



SELENE

ettore botrini

Selene [sə-lē'nē]

noun

¹ Moon

² The Greek goddess of the moon (ancient mythology)

Selene, founded by Giorgos Hatzigiannakis 41 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.



HARVEST MOON

€ 180

The First Taste

fava / caper / katsouni / olive oil

Dough & Memory

'Spanakotiropita'

Tomato

dakos / tomato / basil

Akriotou, 'The Wild Mountaineer' 2022, Savatiano, Central Greece, Greece

Assyrtiko

assyrtiko / beetroot / sourdough

Athanasiou, Assyrtiko 2024, Nemea, Peloponnese, Greece

From the Oven

fava bread

Vegetarian Core

watermelon carpaccio / metsovone / truffle

Tomato — Warm

tomato tart / kariki / basil

Ēkhô, Rosé 2023, Fokiano/Bastardiko, Naxos, Aegean Sea, Greece

Garden

onion dolma / fava / herbs

Roland Lavantureux, Chablis 1er Cru 'Vau de Vey' 2022, Chardonnay, Burgundy, France

Grain — Pasta

pasta / sour cherry / olive oil

J. Christopher, 'Basalte' 2019, Pinot Noir, Willamette Valley, Oregon, USA

Pre — Dessert

katsouni / citrus

Dessert

vinsanto / eggplant / strawberry

Hatzidakis, Liassimo, Mandilaria, Santorini, Aegean Sea, Greece

Mignardise

loukoumas / pistachio / bergamot

WITH WINE PAIRING + € 90

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