



# 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 38 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 / € 175

### STARTERS

Vegetarian Carpaccio

Caso Pensato

*amberjack / beetroot / radish / framboise vinegar*

Bonito

*cured bonito / rock samphire / Santorini 'katsouni' cucumber & pistacchio*

**caviar + € 35**

### 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 / samphire pesto*

Terroir

*red mullet / wild fennel pesto / zucchini / pistachio*

Primavera

*grilled fish of the day / artichoke confit / green peas / spinach / smooth clams*

Milk-Fed Lamb

*Tinos artichokes / chickpeas / sage*

— Squab + € 35 —

*Andros 'lyre' pumpkin / cherries*

### DESSERTS

Magnolia

*roasted almond cream / strawberry extract / crispy meringue / jasmine ice cream*

Cucumber Confit

*olive oil cake / lemon / cucumber / tarragon*

Bitter Chocolate Tart

*carob / sweet aubergine / 'diktamo' ice-cream*

— Selene + € 20 —

*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.