



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

STARTER / MAIN COURSE / € 100

STARTER / MAIN COURSE / DESSERT / € 125

STARTERS

Reference to a Corfu Orange Salad
swordfish carpaccio made in the way of the Elba island fishermen

Sea Urchin, Lemon & 'Nduja Spaghetti
pasta Benedetto Cavalieri cooked like a risotto

Bonito / Tarama Mousse / Framboise Vinegar / Mango from Paros

From Mani to Santorini with Love
Mani red prawns / 'noumpoulo' / carrot / elderflower

Dolce e Non Dolce
veal sweetbreads / vinsanto / pumpkin

MAIN COURSES

Adaptation of 'Papa Yahni'
scorpionfish / fennel / kritamo / lemon

Red Mullet / Wild Fennel Pesto / Santorini Pistachios

Synchronicity
milk-fed lamb / aubergine / cherry tomatoes / yoghurt

Squab / 'Lyre' Pumpkin from Andros / Cherries / + € 20

CHEESE SELECTION € 30

DESSERTS

Caramelized Apple Tart
vinsanto / almond ice cream

Santorini Pistacchio Pallete
with apricot & verbena

Cucumber Confit
olive oil cake / tarragon sorbet / lemon

Bitter Chocolate Cremeux
with hazelnut, honey & lemon

Please inform our staff of any allergies or dietary restrictions.
You may choose one item from each category. All prices are per person.