



SAINT
SANTORINI

DINNER

“Where the Cyclades meet the table - sun-worn stone, olive groves,
and the quiet ritual of a long dinner by the caldera.”

A CYCLADIC TABLE

A refined Mediterranean dining experience inspired by
the Cyclades - celebrating exceptional ingredients,
contemporary Greek gastronomy, and timeless hospitality.

I. CHEF'S AMUSE BOUCHE

A delicate creation from our chef served with our compliments to begin your Saint dining experience.

TO BEGIN

Saint Bread Ritual ^V

14€

Stone-oven sourdough, warm oregano pita, Santorini extra virgin olive oil, white taramosalata and marinated olives.

Trilogy ^V

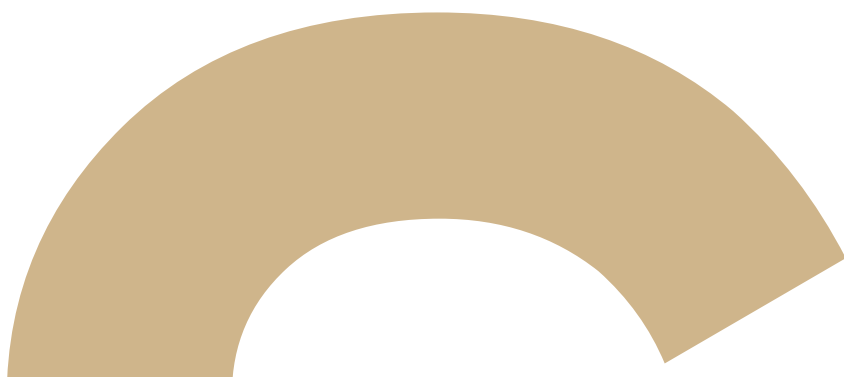
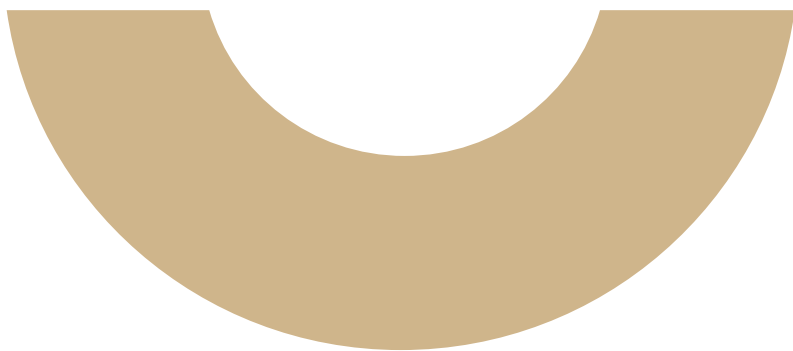
18€

Three signature Cycladic spreads - smoked eggplant, whipped feta, and fava - served with warm artisan pita.

Santorini Salad ^{V-GF}

24€

Santorini cucumber, barrel-aged feta, capers, caper leaves, oregano and gazpacho dressing.



II. RAW & CURED

Salmon Tartare ^{GF}

32€

Fresh salmon, avocado, black sesame, spring onion and citrus dressing.

Beef Tartare ^{GF}

34€

Hand-cut Black Angus, Dijon mustard, capers, shallot, cornichon, aged Parmesan and black truffle oil.

Seabass Ceviche ^{GF}

28€

Mediterranean seabass, leche de tigre, chili, spring onion, coriander and citrus.

Tuna Tataki

34€

Ponzu vinaigrette, crisped shimeji mushrooms, sesame and micro herbs.

◆ HOUSE SIGNATURE

Scallops & Caviar ^{GF}

45€

Pan-seared scallops, Oscietra caviar, lemon beurre blanc and fresh herbs.

III. MAINS

Chicken Breast ^{GF}

32€

Free-range chicken, creamy potato purée,
roasted baby carrots and natural jus.

