

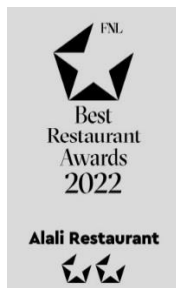


Gastronomy Menu

18:30 - 22:30

Locals used to refer to this area as 'Alali', which in Greek means speechless. You are now one step closer to encountering a unique gastronomic experience that will leave you at a loss of words, through delectable flavors and breathtaking views.

Executive Chef Adam Kodovas
Head Chef George Berkakis



Chef's Tasting Menu
(9 course menu)

Chef's Vegetarian Tasting Menu
(9 course menu)

Chef's Premium Tasting Menu
(11 course menu)

Wine Pairing
Premium Wine Pairing

À la carte menu

Bread and butter, olive oil, herbs

The Aperitif

(for 2 persons accompanied with a glass of sparkling wine)

Crispy tartlet, Greek tuna, parmesan, truffle

Scallops, vanilla, seasonal fruits

Pani Puri, wilted greens, feta, herbs

Macaron, local cheese, tomato, basil

Black angus kefte , ponzu, chili

Starters

Raw oysters, herb sauce, seaweed crumble, fish eggs

Raw fish of the day, cashews, chili, fruits

Black angus beef tartare, Greek crab, brioche, truffle

Greek salad, local tomatoes, feta, mango, carob

Zucchini tartlet, local cheese, asparagus, citrus

Roasted octopus, chili, brown butter, tomato mole, head sauce

Scallops, watercress, carrots, pine nut

Gyoza, local split peas, shrimps, mussels, dashi beurre Blanc

Beef short rib, corn, yellow curry, kumquat

Main Courses

Aegean cod, foie gras, smoked eel, topinambour artichoke, green apple

Fish of the day, BBQ glaze, fish row mousse, celeriac

Lobster, salsify, vanilla, bisque, lobster spring roll

Tortellini, Santorini tomatoes, local cheese, kimchi

Asparagus, cashews cream, ajoblanco, dry nuts, grapefruit

Lamb, aged gruyere, local greens, pistachio

Duck, eggplant, miso, moolis, black garlic

Black angus fillet and chuck, beetroot, gorgonzola, onion

Salt crusted Red snapper served with seasonal vegetables
**45min. serving time*

Desserts

Pistachio cake, Mastiha, grapes, white grapes

Santorini vine, dark chocolate, Vinsanto, anise

Meringue, lemon verbena, yoghurt, berries