



# SELENE

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ettore botrini

**Selene** [sə-lē'nē]

*noun*

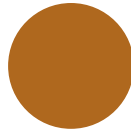
<sup>1</sup> Moon

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

Selene, 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.



# H A R V E S T M O O N

IN - 8 - ACTS / € 120

Like an Onion Pie from Corfu

Fava Bean Macaron / Capers & Anhydrous Cherry Tomatoes

Gastro - Esperanto

*olive oil phyllo pastry / zucchini / truffle*

White Asparagus / Dry Anthotyro from Naxos & Pine Nuts

Lemon Spaghetti Cooked like a Risotto

*pasta Benedetto Cavalieri / fresh basil*

Yoghurt with Bergamot Spoon Sweet

Cucumber Confit

*with olive oil cake & tarragon sorbet*

Mignardises

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Cheese Selection

€ 30

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The Exploration Wine Pairing / € 70

The 'Grand Cru' Wine Pairing / € 125

Please inform our staff of any allergies or dietary restrictions.  
Tasting menus are designed to be enjoyed by the whole table.



## THE WINE PAIRINGS

*The pairings have been designed by Yiannis Karakasis MW*

### THE EXPLORATION / € 70

100ML / GLASS

Karamolegos, Aidani 2019, Santorini, Greece

Oenops, Vidiano 2019, Greece

Selene, Santorini Cuvée Privée 2020, Assyrtiko, Greece

Thymiopoulos, Naoussa Alta 2018, Xinomavro, Greece

### DESSERT WINES

50ML / GLASS

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

OR

Petrakopoulos, Muscat of Cephalonia, 2019, Cephalonia, Greece

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### THE 'GRAND CRU' / € 125

100ML / GLASS

Dr Loosen, 'Ürziger Würzgarten', Riesling Trocken GG Alte Reben 2018, Mosel, Germany

Karamolegos, '34' Assyrtiko 2019, Santorini, Greece

Olivier Leflaive, Chassagne Montrachet, 1er Cru 'Clos Saint-Marc' 2015, France

Domaine Tempier, Rosé 2020, Southern Rhone Blend, Bandol, France

Baudana, Barolo 'Cerretta' 2015, Piemonte, Italy

### DESSERT WINES

50ML / GLASS

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

OR

Petrakopoulos, Muscat of Cephalonia, 2019, Cephalonia, Greece