



*Kapari Wine Restaurant invites you to indulge
in a sophisticated fine dining experience,
where culinary artistry meets an exceptional wine selection.*

*Overlooking the iconic caldera, the elegant setting
and impeccable service create an atmosphere of understated luxury.
Each creation is meticulously designed to offer a refined
and unforgettable gastronomic journey.*

Dinner

Sourdough Bread , aromatic butter candle,
honeycomb & los xinotyri cheese €10

Salads

Santorini tomato & strawberry infused in olive oil,
wild strawberry sorbet, goat cheese spheres & tomato crisp €22

Santorini katsouni & melon infused in olive oil,
melon sorbet, goat cheese spheres & charcoal crisp €22

Caesar salad with iceberg lettuce, grilled chicken, bacon,
crispy parmesan, Caesar sauce & fiery corn €23

Starters

Crab, green apple, apple veil, pickled vegetables,
cider foam, fiery baby gem & caviar €43

Carpaccio "antorini louza style"stuffed with tomato, white grape, dried fig,
almond, goat cheese spheres, herb sauce, yogurt, tomato jam €33

Grilled scallops & tartare with cucumber and daikon, citrus caramel,
pickled vegetables, beurre blank espuma , furikake crisp, lemon gel €46

Bauleti con stracotto (stuffed pasta with slow-cooked beef),
white eggplant cream , tapioca crisp, crispy salami, Vinsanto sauce €38

Tagliolini Nero with red prawn tartare in bisque €39

Grilled octopus & squid with white tarama, tomato
marshmallow,tomato hearts octopus emulsion, squid ink €36



Main

Lobster in its own butter, Santorini fava espuma,
pickled baby onion, lobster bisque €60

Steamed sea bass in kakavia and mushroom sauce,
baby spinach, tapioca crisp & lemon gel €47

Black Angus rib eye with Greek corn pie fresh berries,
white asparagus, Santorini Vinsanto sauce & graviera espuma €56

Lamb with shoulder confit, herb-crusted fillet, black garlic emulsion,
Greek yogurt, tomato jam crispy fondant potato
and French-cut lamb chops with lamb jus €52

Desserts

Greek Galatopita in a pâte sucrée tart, milk veil,
almond milk espuma & butterscotch sauce €20

Apple, Coffee & Chocolate, coffee and chocolate cream,
apple compote, chocolate biscuit, apple espuma €20

Dulcey & Tonka, caramelized white chocolate, exotic fruits,
Belgian chocolate ice cream & vanilla sponge cake €20





Thank you

The customer is not obliged to pay if the legal receipt is not issued.

Please inform us of any allergies or dietary requirements.

Some products may be frozen.

All prices include VAT and all applicable taxes

The menu of **Kapari Wine Restaurant**

has been curated by Executive Chef

Nikos Nikolinakos.