

APPETIZERS

SOUP OF THE DAY

SANTORINIAN FAVE BEANS

In a traditional recipe with caper & caramelized onions

GRILLED MANOURI CHEESE

Served with spoon sweet

FRESH STEAMED MUSSELS

In wine sauce

OCTOPUS

Marinated in olive oil & vinegar. With fresh vegetables

SCALLOPS

With parsnip cream, asparagus, green apple & citrus sauce

VEGETERIAN MILLEFEUILLE

Of grilled vegetables

GRILLED SHRIMPS

*With Crocus Kozanis (premium Greek saffron)
Served with basmati rice*

ASSORTMENT OF GREEK CHEESES

(Graviera, Kefalotyri, Metsovone & Manouri)

ASSORTMENT OF COLD CUTS

(Syglino, Loutza, Priosutto & Salami Leukadas)

SALADS

SANTORINIAN SALAD

With local cherry tomatoes, basil, onions, caper buttons, caper leafs & Feta cheese

ROCKETT SALAD

*With fresh rocket, strawberries, nuts, sun-dried tomatoes & Parmesan cheese
In balsamic vinaigrette*

FRESH GREEN SALAD

*With peaches, Manouri cheese, Prosciutto & hazelnuts
In cocktail sauce*

RISOTTO - PASTA

MUSHROOMS RISOTTO

With truffle oil & Mascarpone cream

LOBSTER RISOTTO

With asparagus, cherry tomatoes confit & wine sauce

SHRIMP LINGUINE

With spring onions, cherry tomatoes confit & Ouzo

SPAGHETTI WITH FRESH SALMON

With broccoli, peas, spring onions & Vodka

MAIN COURSES

BEEF FILLET (Black Angus)

*Served with topinambur (sun root) cream
& Vinsanto pepper sauce*

BEEF RIB-EYE STEAK (Black Angus)

Served with country style potatoes

BRAISED LAMB SHANK

Served with eggplant purée, chickpeas & Marsala red sauce

GREEK MOUSAKA

Served in stoneware pot

GRILLED CHICKEN FILLET

Served with fresh green salad

SLOW ROASTED PORK BELLY

*Served with sweet potato purée, dried figs, Siglino (smoked pork)
& sweet Mavrodaphne sauce*

FRESH SEABASS FILLET

Served with buttered vegetables and beet root purée

FRESH GRILLED SALMON

Served with green apple cream & couscous with fresh herbs

DESSERTS

MILLEFEUILE

With fresh crème patisserie

CHOCOLATE SOUFFLE

With vanilla ice cream

CHOCOLATE SPHERE

With strawberry ice cream

FRUIT SALAD