



BOTRINI'S

Wine Pairing for 'Taksidi'

€105

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

Schäfer-Fröhlich, Schiefergestein Riesling Trocken, Nahe, 2020

Swordfish in The Way of Elba Island Fishermen
swordfish carpaccio | Corfu bitter orange salad

Estate Argyros, Cuvée Monsignori, Santorini, 2019

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

Domaine Belargus, Bonnes Blanchés, Anjou, 2020

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

Dog Point, Section 94, Marlborough, 2020

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

Scallops
truffle | butter noisette | bergamot

Bernhard Huber, Malterdinger Weiss, Baden, 2020

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Milk-Fed Lamb
aubergine | 'sikomaida' fig-pie 'miso'

Domaine Jean Grivot, Bourgogne Pinot Noir, 2016

Our Peaches from Last Summer
white chocolate | Champagne | vanilla | jasmine

Milk Chocolate
blueberry | beetroot | aged balsamic vinegar

Almond | Milk Pie
memories from Thessaly

Estate Argyros, Vinsanto Late Release, Santorini, 2001

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.