



SELENE

ettore botrini

Selene [sə-lē'nē]

noun

¹ Moon

² The Greek goddess of the moon (ancient mythology)

Selene, founded by Giorgos Hatzigiannakis 39 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 local ingredients that flourish 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

Anhydrous Tomato Tart

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

Pasta al Limone

Benedetto Cavalieri pasta / lemon extract / beetroot 'nduja'

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

Santorinian Pistachio

cherry confit / pistachio cream / kardamon

Celery Confit

green apple / herbs sorbet

Bitter Chocolate Tart

bitter espuma / crue de cacao nougat / vinsanto ice cream

— Selene + € 20 —

caramel sphere / apple geranium / mastiha / 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.