



# BOTRINI'S

Peripatos

/pe'ri.pa.tos/

a leisurely walk taken for pleasure

€105

Amuse - Bouches

wild mushroom macaron

smoked eel with fava

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

zucchini | Tinos 'kariki' cheese | summer truffle

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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

Spiced Honey

walnut praline | Mainalos fir honey | orange | sweet spices

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.