



MYSTIQUE
HOTEL
SANTORINI



Lure unfolds as a conversation between islands, between coasts, between memory and instinct. The Cyclades meet Southern Italy in a way that feels instinctive rather than constructed. The Aegean flows into the Mediterranean through clarity and simplicity. Familiar Mediterranean references allow texture and product quality to lead. Local ingredients coexist with broader elements from the region, forming a cohesive and clean identity. Led by the culinary expertise of Chef Yiannis Kioroglou, the menu reflects a philosophy rooted in respect for the ingredient, where quality, balance, and restraint define every dish. This is not fusion.

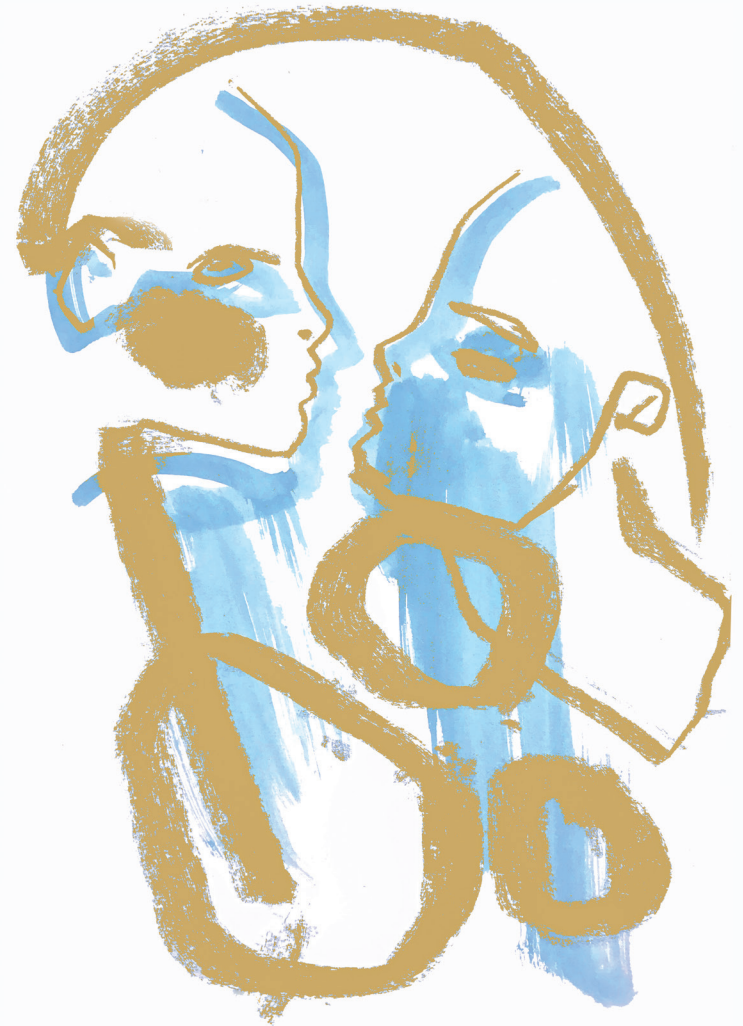
It is connection. You don't need to complicate a great ingredient.

You just need to understand it.

Yiannis Kioroglou, Culinary Director

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. 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.



APPETIZERS

Radicchio

Coppa, Gorgonzola

28

Burrata alla Parmigiana

Fried eggplant, tomato sauce, fresh basil

(V)

26

Arancini with Truffle

(V)

29

Red Shrimp Carpaccio^{SD}

(GF, DF)

34

Sea Bass Tartare

Salsa verde

(GF, DF)

36

Octopus with Mediterranean Aromas

Tomato, capers, chili

(GF, DF)

32

Crispy Fritto Misto

Baby vegetables, seafood

(DF)

31

Salmon Crudo

(GF, DF)

32

Calamari with Pesto

(GF)

34

Crispy Tuna

Tonnato sauce

38



PASTA

Seafood Risotto

(GF)

42

Spaghetti Nerano

Mussels

39

Ravioli^{SD}

Slow-cooked oxtail, butter sauce

42

Potato Gnocchi with Truffle

(V)

41

Rigatoni with Lobster^{SD}

59

SEA

Sea Bass Fillet

Salt crust, fennel, olives, rosemary

(GF, DF)

45

Fish Fillet of the Day

Spumante, clam sauce

40



MEAT

Lamb

Grilled lamb cutlets, artichoke, rosemary, lemon

52

Organic Chicken

Organic chicken breast, aromatic crust, potato, jus

44

Beef Fillet, prepared your way

Carpaccio

38

Tartare

38

Grilled

59

Sautéed

59

Served with a sauce of your choice:

Pepper / Mushroom / Béarnaise

DESSERTS

Tiramisu

(V)

18

Cherry Baba

Cherry, tarragon, Amaretto Chantilly, Kirsch

(V)

17

Mi-Cuit Tart

Warm chocolate center, fior di latte, sea salt

(V)

18

SD: Signature Dish, GF: Gluten-Free, V: Vegetarian, VG: Vegan, DF: Dairy-Free

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 originate 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