



Ὀψον – (o'pson) noun

(genitive ὀψου); Second delegation

*Cooked or otherwise prepared food, a made dish
eaten with bread and wine.*

Opsion is the ancient Greek word which describes all the delicacies which consist the origin of Mediterranean Gastronomy.

The Andronis approach to enhance the gastronomy map of Santorini is by reviving the eating habits of Ancient Greeks.

Our cuisine is based on the diet of the ancient era produced and cooked with ingredients exclusively from the ancient Hellenic land which are still present in the Greek fields.

Our Chef's creations are carefully reproduced by old recipes saved in Papyrus scrolls and combine ancient culinary techniques with modern equipment.

GODS

tasting menu

Ambrosia—the food of the Gods

Here tastes of the Ancient Hellenic World of fish, goose & quail are blended with modern Mediterranean delicacies. In this culinary journey you will experience tastes from the Aegean, Ionia & Black Seas along with game from the island's wild wilderness.

☺☺

Akratisma

a kylix & tastes of breads baked using ancient grains.

☺☺

Poseidon's Trident

A fish trio highlighting ancient Aegean food preservation techniques when there was no refrigeration—smoked, salted & marinated in vinegar.

Smoked trout sweetened with apple & spearmint oil.

“Lakerda” bonito with a hyacinth bulb & sweet & sour raisin chutney.

Savory marinate sardine mousse with pickled cucumber & rosemary.

☺☺

Fresh White almond soup

Tastes of sea urchin, grapes, mint & flowers.

☺☺

Sunset of Santorini

Marinated egg yolk rests in the middle of sweet peas & surrounded by a light sauce with morel mushrooms.

☺☺

Meeting of the Ionia, Aegean & Black Seas

Langoustine tartare with hints of herbs & chives with black caviar.

☺☺

Santorini Land & Sea

Smoked eel with petimezi & Santorini yellow fava.

☺☺

Golden Red Mullet

Red mullet flavored with a Greek saffron, dusted with olive & bottargo power; served with a “fish-bone chip.”

☺☺

Santorini Land

Goose liver with hazelnut & figs.

☺☺

Oriental Trades

*Quail cooked two ways—
breast with hints of coriander & cardamom resting on bed of cracked wheat;
legs with flavors of herbs & topped with dates*

☺☺

Pre-dessert

Pomegranate sorbet to clean the palate.

☺☺

Dessert –7 Sweet Tastes from Around Greece

Greek Island cactus fruits with goat cheese on a fennel seed cracker

Quince Pate from Ancient Western Mediterranean Greek Colonies

Moustalevria from the wine region of Crete Island

Calzonie a honey-pie from Sifnos Island, Cyclades

Kopania a prized Santorini tradition, Cyclades Island

Sikomaida bite of figs & almond from Corfu

Chrisochola an ancient Athena tradition

Tasting Menu - 185€ /person

CITIZENS

tasting menu

Citizens of Ancient Greece

held specific rights in the community. Many owned land & helped create a strong trade network that exchanged grains, metals, fish & timber. The boarder of Greece was extensive & included Magna Grecia (southern Italy), parts of Spain, North Africa & Western Asia. To honor trade & land development both sea & land dishes are hand-crafted & presented.

⌘⌘

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Savory marinate sardine mousse with pickled cucumber & rosemary.

⌘⌘

Field of Greens Soup

Local cucumber-melon & micro-greens.

⌘⌘

Sunset of Santorini

Marinated egg yolk rests in the middle of sweet peas & surrounded by a light sauce with morel mushrooms.

⌘⌘

From afar

Brown Lentils with coriander, oxymelo (honey-vinegar), olive oil & sea salt.

⌘⌘

Homer's Wine Dark Sea

Calamari in black ink with fresh fennel.

⌘⌘

Golden Red Mullet

Red mullet flavored with a Greek saffron, dusted with olive & bottargo power; served with a “fish-bone chip.”

⌘⌘

Grazing Santorini

Lamb with artichoke & ancient grains.

⌘⌘

Pre-dessert

Pomegranate sorbet to clean the palate.

⌘⌘

Dessert

Greek Island cactus fruits with goat cheese on a fennel seed cracker

Quince Pate from Ancient Western Mediterranean Greek Colonies

Moustalevria from the wine region of Crete Island

Calzonie a honey-pie from Sifnos Island, Cyclades

Kopania a prized Santorini tradition, Cyclades Island

Sikomaida bite of figs & almond from Corfu

Chrisochola an ancient Athena tradition

Tasting Menu - 160€ /person

PHILOSOPHERS & POETS

tasting menu

The love of wisdom (philosophy)

& the ability to keenly observe the universe, morality, politics & art by incorporating all aspects of the ancient landscape—vegetables, truffles, nuts, seafood & meat is honored. An ancient spice highlighted is the highly valued mustard seed that most likely came to Greece from Egypt. You might know this small potent seed to be a symbol of hope, but in Ancient Greece it was considered to hold essential medicinal properties that was revered by Hippocrates, the father of modern medicine. As a symbolic token, Alexander the Great gave King Darius of Persia a sack of mustard seeds to represent the number of men in his arm & their fiery nature.

