



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
zucchini | 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.