccio, organic zucchini, turmeric broth,
Santorini tomatoes water (DF, GF, VT)

Braised sweet potatoes, summer truffle, yoghurt foam,
Vinsanto jelly (GF, VT)

Citrus and coriander Pavlova (VT)

Santorini cherry tomatoes and fig confit, white
chocolate cream (VT)

WINE PAIRING

Katsano, Gavalas Winery,
Santorini, Greece

Ousyra Rosé, Ousyra Winery,
Syros, Greece (Fokiano)

Roseate, Venetsanos
Winery, Santorini, Greece
(Assyrtiko, Aidani, Mandilaria)

Agios Chronos, Avantis
Estate, Evia, Greece (Viognier)

Omega Late Harvest,
Alpha Estate, Florina, Greece
(Gewurztraminer, Malagouzia)

Vinsanto, Argyros Estate,
Santorini, Greece
(Assyrtiko, Athiri, Aidani)

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 enquiries 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.