

## **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 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.

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

### Trio Spreads

Fava, tzatziki, tarama, served with flat bread

(VT)  
18

### Tuna Tartare<sup>SD</sup>

Tuna, avocado, smoked olive oil, citrus dressing,  
Greek caviar, lemon mayo

(DF, GF)  
26

### Caesar

Romaine lettuce, lollo bionda, roasted chicken,  
parmesan croutons, caesar dressing, black pepper

23

### Santorini Salad

Cherry tomatoes, cucumber, los skotiri cheese, capers,  
olives, barley rusk, balsamic vinegar, fresh oregano

(VT)  
19

### Peach Salad

Romaine lettuce, grilled peach, kasseri cheese, walnuts,  
basil leaves, spicy honey dressing

(VT, GF)  
22

### Doughnuts

Graviera cheese doughnuts, tomato jam, herbs

(VT)  
20

### Octopus<sup>SD</sup>

Grilled octopus, fava split peas, crispy onion

(DF)  
29

### Beef Carpaccio

Beef, summer truffle, egg, capers, butter croutons,  
watercress

28

### Greek Meze Sharing<sup>SD</sup> (2 pax)

Mini cheese pie / tomato jam

Dakos barley bread / tomato / feta

Fried anchovies / taramosalata

Octopus croquettes / lemon mayo

Meatballs / tomato / yogurt sauce

36

## JUNK

### Chicken Gyros<sup>SD</sup>

Chicken, pita bread, tzatziki, tomato, onion, Istorya fries  
27

### Falafel

Fava & beetroot falafel, tahini sauce, fresh coriander  
(VT, DF)  
21

### Istorya Sandwich

Chicken, avocado, Greek porchetta, tomato, lettuce,  
cheese, mushrooms, served with salad  
24

### Beef Burger

Smash beef burger, aged cheddar, bacon, iceberg,  
tomato, mayo, pickles, Istorya fries  
29

### Vegetarian Club Sandwich

Sourdough bread, seasonal grilled vegetables,  
florina pepper cream, arugula, Istorya fries  
(DF, VT)  
19

### Shrimp Roll

Tomato cream, arugula, feta cheese, pickled Jalapeños  
29

## MAIN

### Pappardelle

Pappardelle pasta, tomato sauce, olives, mizithra cheese  
(VT)  
28

### Risotto

Cuttlefish, lemon, bottarga, yogurt  
(GF)  
36

### Grilled Chicken

Lemon herb, barley, seasonal vegetables  
33

### Steak

Flap steak, mashed potatoes, peach & chili sauce,  
marjoram  
(GF)  
45

### Aubergine Schnitzel

Tomato, feta, onion puree, herbs  
(VT)  
26

### Grilled Fish

Seabass, seafood, fregola, zucchini, fennel, spicy oil,  
fresh herbs  
38

## DESSERTS

### **Beach Babà**

White chocolate cremeux, caramelized pineapple, passion fruit coulis  
(VT)  
16

### **Salted Choco**

Chocolate mousse with olive oil, puffed rice, caramel sauce, pistachio  
(VT)  
18

### **Greek Yogurt**

Lemon cream with thyme, yogurt, oat crumble  
(VT)  
15

### **Fruit Salad**

Fresh seasonal fruits  
(DF, GF, VT, VG)  
14

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.