



## Caviar & Champagne

Explode your taste buds with an exquisite Caviar Tasting  
Indulge in an opulent culinary journey  
along with a sublime array of Champagnes  
selected from the most prestigious French houses

### A Fine Caviar Selection:

KALUGA HYBRID RESERVE, ROYAL OSSETRA, BELUGA RESERVE

our chef's homemade blinis  
creme fraiche, chives, eggs & tarama fish roe

### Champagne Pairing:

A sublime array of prestigious French Champagnes, Brut & Rose

255 €  
per person

### Optional Non-Alcoholic Pairing for all menus: 36 €

Bloom, White Sparkling Dry Wine, Chardonnay, France

### Ulysses Cheese Board V, P 30 €

Cheese Option to add on any of the menus:  
A winning combination of Greek artisan cheeses  
from our local producer on the island of Ithaka

Please inform your waiter of any allergy or special dietary requirements

V: Vegetarian, VG: Vegan, P: Pescatarian. **Gluten Free** menus upon demand.

Consuming raw or undercooked eggs, beef, lamb, milk products, poultry, seafood or shellfish may increase your chances of foodborne illness.

All menus are designed & served for single individual. Prices are per person, in euros & inclusive of all taxes.

Market inspection general manager: Dimitrios Roidis



## A la Carte Menu

### SALADS & STARTERS

- Smoked Santorini Fava** P, Gf (V, Vg without sausage) 17  
crispy spicy Evros sausage & caramelized onions
- Organic Mixed Greens** V, Vg, P, Gf 20  
beetroot, asparagus, cranberries, figs, almonds, parmesan & thyme honey dressing
- Red Shrimp Carpaccio** P, Gf 31  
fleur de sel, lime & extra virgin olive oil, Cretan avocado cream, yellow beetroot, baby green beans, cherry tomato, red chili pepper & fresh microgreen salad
- Tomato Choriatiki Essence** V, P, Gf 17  
ripened tomato, cucumber, onion, peppers, olives, chilled tomato soup, whipped goat's cheese & extra virgin olive oil.
- Shrimps & Zucchini Julienne** P, Gf 24  
zucchini, aromatic grilled shrimps, marinated in oak, cumin & black garlic
- Grilled Calamari** P, Gf 28  
potato purée, sea urchin tarama & black caviar
- Beef Crudo** Gf 33  
Black Angus, creme of aged graviera cheese, truffle, mustard seeds, extra virgin cold pressed olive oil & sea salt

### MAIN COURSES

- Beetroot Risotto** V, P, Gf 32  
crunchy white eggplant from Santorini, peas, zucchini, spinach & mint
- Roasted Pumpkin Ravioli** V, Vg, P 34  
broccoli, purple cauliflower, Edamame beans, carrot puree, sage & crocus from Kozani
- Veal Medallion** Gf 46  
celery root purée, root vegetables, crispy aged graviera cheese & beef jus with Santorini red wine Mavrotragano
- Our Signature Lamb Chop Moussaka** 48  
smoked Santorini eggplant, minced lamb, tahini & feta cheese béchamel
- Fish of the Day** P, Gf 52  
grilled deep-water grouper, steamed potatoes, zucchini, leek, wild greens & beurre blanc sauce
- Spaghetti a la Chitarra** P 48  
fresh pasta with lobster, bisque & caviar
- Vegan Moussaka** V, Vg, P 38  
eggplant, zucchini, crispy potatoes, Santorini cherry tomatoes & béchamel with soya milk



## Discovery Tasting Menus

### — ORIGINS —

145 €

**Vegan or Vegetarian Option**  
**Our Daily Baked Bread Selection V, P**  
Carob - Kaseri Cheese - Mediterranean Herbs  
November Fruits extra virgin olive oil, Florina red pepper butter & Manaki olives

**Smoked Santorini Fava V, Vg**  
caramelized onions

**Organic Mixed Greens V, Vg, P**  
beetroot, asparagus, cranberries, figs, almonds, parmesan & thyme honey dressing

**Beetroot Risotto V, Vg, P**  
Crunchy white eggplant from Santorini  
peas, zucchini, spinach & mint

or

**Vegan Moussaka V, Vg, P**  
eggplant, zucchini, crispy potatoes, Santorini cherry tomatoes & béchamel with soya milk

**Rose Flower Panna Cotta V, Vg, P**  
coconut milk  
hazelnuts & wild rose chutney



#### Optional Wine Pairing: 40 €

4 Greek Wines: A Journey through Greek vineyards

Assyrtiko  
Moschofilero  
Xinomavro  
Moschato

### — HERITAGE —

155 €

**Our Daily Baked Bread Selection V, P**  
Carob - Kaseri Cheese - Mediterranean Herbs  
November Fruits extra virgin olive oil,  
Florina red pepper butter & Manaki olives

**Tomato Choriatiki Essence V, P, Gf**  
ripened tomato, cucumber, onion, peppers,  
olives, chilled tomato soup, whipped goat's  
cheese & extra virgin olive oil

**Beef Crudo**  
Black Angus, creme of aged graviera cheese,  
black truffle, mustard seeds, green extra virgin  
olive oil & sea salt

