

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

A LA CARTE DINNER

Starters

Artichokes, wild asparagus, onion jus, wild flowers, smoked vines (VT)
16

Santorini fava beans velouté, capers, red berries, basil oil, Tinos kariki cheese (GF, VT)
18

Cycladic 'briam' of summer vegetables, Santorini tomatoes velouté (DF, GF, VG, VT)
16

Naxos milk feed veal tartare, Thesauri Greek caviar, horseradish, Metsovone cheese (GF)
42

Bonito and avocado tartare, angel hair, cotton candy (DF, GF, VT)
24

Langoustine tartare, mousseline, Thesauri Greek caviar, chives, rhubarb, lemon (GF, VT)
49

Sea bass carpaccio, organic zucchini, turmeric broth, Santorini tomatoes water (GF, VT)
21

Main courses

Braised sweet potatoes, summer truffle, yoghurt foam, Vinsanto jelly (GF, VT)
27

Orzo risotto, Santo sparkling brut, Thesauri Greek caviar, lemon spoon sweet (GF, VT)
39

Mediterranean lobster, vintage risotto, shaved summer truffle (GF, VT)
55

Rock fish and shellfish 'kakavia', whole grain croutons, skordalia foam (GF, VT)
46

Barbouni sautéed, sea urchin, green peas, Santorini broad beans (GF, VT)
45

Grouper sautéed, sapphire fondue, tomatoes, caper berries sauce (GF, VT)
42

Free range chicken breast, Santorini grilled white eggplant, roasted cherry tomatoes,
Naxos gruyere, thyme jus
37

Crete milk feed lamb saddle, hemp and herbs crust, green apple, wild asparagus,
honey jus
44

Black Angus beef filet with pepper crust, potatoes Anna, fresh slim amaranth,
onion chlorophyll
48

Desserts

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

14

Citrus and coriander Pavlova (VT)

14

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

14

Ice cream and sorbet selection (VG, VT, GF, DF)

12

Seasonal fresh fruit selection (DF, GF, VG, VT)

12

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.