



SELENE

ettore botrini

Selene [sə-lē'nē]

noun

¹ Moon

² The Greek goddess of the moon (ancient mythology)

Selene, founded by Giorgos Hatzigiannakis 37 years ago, 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, one of the most important Greek Chefs of our time, Selene has entered its brightest phase. Influenced by the imposing aesthetics of the old Monastery in which the restaurant is 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

€ 210

Gazing from Skaros Rock

marinated 'skaros' fish / fig / strawberry / fennel

Landscapes of Pumice

smoked eel / crunchy waffle / 'fava' / capers / pollen

Ode to Santorinian 'Tomatokeftes'

roasted tomato water with basil

'dakos' with tomato tartar

our own tomatokeftes

Spanakotiropita 2022

The Colour of Purity

white aubergine / mackerel

Caso Pensato

amberjack / beetroot / radish / framboise vinegar

Homage to Giorgos Hatzigiannakis

bonito / herring 'tarama' / Santorini 'katsouni' cucumber

— From Mani to Santorini with Love + € 30 —

Mani red prawns / pancetta / carrot / elderflower

Terroir

red mullet / wild fennel pesto / zucchini / pistachio

Milk-Fed Lamb

Tinos artichokes / chickpeas / sage

—
ADD CHEESE FROM THE TROLLEY + € 15
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Santorini Anhydrous Cherry Tomato

Santorini Pistachio Pallete

apricot / exotic fruits / verbena / green apple sorbet

Mignardises

WINE PAIRINGS

'Greek Terroirs' / € 80

'Grand Cru' / € 140

'Fine & Rare' / € 500

A Juice Pairing is available upon request / € 50

Harvest Moon, our vegetarian tasting menu, is available upon request / € 170

Please inform our staff of any allergies or dietary restrictions.

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