**Fish of the Day P, Gf**  
grilled deep-water grouper, steamed  
potatoes, zucchini, leek, wild greens &  
beurre blanc sauce

or

**Veal Medallion**  
celery root purée, root vegetables, crispy aged  
graviera cheese & beef jus with Santorini red  
wine Mavrotragano

**Lukumades V, P**  
crispy dough puffs, wild honey, cinnamon & walnuts



#### Optional Wine Pairing: 40 €

4 Greek Wines: A Journey through Santorini and beyond

Robolla  
Assyrtiko  
Nychteri or Xinomavro  
Malagousia



## Grand Tasting Menus

### — ORIGINS —

170 €

**Vegan or Vegetarian Option**  
**Our Daily Baked Bread Selection V, P**  
Carob - Kaseri Cheese - Mediterranean Herbs  
November Fruits extra virgin olive oil, Florina red pepper butter & Manaki olives

**Smoked Santorini Fava P, V, Vg**  
Tomato confit &  
caramelized onions

**Organic Mixed Greens V, (Vg without cheese) P**  
beetroot, asparagus, cranberries, figs  
almonds, parmesan & thyme honey dressing

**Zucchini Julienne V, Vg, P**  
extra virgin olive oil,  
mint & summer truffle

**Roasted Pumpkin Ravioli V, Vg, P**  
broccoli, purple cauliflower, Edamame beans  
carrot puree, sage & crocus from Kozani

or

**Vegan Moussaka V, Vg, P**  
eggplant, zucchini, crispy potatoes, Santorini cherry  
tomatoes & béchamel with soya milk

**Pistachio Semifreddo V, P**  
crunchy biscuit, white chocolate  
wild blueberries & gooseberries

&

**The Famous Athenian House Baklava V, P**  
crisp phyllo pastry, peanut butter, chocolate  
salty caramel & pistachio nuts

#### Optional Champagne Pairing Proposal: 95 €

Champagne Rose  
Chardonnay & Pinot Noir  
France

### — HERITAGE —

180 €

**Our Daily Baked Bread Selection V,P**  
Carob - Kaseri Cheese - Mediterranean Herbs  
November Fruits extra virgin olive oil, Florina red  
pepper butter & Manaki olives

**Smoked Santorini Fava**  
crispy spicy Evros sausage &  
caramelized onions

**Tomato Choriatiki Essence V, P, Gf**  
ripened tomato, cucumber, onion, peppers, olives, chilled  
tomato soup, whipped goat's cheese & extra virgin olive oil

**Shrimps & Zucchini Julienne P**  
aromatic grilled shrimps, marinated in oak,  
cumin & black garlic

**Red Shrimp Carpaccio P**  
fleur de sel, lime & extra virgin olive oil  
Cretan avocado cream, yellow beetroot, baby  
green beans, cherry tomato, red chili pepper  
& fresh microgreen salad

**Grilled Calamari P**  
potato purée, sea urchin tarama &  
black caviar

**Our Signature Lamb Chop Moussaka**  
smoked Santorini eggplant, minced lamb  
tahini & feta cheese béchamel

or

**Spaghetti a la Chitarra P**  
fresh seafood pasta with bottarga, lemon,  
fennel cream

**Pistachio Semifreddo V, P**  
crunchy biscuit, white chocolate  
wild blueberries & gooseberries

&

**The Famous Athenian House Baklava V, P**  
crisp phyllo pastry, peanut butter, chocolate  
salty caramel & pistachio nuts

#### Optional Champagne Pairing Proposal: 80 €

Champagne Brut  
Chardonnay, Pinot Noir, Pinot Meunier  
France



## After Dinner Drinks

### LATE NIGHT COCKTAILS

**Nespresso Martini** 21  
Espresso, Vodka, Espresso, Vanilla, Espresso, Cocoa, Espresso

### THE ORIGINAL GREEK DIGESTIFS

**TSIPOURO**  
A strong spirit distilled from grapes 40-45% alcohol. Drink fresh like an Eau de Vie or Grappa, or, if barrel-aged, drink as an exceptional Brandy. Must try once in Greece!

**Tsipouro Sigalas** 16  
Our local suggestion produced from assyrtiko grapes from one of the most renown wineries on the island.

**O/Purist** 18  
The most premium tsipouro, distilled twice from three Greek grapes variety, created by a group of 10 famous mixologists to conquer the world as the ultimate Greek spirit.

**Parparoussis Apostagma Oinou Paleothern** 20  
Aged 12 years in barrels, Sideritis Grape Variety, Peloponnese

**Tsipouro Dark Cave** 18  
Matured for 5 years in casks of red wine & vinsanto

**Tsipouro Katsaros Paleomeno** 22  
Triple distillation from Moschato Tyrnavou and aged 3 years in french oak barrels

**OUZO**  
**Santorini Canava** 12  
The famous Anise-based Greek spirit produced in a local Santorini distillery for the past 50 years. Enjoy pure or on the rocks.

