



BOTRINI'S

Taksidi
/ta'ksiði/

a. journey | b. (figurative) passage through imagination

€145

Amuse - Bouches

wild mushroom macaron
smoked eel with fava
mackerel tartlet
anchovy from Paros

'Carbonara'

Ettore's singular adaptation

Herring, A Journey Through Time

corn | wild greens

Swordfish in The Way of Elba Island Fishermen

swordfish carpaccio | Corfu bitter orange salad

Volos 'Tsipourádika'

bonito | Limnos chickpeas | 'tsitsiravla' wild greens | raisins

Gastro Esperanto

zuchinni | Tinos 'kariki' cheese | summer truffle

Reference to Caravaggio

red prawns | tomatoes from last summer | wild celery | strawberry

Scallops

truffle | butter noisette | bergamot

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EXTRA DISH + €25

Papardelle with Duck & Summer Truffle

Peruvian cacao | lemon

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Milk-Fed Lamb

aubergine | 'sikomaida' fig-pie 'miso'

Our Peaches from Last Summer

white chocolate | Champagne | vanilla | jasmine

Milk Chocolate

blueberry | beetroot | aged balsamic vinegar

Almond | Milk Pie

memories from Thessaly

Please inform our staff of any allergies or dietary restrictions.
Tasting menus are designed to be enjoyed by the whole table.
All prices are per person.