



M N É M E S

[**nee-mə**-s]

noun — plural of mneme

Persisting effect of memory of past events

1985 - present

Flavours Inspired by the History of Selene

*anhydrous cherry tomato / katsouni / fava ‘pantremeni’ /
white aubergine miso / psaroli / air baguette with coppa*

Charles Heidsieck Brut Reserve NV, Champagne, France

Ostia

fava bean purée / caper marmalade / smoked eel / katsouni

Spanakotiropita 2022

Ode to Santorinian ‘Tomatokeftes’

tomato water with basil

‘dakos’ with tomato tartar

our own tomatokeftes

Zuppa Terlano

assyrtiko / beetroot / sourdough bread

Vacheron, Sancerre 2023, Loire, France

‘A R T O S’

Di Magro

amberjack / raisins / white chocolate

Anhydrous Tomato Tart

olive oil phyllo / ‘kariki’ cheese / basil sorbet

Karamolegos, ‘Pyritis Mega Cuvée’ 2023, Santorini, Greece

From Mani to Santorini with Love

mani red prawns / ‘noumpoulo’ / plankton / caviar

Mediterranean Triptych

tripa de bacalao / bourdeto sauce / aioli / lemon foam

Terroir

red mullet on crust / taramas / fritoura / beetroot

Château Minuty, ‘Rose et Or’ 2022, Côtes de Provence, France

Squab

cherries / morels / foie gras / truffle

Isole e Olena, Cepparello 2019, Tuscany, Italy

Childhood Memories

strawberries / aged balsamic vinegar / rose sorbet

The Last Temptation

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

Château d’Yquem 2019, Sauternes, Bordeaux, France

Mignardises

EXPERIENCE TASTING MENU & WINE PAIRING / € 600

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.