

Bread, olives and butter

5,00€/ person

## Starters

Buffalo burrata with grilled zucchini	14,00€
Grilled chevre with raspberry-ouzo jam and caramelized hazelnuts	14,00€
Traditional spreads (Santorinian Fava, tzatziki, taramosalata)	21,00€
Variety of Cycladic cheeses	24,00€
Beef fillet carpaccio with ponzu, carob nut, anchovy sauce, pickled jalapeno and shimeji mushrooms	28,00€

## Seafood Appetizer

Velouté fish soup with the "catch of the day"	22,00€
Steamed mussels with Santorinian wine	24,00€
Grilled octopus with lemon oil, chili and salicornia	24,00€
Grilled calamari with lemon oil, ink mayonnaise, and fennel	28,00€
Ceviche "catch of the day", oil, lemon, chili, garlic, spring onions, coriander	28,00€
Tuna tartare in Santorinian tomato gazpacho, cucumber, radish, and salmon eggs	28,00€
Grilled shrimps with lime vinaigrette, chili, and chives	28,00€
Scallops with spicy saffron sauce and swallowfish eggs	32,00€

## Salads

Santorinian salad with red and black cherry tomatoes with "niotiko" creamy cheese, carob rusks, capers, olives, onion pickles and parsley oil	18,00€
Green salad with grilled salmon, valerian, pine nuts, orange fillets and dijon vinaigrette mustard	22,00€
Caesar's salad with chicken, cherry tomatoes, croutons, iceberg, bacon and Caesar's sauce	19,00€
Quinoa shrimp tempura salad with grilled veggies, avocado, and mango sauce	24,00€
Crab salad with Wakame and salmon eggs	28,00€

## Main meat

Pork fillet with baby carrots and lemon gravy sauce	24,00€
Grilled chicken fillet with green salad	22,00€
Lamb shank with Santorinian white eggplant cream and pickled red cabbage	28,00€
Black Angus beef fillet with pepper sauce and grape beans	48,00€
Rib eye black angus with pepper sauce	65,00€
Tomahawk dry aged	140,00€

## Suit & twist

Black Angus beef fillet & grilled lobster with herb butter and salicornia	120,00€
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## Main seafood

Grilled Salmon with baby broccoli	30,00€
Grilled tuna with confit cherry tomatoes, onion pickle, olives, capers, and flavored olive oil	36,00€
Grilled lobster with herb butter sauce	80,00€
Fish fillet catch of the day	45,00€
Catch of the day	100,00€/kg
Seafood platter	90,00€

## Pasta & risotto

Ink linguine with shrimp, tomato, shrimp bisque, 'Krokos Kozanis"	32,00€
Carbonara rigatoni with salted egg yolk	24,00€
Risotto Porcini and shimeji mushrooms, truffle oil, parmesan cheese	26,00€
Linguine aglio e olio with garlic, parsley, chili, extra virgin olive oil	20,00€
Santorinian tomato risotto with feta cream	24,00€
Orzo frutti di mare with mussels, quinces and shrimps	35,00€
Lobster pasta for two	120,00€

## Side Dishes

Steamed rice	8,00€
French fries	8,00€
Grilled veggies	12,00€
Potato Purée (+ truffle oil)	10,00€ (+2,00€)

## Desserts

Mousse chocolat with strawberry	14,00€
Panna cotta Mango	12,00€
Tiramisu	14,00€
Lime crème with almond crumble and mascarpone	12,00€
Seasonal fruits	18,00€
Ice Cream	12,00€

EXECUTIVE CHEF  
AGGELOS MANOUSAKIS