

## ***Appetizers***

Homemade organic bread-Amuse bouche (Per person) ..	3€
<i>Fish velouté soup</i> with lemon foam, crispy phyllo with nuts and quinoa, wakame sea weeds .....	16€
<i>Santorinian fava</i> with forest fruits, pineapple sauce, roasted cashews, mature graviera (Cretan hard cheese), asteroid anise mousse .....	16€
<i>Beetroot risotto</i> , raspberries, sour cream cheese mousse with geranium, passion fruit sauce, roasted pine nuts.....	24€
<i>New-Age Greek cheese pie</i> with wine marinated feta cheese, fig mousse, caramelized kumquats with wine vinegar syrup, ginger and sweet chilies .....	18€
<i>Scallops with zucchini carpaccio</i> , cauliflower mousseline, kale sauce with wasabi, smoked trout mousse.....	24€
<i>Grilled foie gras</i> in dried flower and caramelized almond crust, celery purée, blueberry sauce, yuzu confit, bay leaf foam .....	28€
<i>Moussaka soufflé</i> with Santorinian white eggplant, slightly smoked beef carpaccio, smoked paprika oil, tomato confit with cranberries .....	28€
<i>Marinated veal cheeks</i> , tzatziki cheese cake on a base of dried fruits, bergamot chutney .....	27€
<i>Scampi</i> , white chocolate, lime and ginger sauce, green apple carpaccio and golden herring caviar .....	26€

## ***Salads***

<i>The famous Greek salad</i> with cherry tomatoes, fennel, Santorinian zucchini, green peppers, cucumber, olives, caper, sundried tomatoes, baked feta cheese in phyllo crust with paprika and sesame seeds, organic extra virgin olive oil dressing with herbs.....	16€
<i>Organic quinoa salad</i> with Greek style “ceviche” (marinated octopus, sea bass and sardine carpaccio), smoked Santorinian white eggplant sauce .....	26€

## ***Pasta – Risotto***

<i>Papardelle</i> with grilled foie gras, wild mushrooms from Grevena with brandy Metaxa, white truffle oil, cocoa dust, parmesan crisp, nutmeg foam and roasted hazelnuts.....	32€
<i>Spaghetti Bolonese</i> with beef fillet tartar, sage and fresh goat cheese sauce, parmesan mousse .....	28€
<i>Noodles</i> with grilled «kokoretsi» (savory dish made up of skewering seasoned lamb offal meat wrapped in intestines), coconut milk, strawberries, mahleb, roasted cashews, mastiha mousse .....	28€

### **DEGUSTATION MENU (for one person)..... 74€**

#### ***Celebrating 1989-2017 Koukoumavlos 28th year Anniversary***

- *Sea bass tartar* on a base of avocado, white tarama sauce (fish roe delicacy), Peruvian orange tomato and Jalapeños pepper mousse
  - *Grilled shrimps* with nectarine carpaccio, coconut milk and yuzu sauce, red curry mousse and roasted walnuts
  - *Ostrich burger* on a base of polenta, venison carpaccio, smoked cheese Metsovone, strawberry ketchup, potato purée with truffle and mustard
- or*
- *Herb-crusted salmon fillet*, beetroot mousseline, horseradish mousse, traditional Syros island pork sausage sauce
  - *Mandarin-chili ice-cream*, baklava cream, white chocolate sauce with tarragon, rose petal syrup

## ***Main Dishes***

<i>Beef fillet</i> , fresh snow peas, edamame (soybeans), spicy «chloro» goat cheese sauce, summer truffle and black garlic mousse .....	38€
<i>Slowcooked lamb shoulder</i> , broad bean mousseline with dates and black chocolate, «Retsina» wine sauce, smoked feta cheese mousse .....	34€
<i>Ostrich burger</i> on a base of polenta, venison carpaccio, smoked cheese Metsovone, strawberry ketchup, potato purée with truffle and mustard .....	34€
<i>Sea bass fillet</i> in tomato and herb crust, fresh porcini, hummus with ginger and coriander .....	36€
<i>Herb-crusted salmon fillet</i> wrapped in Nori seaweeds, beetroot mousseline, horseradish mousse, traditional Syros island pork sausage sauce .....	34€

