

## Appetizers

- Homemade organic bread** -Amuse bouche (Per person) .3€
- Ode to the Earth and Sea**.....18€  
Santorinian fava, orange, scallops, capers, almonds, pomegranate, asteroid anise
- The famous Greek salad ... risotto** .....22€  
Cherry tomatoes, bell peppers, capers, cucumber, chives, oregano, olive caviar, smoked feta cheese, pink chocolate
- Travelling from East to West**.....24€  
Shrimps, coconut milk, kiwi, mango chutney, curry, cashews
- Exploring the barren landscapes of the island ....**19€  
Kataifi (angel hair phyllo), Santorinian chloro cheese, chamomille, bergamot, prickly pear, saffron
- Afternoon sea breeze**.....25€  
Scallops, zucchini, sea weeds, cauliflower, wasabi, kale sauce, smoked trout
- A Greek man travelling to France**.....28€  
Grilled foie gras, grape, beetroot, Tentura liqueur, ouzo, roasted chick peas, bay leaves
- Surf'n'Turf, Greek style meat sushi**.....24€  
Nori sea weeds, mortadella, beef, crab, trahana, pistachio, carrot, horseradish, lemon, edamame
- Around the world in one plate**.....25€  
Octopus, sweet potato, prunes, dates, lemon curd, chia seeds, mastiha, oriental spices
- Waking up from a dream** .....45€  
Lobster fillet, white chocolate, lime, ginger, green apple, golden herring caviar

## Salads

**The famous Greek salad** with cherry tomatoes, fennel, Santorinian zucchini, green bell peppers, cucumber, black olives, capers, sundried tomatoes, baked feta cheese in phyllo crust with paprika and sesame seeds, extra virgin olive oil dressing with herbs.....17€

### Green salad

Tuna fillet, pine nuts, avocado, quinoa, buckwheat, sea weeds, soy sauce, cranberries, smoked eggplant hummus.....28€

## Pasta – Risotto

- Papardelle** .....32€  
Shrimps, scallops, cherry tomatoes, anise, snap peas, basil, sesame seeds
- Striftari chick pea pasta** (gluten free).....28€  
Squid, sea weeds, lime, fennel, tarama, cucumber, pumpkin seeds
- Risotto from whole grain wheat**.....32€  
Wild mushrooms, Brandy Metaxa, truffle, nutmeg, hazelnuts, cocoa, duck carpaccio

## DEGUSTATION MENU (for one person) ..... 82€

### Celebrating 30 years of Koukoumavlos creative cuisine, 1989-2019

- **Sea bass tartar on a base of avocado**, white tarama sauce, yellow tomato and Jalapeños pepper mousse
- **Shrimps**, coconut milk, kiwi, mango chutney, curry, cashews
- **Beef and lamb kebabs**, Bloody Mary, celery, tzatziki, green asparagus

or

- **Sea bream fillet**, Mojito crust, Jerusalem artichokes, passion fruit, tarama- truffle salami flakes
- **Strawberry semifreddo**, smoked Florina's pepper sauce with basil, sour cherry mousse, caramelized hazelnuts with white chocolate

## Main Dishes

- Memories from my childhood in Corfu**.....38€  
Beef fillet "Sofrito", emulsion of beef, vinegar, garlic and parsley, semolina pudding "halva", summer truffle, kale
- "I love you Porky"** .....34€  
Pork tenderloin, pepper crust, mustard, blackberries, grape must syrup, New-Age potato salad
- Orient Express**.....34€  
Beef and lamb kebabs, Bloody Mary, celery, tzatziki, asparagus
- 20.000 leagues under the sea**.....38€  
Sea bass fillet, Nori sea weeds, salted cod, Brussels sprouts, red tuna pastourma, lemon thyme caviar
- The big blue** .....36€  
Sea bream fillet, Mojito crust, Jerusalem artichokes, passion fruit, tarama- truffle salami flakes

### 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 .....	26€
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### Desserts

<b>Dark chocolate mousse with Vinsanto</b> , cocoa paste with black olive, selection of rock salts, mango sauce, blueberry sorbet, jasmine foam .....	14€
<b>Blood orange ice-cream with chilies</b> , baklava cream, passion fruit sauce, rose petal syrup.....	13€
<b>Strawberry semifreddo</b> , smoked Florina's pepper sauce with basil, sour cherry mousse, caramelized hazelnuts with white chocolate .....	13€
<b>Sage and coconut ice-cream</b> , red cabbage and spices sauce, olive oil perfumed with ginger and cardamom, orange confit .....	13€
<b>Tiramisu with Santorinian white eggplant</b> on a base of almond praline, citrus sauce with lemon-thyme, cinnamon 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€
White Donkey 0,75L (Weiss) .....	24€

### Wines by the glass (160 ml)

Atlantis - Assyrtiko - Aidani - Athiri - Argyros Estate	10€
Atlantis Rose - Argyros Estate .....	10€
Malagusia - Sokos Winery .....	10€
Cardonnay Dereskos Estate .....	10€
Mm Sigalas Estate - Mandilaria, Mavrotragano .....	12€
Agrilia Dereskos - Cabernet Sauvignon .....	10€
Odi Boutari - Cab. Sauvignon, Agiorgitiko .....	12€
Vinsanto Argyrou 110ml - 1995 .....	25€
Vinsanto Sigalas 110ml - 2013 .....	22€
Vinsanto Gaia 2006 - 110ml .....	22€
Museum Muscat / Yalumba 110ml .....	18€
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 2012 South Africa .	75€
Chateau chantalouette / Pomerol 2014 .....	95€
Chateau Juguet Gr.Cru/St. Emilion 2013 .....	95€
Colome Estate Malbec 2015 Argentina .....	62€
Faustino Gran Reserva 2001 (Spain) .....	125€
Amarone - 2012 - Roberto Mazzi .....	125€
Fetzer Vineyards C. Sauvignon 2000 (USA) .....	125€

#### WHITE

Riesling - Emile Beyer / Alsace .....	52€
J.P. & Benoit Droin Chablis Premier Cru .....	68€
Heggie's Vineyard / Australia Chardonnay .....	48€

### Dessert wines

Vinsanto Argyrou 1994 - 0,5L .....	135€
Vinsanto Sigalas 2013 - 0,5L .....	115€
Vinsanto Boutari 2002 - 0,5L .....	95€
Vinsanto Gaia 2006 - 0,5L .....	95€

### Hot Drinks

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

### Refreshments

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