

“Santorini is a place that overflows with goods of distinctive taste and aromas, deriving from the rich volcanic soil combined with the Mediterranean climate. This was my source of inspiration for the elaboration of the menu – the simplistic local produce and seafood that transform into an assortment of delectable dishes that awaken the senses, exceeding the boundaries of taste and carrying you into a journey of the island’s epicurean heritage.”

Melina Chomata
Executive Chef

APPETIZERS & SALADS

Gazpacho soup

Santorini courgettes, turmeric, pepper, organic olive oil (VG)
15

Mediterranean dips

fava bean purée, tzatziki, eggplant salad, tomato paste, Greek pita bread,
vegetable sticks (VT)
**milk & dairy products, gluten*
16

Sautéed shrimps

cherry tomatoes, 'stamnagathi' (Cretan greens), feta cheese
**milk & dairy products, crustaceans*
29

Bruschetta

grilled sardines, fresh tomato, olives, oregano, lemon
**fish, gluten*
17

Rovitsa salad

asparagus, spinach, fennel (VG)
15

Baby gem lettuce with grilled chicken

'apaki' (smoked pork meat), orange, anthotyro cheese
**milk & dairy products*
17

Greek salad

tomatoes, cucumber, spring onion, capers, olives, feta cheese, virgin olive oil (VT)
**milk & dairy products*
13

Kale with avocado

tahini, chia seeds, lemon (VG)
**sesame seeds*
15

MAIN COURSE

White eggplants

traditional 'trahanas' (sour grits), Corinth raisins, pine nuts,
'skotyri' cheese from Ios island (VT)

**tree nuts, milk & dairy products, gluten*

18

Konjac organic penne

cherry tomatoes, olives, capers, garlic (VG)

19

Grilled calamari

warm potato salad, 'Kalamata' olives, cherry tomatoes, capers

**molluscs, gluten*

25

Grilled catch of the day

tomato salad on barley rusk, sea fennel

**fish, gluten*

37

Free range pullet

french fries, honey, sesame, feta cheese

**milk & dairy products, sesame seeds*

22

Greek beef 'gyros'

pita bread, cherry tomatoes, tzatziki, french fries

**milk & dairy products, gluten*

29

DESSERTS

Traditional 'baklava'

dried dates, nuts, chocolate syrup (VT)

**tree nuts, milk & dairy products, gluten, eggs*

14

Greek yogurt cream

fresh fruits, sesame, honey (VT)

**milk & dairy products, sesame seeds*

13

Carrot cake mousse

oats biscuit, cinnamon, walnuts (VG)

**tree nuts, gluten*

12

Iced fruits

matcha green tea, ginger, pineapple juice (VG)

12

* allergens, VG: vegan, VT: vegetarian

All prices are in € and inclusive of 13% VAT.

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.