



# BOTRINI'S

## Peripatos

/pe'ri.pa.tos/  
a leisurely walk taken for pleasure  
€ 120

### Amuse - Bouches

wild mushroom macaron  
smoked eel with fava  
mackerel - beetroot - aniseed

### '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

### Bonito al Verde

bonito | 'kritamo' wild greens | cucumber | pistachio  
caviar + € 35

### Gastro Esperanto

zucchini | Tinos 'kariki' cheese | summer truffle

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### EXTRA DISH + € 25

#### Papardelle with Duck and Summer Truffle

Peruvian cacao | lemon

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### Milk-Fed Lamb

aubergine | 'sikomaida' fig-pie 'miso'

### A Journey Around the Celery

yogurt | celery | tarragon

### Fragrant Warmth

tsoureki | salepi | cherries

### Mignardise

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.