



### Caviar | 120€

House Selection Caviar 30g

# Fish of the Day Carpaccio | 34€

Thin slices of Fresh Fish Marinated with Vierge Sauce, Pickled Fennel & Caper Leaves

#### Risotto | 30€

Cooked with Local Dried Tomatoes and Herbs

## Local Fava | 27€

Crispy Fried as a Croquette, Tomato Marmalade & Chilli

### Greek Salad | 26€

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

## Lettuce Salad | 26€

Baby Gem & Lettuce, Grapes, Gruyère Flakes, Pistachio, Pickled Onion,
Panko Breadcrumbs, White Balsamic Vinaigrette

Add Extra to Your Salad Grilled Chicken | Supplement 7,00 Or

Grilled Greek Red Shrimp | Supplement 12,00



## Lobster | 75€

Lobster Tail & Claws with Fresh Tagliatelle, Tarragon, Lemon, Caviar

#### Red Bream | 40€

Fillet of Local Red Bream, Slow-cooked fennel & Parsley Sauce

# Beef | 72€

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

## Chicken | 54€

Chicken Breast and Leg Roasted with Herbs, Eggplant Purée, Onion & Mushrooms





# Chocolate | 28€

Milk Chocolate Parfait, Red Berries Sorbet & Hazelnut

# Yoghurt | 24€

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

Fresh Fruits | 22€

Variety of Fresh Seasonal Fruits

