



Yiannis Fyntanis Executive Chef

* Please inform us about any allergies

* Consumer is not obliged to pay if the notice of payment has not been received (receipt-invoice)



DEGUSTATION DINNER MENU



- FROM THE EARTH -

Homemade bread selection
Olives, butter, organic virgin olive oil

Amuse-bouche
Chef’s welcome

"Spanakopita"
Fried dumplings, spinach, Greek feta cheese, fresh herbs, local greens, Greek yogurt, dill oil

Beef tartar "Moussaka"
Black Angus beef, Santorinian white eggplant, gruyere cheese from Naxos, potato

“Youvetsi”
Beef cheek, fregola, arseniko cheese from Naxos island, mavrotragano Santorinian wine, dukkah

Pineapple & Rum
Maple syrup, rum, passion fruit, mango, coconut, blueberry

Mignardises

Menu Degustation: 135.00€ per person
Wine Pairing: 80.00€ • Cocktail Pairing: 60.00€ • Non-Alcoholic Pairing: 40.00€

- SEA ESCAPE -

Homemade bread selection
Olives, butter, organic virgin olive oil

Amuse-bouche
Chef’s welcome

Santorinian fava
Smoked shrimps, harissa paste, tomato, kritamo, capers, olives, shallots

Sea bass ceviche
Kumquat from Corfu island, cucumber, avocado, shichimi togarashi, mango & ginger dressing

“Fricassee”
Catch of the day, celery root, baby gem, egg-lemon sauce, local herbs, spring onions

Citrus
White chocolate namelaka, Greek mastiha from Chios island, kumquat, sable, lemon-basil sorbet

Mignardises

Menu Degustation: 135.00€ per person
Wine Pairing: 80.00€ • Cocktail Pairing: 60.00€ • Non-Alcoholic Pairing: 40.00€

- BLACK ROCK -

Homemade bread selection
Olives, butter, organic virgin olive oil

Amuse-bouche
Chef’s welcome

Gemista
Carnaroli rice, Santorinian tomato, seasonal veggies, peppermint, burnt goat cheese

Scallops
Sweet corn, brown butter, chorizo, vadouvan

Santorinian fava
Smoked shrimps, harissa paste, tomato, kritamo, capers, olives, shallots

OR
Beef tartar "Moussaka"
Black Angus beef, Santorinian white eggplant, gruyere cheese from Naxos, potato

“Fricassee”
Catch of the day, celery root, baby gem, egg-lemon sauce, local herbs, spring onions

OR
“Kakavia”
Catch of the day, “kakavia” sauce, mussels, potato-saffron cream, seasonal veggies

Lamb
Slowly cooked for 12 hours, local greens, jus, olives, pistachio, grey bottarga, mustard seeds

OR
Beef tenderloin
Black Angus Omaha USA, parsnip, hoisin, carrot, ras el hanout, black truffle, smoked caviar

Pre dessert

Choco praline
Gianduja chocolate crèmeux, framboise compote, cacao crumble, espresso, raspberry sorbet

Mignardises

Menu Degustation: 180.00€ per person
Wine Pairing: 110.00€ • Cocktail Pairing: 90.00€ • Non-Alcoholic Pairing: 60.00€