Akratisma

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☺☺

Poseidon's Trident

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Smoked trout sweetened with apple & spearmint oil.

“Lakerda” bonito with a hyacinth bulb, sweet & sour raisin chutney.

Savory marinate sardine mousse with pickled cucumber & rosemary.

☺☺

Fresh White almond soup

Tastes of sea urchin, grapes, mint & flowers.

☺☺

Sunset of Santorini

Marinated egg yolk rests in the middle of sweet peas & surrounded by a light sauce with morel mushrooms.

☺☺

Caldera

Tuna & mustard seeds.

☺☺

Santorini Sea

Sea bass with fennel.

☺☺

Offering For Demeter, Goddess of Harvest & Agriculture

Pork with truffles & quince—prepared multiple ways, as every offering should be

☺☺

Pre-dessert

Pomegranate sorbet to clean the palate.

☺☺

Dessert –7 Sweet Tastes from Around Greece

Greek Island cactus fruits with goat cheese on a fennel seed cracker

Quince Pate from Ancient Western Mediterranean Greek Colonies

Moustalevria from the wine region of Crete Island

Calzonie a honey-pie from Sifnos Island, Cyclades

Kopania a prized Santorini tradition, Cyclades Island

Sikomaida bite of figs & almond from Corfu

Chrisochola an ancient Athena tradition

Tasting Menu - 145€ /person

FARMERS & FISHERMAN

tasting menu

The Mediterranean Triad

includes cereals & grains, olives & grapes, but also legumes. In the shallow coastal waters small & medium sized fish was collected with nets & hooks, while larger fish were seasonally hunted in deep waters. These food traditions were well established in Antiquity across the Greek mainland & islands. Today we have the Neolithic & Bronze Age Aegean farmers & fisherman to thank for this rich Mediterranean culinary culture! This menu focuses on lighter vegetarian tastes from the land & a few from the sea.

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“Lakerda” bonito with a hyacinth bulb, sweet & sour raisin chutney.

Savory marinate sardine mousse with pickled cucumber & rosemary.

☺☺

Field of Greens Soup

Local cucumber-melon & micro-greens.

☺☺

Sunset of Santorini

Marinated egg yolk rests in the middle of sweet peas & surrounded by a light sauce with morel mushrooms.

☺☺

From afar

Brown Lentils with coriander, oxymelo (honey-vinegar), olive oil & sea salt.

☺☺

Foraging & Farmers

Tastes of wild artichokes, millet & local micro greens.

☺☺

Pre-dessert

Pomegranate sorbet to clean the palate.

Dessert

Greek Island cactus fruits with goat cheese on a fennel seed cracker

Quince Pate from Ancient Western Mediterranean Greek Colonies

Moustalevria from the wine region of Crete Island

Calzonie a honey-pie from Sifnos Island, Cyclades

Kopania a prized Santorini tradition, Cyclades Island

Sikomaida bite of figs & almond from Corfu

Chrisochola an ancient Athena tradition

Tasting Menu - 120€ / person



A LA CARTZ

menu

Starter

Poseidon's Trident

A fish trio highlighting ancient Aegean food preservation techniques when there was no refrigeration—smoked, salted & marinated in vinegar.

Smoked trout sweetened with apple & spearmint oil

“Lakerda” bonito with a hyacinth bulb & sweet & sour raisin chutney

Savory marinate sardine mousse with pickled cucumber & rosemary

34€

Santorini Land & Sea

Smoked eel with petimezi & Santorini yellow fava

32€

Meeting of the Ionia, Aegean & Black Seas

Langoustine tartare with hints of herbs & chives with black caviar

80€

From afar

Brown Lentils with coriander, honey, olive oil & sea salt

28€

Main Course

Golden Red Mullet

Red mullet flavored with a Greek saffron, dusted with olive &

bottargo power & served with a “fish-bone chip”

53€

Santorini Sea

Sea bass with fennel

47€

Grazing Santorini

Lamb with artichoke & ancient grains

45€

Offering For Demeter, Goddess of Harvest & Agriculture

Pork with truffles & quince—prepared multiple ways, as every offering should be

45€

Oriental Trades

Quail cooked two ways—

breast with hints of coriander & cardamom resting on bed of cracked wheat;

legs with flavors of herbs & topped with dates

55€

Dessert

Seasonal fruits in crushed ice

Fennel seed crackers with fresh goat cheese, cactus fruit with fresh figs

“Kopania” a Santorini tradition

Flaxseed with honey bar

Moustalevria

Honey-pie “calzonie”

“Chrisochola”

“Sikomida”

27€