



# SELENE

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ettore botrini

**Selene** [sə-lē'nē]

*noun*

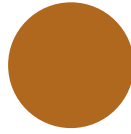
<sup>1</sup> Moon

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

Selene, with its 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.



# HARVEST MOON

Crunchy Waffle

*fava / capers / pollen*

Ode to Santorinian 'Tomatokeftes'

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

White Aubergine Tart

Spanakopita 2022

Vegetarian Carpaccio

White Asparagus / Naxos Dry Anthotyro & Pine Nuts

Anhydrous Tomato Tart

Pomo d'Oro, Napolitana di Fragole

*Benedetto Cavalieri pasta / strawberries / rock samphire pesto*

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ADD CHEESE FROM THE TROLLEY

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Sour Cherry Sorbet

*with walnut & rose meringue*

Cucumber Confit

*olive oil cake / lemon / cucumber / tarragon*

Mignardises

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