

Lycabettus

LUXURY RESTAURANT



_lycabettus**dinner**

Welcome to the restaurant with the most beautiful balcony in the world- There is nothing else to expect but the finest taste from all over the island. Santorini showcasing extraordinary ingredients thanks to nutrient-rich volcanic soil. The alliance of the latest culinary trends with authentic Mediterranean cuisine and the unique agricultural products like the sweet Santorini tomato, ripe pistachios and the white fava bean make dining here so unique. The many accolades awarded is a direct result of the absolute joy of eating in Lycabettus Restaurant. Our chef Pavlos Kiriakis is constantly experimenting with new techniques, utilising the freshest ingredients and are committed to authentic and innovative gastronomy. Embrace this opportunity and savour every flavour – you will remember this five star culinary journey forever.

discoverymenu_

Chef's welcome

Crab with watermelon radish, Greek yoghurt & raspberry

Smoked gazpacho soup with avocado & buratta ice cream

Sea bass with almond crust, spinach, parmesan & clove

Or lobster with asparagus & jalapeño dressing (extra charge 40€)

Chicken breast with Jerusalem artichoke, lemon & black truffle

Or wagyu beef filet with carrots, ginger & grapemust sauce (extra charge 50€)

Selection of Greek cheese

Pre dessert

Banana ice cream with green apple, cacao and tonka

Mignardises

Discovery menu 148€

greekmenu_

Chef's welcome

Cherry tomatoes, crithmum, capers, spring onions, sour cheese & carob bread

Oysters with cucumber, watermelon, lemon, avruga & mint

Scallops with capers fricassee

Scorpion fish with tomato, greek salami, parsley and black garlic

Lamb with smoked white eggplant, greek yoghurt and lemon

Pre dessert

Pistachio biscuit with greek coffee cream and mango, passion sorbet

Mignardises

Greek menu 185€

Optional wine pairing 115€ per person

ST EATERS

Smoked gazpacho soup with avocado & buratta ice cream	33€
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Sea bass tartare with blood orange, radish & avruga	40€
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Crab with watermelon radish, Greek yoghurt & raspberry	52€
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Beef tartare with joselito Jamon, smoked bread & mustard ice cream	41€
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Carabineros with green curry, green apple & finger lime	49€
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Homemade smoked salmon with lemon, pink radish & herb sauce	39€
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Langoustine ravioli with sesame oil and herbs	49€
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Scallops with pumpkin and kumquat puree, vanilla and avruga	42€
—	
Red quinoa salad with vegetables and rocket foam	33€

FISH

Sea bass with almond crust, spinach, parmesan & clove	49 €
Lobster with asparagus & jalapeño dressing	70 €
Grouper with oyster, fennel & asyrtiko wine sauce	49 €
Red mullet with zucchini, green olives & sea urchin sauce	51 €

MEAT

Short rib with carrots, ginger & grapemust sauce	54 €
Sweetbreads with celery root puree & hazelnut sabayon	46 €
Iberico pork tenderloin & belly with green peas, lime and king oyster mushrooms	51 €
Chicken breast with Jerusalem artichoke, lemon and black truffle	45 €
Lamb fillet with smoked eggplant, Greek yoghurt and sesame tuille	54 €

DESSERTS

Banana ice cream with green apple, cacao & tonka	22 €
Mousse praline, raspberry & spices ice cream	23 €
Cremeux peanut butter, compote mango & rosemary sorbet	22 €
Chocolate bavaroise with almond sable, lemon confit & popcorn ice cream	24 €