



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.



FULL MOON

€ 210

The First Taste

fava / eel / caper / katsouni

Dough & Memory

‘Spanakotiropita’

Tomato – Santorini

tomato / basil / dakos / tomatokeftes

Assyrtiko

assyrtiko / beetroot / sourdough

From the Oven

fava bread

Raw & Sweet Balance

amberjack / cacao butter / raisins / almond

Tomato – Warm Expression

tomato tart / kariki / basil

Sea – Depth

slipper lobster / skioufihta / sabayon rouille

Mediterranean

cod / bourdeto / lemon

Fish – Fire & Earth

red mullet / taramas / beetroot / aioli

Main – Land

squab / cherries / foie gras / apricot

Pre – Dessert

katsouni / citrus cream

Dessert – Vinsanto

vinsanto / eggplant / strawberry

Mignardise

loukoumas / pistachio / bergamot

WINE PAIRINGS

‘Selene Native’ / € 90

‘Selene Horizon’ / € 150

‘Selene Legacy’ / € 300

Harvest Moon, our vegetarian tasting menu, is available upon request / € 180

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.