

DINNER

19.00 ————— 23.00

— A TASTE FROM SELENE —

OUR BITES	25
<i>gazing from Skaros rock • landscapes of pumice • spanakotiropita</i>	
ANYDROUS TOMATO TART	35
<i>olive oil phyllo tart / tomato / 'Anthotyro' cheese cream / olives</i>	
SELENE'S DESSERTS	
Santorinian Pistachio	25
<i>cherry confit / kardamon</i>	
Celery Confit	25
<i>green apple / herbs sorbet</i>	
Chocolate Tart	25
<i>bitter espuma / crue de cacao nougat / vinsanto ice cream</i>	
Selene	35
<i>caramel sphere / apple geranium / mastiha / grape sorbet / almond</i>	
CHEESE FROM THE TROLLEY	30

STARTERS

Classic Greek Spreads	21
<i>'tarama' fish roe spread, fava, tzatziki & 'ladopita' olive oil pitas</i>	
GF Beef Carpaccio	29
<i>Greek truffle, hazelnut, watercress, Naxos 'arseniko' cheese</i>	
Drunken Octopus	35
<i>slow cooked octopus, fava bean puree, caper leaves & pickled onions</i>	
GF Charcuterie Platter	36
<i>Ettore Botrini's favorite cold cuts</i>	
GF • V Cheese Platter	30
<i>a selection of the finest local Greek cheeses</i>	

SALADS

GF • V • VG Country Salad	26
<i>Greek country salad with a scent of Santorini</i>	
Volcano Caesar	28
<i>classic Caesar's with a Santorinian twist</i>	
V Burrata Reference to Greece	29
<i>creamy burrata with Panzanella</i>	

PASTA & ORZO

V • VG Spaghetti Pomodoro	27
<i>with different tomato textures and basil</i>	
GF	<i>optionally with gluten free pasta</i>
'Giouvetsi'	42
<i>traditional Greek dish with prawns and orzo</i>	

MAINS

GF Catch of the day fillet	67
<i>with fresh vegetables en papillot</i>	
V • VG White Asparagus	32
<i>Naxos dry "anthotyro" cheese, hazelnuts and bergamot</i>	
GF Grilled Chicken	32
<i>with celeriac root puree, fresh vegetables and aromatic herbs</i>	
GF Rib Eye Steak	72
<i>with bearnaise sauce</i>	

EXTRA SIDES

V Rich Potato Butter Purée	10
V • VG Naxos Potato Wedges	10
GF • V • VG Seasonal Wild Greens	10
GF • V • VG Grilled Vegetables	9

DESSERTS

V Tiramisu	19
<i>coffee cremeux, espresso savagiar and mascarpone chantilly</i>	
V Chocolate Tart	19
<i>salted caramel and vanilla ice cream</i>	
V Baked Cheesecake	17
<i>with white chocolate, yoghurt cream and red fruits</i>	
V Lemon Pie Semifreddo	15
V Ice Cream	per scoop / 5.5
<i>chocolate / vanilla / pistachio</i>	
GF • V • VG Sorbet	per scoop / 5.5
<i>exotic fruits / strawberry / yoghurt</i>	
GF • V • VG Fresh Seasonal Fruit Selection	30

*Our fish are fresh and locally sourced.
All dishes are prepared using the freshest local ingredients.*

*All dishes with the following icons
GF — GLUTEN FREE • V — VEGETARIAN • VG — VEGAN
can be altered to match your dietary needs.*

*Please refer to our staff for more vegan or vegetarian options
or for any additional preferences
or in case of any allergies or dietary restrictions*

All prices are in euros €



KATIKIES GARDEN
SANTORINI