

exaltis

FINE DINING

– Starters / Ορεκτικά –

Santorini Salad / Σαλάτα Σαντορίνης | 14 €

with local cherry tomatoes, locust bean biscuit, kritama greens and local Chlora goat's cheese

Peach Salad / Σαλάτα με Ροδάκινα | 14 €

with kale, roasted walnuts and goat's cheese

Arancini / Αραντσίνοι με καπνιστό χέλι | 16 €

with smoked eel from Epirus, bottarga, lime zest and beetroot cream

Spring Rolls “Moussaka” / Spring Rolls «Μουσακάς» | 12 €

with tomato-chili jam

Grilled Octopus / Ψητό χταπόδι | 16 €

with Santorini fava beans, chorizo, smoked paprika and fennel root

Greek Cheeses Croquettes / Κροκέτες ελληνικών τυριών | 10 €

with fig and peppermint jam

Greek-style Sea Bream Tartare / Ταρτάρ Τσιπούρα σαν χωριάτικη σαλάτα | 16 €

with tomato and strawberry gazpacho

– Mains / Κυρίως –

Aegean Sea Bass / Λαβράκι Αιγαίου Πελάγους | 29 €

with zucchini purée, Aegina pistachios, citrus fillets and vegetable tagliatelle from our garden

Shrimp Giouvetsi / Γιουβέτσι Γαρίδας | 27 €

Greek ouzo-flavoured orzo pasta with tomato sauce, shrimps, wild fennel and feta cheese

Black Linguine / Λιγκουίνι με Μελάνι Σουπιάς | 20 €

linguine with cuttlefish ink with calamari, sun-dried tomato and parmesan cream

Chicken and Gnocchi / Κοτόπουλο με Νιόκι | 22 €

sous-vide chicken served with potato gnocchi and Graviera cheese crisps, in a briam-flavoured tomato sauce

Lamb Chops / Αρνίσια Παϊδάκια | 28 €

with Santorini white aubergine confit, Greek yoghurt cream infused with cumin and orange blossoms

“Spanakopita” (Spinach Pie) Canelloni / Κανελλόνια «Σπανακόπιτα» | 21 €

with feta cheese cream

Beef fillet / Μοσχαρίσιο φιλέτο | 36 €

with mushroom purée, baby potatoes and spetzofai ragout

Astakomakaronada for 2 / Αστακομακαρονάδα για δύο | 142 €

Our most luxurious dish; linguine in a lavish local tomato sauce served with lobster (please pre-order)

Fresh fish for 2 / Φρέσκο ψάρι για 2 | 82 €/kg

Catch of the day, pre-order so that we speak to our fishermen (please pre-order)

– Desserts / Επιδόρπια –

Crème Brûlée “Galaktoboureko” / Κρεμ Μπρουλέ «Γαλακτομπούρεκο» | 11 €

with crispy fillo pastry and cinnamon ice cream

Cardamom Panna Cotta / Πανακότα Κάρδαμο | 10 €

with orange soup and traditional pasteli sesame bar

Chocolate Trunk with Three Chocolates / Κορμός από Τρία Είδη Σοκολάτας | 14 €

with coffee sauce, cinnamon and tonka beans