

Mr. E

Mr. E is an aristocrat of today.
Nobody sees him, but everyone can feel him.
He embodies the culture of the island as a concept.

Istoria connects with the local Santorinian cuisine
and pays tribute to old traditional recipes
and local produce, seen through the eyes of Mr. E,
a global explorer of today that anchored in Santorini
to connect his past with the present.

While soaking in the calmness and relaxing surroundings,
your stay will be enriched by subtle pleasures
and a wealth of culinary diversions prepared
by celebrated Michelin-starred Chef Alexandros Tsiotinis.

We invite you to not only savour the tastes,
but also, the hospitality and sharing, ingredients equally
important in Greece, as the food itself,
in this extraordinary gastronomic journey.

APPETIZERS

Briam Tart

Tomato jam, vegetable confit, feta cheese panna cotta
16

Octopus Carpaccio

Roasted tomato-flavored arancini, white eggplant salad, fried capers
(DF, GF)
24

Zucchini Meatballs

Manouri, basil, wild cumin
(VT)
17

Santorinian Fava

Kumquat and chutney made of capers and raisins
(DF, VG, GF)
16

Ceviche of the Day

Fresh corn, roasted Florina red peppers, coriander, lime
(DF, VG, GF)
23

Taramosalata

Avocado, bites of barley bread, black lemon, bottarga
15

Grilled Beans

Peach, Sitia xigalo, roasted walnuts, aromatic lemon oil
(VT, GF)
15

SALADS

Santorini Salad

Carob rusks, cherry tomatoes, Santorini chloro cheese
17

Green Salad

Black lentils, spring onions, beetroots, smoked eel
(DF, GF)
16

Poke Bowl

Sautéed grapes, cherry tomatoes, roasted halloumi, mint pesto
(GT)
16

PASTA / RISOTTO

Fregola

Fennel, lemon, arugula, smoked cod, Messolonghi bottarga
26

Pastitsio

Chopped macaroni, minced chickpeas, almond béchamel
(DF, VT, GF)
24

Papardelles

Roasted courgettes, basil, lime, crispy panko
(DF, GF, VG)
24

Skioufichta Greek-style Artisan Pasta

Santorinian tomato ragout
(VG, GF)
22

MAIN COURSES

Traditional Greek Chickpea Stew

Bergamot, Aleppo pepper, sea fennel
(DF, GF)
22

Grilled Squid with Beans

Sun-dried cherry tomatoes, basil, pine nuts, parmesan
28

Fresh Fish of the Day

Greens, fennel, green beans, saffron-scented fish sauce
32

Lamb Chops

Roasted potatoes, tomato confit, feta cheese and oregano sauce
33

Moussaka

Beef fillet, eggplant caponata, potato chips, velvety béchamel sauce
35

Chicken Breast

Celery root purée, grilled mushrooms, truffle-flavored mascarpone sauce
(GF)
28

DESSERTS

Almond Crèmeux

Coconut sablé, cherry jam, lemon, mint sorbet
(DF, GF)
12

Melitini

Crispy mastic meringue, mascarpone ice cream, red fruits, rose
(VT)
11

Chocolate Milk Pudding

Crispy filo pastry, tonka, cinnamon
(VT)
12

Ice Cream and Sorbet Selection

(VT)
6 per scoop

DF: Dairy-Free, GF: Gluten-Free, VG: Vegan, VT: Vegetarian

All prices are in euro and inclusive of 13% VAT. Food on this menu may contain traces of nuts and gluten.
Please ask our associates for further clarifications.

We welcome enquiries from guests that wish to know whether any dishes contain particular ingredients.
Please inform us of any allergy or special dietary requirements that we should be aware of when preparing your menu request.