### **Assorted Fine Cheese (bio)**

From Ithaki island produced by Chriss. Karavias

Gruyere with truffle, Gruyere with ginger, Gruyere with wild manjoran-fresh goat cheese Served with different chutneys For two persons .....	24€
For four persons .....	48€

### **Desserts**

<i>Dark chocolate mousse</i> with Vinsanto, cocoa paste with black olive, selection of rock salts, mango sauce and blueberry sorbet .....	14€
<i>Sage and orange ice-cream</i> , red cabbage and spices sauce, olive oil perfumed with Setzuan pepper .....	13€
<i>White chocolate mousse</i> on a base of chestnut and cardamom, cherry tomato confit with mint, pomegranate syrup.....	13€
<i>Mandarin-chili ice-cream</i> , baklava cream, white chocolate sauce with tarragon, rose petal syrup.....	13€
<i>Tiramisu</i> with Santorinian white eggplant on a base of almond praline, citrus sauce with lemon-thyme, wild cherry ice-cream .....	14€

### **Beers**

(Brewed in Santorini, small production, limited editions)

Yellow Donkey 0,33L (Lager-ale) .....	9€
Volcan Pilsner 0,33L .....	9€
Red Donkey 0,33L (Ale) .....	10€
Crazy Donkey 0,75L (Ipa-Indian pale Ale) .....	24€

### **Wines by the glass (160 ml)**

Nassitis - Assyrtiko - Aidani - Athiri - Vassaltis Estate ..	10€
Atlantis Rose - Argyros Estate .....	10€
Malagusia - Matsa - Organic .....	10€
Cardonnay Dereskos Estate .....	10€
Mm Sigalas Estate - Mandilaria, Mavrotragano .....	10€
Agrilia Dereskos - Cabernet Sauvignon .....	12€
Odi Boutari - Cab. Sauvignon, Agiorgitiko .....	12€
Vinsanto Argyrou 110ml - 1991 .....	22€
Vinsanto Sigalas 110ml - 2004.....	18€
Vinsanto Hatzidakis 1997 - 110ml .....	18€
Museum Muscat / Yalumba 110ml .....	14€
Prosecco Barollo .....	10€
Champagne Duval-Leroy .....	18€

### **Drinks**

Whisky, Vodka, Gin .....	8€
Special whisky, Special Vodka .....	12€
Malt whisky .....	15€
Special Vodka, Gin, Tequila .....	14€
Beluga Gold Line .....	42€
Grey Goose VX .....	36€
Brandy METAXA 5* .....	8€
Cognac – Tequila Patron .....	15€
Liqueurs .....	12€
Ouzo .....	6€
X.O Cognac .....	32€
Kir Royal .....	18€
Cocktails .....	14€
Greek Grapa .....	8€

### **Imported Wines**

RED	
Glen Carlou Grand classique 2011 South Africa .	75€
Chateau chantalouette / Pomerol 2010 .....	95€
Chateau Juguet Gr.Cru/St. Emilion 2012 .....	85€
Colome Estate Malbec 2013 Argentina .....	58€
Faustino Gran Reserva 2001 (Spain) .....	125€
Amarone - 2009 - Roberto Mazzi .....	125€
Fetzer Vineyards C. Sauvignon 2000 (USA) .....	110€

#### WHITE

Gewurztraminer - Emile Beyer / Alsace .....	52€
Riesling - Emile Beyer / Alsace .....	52€
J.P. & Benoit Droin Chablis Premier Cru -Montmains .....	58€
Heggie's Vineyard / Australia Chardonnay .....	48€

### **Dessert wines**

Vinsanto Argyrou 1991 - 0,5L .....	125€
Vinsanto Sigalas 2004 - 0,5L .....	95€
Vinsanto Chatzidaki 1997 - 0,375L .....	95€
Vinsanto Boutari 2002 - 0,5L .....	85€
Vinsanto Gaia 2005 - 0,5L .....	85€

