



## The Restaurant

Long before Santorini became known as one of the world's most popular destinations, Oia was a small village with 306 inhabitants, located at the northern edge of the caldera. Lauda, built on this rock in 1971, was the village's first restaurant. It was the place where the locals gathered to talk and drink, the place with the village's only telephone.

Today, Lauda Restaurant is committed to honouring the history and tradition of this unique place. Equipped with exceptional local ingredients and our devotion to the volcanic soil, the native grapes, the aromas and the colours of Santorini we strive to offer you an authentic gastronomic experience.

## The Chef

The essence of the menu was created after three years of blending in at this magic island, using influences from the local products – the fresh scorpion fish of Aggelos, the fava beans from Giannis, the juicy Santorinian cherry tomatoes from Michalis – inspired by the Aegean sea and the volcanic cliffs, while respecting the environment and embraced by a passionate team!

*“Emmanuel Renaut”*



LAUDA

## Tasting Menu

*6 course menu with our Chef's recommendations*

### *Canape*

#### Tuna

Thin Slices of Local Tuna, Capers & Fig Leaf Oil

#### Ravioli

Filled with Smoked Feta Cheese, Shrimps & Santorinian Tomato

#### Fava from Yannis

Greek mushrooms, Smoked Egg Yolk Underneath Zephyr of Fava from Yannis Nomikos Estate

#### Lobster

"Kakavia" with Lobster Gnocchi & Vegetables

#### Lamb

Loin & Shoulder of Lamb, Eggplant Tart, Tarragon, Accompanied with Slow Cooked Neck & Artichoke

*Or*

#### Beef

Greek Fillet of Beef, Rolled in a Thin Layer of Beef Cecina, Crispy Potatoes & Santorinian Red Wine Sauce  
(Supplement 45,00)

#### Meringue

Filled with Eucalyptus Ice Cream, Pistachio & Fig Marmalade

### *Migniardise*

Menu Tasting: 200€ per person

Wine Pairing: 145€ per person

Premium Wine Pairing: 252€ per person

Cocktail Pairing: 120€ per person

Non-Alcoholic Pairing: 95€ per person



# Starters

## Carpaccio Sea Bream

Thin slices Of Sea Bream Marinated with Vierge Sauce,  
Pickled Fennel & Caper Leaves

36€

## Quinoa Bowl

Quinoa, Tofu, Cucumber, Cherry Tomato, Smoked Salmon,  
Shrimps, Soya-Lime Vinaigrette

32€

## Risotto

Cooked with Local Dried Tomatoes and Herbs

30€

## Local Fava

Crispy Fried as a Croquette Tomato Marmalade & Chilli

27€

## Greek Salad

Santorinian Cherry Tomato, Cucumber, Onion, Feta Cheese, Peppers, Olives,  
Capers and Extra Virgin Oil and Cretan Rusk

26€

## Lettuce Salad

Baby Gem & Lettuce, Grapes, Gruyere Flakes, Pistachio, Radish, Panko  
Breadcrumbs, Honey & Mint Vinaigrette

26€

Add Grilled Chicken | Supplement 7€

Or

Sautéed Greek Red Shrimps | Supplement 12€

# Main Courses

## Red Bream

Fillet of Local Red Bream, Slow Cooked Fennel & Parsley Sauce

54€

## Lobster

Lobster Tail & Claws with Linguini, Tarragon, Lemon, Caviar

75€

## Beef

Greek Fillet of Beef, Rolled in a Thin Layer of Beef Cecina,  
Crispy Potatoes & Santorinian Red Wine Sauce

70€

## Chicken

Chicken Breast Roasted with Herbs, Eggplant Puree,  
Onion Pickles & Mushrooms

42€



# Desserts

## Chocolate

Milk Chocolate Parfait, Red Berries Sorbet & Hazelnut

28€

## Yoghurt

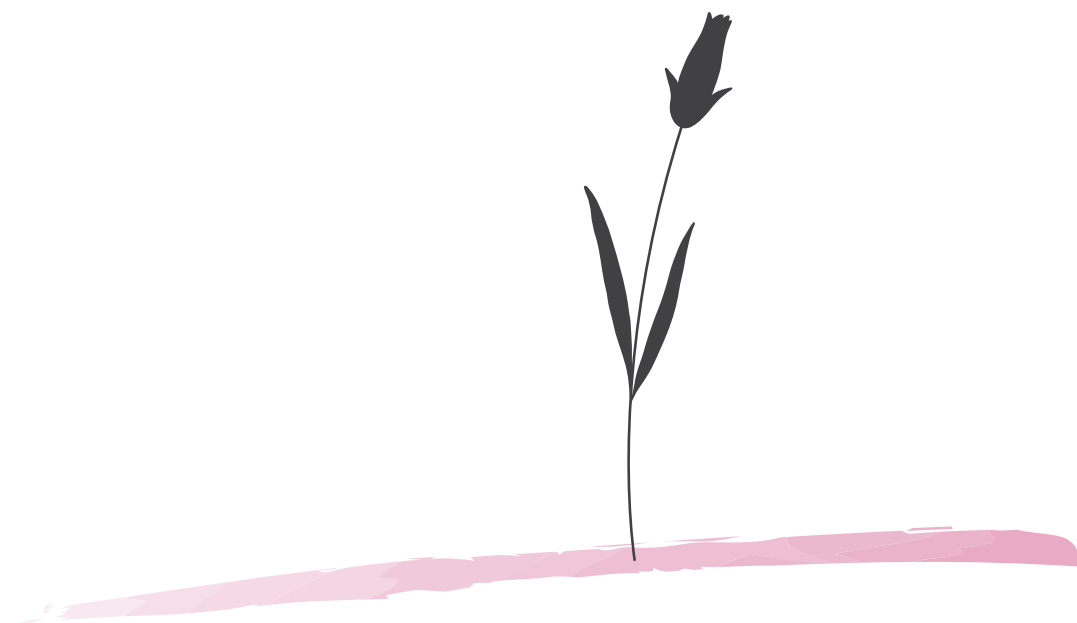
Cream of Yoghurt with Vanilla, Fig Marmalade, Pistachio Ice Cream

24€

## Fresh Fruits

Variety of Fresh Seasonal Fruits Salad

22€



*"Consumer is not obliged to pay if the notice of payment has not been received (receipt-invoice)"*  
*"Ο καταναλωτής δεν έχει υποχρέωση να πληρώσει εάν δεν λάβει το νόμιμο παραστατικό στοιχείο (απόδειξη-τιμολόγιο)"*