



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.



FULL MOON

Mini Tart

marinated 'scaros' fish / fig / fennel

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*

Spanakopita 2022

Smoked Eel Cream

aubergine / black sesame

Amberjack

roasted tomato water / fennel seed

Bonito

tarama mousse / 'katsouni' Santorini cucumber

From Mani to Santorini with Love

Mani red prawns / 'noumpoulo' / carrot / elderflower

Red Mullet / Wild Fennel Pesto / Pistachios

Milk-Fed Lamb

Tinos artichoke & sage

ADD CHEESE FROM THE TROLLEY

Sour Cherry Sorbet

with walnut & rose meringue

Santorini Pistachio Palette

exotic fruits / apricot & verbena / caramel / green apple sorbet

Mignardises

All Tasting menus are subject to change.
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.