



## MENU

Bread, olives and butter

5€/ person

### Starters

Cycladic cheeses 28€

Grilled chèvre, raspberry-ouzo jam, caramelized hazelnuts 16€

Buffalo burrata, grilled broccolini, Santorinian eggplant cream 19€

Traditional spreads (Santorinian Fava, tzatziki, taramosalata) 24€

Prosciutto rolls, cream cheese, arugula 24€

Beef fillet carpaccio, ponzu, carob rusk, arugula, pickled jalapeno, shimeji mushrooms, truffle mayo 28€

### Seafood Appetizer

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

Grilled octopus, lemon oil, chili, salicornia 28€

Steamed mussels, spicy saffron sauce 28€

Grilled calamari, lemon oil, ink mayo, fennel 28€

Salmon & tuna tartare in Santorinian tomato gazpacho, cucumber, radish, salmon eggs 28€

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

Scallops, spicy saffron sauce, swallowfish eggs 36€

King prawns, lime vinaigrette, chili, chives 100€/kg

Crispy tuna tacos, tuna tartare, avocado cream 28€

Red valley shrimps, jalapeno, yuzu 32€

Caviar & Blinis 240€

### Salads

Santorinian salad, red and black cherry tomatoes, "niotiko" creamy cheese, carob rusks, capers, olives, onion pickles, parsley oil 19€

Green salad, grilled salmon, valerian, pine nuts, orange fillets, dijon mustard vinaigrette 24€

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

### Meat

Iberico cheeks slow cooked, celeriac cream, potato straw 42€

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

Pork steak slow cooked, lemon gravy sauce 32€

Black Angus beef fillet, pepper sauce, haricots 48€

Bistecca alla fiorentina black angus, pepper sauce 68€

Tomahawk dry aged "John Stone" 180€

Picanha Australian Wagyu 120€

### Swirl & twist

Rib eye Black Angus & grilled lobster, herbs' butter, salicornia 140€

### Seafood

Grilled salmon, broccolini, lime vinaigrette 32€

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

Seafood platter 95€

Grilled lobster, herbs' butter sauce 100€

Catch of the day 100€/kg

### Pasta & risotto

Risotto porcini, shimeji mushrooms, truffle oil, parmesan cheese 26€

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

Santorinian tomato risotto, feta cream 26€

Carbonara rigatoni, salted egg yolk, guanciale 28€

Linguine, shrimp, tomato, shrimp bisque, saffron 32€

Risotto "mavro", calamari 35€

Lobster pasta for two 140€

### Side Dishes

Steamed rice 8€

French fries 8€

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

Grilled veggies 12€

### Sauces

Pepper sauce 7€

Café de Paris sauce 7€

Truffle mayo 3€

Chili sauce 3€

Aji amarillo mayo 3€

### Desserts

Tropical lemon cream 16€  
Light lemon cream served with coconut biscuit, lime meringue and exotic fruit sorbet

Tiramisu 16€  
Layers of espresso ladyfingers, mascarpone cream with marsala and fine cocoa powder

The wild cherry 19€  
Cherry jam, smooth Greek yogurt cream with vanilla, cocoa crumble and pistachio ice cream

Chocolate & caramel tart 16€  
Rich chocolate tart with salted caramel ganache, caramelized hazelnuts and fleur de sel

Galaktoboureko 18€  
Crispy phyllo pastry filled with semolina custard, infused with citrus, cinnamon and served with kaimaki ice cream

Seasonal fruits 28€

**EXECUTIVE CHEF**  
**AGGELOS MANOUSAKIS**