Lamb, Grilled ^{GF}

54€

Grilled lamb cutlets, smoked eggplant purée,
twisted peppers and lamb jus

Black Angus Tagliata ^{GF}

65€

Prime Black Angus beef, rocket, shaved Parmesan,
cherry tomatoes and pan jus.

Seafood Linguini

38€

Fresh linguini, prawns, mussels, crab meat,
garlic, parsley and Amalfi lemon.

Lobster Pasta

68€

Linguini, half lobster, bisque sauce,
chives and basil.

Aegean Sea Bass ^{GF}

40€

Charcoal-grilled sea bass, celeriac purée,
lemon herb oil and citrus beurre blanc.

IV. ACCOMPANIMENTS

Charred Vegetables ^{V-GF} 12€

Broccolini, heirloom carrots and herb oil.

Roasted Baby Potatoes ^{V-GF} 12€

Sea salt and extra virgin olive oil.

Padron Peppers ^{V-GF} 12€

Sea salt and lemon.

Asparagus ^V 12€

Brown butter and lemon zest.

King Oyster Mushrooms ^{V-GF} 16€

Garlic butter and parsley.

Black Truffle Potato Mousseline ^V 16€

Cultured butter, aged Parmesan and black truffle oil.

V. TO COMPLETE THE EVENING

Wine Pairing

85€

Carefully selected Greek wines for each course.

Extra Course

20€

Chef's seasonal inspiration - ask your server for today's creation.

◆ SIGNATURE CAVIAR

Oscietra Caviar, 30g

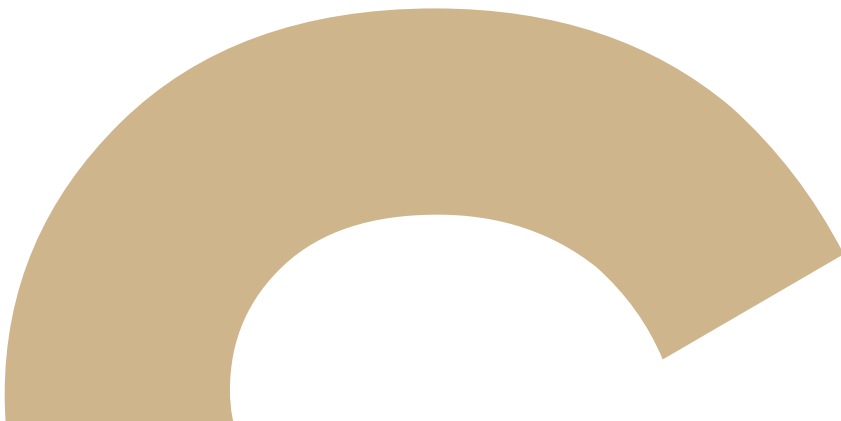
120€

Blinis, crème fraîche, chives and shallots.

Cheese Selection ^v

24€

A selection of fine Greek and international cheeses, honey, nuts and grapes.



VI. DESSERTS

◆ HOUSE SIGNATURE

Saint Volcano

20€

Bitter chocolate mousse, red fruit sauce,
dark chocolate crumble and seasonal berries.

Baklava Millefeuille

18€

Crisp pastry layers, orange blossom cream,
light Di Saronno syrup glaze and vanilla cardamom ice cream.

Vanilla Cheesecake ^v

16€

Red fruit compote, pistachio praline
and strawberry-lychee sorbet.

Warm Soft Cookie ^v

16€

Warm chocolate chip cookie, salted caramel sauce
and vanilla ice cream.

Artisan Ice Cream Selection ^v

18€

Crafted in-house by our pastry chef - chocolate,
Madagascar vanilla, pistachio and bueno.



S A Ĩ N T
SANTORINI

V VEGETARIAN GF GLUTEN FREE ♦ SIGNATURE

Please inform your server of any allergies or dietary requirements.

All prices are in euros and include VAT.

EST. SANTORINI