

Mr. E

Right on Perivolos beach, on the grounds of Isteria Hotel, a captivating dining experience known as Mr. E awaits to be discovered. Offering an enticing array of culinary delights, Mr. E is more than just a place or a person; it embodies an enchanting vibe and an intriguing mystery, as its name suggests. Open for breakfast, lunch and dinner, Mr. E translates the rich cultural heritage of Santorini into recipes.

Incarnating local produce with respect to tradition has always been at the heart of Mr. E. This incarnation is infused with the minimal, freestyle gastronomic approach of acclaimed chef Yiannis Kioroglou, who has created his very own rendition of philoxenia, approaching the world's cuisines with a fresh eye that celebrates seasonality and local flavors.

ISTORIA ALL DAY MENU

Gemista Poke Bowl

Rice, cherry tomatoes, pepper, spearmint, onion,
dill, pine nuts, raisins

(GF, VG)

17

Truffle Yellowtail

Yellowtail marinated in yuzu and truffle

26

Ceasar Salad

Lettuce, prawns or chicken, gruyere, corn, Ceasar's sauce

22

Santorini Salad

Cherry tomatoes, caper leaves, feta cheese, oregano, carob
rusks, cucumber

(VT)

19

Summer Burrata

Watermelon, tomato, burrata, spearmint, basil, sprouts

(VT)

21

Meatballs "Yiaourtlou"

Tomato relish, pita bread, French potatoes,
yogurt with spearmint

(VT)

22

Saganaki Prawns

Prawns, slightly spicy saganaki sauce

(GF)

27

Greek Mezze Sharing (2 pax)

6 special Chef's meze plates

28

Trio Spreads

Fava, tzatziki, tarama, served with flat bread

21

JUNK

Chicken Peinirli

Slowly cooked organic chicken, sauce, chives

26

Lobster Roll

Hot dog brioche, lobster, slightly spicy mayonnaise, tarragon

36

Club Sandwich

Grilled chicken, tomato, homemade aromatic mayonnaise, crispy bacon, cheese, lettuce, served with French fries

24

Smash Burger

Double burger black angus beef, mustard, cheddar, French fries

29

French Fries

with metsovone sauce

(VT)

16

MAIN

Gnocchi Tomato

Potato dumplings, tomato sauce, basil
(VG)
28

Fish Fricasse

Sea bass, greens, egg lemon sauce
(GF)
35

Marinated Grilled Chicken

Served with tomato, pita bread, yoghurt with spices
32

Entrana Black Angus

Served with chimichurri, chili, watercress
(DF)
44

Linguine Al Vongole

Vongole, parsley, garlic, chilli, traditional white wine, lemon,
extra virgin olive oil
29

Salted Cod

Boiled courgette, smashed potato with tomato, basil and light
garlic aroma
35

SIDES

French Fries with Truffle

14

Oven Vegetables

15

Broccolini

12

DESSERTS

Fruit Salad

Fresh seasonal fruits

(VG)

16

Coconut Revani

Served with vanilla ice cream white chocolate sauce

(VT)

15

Chocolate Salami

Chocolate salami, kaimaki icecream, raisins soaked in rum

(VT)

15

Galaktoboureko "Istoria Style"

Caramelised phyllo, semolina lemon cream, Aigina's pistachio

(VT)

14

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

Embracing a sustainable culture, our menu is created with locally and sustainably sourced produce. The olive oil used in our fare is organic and collected in Epidaurus, Peloponnese, our vegetables are bio and garnered locally, while all our fish are originated from the region of the Cyclades.

Food on this menu may contain traces of nuts and gluten. Please ask our associates for further clarifications.

We welcome inquiries from customers 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.