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Starters

Santorinian Salad | 25

With cherry tomatoes, cucumber and olives

Raw Marinated Fish | 27

With citrus grape vinaigrette, coriander and bottarga powder

Egg-plant | 23

With chinese creole salad and sesame

Spanakopita dumplings | 22

With spinach cream, feta cheese and herbs

Santorinian Gazpacho | 27

Green tomato soup with mozzarella and parmesan crostini

Garlic Pasta Alla Chitarra | 26

With cherry tomatoes and garlic

Crab Tortelloni | 30

With shrimp consommé and shrimp tartar

Calamari | 29

With walnut pesto, asparagus vinaigrette and grilled asparagus

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Main Courses

Cod | 44

With brandade cream and broccolini

Sweetbreads | 37

With mushroom textures and San Michali cheese

Rib Eye | 49

With truffle purée and shallot sauce

Lobster Tagliolini | 72

With fresh pasta and lobster bisque

King Oyster | 38

With vegetable sauce, shimeji mushrooms and sesame

Catch of the day | Priced by Fish

Choice between fillet or whole fish, served with boiled leafy greens and vegetables

Cockerel | 42

With lemon glaze and baby potatoes

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Desserts

Exotic Cheesecake | 19

With coconut dacquoise, pineapple compote and mango sorbet

Herbs and Raspberries Pana Cotta | 21

With white chocolate, lemongrass, raspberry, spearmint and yogurt meringue

Gianduja Banoffee | 22

With gianduja chocolate, banana and dulce du leche