

The Athenian House • Chef's Menu Degustation

For Meat Lovers

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

Vinifera Cuvée Speciale Dry, Moschofilero, Peloponnese



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

The Athenian House Selection Santorini, Dry, Assyrtico, P.D.O. Santorini



The Athenian Lamb Chop Moussaka with smoked Santorini eggplant, tahini, potato crisps & feta cheese béchamel

Karipidis, *Organic Syrah 2013* Dry, Syrah, P.G.I. Krannonos, Central Greece



The Athenian Baklava with crisp phyllo pastry, peanut butter, salty caramel & pistachio nuts

The Athenian House Selection of Vinsanto Sweet, Assyrtico & Aidani, Santorini

Four course menu per person, excluding wine 70€ | Wine pairing, three degustation glasses & one glass of digestif 35€



For Seafood Lovers

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

Domaine Harlaftis, Petaloudes 2017 Dry, Shiraz, P.G.I Peloponnese



Slow Cooked Octopus Stifado on a creamy potato purée with shallots,

Santorini tomato paste, thyme, oregano and Mediterranean herbs

The Athenian House Selection, Santorini Dry, Assyrtico, P.D.O. Santorini



Fresh Fish of the Day Grilled filet of fish with traditional Greek St. Andreas tomato rice

Moraitis Winery, Paros white 2017 Dry, Monemvasia, P.D.O Paros, Cyclades



Greek Pavlova Homemade Meringue with Mastiha ice cream, fig marmelade, walnuts and dry figs

M Dry Mastiha, Isidoros Arvanitis, Kampos Plagias, Lesvos, Dodecanese Islands

Four course menu per person, excluding wine 80€ | Wine pairing, three degustation glasses & one glass of digestif 40€



For Extra Virgin Olive Oil Lovers

The Athenian House Extra Virgin Olive Oil Single Estate Koroneiki Variety from Continental Greece, Kalamata & Chalkidiki organic olives & white bread

Santorini Salad Bouquet Santorini cherry tomatoes with pickles of the sea & pickled onion

Karanikas Brut Cuvée Prestige Dry Sparkling, Xinomavro, Amintaio, Northern Greece



Greek Tomato St. Andreas Rice with Asparagus

Ktima Stergiou, Aspri Petra 2017 Dry, Sauvignon blanc, P.G.I Kastoria, Northern Greece



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

Domaine Katsaros, Merlot 2010 Dry, Merlot, Regional wine of Krania, Central Greece



Cocoa And Date Mosaic with bergamot sweet preserve

Bergamot liqueur, Myromeni Vatos, Serres, Northern Greece

Four course menu per person, excluding wine 70€ | Wine pairing, three degustation glasses & one glass of digestif 35€