

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 celeriac 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, sesame, radish and baby spinach
25.00 €

SALADS

SANTORINIAN

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

SMOKED SALMON

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

SEA FOOD SALAD

Sea bass marinated, steamed shrimp and vongole, with green salad mix, fennel,
green apple, pepper drops 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 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, parmesan 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)
50.00 €

PORK TENDERLOIN

Pork tenderloin cooked with "Vinsanto" sauce, peppers and rice
(recommended *Wine pairing* Treis Magises rose/ Terre Grec white)
35.00 €

CHICKEN MARINATED

Chicken marinated with mustard, honey and thyme with carrot glaze 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 €