



KOUKOU MAVLOS



KOUKOU MAVLOS

REVIVING CULINARY HISTORY

In the remote 1989, in a Santorini much different than the one we know today, a young but extremely talented and bold chef named Nikos Pouliasis decided to make his dream come true and open his very own restaurant. That restaurant was Koukoumavlos, which was destined to become one of the most important Greek gastronomy venues of all time. Nikos Pouliasis was a self-taught cook, but sometimes raw talent and eagerness to learn can prove equally important as certificates. His sui generis cuisine, bold combinations, innovative thinking, and tireless experimentations offered guests unique visual and gustatory journeys and presented his restaurant with numerous prestigious awards. In 2019 Koukoumavlos closed down. In 2023 the iconic restaurant of Santorini joins the Katikies family and finds its new, and forever, home in the breathtaking setting of Katikies Chromata in Imerovigli, enjoying an awe-inspiring Caldera view and a stunning Cycladic ambiance. The long and strong friendship between Michelin-starred chef Ettore Botrini, executive chef of Katikies Group, and exceptional chef Nikos Pouliasis is being asserted through this amazing collaboration, which has come to raise the bar regarding Cycladic fine dining and re-establish Koukoumavlos as one of Greece's leading restaurants.

A LA CARTE

STARTERS

Spring in Santorini

*local fresh cheese gazpacho with basil, almonds, rose geranium,
Santorini cherry tomatoes chutney and sorbet*

24

Discovering the Island's Barren Landscape

*Santorini fava with bottarga, orange, saffron, chamomile,
passion fruit and sourdough bread*

27

From Italy to Corfu

pastourma, pistachios, vitello tonnato, fig paste, capers, anchovies

46

Matrix

crayfish with white chocolate, ginger, lime, green apple gel and caviar

68

Ode to the Earth and the Sea

scallops 'à la polita', seaweed, cured cod roe, green peas, fennel and spicy green peppers

59

A Greek's Journey to France

*foie gras, halvas, dried flowers, caramelized almonds,
macarons, kumquat, tahini, and berries*

60

Mojito Risotto

barrel aged rum, basil, cucumber, spearmint and goat cheese

36

MAIN DISHES

Memories of my Corfiot Childhood

beef sofrito, potato foam, green pepper & vinegar gel and potato croquette

57

Green Field Stories

*slow-cooked organic lamb, 'retsina' wine, mastiha, Kariki cheese,
parsnip, Anthotyro cheese, sour apricots and pollen*

35

Birdy, Birdy, Birdy

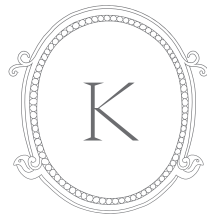
guineafowl with 'trahana' suppli, jus with raspberries and hazelnuts

28

The Big Blue

sea Bream with cod brandade, glazed vegetables and sujuk

65



KOUKOUMAVLOS.GR