



**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.



# FULL MOON

€ 230

Ostia

*fava bean purée / caper marmalade / smoked eel / katsouni*

Spanakotiropita 2022

Ode to Santorinian 'Tomatokeftes'

*roasted tomato water with basil / 'dakos' with tomato tartar / our own tomatokeftes*

Zuppa Terlano

*assyrtiko / beetroot / sourdough bread*

'ARTOS'

Di Magro

*amberjack / raisins / white chocolate*

Anhydrous Tomato Tart

*olive oil phyllo / 'kariki' cheese / basil sorbet*

— From Mani to Santorini with Love + € 45 —

*Mani red prawns / 'noumpoulo' / plankton / caviar*

Mediterranean Triptych

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

Terroir

*red mullet on crust / taramas / fritoura / beetroot*

OR

— Lobster Cardinale + € 40 —

*strozzapreti / lobster jus / bouillabaisse velo / Rouille Sabayon*

Sacrifice of the Lamb

*eggplant / 'chloro' cheese / artichokes / chamomile*

OR

— Squab + € 30 —

*cherries / morels / foie gras / truffle*

Childhood Memories

*strawberries / aged balsamic vinegar | rose sorbet*

The Last Temptation

*caramel sphere / apple geranium / mastiha / grape sorbet / almond*

Mignardises

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*

### ‘GREAT GREEK WINES’

€ 90

75 M L

Mylonas, ‘Cuvée Vouno’ 2022, Savatiano, Attica, Greece  
Vriniotis Winery, Retsina of Gialtra NV, Roditis, Evia, Greece  
Troupis, ‘Route Gris’ 2023, Moschofilero, Peloponnese, Greece  
Markovitis Winery, Naoussa 2020, Xinomavro, Macedonia, Greece  
DESSERT WINE / 50 M L  
Biblia Chora, ‘Sole’ 2018, Gewürztraminer/Semillon, Pangeo, Greece

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### ‘ONLY SANTORINI’

€ 150

75 M L

Selene, ‘Santorini Cuvée Privée’ 2023, Assyrtiko, Santorini, Greece  
Hatzidakis ‘Familia’ 2024, Assyrtiko, Santorini, Greece  
Santo Wines, Nykteri 2022, Santorini, Greece  
Karamolegos, Mavrotragano 2022, Santorini, Greece  
DESSERT WINE / 50 M L  
Argyros, Vinsanto First Release 2016, Assyrtiko blend, Santorini, Greece

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### ‘GRAND CRU’

€ 190

75 M L

Dr Loosen, ‘Ürziger Würzgarten’ GG Alte Reben 2022, Riesling, Mosel, Germany  
Vacheron, ‘Les Romains’ Sancerre 2022, Loire, France  
Venetsanos, ‘Saint John Amphora’ 2022, Assyrtiko, Santorini, Greece  
Il Marronetto, Brunello di Montalcino 2020, Sangiovese, Tuscany, Italy  
DESSERT WINE / 50 M L  
Royal Tokaji, ‘Tokai Aszu 5 Puttonyos’ 2017, Furmint, Harslevelu Tokaji, Hungary

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### ‘FINE & RARE’

€ 600

75 M L

Trimbach Riesling ‘Cuvée Frederic Emile’ 2014, Alsace, France  
Delas Freres, Condrieu ‘Clos Boucher’ 2022, Viognier, Northern Rhône, France  
Bonneau Du Martray, Corton-Charlemagne Grand Cru 2011, Burgundy, France  
Château Margaux 2008, Margaux 1er Grand Cru Classé, Bordeaux, France  
DESSERT WINE / 50 M L  
Château d’Yquem 2019, Sauternes, Bordeaux, France