



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.



FULL MOON

IN - 13 - ACTS / € 190

Sea Aura

chickpea tartlet with sea shells / beetroot / fresh herbs

Macaron with a Scent of Santorini

fava bean macaron / smoked eel / caper

Ode to Santorinian 'Tomatokeftes'

*roasted tomato water with basil
"dakos" with tomato tartar & 'Chloro' cheese
our own "tomatokeftes" with bottarga*

Herring — a Journey through Time

'Carbonara' with Tinos Louza & Santorini Pistachios

Reference to a Corfu Orange Salad

swordfish carpaccio made in the way of the Elba island fishermen

Bonito / Tarama Mousse / Framboise Vinegar / Mango from Paros

From Mani to Santorini with Love

Mani red prawns / 'noumpoulo' / carrot / elderflower

Red Mullet / Wild Fennel Pesto / Pistachios

Synchronicity

milk-fed lamb / aubergine / cherry tomatoes / yoghurt

Citrus Fruits & Fennel

Caramelized Apple Tart

vinsanto / almond ice cream

Mignardises

Cheese Selection

€ 30

The Exploration Wine Pairing / € 70

The 'Grand Cru' Wine Pairing / € 125

Please inform our staff of any allergies or dietary restrictions.

A vegetarian tasting menu is available upon request.

Tasting menus are designed to be enjoyed by the whole table. All prices are per person.



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

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