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RESTAURANT

Symphony of Flavors

An exclusive five-course dining experience with Hatzidakis Winery
& Culinary Director Yiannis Kioroglou.

Starters

Octopus / Octopus carpaccio, tomato veil, olives, Santorinian capers
Aidani (2025), Hatzidakis Winery, PGI Cyclades (Aidani)

Calamari / Calamari spaghetti, sunflower seeds, pesto, crispy
potatoes, sprouts
Skitali (2024), Hatzidakis Winery, PDO Santorini (Assyrtiko)

Main Courses

Risotto / Acquerello rice, bisque sauce, Trikalinos bottarga
(R)ambelia (2023), Hatzidakis Winery, PDO Santorini (Assyrtiko)

Red Sea Bream / Celery textures, asparagus, spumante, clam sauce
Nykteri (2024), Hatzidakis Winery, PDO Santorini (Assyrtiko)

Dessert

Tiramisu / Espresso cream, Savoirdi, cacao
Liassimo (2002 - 2021), Hatzidakis Winery, Quality Classification
Cyclades (Mandilaria)

EUR 165 per person with wine pairing