



CANAVES OIA

P E T R A

D I N N E R

Degustation Menu

Beef carpaccio
parmesan sponge, cardamom syrup and fresh truffle flakes

Santorinian fava foam scallops and lemon foam

Yellow and red beetroot salad
baby rocket leaves, walnuts, parsley, spearmint and “Katiki” cheese
from Domokos

Alternative Santorinian salad
with feta cheese mousse and freshly baked croutons

Pork belly confit baked in duck fat
celleriac purée, green apple, pickled cucumber and red
wine sauce flavored with star anise

Three grains risotto sweet pumpkin and shrimps

Grilled grouper with fennel purée
sautéed spinach, egg – lemon sauce flavored with saffron
and spearmint jelly

Dessert of your choice

Appetizers

Tomato timbale in flaky pastry, fresh mozzarella flavored with basil - lavender oil

Grilled vegetables
orange balsamic dressing and “anthotiro” cheese - chili mousse

Santorinian fava foam scallops and lemon foam

Broccoli tart “apaki”, sauce royal and parmesan

Fresh shellfish
smooth clams and sea urchin with lemon foam rested on vegetables

Grilled shrimps, quinoa, strawberries dressing and smoked Balik salmon

Beef carpaccio, parmesan sponge, cardamom syrup and fresh truffle flakes

Salads

Alternative Santorinian salad with feta cheese mousse and freshly baked croutons

Yellow and red beetroot salad
baby rocket leaves, walnuts, parsley, spearmint and “Katiki” cheese from Domokos

Boiled zucchinis with crispy perek pastry
grated “Balaki” cheese from Tinos, cherry tomatoes and house dressing

Quinoa salad
fresh fruits, baby spinach, bean sprouts and grilled “talagani” cheese

Main courses

Pappardelle with porcini mushrooms truffle oil and graded “anthotiro” cheese

Three grains risotto, sweet pumpkin and shrimps

Lobster with fresh herbs, shrimp salsa and orzo pasta

Grilled grouper with fennel purée
sautéed spinach, egg – lemon sauce flavored with saffron and spearmint jelly

Salmon confit with aromatic herbs crust
pan fried vegetables and sweet and sour sauce

Sautéed duck
baby potatoes stuffed with mushrooms and orange – blueberries dressing

Pork belly confit baked in duck fat
celleriac purée, green apple, pickled cucumber
and red wine sauce flavored with star anise

Lamb rack with olive crust
dark beer and bitter chocolate sauce, baby vegetables,
topinambour purée and gold leaves

Beef fillet
mushroom flan, vegetable cannelloni, vinsanto sauce and beetroot foam