



SELENE

ettore botrini

Selene [sə-lē'nē]

noun

¹ Moon

² The Greek goddess of the moon (ancient mythology)

Selene, founded by Giorgos Hatzigiannakis 37 years ago, has been established as a gastronomic and cultural landmark of Santorini for defining and constantly reinventing Contemporary Greek & Cycladic Cuisine.

Led by Michelin-star rated Ettore Botrini, one of the most important Greek Chefs of our time, Selene has entered its brightest phase. Influenced by the imposing aesthetics of the old Monastery in which the restaurant is based, the colours of the island, the abundance of the Aegean Sea and the perseverance of the rare local ingredients that flourish fearlessly among volcanic rocks, our Executive Chef introduces his culinary philosophy while honouring the legacy of Selene.

The goal is to immerse our guests in an authentic gastronomic experience which seamlessly combines tradition & creativity, simplicity & ingenuity, earth & sea, nostalgia & innovation and other contradictory concepts that float in the unique, intensely aromatic space occupied by the cuisine of Selene & Ettore Botrini.



FULL MOON

€ 210

Gazing from Skaros Rock
marinated 'skaros' fish / fig / strawberry / fennel

Landscapes of Pumice
smoked eel / crunchy waffle / 'fava' / capers / pollen

Ode to Santorinian 'Tomatokeftes'
roasted tomato water with basil
'dakos' with tomato tartar
our own tomatokeftes

Spanakotiropita 2022

The Colour of Purity
white aubergine / mackerel

Caso Pensato
amberjack / beetroot / radish / framboise vinegar

Homage to Giorgos Hatzigiannakis
bonito / herring 'tarama' / Santorini 'katsouni' cucumber

— Anhydrous Tomato Tart + € 25 —
'Arseniko' cheese / olives

Terroir
red mullet / wild fennel pesto / zucchini / pistachio

Milk-Fed Lamb
Tinos artichokes / chickpeas / sage

—
ADD CHEESE FROM THE TROLLEY + € 15
—

Santorini Anhydrous Cherry Tomato

Santorini Pistachio Palette
apricot / exotic fruits / verbena / green apple sorbet

Mignardises

WINE PAIRINGS

'Greek Terroirs' / € 80
'Grand Cru' / € 140
'Fine & Rare' / € 500

A Juice Pairing is available upon request / € 50

Harvest Moon, our vegetarian tasting menu, is available upon request / € 170

Please inform our staff of any allergies or dietary restrictions.

Tasting menus are designed to be enjoyed by the whole table. All prices are per person.



A L A C A R T E

STARTER / FIRST COURSE / MAIN COURSE / DESSERT / € 160

STARTERS

Vegetarian Carpaccio

Caso Pensato

amberjack / beetroot / radish / framboise vinegar

Homage to Giorgos Hatzigiannakis

bonito / herring 'tarama' / Santorini 'katsouni' cucumber

FIRST COURSES

White Asparagus / Naxos Dry Anthotyro / Hazelnut / Bergamot

From Mani to Santorini with Love

Mani red prawns / 'noumpoulo' / carrot / elderflower

Dolce e Non Dolce

veal sweetbreads / vinsanto / carrot

MAIN COURSES

Sea Urchin, Lemon & 'Nduja Spaghetti

Benedetto Cavaliere pasta cooked like a risotto

Terroir

red mullet / wild fennel pesto / zucchini / pistachio

Milk-Fed Lamb

Tinos artichoke, chickpeas & sage

— Squab + € 30 —

Andros 'lyre' pumpkin / cherries

DESSERTS

Santorini Pistachio Pallete

apricot / exotic fruits / verbena / green apple sorbet

Cucumber Confit

olive oil cake / lemon / cucumber / tarragon

Bitter Chocolate Tart

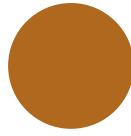
carob / sweet aubergine / 'diktamo' ice-cream

— Selene + € 10 —

caramel sphere / apple geranium / mastic / grape sorbet / almond

CHEESE SELECTION € 30

Please inform our staff of any allergies or dietary restrictions.
You may choose one item from each category. All prices are per person.



H A R V E S T M O O N

€ 170

Landscapes of Pumice
crunchy waffle / 'fava' / capers / pollen

Ode to Santorinian 'Tomatokeftes'
roasted tomato water with basil
'dakos' with tomato tartar
our own tomatokeftes

White Aubergine Tart

Spanakotiropita 2022

Selene, 'Santorini Cuvée Privée' 2020/2021, Assyrtiko, Greece

Vegetarian Carpaccio

White Asparagus / Naxos Dry Anthotyro / Hazelnut / Bergamot

Vacheron, Sancerre 2020, Loire, France

Anhydrous Tomato Tart

Lemon Spaghetti Cooked like a Risotto
Benedetto Cavalieri pasta / fresh herbs

Zafeirakis, Rosé 2021, Limniona, Tyrnavos, Greece

ADD CHEESE FROM THE TROLLEY + € 15

Monemvasia Winery, Malvasia Monemvasia 2012, Peloponnese, Greece + € 12

Santorini Anhydrous Cherry Tomato

Cucumber Confit
olive oil cake / lemon / cucumber / tarragon

Mignardises

Biblia Chora, 'Sole' 2017, Gewürztraminer/Semillon, Pangaio, Greece

WITH WINE PAIRING + € 70

A Juice Pairing is available upon request / € 50

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