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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