



SELENE

ettore botrini

Selene [sə-lē'nē]

noun

¹ Moon

² 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.



FULL MOON

€ 230

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

Bonito
*cured bonito / rock samphire / Santorini 'katsouni' cucumber & pistacchio
caviar + € 35*

— From Mani to Santorini with Love + € 45 —
Mani red prawns / 'noumpoulo' / carrot / elderflower

Terroir
red mullet / wild fennel pesto / zucchini / pistachio

Milk-Fed Lamb
Tinos artichokes / chickpeas / sage

ADD CHEESE FROM THE TROLLEY + € 30

Beetroot
beetroot confit / balsamic vinegar / fresh aromatics

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

Mignardises

WINE PAIRINGS

'Greek Terroirs' / € 80
'Only Santorini' / € 140
'Grand Cru' / € 190
'Fine & Rare' / € 750

Harvest Moon, our vegetarian tasting menu, is available upon request / € 190

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.



WINE PAIRINGS

The pairings have been designed by Yiannis Karakasis MW

‘GREEK TERROIRS’

1 0 0 M L

Tetramythos, ‘Retsina Amphora Nature’, Roditis, Peloponnese, Greece
Selene, ‘Santorini Cuvée Privée’ 2021, Assyrtiko, Santorini, Greece
Ekho, White 2021, Potamisi/Aidani/Karaibram, Naxos, Greece
Ieropoulos, ‘Daimon’ 2016, Nemea, Peloponnese, Greece

D E S S E R T W I N E / 5 0 M L

Biblia Chora, ‘Sole’ 2017, Gewürztraminer/Semillon, Pangeo, Greece

‘ONLY SANTORINI’

1 0 0 M L

Selene, ‘Santorini Cuvée Privée’ 2021, Assyrtiko, Santorini, Greece
Argyros, ‘Cuvée Monsignori’ 2020, Santorini, Greece
Canava Chrissou-Tselepos, Santorini 2015, Santorini, Greece
Sigalas, Mavrotragano 2020, Cyclades, Greece

D E S S E R T W I N E / 5 0 M L

Karamolegos, Vinsanto 2010, Assyrtiko/Aidani, Santorini, Greece

‘GRAND CRU’

1 0 0 M L

Vacheron, Sancerre ‘Les Romains’ 2021, Loire, France
Le Chablisienne, Château Grenouilles 2019, Chablis Grand Cru, Burgundy, France
Henri Bourgeois, ‘Jadis’ 2018, Sancerre, Loire, France
Isole e Olena, ‘Cepparello’ 2019, Sangiovese, Tuscany, Italy

D E S S E R T W I N E / 5 0 M L

Château Rieussec 2011, Sauternes, Bordeaux, France

‘FINE & RARE’

1 0 0 M L

Trimbach Riesling ‘Cuvée Frederic Emile’ 2014, Alsace, France
Ott, ‘Etoile’ 2021, Vin de France
Bonneau Du Martray, Corton-Charlemagne Grand Cru 2011, Burgundy, France
Château Cheval Blanc 2015, Saint Emilion Grand Cru Classé A, Bordeaux, France

D E S S E R T W I N E / 5 0 M L

Château d’Yquem 2008, Sauternes, Bordeaux