



In order to understand the complexity and the beauty of nature one must break it down into simpler substances, into Elements. Driven by the core four elements of nature and the abundant environment of Santorini, this menu combines elements, flavors to evoke feelings and restore memories. A menu that comes from our past, our everyday life and strong emotions. Whatever we have tasted, we have felt and how we understand the world around us.

signature of elements

scallops dry aged
cabbage | black garlic | bottarga sauce 36

crab king
green apple | horseradish | finger lime 42

langoustines steamed
infused kombu | lime | dry martini 48

lobster figaro's weddings
vadouvan | wild rice | consommé 64

foie citrus
terine | bottarga | fresh citrus 45

cod caviar
beurre blanc | zucchini textures 40

wagyu beef
caramelized onion fava | wild mushrooms 90

duck is fed
corn | foie pearls | blueberries 40

sofigado letter from Ionian Sea
pork cheek | onions | burnt cream 44

turbot cacciucco alla Livornese
polenta | sour cream | dry kritamo 50