



BOTRINI'S

Taksidi

/ta'ksiði/
(figurative) passage through imagination
€ 160

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

Reference to Caravaggio
red prawns | tomatoes from last summer
wild celery | strawberry

Gastro Esperanto
zucchini | Tinos 'kariki' cheese | summer truffle

'Tsigareli' Land and Sea
snails | cuttlefish | potato | fennel

EXTRA DISH + € 25
Papardelle with Duck and Summer Truffle
Peruvian cacao | lemon

Pigeon al Ortolana
beetroot | cherries | wild greens | herring

A Journey Around the Celery
yogurt | celery | tarragon

Mimosa 1962-2024
lemon | chamomile | Grand Marnier

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.