



SELENE

ettore botrini

Selene [sə-lē'nē]

noun

¹ Moon

² The Greek goddess of the moon (ancient mythology)

Selene, with its 37 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 has entered 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

Amberjack

roasted tomato water / fennel seed

Bonito

tarama mousse / 'katsouni' Santorini cucumber

White Asparagus / Naxos Dry Anthotyro & Pine Nuts

FIRST COURSES

From Mani to Santorini with Love

Mani red prawns / 'noumpoulo' / carrot / elderflower

Dolce e Non Dolce

veal sweetbreads / vinsanto / carrot

Pomo d'Oro, Napolitana di Fragole

Benedetto Cavalieri pasta / strawberries / rock samphire pesto

MAIN COURSES

Red Mullet

wild fennel pesto / pistachios

Cod

'tomatokeftes' / saffron

Milk-Fed Lamb

Tinos artichoke & sage

Squab / 'Andros Lyre' Pumpkin / Mustard Seed

CHEESE SELECTION

Please inform our staff of any allergies or dietary restrictions.
You may choose one item from each category.