

Mr. E

Right on Perivolos Beach, on the grounds of Istoría 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 atmosphere and an intriguing sense of mystery, as its name suggests. Open for breakfast, lunch and dinner, Mr. E translates the rich cultural heritage of Santorini into recipes.

Under the expertise of Executive Chef Rafail Tsakiris, Mr. E has always incarnated local produce with respect to tradition. Today, this philosophy is infused with a freestyle gastronomic approach that celebrates seasonality and local flavors.

STARTERS

Bread

Handmade sourdough bread and flatbread,
Greek olive oil, Santorinian tomato paste
(VT)
5

Greek Spreads

Santorinian fava, tzatziki, taramosalata
Served with warm olive oil flatbread
(VT)
18

Aegean Shrimp Carpaccio

Shrimp, lime, cucumber, olives, herbs,
ramson capers
27

Mediterranean Sea Bream Tartare

Avocado, citrus dressing, olive oil, Greek caviar
26

Fried Calamari

Tarama aioli, lemon zest
25

Beef Croquettes

Tomato relish, smoked aubergine spread
28

Greek Meze Sharing^{SD} (2 pax)

Mini cheese pie / tomato jam
Dakos barley rusk / tomato / feta
Fried calamari / tarama aioli
Grilled octopus / Santorini fava
Beef croquettes / tomato relish / smoked aubergine
36

SALADS

Caesar Salad

Romaine lettuce, roasted chicken, Parmesan, croutons

22

Santorini Salad

Cherry tomatoes, cucumber, feta, capers, olives

(VT)

19

Watermelon Salad

Watermelon, cherry tomatoes, feta, mint

(VT, GF)

22

SUPER BOWLS

Mediterranean Tuna Bowl

Tuna, rice, avocado, cucumber, green beans,
cherry tomatoes, olives, pickled onion,
sesame, lemon dressing

24

Chicken Bowl

Grilled chicken, rice, kale, nut cracker, yogurt sauce

21

JUNK

Chicken Gyros^{SD}

Pita bread, tzatziki, tomato, onion

27

Smash Beef Burger

Graviera cheese, iceberg lettuce, rocket,
tomato relish, mustard sauce

28

Chicken Club Sandwich

Chicken, halloumi cheese, yogurt chipotle sauce,
lettuce, tomato, pickles

24

Ladopita Quesadilla

Pan-fried aubergine, tomato-pepper relish,
caramelized onions, feta cream, summer truffle,
fresh rocket

Served with French fries and herb mayonnaise

(VT)

19

MAIN

Summer Pasta

Mafaldine, Santorini cherry tomatoes, olives,
aged graviera cheese, fresh basil, extra virgin olive oil

(VT)
26

Midopilafo – Greek Mussel Rice

Fresh mussels, Assyrtiko wine, olive oil,
lemon zest, herbs

36

Flap Steak 200g

Greek herbs

Served with French fries or salad

(GF)
45

Fish of the Day

Grilled fresh fish, olive oil, lemon, seasonal greens

(GF)
40

Roast Chicken

Potato gnocchi, baby carrots, lemon-thyme butter

33

DESSERTS

Traditional Orange Pie

Orange, phyllo pastry, Greek yogurt, syrup

(VT)
15

Tropical Sunset

Caramelized pineapple with hints of spices,
refreshing passion fruit cream,
crunchy almond biscuit

(VT)
16

Chocolate Brownie

Chocolate brownie with dates, walnuts,
salted caramel

(VT)
18

Fresh Fruit Selection

(DF, GF, V, VG)

14

Ice Cream & Sorbet Selection

(3 pcs)
12

SD: Signature Dish, 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.