### **Hot Drinks**

Greek coffee .....	3€
Espresso .....	4€
Capuccino, Tea .....	5€

### **Refreshments**

Coca-Cola – Fanta, Sprite 0,33L .....	5€
Mineral Water .....	3€
Mineral Water with Gas 0,75L .....	4€

## Wines

### WHITE

KOUKOUMAVLOS - Assyrtiko - Athiri . . . . .	<b>31€</b>
Fruity, zestfull, full bodied	
VASSALTIS WINERY. Assyrtiko . . . . .	<b>38€</b>
Fruity, crisp and full bodied	
SANTORINI SIGALAS ESTATE - Assyrtiko . . . . .	<b>40€</b>
Dry white wine. Rich, fruity and full	
THALASSITIS Gaia Winery - Assyrtiko . . . . .	<b>38€</b>
Fruity, rich and well-balanced	
SANTORINI ASSYRTIKO - ARGYROS Winery . . . . .	<b>38€</b>
Full, fine and crisp	
GAVALAS ESTATE Assyrtiko . . . . .	<b>38€</b>
Rich, aromatic and fruity	
KOUTSOGIANNOPOULOS Estate. Assyrtiko . . . . .	<b>38€</b>
Crispy and full	
HATZIDAKIS WINERY. Aidani - Organic . . . . .	<b>38€</b>
Rich and fruity, well-balanced	
VENETSANOS ESTATE. Assyrtiko . . . . .	<b>38€</b>
Rich and fruity, well-balanced	
OVILOS - Semillon . . . . .	<b>45€</b>
Regional wine. Fruity and crisp	
8th ART - MARAGAKIS ESTATE - Vidiano . . . . .	<b>36€</b>
Fine, fruity and well balanced	
ALPHA ESTATE. Sauv. Blanc . . . . .	<b>44€</b>
Fruity and crisp	
SAMAROPETRA Kyr-Yanni	
Roditis, Sauv. Blanc . . . . .	<b>36€</b>
Rich and fruity, well-balanced	

### WHITE WINES IN OAK BARREL

GEROVASILIOU. Chardonnay . . . . .	<b>44€</b>
Full, rich and long finish	
SANTORINI SIGALAS. Assyrtiko - Full, rich and long finish	<b>48€</b>
KALLISTI BOUTARI RESERVE. Assyrtiko . . . . .	<b>44€</b>
Aidani, Athiri. Full and well-balanced	
MAGGEL ESTATE. Viognier - Malagusia. Spicy and full	<b>38€</b>
ESTATE ARGYROU. Assyrtiko. Full and bite . . . . .	<b>45€</b>
DEKA OINOGENESIS . . . . .	<b>44€</b>
Sauvignon Blanc. Semillon, Ugniblanç	
AMETHYSTOS FUME - Sauvignon Blanc . . . . .	<b>42€</b>
Perfumed vanilla flavoured, full	
CHARDONNAY SKOURAS -ALMYRA	
Chardonnay - Malagusia - Skouras Winnery . . . . .	<b>42€</b>
Fruity, round and rich	
MAGIKO VOUNO LAZARIDI. Sauvignon Blanc . . . . .	<b>42€</b>
Fruity, round and rich	
PERPETUUS LAZARIDI (Semillon) - Full and rich . . . . .	<b>55€</b>

### ROSE

AVANTIS ESTATE GRACE - Mandilaria . . . . .	<b>42€</b>
Rich and crispy	
FEGGITES OINOGENESIS . . . . .	<b>38€</b>
Cab. Sauvignon, Grenache rouge. Fruity and aromatic	
VOYATZI ESTATE	
Organic - Xinomavro - Moschomavro . . . . .	<b>36€</b>
ALPHA ESTATE. Xinomavro - Syrah . . . . .	<b>42€</b>

