



S'perisma

A Gastronomic Caldera Experience



Esperisma Degustation Experience

A sensory journey through the Aegean...

...where memory, fire, and sea meet in a contemporary Greek expression.

Prologue

Amuse-Bouche

A fleeting gesture from the kitchen — the first whisper of the journey

The Sea — Raw & Bright

Aegean Fish Tartare

Beetroot, Citrus, Pickled nuances

Freshness, tension, and clarity — the sea in its purest form

The Offering of Bread

Bread & Butter

Warm breads, Whipped and infused butters

A ritual of comfort and craft

The Land of Santorini

Fava Reimagined

Santorinian fava, King oyster mushroom, Vegan demi-glace, Truffle, Biscuit from the Earth

Earthy depth meets volcanic elegance

The Sea...Fire & Transformation

Scallops

Tomato essence, Tomato textures, “Soutzouki” chutney

A dialogue between sweetness, acidity, and flame

The Main Expression

From the Sea

Fish Ballotine

Catch of the day, Kakavia broth, Crispy skin, Athenian salad, Swiss chard

A tribute to Greek fishermen and coastal memory

or

From the Land

Prime Beef Fillet

Potato croquette, Black garlic potato foam, Rich demi-glace, Truffle

Intensity, warmth, and indulgence

Intermezzo — The Awakening

Citrus Composition

Citrus foam · Lime powder · Lemon sorbet

A cleansing breeze across the palate

Epilogue — Sweet Memory

Chocolate Velvet

Anthotyros · Greek coffee · Cotton candy

Bittersweet nostalgia with a modern soul

Cost per person: 140 euro

The Wine Pairing Experience

Prologue

Paranga Sparkling Brut, Kir-Yianni

The Sea - Raw & Bright

Santorini (Assyrtiko) – Estate Argyros, PDO Santorini

The Land Of Santorini

Mystirio “Orange Wine” (Assyrtiko)- Karamolegos Winery,
PDO Santorini

The Sea - Fire & Transformation

L’esprit du Lac (Xinomavro) – Ktima Kir-Yianni, PDO
Amyndeon

The Main Expression

From The Sea

Nykteri (Assyrtiko) – Santo Wines, PDO Santorini

or

From The Land

Ramnista (Xinomavro)- Kir-Yianni, PDO Naoussa

Epilogue - Sweet Memory

Vinsanto (Assyrtiko/Aidani) – Santo Wines, PDO Santorini

Cost per person: 65 euro

The “A La Carte”

Land Tartare 35

(Prime Beef, “Anthotyro”, Herbs)

Sea Tartare 40

(Langoustine, Herbs, Citrus Savour)

Beetroot On Fire 28

(Edible Coals, Goat Cheese, Bloody Mary)

“Karpouzi & Feta” 25

(Watermelon, Feta, Tomato)

Earth In Layers 25

(Potato, Artichoke, Purple Carrot)

“Stifado” 37

(Guinea Fowl, Cauliflower)

“Dolmadakia” 30

(Rice Textures, Herbs, “Chloro”)

Shepherd’s Ritual 60

(Lamb, San Michali, “Trahanas”)

Prime Cut 67

(Beef Fillet, Potato, Black Garlic)

Armenonville 20

(White Chocolate, Miso, Meringue)