



Greek Creative Cuisine



The Athenian House

Our executive chef Dimitris Skarmoutsos, one of the most famous and dynamic Greek chefs, has created a gourmet menu inspired by his prolific life travels, using his favorite cooking techniques, remaining faithful to Greek traditional values of Mediterranean cuisine and local ingredients. Tracing the most authentic recipes of Greek cooking all around Greece and choosing the best products from selected farmers, D. Skarmoutsos excels in transforming original local dishes to culinary gourmet delights. In Santorini, he is inspired by the richness of the island's gastronomic treasures, preserved in its dry volcanic soil, to create spectacular meals full of amazing flavors.

Salads

Santorini Salad Bouquet

Santorini cherry tomatoes with pickles of the sea,
pickled onion & goat cheese with Mastiha flavor

18

The Athenian Salad

the traditional recipe with fresh fish of the day, new potatoes
Santorini capers, organic carrots & homemade lavender mayonnaise

23

Organic Mixed Greens

carob and oat crisp Gruyere cheese from Paros
marinated courgette, linseed, black quinoa & rose infused dressing

15

Appetizers

Grilled Calamari

potato "risotto", crispy onions, with cuttlefish ink & citrus flavor olive oil

19

Slow Cooked Octopus Stifado

on a creamy potato purée, with shallots, Santorini tomato paste
thyme, oregano and Mediterranean herbs

18

Fresh Seared Scallops

with Beluga lentils, avocado and cucumber
Greek summer herbs & sweet chilly vinaigrette

24

The Athenian Fava

smoked fava selected from local Santorini farms
with crisp spicy Evros sausage & caramelized onions

17

Deconstructed Greek Cheese Pie

assortment of aged and fresh Greek cheeses
xinotyri, chloro & old gruyere in fresh tomato

15

Beef Cheeks Sofrito

cooked with spices and parsley
smoked aubergine purée & crispy onions

22

Main Courses

Fresh Pasta with Shrimps and Mussels

edamame beans, smoked paprika and citrus flavor
32

The Athenian Lobster Spaghetti

Fresh Lobster in Santorini Cherry Tomato sauce
42

Organic Chicken Filet

with trahana, a traditional Greek fermented cracked wheat with milk
Santorini fresh tomato and sun dried tomato sauce
28

The Athenian Lamb Chop Moussaka

with smoked Santorini eggplant, tahini, potato crisps & feta cheese béchamel
32

Dry Aged Beef & Lamb Kebab

with double baked sweet potatoes, wild mushrooms and homemade pita
Greek tabouleh salad on baked tomato & truffle tzatziki
35

Eggplant Trilogy

Santorini white, purple and black eggplant with zucchini, mushrooms, potato,
fresh tomato, fresh basil & aubergine purée
25

Fresh Fish of the Day

Grilled filet of fish with traditional Greek St. Andreas tomato rice
35

Complimentary selection of homemade breads, freshly baked daily,
including amuse bouche of the day

Special Dietary Needs

We welcome guest enquiries concerning particular dish ingredients. Please inform your waiter of any allergy or special dietary requirements that The Athenian House team should be aware of when preparing your menu request. Kindly ask for our vegetarian, vegan, gluten free and pescetarian menu.



Prices are in euros and inclusive of all taxes
Restaurant manager: Dimitrios Roidis

