



**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 40 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.



# HALF MOON

STARTER / FIRST COURSE / MAIN COURSE / DESSERT / € 175

## STARTERS

Vegetarian Carpaccio  
*'metsovone' cheese / summer truffle / arugula pesto*

Di Magro  
*amberjack / raisins / white chocolate*

From Mani to Santorini with Love  
*mani red prawns / 'noumpoulo' / plankton / caviar*

## FIRST COURSES

Anhydrous Tomato Tart  
*olive oil phyllo / 'kariki' cheese / basil sorbet*

White Asparagus  
*Naxos dry anthotyro / hazelnut / bergamot*

Mediterranean Triptych  
*tripa de bacalao / bourdeto sauce / aioli / lemon foam*

## MAIN COURSES

Pasta al Limone  
*Benedetto Cavalieri pasta / lemon extract / beetroot 'nduja'*

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

— Lobster Cardinale + € 60 —  
*strozzapreti / lobster jus / bouillabaisse velo / Rouille Sabayon*

Sacrifice of the Lamb  
*eggplant / 'chloro' cheese / artichokes / chamomile*

— Squab + € 50 —  
*cherries / morels / foie gras / truffle*

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TRIUMPH OF THE SEA + € 90

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## DESSERTS

Bitter Chocolate Tart  
*eggplant confit / hibiscus / Vinsanto ice cream*

Holy-Oil  
*lemon marmalade / estragon ice cream*

The Last Temptation  
*caramel sphere / apple geranium / mastiha / grape sorbet / almonds*

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