



# SELENE

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ettore botrini

**Selene** [sə-lē'nē]

*noun*

<sup>1</sup> Moon

<sup>2</sup> The Greek goddess of the moon (ancient mythology)

Selene, founded by Giorgos Hatzigiannakis 39 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 local ingredients that flourish 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

€ 230

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*

Bonito  
*cured bonito / rock samphire / Santorini 'katsouni' cucumber & pistachio  
caviar + € 35*

— From Mani to Santorini with Love + € 45 —  
*Mani red prawns / 'noumpoulo' / carrot / elderflower*

Terroir  
*red mullet / wild fennel pesto / zucchini / pistachio*

Milk-Fed Lamb  
*Tinos artichokes / chickpeas / sage*

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ADD CHEESE FROM THE TROLLEY + € 30

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Katsouni  
*lemon cream / tarragon*

Santorinian Pistachio  
*cherry confit / pistachio cream / kardamon*

Mignardises

## WINE PAIRINGS

'50 GGW' / € 90  
'Only Santorini' / € 150  
'Grand Cru' / € 190  
'Fine & Rare' / € 750

Harvest Moon, our vegetarian tasting menu, is available upon request / € 190

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.



## WINE PAIRINGS

*The pairings have been designed by Yiannis Karakasis MW*

### ‘50 GREAT GREEK WINES’

100 ML

Mylonas, ‘Cuvée Vouno’ 2020, Savatiano, Attica, Greece  
Vriniotis Winery, Retsina of Gialtra NV, Roditis, Evia, Greece  
Troupis, ‘Route Gris’ 2022, Moschofilero, Peloponnese, Greece  
Markovitis Winery, Naoussa 2019, Xinomavro, Macedonia, Greece

DESSERT WINE / 50 ML

Monemvasia Winery, ‘Monemvasia - Malvasia’ 2012, Peloponnese, Greece

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### ‘ONLY SANTORINI’

100 ML

Selene, ‘Santorini Cuvée Privée’ 2022, Assyrtiko, Santorini, Greece  
Canava Chrissou-Tselepos, Santorini 2022, Santorini, Greece  
Santo Wines, Nykteri 2021, Santorini, Greece  
Karamolegos, Mavrotragano 2021, Santorini, Greece

DESSERT WINE / 50 ML

Argyros, Vinsanto First Release 2015, Assyrtiko blend, Santorini, Greece

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### ‘GRAND CRU’

100 ML

Dr Loosen, ‘Ürziger Würzgarten’, GG Alte Reben 2021, Riesling, Mosel, Germany  
Vacheron, Sancerre 2021, Loire, France  
Canava Chrissou-Tselepos, Santorini 2015, Santorini, Greece  
Isole e Olena, ‘Cepparello’ 2019, Sangiovese, Tuscany, Italy

DESSERT WINE / 50 ML

Donnafugata, ‘Ben Rye’ 2019, Passito di Pantelleria, Sicily, Italy

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### ‘FINE & RARE’

100 ML

Trimbach Riesling ‘Cuvée Frederic Emile’ 2014, Alsace, France  
Ott, ‘Etoile’ 2021, Vin de France  
Bonneau Du Martray, Corton-Charlemagne Grand Cru 2011, Burgundy, France  
Château Cheval Blanc 2015, Saint Emilion Grand Cru Classé A, Bordeaux, France

DESSERT WINE / 50 ML

Château d’Yquem 2008, Sauternes, Bordeaux

Exact wines and vintages may differ according to availability