

desserts

The Santorinian volcano
€15

The iconic chocolate black pearl
€15

Jerome's grandmother recipe of
apple pie
€15

Iced melon granita, Vin Santo
flavor
€16

Strawberry yogurt dessert
€15

Ice cream portion
(vanilla, chocolate, pistachio,
yogurt with honey)
€6 / 45 g

appetizers

Salad Niçoise, green beans,
cucumber and artichoke served with
eggs "parfait"
€18

Mediterranean seafood variation,
ginger gelée on cucumber
€21

Santorinian tomatoes variety salad
with mozzarella
€14

Gaspacho Andalouse
€13

Carpaccio of Atlantic shrimps
€21

Ceviche of Aegean sea bass and
langoustes, seaweed and citrus
marinade
€25

The Greek crudo dorado in
Santorinian marinade
€19

Foie gras on pumpkin crème brûlée
and porcini mushrooms
€28

fish

Mussels "à la marinière"
€21

Dorado fillet in aromatic marinade,
Santorinian tomato carpaccio
€26

Mediterranean sea bass in sea salt
crust served with sauce vierge
€34

Orzo like a paella with saffron,
shrimps and calamari
€28

"Bourride provencale" cooked in
Aegean style
€32

"The Marseillaise bouillabaisse"
cooked in Aegean style
€32

"Brandade de morue", calamari in
tempura (served with homemade
vodka marinade shot)
€16

meat

Tartare de boeuf Black Angus "à la
parisienne"
€31

Pork belly from Macedonia slow
cooked served with fava and dry
fruits
€19

Beef tenderloin Black Angus
with potatoes confit, bacon and
thyme
€42

Milk-fed lamb served
with Santorinian white eggplant
caviar
€39

Duck breast served
with fava mousse and dry fruits
€32

caldera menu

The traditional Greek salad
€14

Moroccan style salad with spicy
lamb kefta
€12

Calamari a'la plancha
€13

Octopus a'la plancha
€26

Sea bass tartare
€16

Chicken club sandwich
€14

Smoked salmon club sandwich
€16

French fries
€6

Meat cold cut
(variation from four different type of
meat)
€6

Cheese cold cut
(variation from four different cheeses
accompanied with marmalade)
€8

The olive set
(variation from three different type of
olive with olive paste)
€6

The Greek plate
(variation from four traditional Greek
starters)
€6

Cheese croquette
€6

Octopus in Japanese style with
cucumber jelly
€8

Rice chips variation
€6

Royal crayfish tagliatelle
€85

dessert

Greek yogurt with honey and walnuts
€10