

APPETIZERS

FETA KROSTINI

with cherry tomato marmalade (*vegetarian*)
16.00 €

SANTORINIAN FAVA "PANTREMENT"

with olive oil, caper and fresh onion
18.00 € (*vegan*)

SHRIMPS SAUTEED

with pureed seleriac and sweet chili sauce
22.00 €

OCTOPUS WITH FAVA

Caramelized octopus with "Vinsanto" and fava beans
25.00 €

SALMON CARPACCIO

with lime and avocado cream
24.00 €

TUNA TARTAR

With soya sauce, cucumber, lime, black sesame, baby spinach and fried rocket
25.00 €

SALADS

SANTORINIAN

greek modern salad with feta cheese mousse (*vegetarian*)
19.00 €

SMOKED SALMON

Mixed salad with lemon cream, caviar, kinoa, lemon dressing and avocado
24.00 €

SEA BASS MARINATED

with green salad mix, marinated fennel, pepper drops, chives oil and lemon sauce
26.00

WATERMELON SALAD

with rocket, fried haloumi cheese and petimezi dressing (*vegetarian, request for vegan*)
19.00 €

PATATO SALAD

with broccoli, mushroom, truffle oil, pepper and smoked graviera cheese flakes
(*vegetarian, request for vegan*)
20.00 €

MAIN COURSES

SALMON

Grilled salmon with aromatic crust, parsnip puree and teriyaki (sweet) sauce
(recommended *Wine pairing* Miraval rose/ Thema White)
37.00 €

SEABASS

Seabass sauteed with hot potato salad, olive oil and lemon sauce
(recommended *Wine pairing* Santorini white / Chardonnay white)
32.00 €

SHRIMP RISOTTO

Risotto with shrimps and sweet pumpkin puree
(recommended *Wine pairing* Grace rose / Whispering Angel rose)
32.00 €

LINGUINE VONGOLE

with cuttlefish ink in white wine, garlic, red chili and parsley
(recommended *Wine pairing* Miraval rose)
28.00 €

MUSHROOM PAPPARDELLE

with sauteed mushrooms, "xinomyzithra" cheese, garlic and truffle oil
(vegetarian, request for vegan)
(recommended *Wine pairing* Kameni red / Atlantis rose)
28.00 €

MOUSSAKA

Unconstructed "moussaka" with bechamel espuma (request for vegetarian)
(recommended *Wine pairing* Grace rose / Nykteri white)
29.00 €

LOBSTER RAVIOLI

with bisque sauce and cream sauce with fresh herbs and tomato
(recommended *Wine pairing* Miraval rose)
35.00

BLACK ANGUS RIB EYE

Rib-eye with baby potatoes, mushroom and bearnaise sauce
(recommended *Wine pairing* Julia red/ Maurotragano red)
48.00 €

CHICKEN MARINATED

Chicken marinated with mustard, honey and thyme with grilled vegetables and
mashed potato
(recommended *Wine pairing* Pinot Grigio white/ Samaropetra white)
29.00 €

DESSERT

MILLEFEUILLE with peach

CHEESECAKE with mango

CHOCOLATE SPHERE BALL with vanilla ice cream dipped in forest fruit soup
17.00 €