



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 vôtre,  
**Olivier Campanha**  
Executive Chef

## DEGUSTATION MENU PESCATARIAN

### Amuse-Bouche

#### Legumes

Beetroots, apple and courgette carpaccio, almonds, chives, caramelized cherry tomatoes, tomatoes confit rouille  
(DF, GF, VG, VT)

#### Crab

Fricassée and herbs, verbena jelly, mussel cream, tacos, aromatic salad  
(VT)

#### Ravioli

Spinach ravioli, wild mushrooms, truffle consommé, almond foam  
(GF, VT)

#### Kakavia

Rockfish and shellfish broth, carrot cream, skordalia, celery jelly  
(VT)

#### Cod

Slow-cooked cod, lemongrass beurre blanc and fish eggs, lahanodolmades, artichokes  
(VT)

#### Baba

Rum-soaked baba, caramelized mango, Madagascar vanilla cream  
(VT)

### Mignardises

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.

