



## Dinner Menu

PERIVOLAS  
OIA-SANTORINI

# Starters

## HERITAGE SALAD

27

Heirloom tomatoes, marinated melon, fresh cheese, “noumboulo”, tomato soup sorbet.

## AMBERJACK

32

Raw amberjack, greek salad components, caper leaves, verjuice vinaigrette, oregano oil.

## CAVIAR “THESAURI”

60

10g Ossetra caviar, aged rice cooked in Santorinian tomato water, crayfish tartare.

## “APOCHTI”

31

Beef tenderloin cured in Mavrotragano wine lees, fava salad, egg yolk, smoked Metsovone cheese.

## SHRIMPS

34

Shrimps grilled over embers, cured shrimp, red pepper, pickled green strawberries, brioche.

## OCTOPUS

35

Roasted octopus, “spetseriko” onions, fried okra, potato foam.

## SPINACH PIE

30

Homemade pasta, spinach, fresh herbs, “Sfela” cheese from Mani, spinach vinaigrette.

# Main Dishes

|                                                                                                   |    |
|---------------------------------------------------------------------------------------------------|----|
| <b>HAKE</b>                                                                                       | 55 |
| Hake fillet, sea squirts mousse, cured lemon, fish soup foam.                                     |    |
| <b>SEA BASS</b>                                                                                   | 54 |
| Sea Bass fillet, artichokes, bottarga, mussels, Assyrtiko sauce, fresh peas.                      |    |
| <b>WHITE GROUPER</b>                                                                              | 59 |
| White Grouper fillet a la "Spetsiota", zucchini, Cycladic parsley salad, caramelised onions.      |    |
| <b>LAMB</b>                                                                                       | 56 |
| Roasted lamb rack and slow cooked shoulder, eggplant, hazelnuts, jus, olives.                     |    |
| <b>CHICKEN</b>                                                                                    | 55 |
| Roasted chicken breast, creamy wheat, Santorinian fava, seasonal mushrooms, black summer truffle. |    |
| <b>BEEF STRIP LOIN</b>                                                                            | 59 |
| Beef strip loin, grilled lettuce heart, tomato pesto, black garlic, green peppercorns.            |    |

## Desserts

### WHITE CHOCOLATE

21

White chocolate cream with Greek yoghurt, honeycomb, oat cracker, crispy "yoghurt" with lime, thyme, yoghurt ice cream.

### NORTH GREECE

23

Raspberry ganache with pine tree 'pebbles', milk chocolate 'leaves', pistachio, blueberry sorbet.

## Platters

### GREEK CHEESE PLATTER

37

A variety of seven unique cheeses from all over Greece. Accompanied by crackers, frozen fruit, Sikumi from Kymi, and homemade caper chutney.

*Head Chef: Theodore Kakoulis*

*Prices are inclusive of VAT.*

*Perivolos reserves the right to make changes without prior notice.*