### RED

M-M SIGALAS - Mavrotragano, Mandilaria . . . . .	<b>42€</b>
Rich body and full	
GRANDE RESERVE BOUTARI - Xinomavro - 2010 . . . . .	<b>44€</b>
Rich body and full	
MAGGEL ESTATE - Cab. Sauvignon, Merlot - 2006 . . . . .	<b>45€</b>
Full bodied, rich bouquet	
VISSA KARADIMOS EST. 2009 - Xinomavro, Organic . . . . .	<b>52€</b>
Silky, full bodied	
ESTATE GAIA. Agiorgitiko 2013 . . . . .	<b>65€</b>
Full bodied, rich	
OENOTRIA GI 2010-14. Cab. Sauv. . . . .	<b>62€</b>
Perfumed, silky and long finish	
VACCHIUS VINUS 2004 - Cab.-Merlot HATZIMICHALI . . . . .	<b>92€</b>
Full, rich and complex	
AENAON - LANTIDIS - 2012 - Merlot . . . . .	<b>45€</b>
Full bodied and rich	
KIATHOS - Merlot 2011 . . . . .	<b>42€</b>
Full bodied - Rich	
ODI - BOUTARI. Agiorgitiko - Buttery, silky and rich . . . . .	<b>38€</b>
MEGAS OENOS SKOURAS 2012 . . . . .	<b>52€</b>
Cab. Sauv., Agiorgitiko. Aromatic, silky, full bodied	
HARITATOS ESTATE 2013 - Organic - Mavrodaphni . . . . .	<b>45€</b>
Rich bouquet, full bodied	
MAGIKO VOUNO LAZARIDI 2009 . . . . .	<b>95€</b>
Full bodied and bite	
DERESKOS WINERY 2012 - Cab. Sauvignon . . . . .	<b>45€</b>
Rich, round and robust	
MEGA SPILEO - Mavrodafni - Kalavritino 2010 . . . . .	<b>75€</b>
Full bodied and rich	
ASPROS LAGOS - Cab. Sauv. 2013 - Doloufakis Estate . . . . .	<b>48€</b>
Full bodied and rich	
ANY'S ANYMUS - Merlot 2007 - Tsolis Winery . . . . .	<b>68€</b>
Full bodied and long finish	
DIAPOROS - Xinomavro - Syrah - 2011 . . . . .	<b>75€</b>
Full bodied and long finish	
NEMEA GRANDE CUVÉE SKOURAS - 2013 . . . . .	<b>55€</b>
Agiorgitiko. Rich, complex and perfumed	
FILIRIA BOUTARI 2008 - Xinomavro, Negoska-Organic . . . . .	<b>52€</b>
Smooth, complex and full bodied - 2007	
KOKKINOMYLOS TSELEPOS - Merlot - 2012 . . . . .	<b>75€</b>
Full bodied and long finish	
CHATEAU JULIA - K. LAZARIDIS. Merlot - 2008 . . . . .	<b>55€</b>
Smooth, full bodied and long finish	

## Champagnes

Duval-Leroy Brut . . . . .	<b>105€</b>
Veuve Cliquot Rose . . . . .	<b>175€</b>
Veuve Cliquot Brut . . . . .	<b>125€</b>
Gosset Grande Reserve . . . . .	<b>125€</b>
Moet-Chandon Imperial Brut . . . . .	<b>115€</b>
Moet-Chandon Imperial Rose . . . . .	<b>135€</b>
Billekart Salmon Grand Cuvee 1990 . . . . .	<b>620€</b>
Dom-Perignon . . . . .	<b>325€</b>
Nicolas Feuillate Cuveé de Prestige Palme D'or '92 . . . . .	<b>680€</b>
Krug Vintage - 1988 . . . . .	<b>680€</b>
Cristal Brut L. Roederer . . . . .	<b>450€</b>
Moet-Chandon 0,375L . . . . .	<b>58€</b>
Gosset Grande Reserve 0,375L . . . . .	<b>62€</b>