### GREECE IN A GLASS

**Mastiha Skinos** 14

**Mastiha & Coffee Bitter Skinos Dark** 16  
An excellent digestive aromatic liquor collected as a dripping resin from the mastic trees on the island of Chios.

**Organic Strawberry Spirit, Lost Lake, Gentle Beast** 20  
Aged Mouxтарo Grape, 500ml. An outstanding spirit of grapes and organic strawberries aged together in a barrel.

**Fragosyko Prickly Pear Sigalas, Santorini** 22  
An aromatic strong spirit distilled from Santorini Prickly Pear plants. Drink chilled like a premium Tequila or Mezcal.

50 ml per serving by the glass

## Desserts

**Pistachio Semifreddo V, P**  
crunchy biscuit, white chocolate,  
wild blueberries & gooseberries  
20

**Wine Pairing:** Muscat Sweet White Wine Vin Doux,  
Eos Samou, PDO Samos, (VEGAN)  
14 per glass

### The Famous Athenian House Baklava

V, P (Vegan version available with olive oil)  
crisp phyllo pastry, peanut butter, chocolate,  
salty caramel & pistachio nuts  
22

**Wine Pairing:** Aged Vinsanto  
Sweet Red Wine, Santorini  
25 per glass

**Rose Flower Panna Cotta V, Vg, P**  
coconut milk, hazelnuts &  
wild rose chutney  
20

**Wine Pairing:** Moscato d'Ifestia, Chatzigeorgiou, Lemnos  
Sweet Sparkling White Wine  
12 per glass

### Lukumades V, P

crispy dough puffs, wild honey, cinnamon & walnuts  
18

**Wine Pairing:** Gewutztraminer & Malagouzia  
Kir-Yianni, Sweet White Wine, Northern Greece  
20 per glass

### Ulysses Cheese Board V, P

winning combination of Greek artisan cheeses  
from our local producer on the island of Ithaka  
30

**Wine Pairing:** Aged Aidani  
Dry White Wine, Santorini  
24 per glass

## Dessert Wines

### WHITE DESSERT WINES BY THE GLASS

Muscat, Vin Doux, Eos Samou, PDO Samos, (VEGAN) 14  
Gewurztraminer & Malagouzia Ktima Kir Yianni, Xrysogerakas, PGI Florinas 20  
Moscato d'Ifestia, Chatzigeorgiou, Sparkling, Lemnos 12

### RED DESSERT WINES BY THE GLASS

**Santorini Aged Vinsanto**  
A red burgundy sweet wine produced entirely from white grapes, laid in the sun for a few weeks in late August.  
Vinsanto, Santo Wines, LAST BOTTLES, 2010 25

**In memory of the unique winemaker the late Haridimos Hatzidakis (500 ml bottles)**  
Naturally Sweet Red Wines from extremely rare ancient red wine varieties, over matured grapes, sun dried and aged in french oak barrels for 10 years.  
Nama, Xatzidakis, Mandilaria, PGI Cyclades, LAST BOTTLES, Collectors Rare, 2004 25  
Voudomato, Xatzidakis, PGI Cyclades, LAST BOTTLES, Collectors Rare, 2008 25  
*per serving by the glass 75 ml*

**Santorini Vintage Limited Collector's Edition «Roptro»**  
A semi-dry white wine from over-ripe Aidani grapes, which has aged for two years in French oak barrels and another three years in the bottle. Limited edition of 500 bottles, labeled with the signature of the iconic wine maker Paris Sigalas.  
Sigalas, "Roptro", P.G.I Cyclades, Collectors Rare, 2013 320  
*price per bottle*

### A FINE SELECTION OF HERBAL GREEK TEAS

**Blossoms**  
Green tea, chamomile blossoms, lemongrass, jasmin & Greek honey 8

**Greek Honey Tea**  
Black tea, chamomile blossoms & Greek honey 8

**Herbs of Olympus Caffeine Free**  
Rooitea, Greek mountain tea, chamomile, sage, verbena, nettle, linden, fennel & thyme 8

**Fresh Mint Tea** 8

**Nespresso coffees** 5



## Children's Menu

### — FAVORITE DISHES —

<b>Pizza Pinsa</b> V, P	16
fluffy crust, tomato, graviera cheese & oregano	
<b>Cheese Farfalle</b> V, P	16
Butterfly pasta, graviera cheese & butter sauce	
<b>Pink Farfalle</b> V, P	16
Butterfly pasta & tomato creme sauce	
<b>Veal Medallion</b> V, P	32
served with penne or potato sticks	

### — DESSERTS —

<b>Selection of Ice-Cream</b> V, P	15
Vanilla, Chocolate, Watermelon	

### — KIDS COCKTAILS —

<b>Dreams come true</b>	12
Cherry, Berries, Citrus Fruits, Bubbles	
<b>Homemade Lemonade</b>	10
<b>Three-Cents Bubbles Selection</b>	6
Cherry, Pineapple or Pink Grapefruit	

### Special Dietary Needs

Please inform your waiter of any allergy or special dietary requirements.

Gluten Free bread or pasta upon demand.

Baby Chairs available.

Prices are in euros & inclusive of all taxes

