

Lycabettus

LUXURY RESTAURANT



_lycabettus**dinner**

Welcome to the restaurant with the most beautiful balcony in the world- There is nothing else to expect but the finest taste from all over the island. Santorini showcasing extraordinary ingredients thanks to nutrient-rich volcanic soil. The alliance of the latest culinary trends with authentic Mediterranean cuisine and the unique agricultural products like the sweet Santorini tomato, ripe pistachios and the white fava bean make dining here so unique. The many accolades awarded is a direct result of the absolute joy of eating in Lycabettus Restaurant. Our chef Pavlos Kiriakis is constantly experimenting with new techniques, utilising the freshest ingredients and are committed to authentic and innovative gastronomy. Embrace this opportunity and savour every flavour – you will remember this five star culinary journey forever.

discoverymenu_

Chef's welcome

Crab with avocado, radish Greek yoghurt & raspberry

Smoked gazpacho soup with buratta ice cream

Homemade smoked salmon with lemon, pink radish & herb sauce

Sea bass with spinach, parmesan and herbs

Or lobster with asparagus & jalapeño dressing (40 €)

Chicken breast with Jerusalem artichoke, lemon and truffle

Or wagyu beef filet with carrots, ginger & grapemust sauce (50 €)

Pre dessert

Banana ice cream with green apple, cacao and tonka

Mignardises

Discovery menu 148€

greekmenu_

Chef's welcome

Cherry tomatoes, crithmum, capers, spring onions, sour cheese & carob bread

Oysters with cucumber, watermelon, lemon, avruga & mint

Scallops with capers fricassee

Scorpion fish with tomato, greek salami, parsley and black garlic

Lamb with smoked white eggplant, greek yoghurt and lemon

Pre dessert

Pistachio biscuit with greek coffee cream and mango, passion sorbet

Mignardises

Greek menu 185€

Wine pairing 60€

Premium wine pairing 90€

FISH

Sea bass with spinach, parmesan and herbs	47 €
Lobster with asparagus & jalapeño dressing	64 €
Grouper with oyster, fennel & asyrtiko wine sauce	49 €
Red mullet with zucchini, black olives & and sea urchin sauce	46 €

MEAT

Short rib with carrots, ginger & grapemust sauce	54 €
Sweetbreads with celery root puree & hazelnut sabayon	46 €
Iberico pork tenderloin & belly with green peas, lime and king oyster mushrooms	49 €
Chicken breast with Jerusalem artichoke, lemon and truffle	41 €
Lamb fillet with smoked eggplant, Greek yoghurt and lemon	51 €

DESSERTS

Banana ice cream with green apple, cacao and tonka	22 €
Mousse praline, raspberry and spices ice cream	23 €
Cremeux peanut butter, compote mango and rosemary sorbet	20 €

ST RTERS

Smoked gazpacho soup with buratta ice cream 31 €

Sea urchin in 2 ways 44 €

cold: fennel with ouzo foam

hot: couscous with sea urchin and parsley

Crab with avocado, radish, Greek yoghurt & raspberry 49 €

Beef tartare with joselito Jamon, smoked bread and
mustard ice cream 41 €

Carabineros with green curry sea grapes & finger
lime 46 €

Homemade smoked salmon with lemon, pink
radish & herb sauce 39 €

Langoustine ravioli with sesame oil and herbs 48 €

Scallops with endives and saffron sauce 41 €

Red quinoa salad with seasonal vegetables and
rocket 31 €
