



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.



A L A C A R T E

STARTER / FIRST COURSE / MAIN COURSE / DESSERT / € 160

STARTERS

Vegetarian Carpaccio

Caso Pensato

amberjack / beetroot / radish / framboise vinegar

Homage to Giorgos Hatzigiannakis

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

FIRST COURSES

White Asparagus / Naxos Dry Anthotyro / Hazelnut / Bergamot

From Mani to Santorini with Love

Mani red prawns / 'noumpoulo' / carrot / elderflower

Dolce e Non Dolce

veal sweetbreads / vinsanto / carrot

MAIN COURSES

Pomo d' Oro, Napolitana di Fragole

Benedetto Cavalieri pasta / strawberries / rock samphire pesto

Terroir

red mullet / wild fennel pesto / zucchini / pistachio

Milk-Fed Lamb

Tinos artichoke, chickpeas & sage

— Squab + € 30 —

Andros 'lyre' pumpkin / cherries

DESSERTS

Santorini Pistachio Pallete

apricot / exotic fruits / verbena / green apple sorbet

Cucumber Confit

olive oil cake / lemon / cucumber / tarragon

Bitter Chocolate Tart

carob / sweet aubergine / 'diktamo' ice-cream

— Selene + € 10 —

caramel sphere / apple geranium / mastic / grape sorbet / almond

CHEESE SELECTION € 30

Please inform our staff of any allergies or dietary restrictions.
You may choose one item from each category. All prices are per person.