



SELENE

ettore botrini

Selene [sə-lē'nē]

noun

¹ Moon

² The Greek goddess of the moon (ancient mythology)

Selene, with its 36 years of history, 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, the most important Greek Chef of our time, Selene is entering its brightest phase yet. Influenced by the imposing aesthetics of the old Monastery in which the restaurant is currently 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.



A L A C A R T E

STARTERS

Reference to a Corfu Orange Salad <i>swordfish carpaccio</i> <i>made in the way of the Elba island fishermen</i>	€ 34.00
Sea Urchin, Lemon & 'Nduja Spaghetti <i>pasta Benedetto Cavalieri cooked like a risotto</i>	€ 32.00
Bonito / Tarama Mousse / Framboise Vinegar / Mango from Paros	€ 32.00
From Mani to Santorini with Love <i>Mani red prawns / 'noumpoulo' / carrot / elderflower</i>	€ 38.00
Dolce e Non Dolce <i>veal sweetbreads / vinsanto / carrot</i>	€ 42.00

MAIN COURSES

Adaptation of 'Papa Yahni' <i>scorpionfish / fennel / kritamo / lemon</i>	€ 54.00
Red Mullet / Wild Fennel Pesto / Santorini Pistachios	€ 54.00
Synchronicity <i>milk-fed lamb / aubergine / cherry tomatoes / yoghurt</i>	€ 52.00
Squab / 'Lyre' Pumpkin from Andros / Mustard Seeds	€ 78.00

CHEESE SELECTION	€ 30.00
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DESSERTS

Caramelized Apple Tart <i>vinsanto / almond ice cream</i>	€ 20.00
Santorini Pistacchio Pallete <i>with apricot & verbena</i>	€ 20.00
Cucumber Confit <i>with olive oil cake & tarragon sorbet</i>	€ 18.00
Bitter Chocolate Cremeux <i>with hazelnut, honey & lemon</i>	€ 22.00