

Bread, olives and butter 5,00€/ person

## Starters

Grilled chevre with raspberry-ouzo jam and caramelized hazelnuts 16,00€

Buffalo burrata with grilled broccolini and Santorinian eggplant cream 19,00€

Traditional spreads (Santorinian Fava, tzatziki, taramosalata) 21,00€

Prosciutto rolls with cream cheese & arugula 24,00€

Beef fillet carpaccio with ponzu, carob rusk, anchovy sauce, pickled jalapeno and shimeji mushrooms 28,00€

## Seafood Appetizer

Velouté fish soup with the "catch of the day" 24,00€

Grilled octopus with lemon oil, chili and salicornia 24,00€

Steamed mussels with spicy safran sauce 28,00€

Grilled calamari with lemon oil, ink mayo and fennel 28,00€

Tuna tartare in Santorinian tomato gazpacho, cucumber, radish and salmon eggs 28,00€

Ceviche "catch of the day", oil, lemon, chili, garlic, spring onions, coriander 30,00€

Scallops with spicy saffron sauce and swallowfish eggs 36,00€

King Prawns with lime vinaigrette, chili and chives 100,00€/kg

## Salads

Santorinian salad with red and black cherry tomatoes "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 mustard vinaigrette 24,00€

Caesar's salad with chicken, iceberg, cherry tomatoes, croutons, bacon and Caesar's sauce 24,00€

Quinoa shrimp tempura salad with grilled veggies, avocado and mango sauce 24,00€

Tuna salad with tabbouleh and fresh herbs 28,00€

## Main meat

Grilled chicken fillet with quinoa salad and valerian 24,00€

Lamb shank with Santorinian white eggplant cream and pickled red cabbage 36,00€

Pork Tomahawk Iberico with lemon gravy sauce 42,00€

Black Angus beef fillet with pepper sauce and haricots 48,00€

Rib eye black angus with pepper sauce 65,00€

Tomahawk dry aged 180,00€

## Sweet & twist

Black Angus beef fillet & grilled lobster with herbs' butter and salicornia 140,00€

## Main seafood

Grilled Salmon with broccolini and lime vinaigrette 32,00€

Grilled tuna with confit cherry tomatoes, pickled onion, olives, capers and flavored olive oil 36,00€

Fish fillet "catch of the day" with celeriac cream, brown butter & bottagra 45,00€

Seafood platter 95,00€

Grilled lobster with herbs' butter sauce 100,00€

Catch of the day 100,00€/kg

## Pasta & risotto

Risotto Porcini and shimeji mushrooms, truffle oil, parmesan cheese 26,00€

Linguine aglio e olio with garlic, parsley, chili, extra virgin olive oil 26,00€

Santorinian tomato risotto with feta cream 26,00€

Carbonara rigatoni with salted egg yolk and guanciale 28,00€

Linguine with shrimp, tomato, shrimp bisque, "Krokos Kozanis" 32,00€

Orzo frutti di mare with mussels, quinces and shrimps 35,00€

Lobster pasta for two 140,00€

## Side Dishes

Steamed rice 8,00€

French fries 8,00€

Potato puree (+ truffle oil) 10,00€ (+2,00€)

Grilled veggies 12,00€

## Desserts

Panna cotta mango compote (Vegan) 12,00€

Ice Cream 12,00€

Mousse chocolat with strawberry 14,00€

Tiramisu 14,00€

Lime crème with almond crumble and mascarpone 14,00€

Dessert of the day 18,00€

EXECUTIVE CHEF  
AGGELOS MANOUSAKIS