

# FOOD MENU

## APPETIZERS

### Handmade bread 🌿

2.50 euro

2 types of handmade bread, accompanied by local cherry tomato paste

### “Ladénia” Kimolos style pie 🌿

8.50 euro

sun-dried tomatoes | fresh oregano | kalamón olives baked cherry tomato sauce

### Spread Trilogy

14.00 euro

smoked eggplant | “chloro” cheese | taramá mousse crispy leaven fermented bread

### Pâté

9.00 euro

poultry liver | sage | thyme Sigalas Mm | apricot marmalade

### Cheese Tempura 🌿

10.00 euro

“chloró” cheese | marinated capers | lemon marmalade

### Yalanci Dolmá 🌿

11.00 euro

Aidani vine leaves | cherry tomatoes | fresh herbs | sheep yogurt

## SALADS

### Santoriniá 🌿

10.00 euro

cherry tomatoes | “katsouni” | pickled caper leaves | “chloró” cheese

### Potato Salad

14.00 euro

marinated anchovies | dill scented olive oil | “tsalafouti” cheese | chervil | quail egg

## COLD DISHES

### Fish Tartare

16.00 euro

almond milk | celery lime | roasted almonds fennel scented olive oil

### Fish Ceviche

15.00 euro

ginger | chili peppers coriander | citrus fruits

### Sea salt cured Mackerel

14.00 euro

wild herbs | Florina peppers spearmint | herb scented olive oil

### Beef Tartare

16.00 euro

pickled capers | parsley mustard seeds

## HOT DISHES

### “Skioufiktá” 🌿

14.00 euro

cretan pasta | sun-dried tomatoes | capers | tomato confit | cretan “xinomyzithra”

### Fresh Cuttlefish

18.00 euro

“almíra” greens | roasted beetroot | lemon | extra virgin olive oil

### Fava Santorini

16.00 euro

slow-cooked moschata octopus caramelized onion | thyme scented olive oil

### Papoutsáki





18.00 euro

white eggplant | braised beef béchamel sauce foam

## PLATTERS

<b>Cheese</b>	22.00 euro
assortment of Cycladic & Cretan types of cheese with homemade marmalade	
<b>Cheese &amp; cold cuts</b>	24.00 euro
assortment of Cycladic types of cheese and hand-picked Greek cured meat cuts	
<b>Cycladic</b>	32.00 euro (for 2)
a large platter loaded with Cycladic delicacies	

## DESSERTS

<b>Baked dark chocolate cream</b> 	14.00 euro
caramelized hazelnut   hazelnut & cocoa biscuit   chocolate branches	
<b>Ravaní</b> 	10.00 euro
cardamom cream   almond brittle   battered mastic ice cream	
<b>Baklavá</b> 	12.00 euro
Aegina pistachio   vanilla ice cream	
<b>Spoon dessert</b> 	4.50 euro
Blackberry	

## BEVERAGES

<b>Greek Coffee</b>		<b>Mineral Water</b>	
Single	2.50 euro	0.5 lt.	0.50 euro
Double	3.50 euro	1 lt.	1.00 euro
<b>Espresso</b>		<b>Sparkling Mineral Water</b>	
Single	2.00 euro	0.33 lt.	2.00 euro
Double	3.00 euro	0.75 lt.	4.00 euro
<b>Tea</b>	2.00 euro	<b>Orange Juice (can)</b>	2.50 euro
		0.33 lt.	

Executive Chef: Kiriaki Fotopoulou  
Please advise your waiter on food allergies or intolerances, if any.

 vegan |  vegetarian

# WINE TASTING OPTIONS



tasting flights are accompanied by “chloro” cheese, double baked bread and tomato paste  
(1 glass = 30 ml)

## **CYCLADIC MISTRAL** just wine 18 euro | food & wine pairing 50 euro

**Am** | Assyrtiko 50% - Monemvasia 50%, PGI Cyclades  
**Aidani** | Aidani 100%, PGI Cyclades  
**Santorini** | Assyrtiko 100%, PDO Santorini  
**EAN** | Mavrotragano 50% - Mandilaria 50%, PGI Cyclades  
**Mm** | Mavrotragano 40% - Mandilaria 60%, PGI Cyclades

## **VOLCANO DIVER'S** just wine 22 euro | food & wine pairing 70 euro

**7 Villages** | Assyrtiko 100%, PDO Santorini  
**Kavalieros** | Assyrtiko 100%, PDO Santorini  
**Santorini Barrel** | Assyrtiko 100%, PDO Santorini  
**Mavrotragano** | Mavrotragano 100%, PGI Cyclades  
**Vinsanto** | Assyrtiko 75% - Aidani 25%, PDO Santorini

## **SIGALAS INTEGRAL** | 32 euro

**Am** | Assyrtiko 50% - Monemvasia 50%, PGI Cyclades  
**Aidani** | Aidani 100%, PGI Cyclades  
**Santorini** | Assyrtiko 100%, PDO Santorini  
**7 Villages** | Assyrtiko 100%, PDO Santorini  
**Santorini Barrel** | Assyrtiko 100%, PDO Santorini  
**EAN** | Mavrotragano 50% - Mandilaria 50%, PGI Cyclades  
**Mm** | Mavrotragano 40% - Mandilaria 60%, PGI Cyclades  
**Mavrotragano** | Mavrotragano 100%, PGI Cyclades  
**Apiliotis** | Mandilaria 100%, PGI Cyclades











## **ABSOLUTE ASSYRTIKO** | 16 euro

**Santorini** | Assyrtiko 100%, PDO Santorini      **Kavalieros** | Assyrtiko 100%, PDO Santorini  
**7 Villages** | Assyrtiko 100%, PDO Santorini      **Santorini Barrel** | Assyrtiko 100%, PDO Santorini

## **RED SUNSET** | 16 euro

**Mm** | Mavrotragano 40% - Mandilaria 60%, PGI Cyclades  
**Kali Riza** | Xinomavro 100%, PDO Amyntaion  
**Ramnista Kir-Yianni** | Xinomavro 100%, PDO Naoussa  
**Mavrotragano** | Mavrotragano 100%, PGI Cyclades

## WINE LIST

<b>White</b>		
Am	5	20
Santorini	9	42
Santorini Barrel	10	52
Aidani	8	38
7 Villages	12	54
Kavalieros	14	65
Nychteri	16	81
<b>Rosé &amp; Sparkling</b>		
EAN	4	20
Paranga Sparkling Kir-Yianni	6	19
Akakies Sparkling Kir-Yianni	7	25
<b>Red</b>		
Mm	6	27
Kali Riza Kir-Yianni	6	27
Ramnista Kir-Yianni	7	31
Mavrotragano	14	65
<b>Dessert</b>		
Vinsanto	11	67
Apiliotis	8	48
<b>Distillates</b>		
Tsipouro 200 ml	3	9
Tsipouro 700 ml	3	27
Tsipouro double dist. 500 ml	4	35
Tsipouro 3yr barrel aged 500 ml	5	49
Prickly Pear Spirit 500 ml	6	57