

TASTING MENU

Canapé

Greek salad with Santorini cherry tomatoes, air baguette with bottarga, cod croquet with capers

Garden

Vegetables, micro greens and flowers in volcanic soil with white truffle vinaigrette

King crab

With passion fruit, watermelon radish, avocado, lime, turnip & passion fruit gel

Gazpacho

Smoked soup with cucumber salad, homemade burrata ice cream & tomato confit bruschetta

Red sea bream

With couscous cooked in Norway's lobster broth with smoked Greek salami

Short rib

Cooked 48 hours sous vide, served with variety of carrots, carrot puree & grape must sauce

Pre dessert

Citrus sorbet

Chocolate

3 textures, milk chocolate namelaka with porcini, bitter chocolate sponge and white chocolate & saffron ice cream, liquid lime gel

Mignardises

Optional Wine Pairing

DISCOVERY MENU
A CYCLADIC JOURNEY

Canapé

Greek salad with Santorini cherry tomatoes, air baguette with bottarga, cod crocket with capers

“Sefoukloti”

Traditional pie with greens from Naxos

Tomato soup

Smoked soup with cucumber salad, marinated sardines and tomato confit bruschetta

Sea urchin

With traditional couscous, fennel, tomato confit and ouzo

Trahana

With smoked cheese and louza from Syros

Sea bream

Sea bream fricassee with bottarga and avruga

Rabbit

With “matsata”, rabbit cooked with red wine and San Michali cheese

Lamb “Revithada”

Filet and neck with traditional chickpeas puree and cherry tomatoes

Pre dessert

Citrus sorbet

White eggplant

with crumble carnation, eggplant mousse, almonds & yogurt ice cream

Walnut pie

Walnut pie from Sifnos, with chocolate, cherries and Vinsanto wine

Mignardises

Optional Wine Pairing