



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 without onions) 32
crunchy white eggplant from Santorini, peas, zucchini, spinach, mint & hazelnuts
- 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 biscuit
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

Our Daily Baked Bread Selection V, P

Carob - Feta Cheese - Kaseri & Mediterranean Herbs
November Fruits extra virgin olive oil
Florina red pepper butter & Manaki olives

Smoked Santorini Fava

V, P, (Vg without cheese)
caramelized onions

Organic Mixed Greens V, P (Vg without cheese)

beetroot, asparagus, cranberries, figs,
almonds, parmesan
thyme honey dressing

Beetroot Risotto

V, P, (Vg without cheese), (Gf without onions)
crunchy white eggplant from Santorini, peas, zucchini,
spinach, mint & hazelnuts

or

Vegan Moussaka V, Vg, P

eggplant, zucchini, crispy potatoes,
Santorini cherry tomatoes
béchamel with soya milk

Rose Flower Panna Cotta V, Vg, P, Gf

coconut milk
hazelnuts & wild rose chutney



Origins Wine Pairing: 55 €

4 Greek Wines: A Journey through Santorini and beyond
4 Glasses 75ml each

Robolla
Assyrtiko
Xinomavro
Moschato

— HERITAGE —

155 €

Our Daily Baked Bread Selection V, P

Carob - Feta Cheese - Kaseri & 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 Gf

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 Gf

celery root purée, root vegetables, crispy aged
graviera cheese biscuit
beef jus with Santorini red wine Mavrotragano

Lukumades V, P, Vg

crispy dough puffs, wild honey
cinnamon & walnuts



Heritage Wine Pairing: 55 €

4 Greek Wines: A Journey through Santorini and beyond
4 Glasses 75ml each

Robolla
Assyrtiko
Xinomavro
Moschato



Grand Tasting Menus

— ORIGINS —

170 €

Vegan or Vegetarian

Our Daily Baked Bread Selection V, P

Carob - Feta Cheese - Kaseri & Mediterranean Herbs
November Fruits extra virgin olive oil
Florina red pepper butter & Manaki olives

Smoked Santorini Fava

V, P, (Vg without cheese)
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

Zucchini Julienne V, Vg, P

extra virgin olive oil,
mint & summer truffle

Organic Mixed Greens

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

Beetroot Risotto

V, P, (Vg without cheese), (Gf without onions)
crunchy white eggplant from Santorini, peas, zucchini,
spinach, mint & hazelnuts

Our Vegan Moussaka V, Vg, P

eggplant, zucchini, crispy potatoes
Santorini cherry tomatoes & béchamel with soya milk

or

Roasted Pumpkin Ravioli V, Vg, P

broccoli, purple cauliflower, Edamame beans
carrot puree, sage & crocus from Kozani

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 - Feta Cheese - Kaseri & 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, Gf

aromatic grilled shrimps, marinated in oak,
cumin & black garlic

Red Shrimp Carpaccio P, Gf

fleur de sel, lime & extra virgin olive oil avocado cream,
yellow beetroot, baby beans, tomato
red chili pepper & fresh microgreen salad

Grilled Calamari

P, Gf

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 pasta with lobster
bisque & caviar

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, Vanilla, Cocoa

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 Skinis 14

Organic Strawberry Spirit, Lost Lake, Gentle Beast 20
Aged Mouxтарo Grape
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 Naturel
Eos Samou Grand Cru, PDO Samos
16 per glass

The Famous Athenian House Baklava V, P
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, Gf, P
coconut milk, hazelnuts &
wild rose chutney
20

Wine Pairing: Gewürztraminer & Malagouzia
Ktima Kir Yianni, Xrysogerakas
20 per glass

Lukumades V, Vg, P
crispy dough puffs, wild honey, cinnamon & walnuts
18

Wine Pairing: Liatiko, Daskalaki, Crete
25 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
25 per glass

Dessert Wines

WHITE DESSERT WINES BY THE GLASS

Muscat, Vin Doux Naturel, Eos Samou Grand Cru, PDO Samos 16
Gewürztraminer & Malagouzia Ktima Kir Yianni, Xrysogerakas, PGI Florinas 20

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

RED DESSERT WINES BY THE GLASS

Liatiko

One of the oldest indigenous red grape varieties of Crete, especially famous for producing elegant sweet ruby wines. Daskalaki, Crete

25

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

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

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 —

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

— DESSERTS —

Selection of Ice-Cream V, P	15
Vanilla, Chocolate, Watermelon	

— KIDS COCKTAILS —

Dreams come true	12
Cherry, Berries, Citrus Fruits, Bubbles	
Homemade Lemonade	10
Three-Cents Bubbles Selection	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

