



# SELENE

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ettore botrini

**Selene** [sə-lē'nē]

*noun*

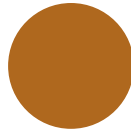
<sup>1</sup> Moon

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

Selene, 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.



# H A R V E S T M O O N

€ 170

Landscapes of Pumice  
*crunchy waffle / 'fava' / capers / pollen*

Ode to Santorinian 'Tomatokeftes'  
*roasted tomato water with basil*  
*'dakos' with tomato tartar*  
*our own tomatokeftes*

White Aubergine Tart

Spanakotiropita 2022

Selene, 'Santorini Cuvée Privée' 2020/2021, Assyrtiko, Greece

Vegetarian Carpaccio

White Asparagus / Naxos Dry Anthotyro / Hazelnut / Bergamot

Vacheron, Sancerre 2020, Loire, France

Anhydrous Tomato Tart

Lemon Spaghetti Cooked like a Risotto  
*Benedetto Cavalieri pasta / fresh herbs*

Zafeirakis, Rosé 2021, Limniona, Tyrnavos, Greece

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ADD CHEESE FROM THE TROLLEY + € 15

Monemvasia Winery, Malvasia Monemvasia 2012, Peloponnese, Greece + € 12

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Santorini Anhydrous Cherry Tomato

Cucumber Confit  
*olive oil cake / lemon / cucumber / tarragon*

Mignardises

Biblia Chora, 'Sole' 2017, Gewürztraminer/Semillon, Pangaio, Greece

WITH WINE PAIRING + € 70

A Juice Pairing is available upon request / € 50

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