



menu



APPETIZERS

SOUP

CYCLADIC SALAD

SANTORINI TOMATO, CUCUMBER, KALAMATA OLIVES,
CAPER LEAVES, SYROS SOUR CHEESE

KERKINIS BURRATA

CHERRY TOMATO, BASIL OLIVE OIL, PINE NUTS

SANTORINI POTATO

SALTED FISH, TSALAFOUTI, FRESH HERBS, QUAIL EGG

CEVICHE

FRESH FISH, GINGER, CITRUS JUS, SCALLION, KATSUNI

CALAMARI

TARAMA, SEASONAL GREENS, PICKLED MUSTARD SEED

PLATEAU

AEGEAN CHEESE

CHEESE AND COLD CUTS



MAIN COURSE

SANTORINI PASTA

STRIFTARIA, CAPER, OLIVES, SUN DRIED TOMATO, BASIL

FRESH TAGLIOLINI

PRAWN, CHERRY TOMATO, CITRUS, BISQUE

GROUPER

PRESPES BEANS, BOTARGA POWDER, LIME

DENTEX

TOPINABUR, KALE, LEMONGRASS BROTH

LAMB

WHITE EGGPLANT, CUMIN YOGURT, THYME SAUCE

VEAL

SMOKED EGGPLANT, VEAL RAGU, BECHAMEL, THYME CRUMBLE

TAGLIATA

BLACK ANGUS BEEF, SHALLOT CREAM, CARROT, ASPARAGUS,
MAVROTRAGANO SAUCE



DESSERTS

CHOCOLATE TART

COCOA CRUMBLE, HAZELNUT, FLOWER MILK ICE CREAM

BUGATSA

CRISPY FYLLO, VANILLA CREAM, CINNAMON ICE CREAM

FRESH FRUITS