

# 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.*

# discovery**menu**\_

Chef's welcome

Crab with watermelon radish, Greek yoghurt & passion fruit

Smoked gazpacho soup with cucumber, avocado & sour cheese ice cream

Sea bass with almond crust, spinach, parmesan & clove  
Or Lobster with green curry and asparagus (extra charge 40€)

Chicken breast with Jerusalem artichoke, peanut satay sauce  
Or wagyu beef fillet with carrots, ginger & grape must sauce (extra charge 50€)

Selection of Greek cheese

Pre dessert

Banana ice cream with green apple, cacao & tonka

Mignardises

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Discovery Menu **148€** per person

# greek**menu**\_

Chef's welcome

Cherry tomatoes with capers, basil & carob bread

Sea bass carpaccio with olives, sea urchin & pistachio

Grouper with capers fricassée & fennel

Lamb racks with eggplant, yoghurt & tahini

Tart with cheese & fruits

Pre dessert

Honey parfait with walnuts, lemon thyme crumble & yoghurt ice cream

Mignardises

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Greek Menu **185€** per person

Wine Pairing **115€** per person

Premium Wine Pairing **200€** per person

Cocktail Pairing **95€** per person

Non-Alcoholic Pairing **60€** person

# ST RTERS

Smoked gazpacho soup with cucumber, avocado & sour cheese ice cream	33€
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Red quinoa salad with vegetables & rocket cream	33€
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Cherry tomatoes with capers, basil & carob bread	34€
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Sea bass tartare with blood orange, watermelon radish & avruga	40€
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Beef tartare with mushrooms, mustard, herbs & parmesan icecream	41€
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Sardines, sea urchin, caviar, salicorn & ouzo foam	42€
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Scallops with pumpkin, citrus, kum quat & cuttlefish's ink	44€
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Crab with watermelon radish, Greek yoghurt & passion fruit	52€

## F SH

Sea bass with almond crust, spinach, parmesan & clove	49€
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Grouper with oyster, fennel & Asyrtiko wine sauce	49€
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Cod with beurre blanc lemongrass, potato & truffle	51€
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Lobster with green curry, asparagus & lobster stuffed ravioli	70€

# M AT

Short rib with carrots, ginger & grape must sauce	49€
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Chicken breast with Jerusalem artichoke & peanut satay sauce	51€
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Veal fillet with celery root purée & hazelnut sabayon	54€
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Lamb fillet with eggplant salad, Greek yoghurt, dukkah spices & harissa cream	54€

## ESSERTS

Honey parfait with walnuts, lemon thyme crumble & yoghurt ice cream	21€
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Banana ice cream with green apple, cacao & tonka	23€
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Pavlova with passion fruit marshmallow, pineapple gel & strawberry sorbet	24€
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Chocolate tart with orange, whisky ice cream & honey meringue	25€