

EXALTIS

FINE DINING DINNER MENU

STARTERS

STRAWBERRY SALAD | 21

Green mixed leaves, strawberries, cherry tomatoes, mizuna and strawberry vinaigrette

SANTORINI SALAD | 22

Santorini cherry tomatoes with crunchy carob rusk, kritama greens and feta cheese

SCALLOPS & AVRUGA | 23

Sauteed scallops with fricassee greens and avruga caviar

SEA BASS TARTARE | 21

Marinated sea bass with black garlic skordalia, beetroot confit and dehydrated handmade bread

CHEESE CROQUETTES | 17

Crunchy cheese croquettes with tomato jam

TARAMAS & BOTTARGA | 18

Sautéed scallops with greens fricassee and Arenkha caviar

GRILLED OCTOPUS | 19

Fava beans, kritama greens and cherry tomatoes confit

MAINS

VEGGIE TRUFFLE MOUSSAKA | 27

Lentils ragout with bechamel cream and aubergine

SHRIMPS GIOUVETSI | 32

Traditional orzo pasta with fresh tomatoes, shrimps, tomato confit and basil-infused olive oil

GROUPER FILLET | 36

Grouper with peas cream, asparagus, and lemon jam

LOBSTER & FAVA | 44

Sauteed lobster with Santorini fava beans, asparagus, Avruga caviar and beurre blanc

CRISPY CHICKEN & GNOCCHI | 27

with aged parmesan cheese and potato gnocchi

LAMB CHOPS | 31

Grilled lamb chops with aubergine puree, tomato confit and yoghurt cream infused with cumin

DESSERTS

ORANGE PIE | 13

Traditional orange pie with citrus sorbet

23-KARAT GOLD TIRAMI-CHOUX | 19

Choux topped with edible 23K gold leaves, Greek coffee cream and vanilla ice cream

SORBET FRUIT SALAD | 16

Refreshing seasonal fruit sorbet with fresh fruit selection

All prices are in Euro and include 13% VAT