



Mama Greek degustation MENU 2017

S a n t o r i n i

Field + Aidani

A base from olive rusks covered with local tomato paste, paprika yoghurt, Caper, caper leaves and olives
accompanied with a glass of Aidani white wine of Sigalas Winery

Soil + Assyrtiko

Original Santorini Fava with extra virgin olive oil,
onion slices with marinade anchovy and fig vinegraitte
accompanied with a glass of Assyrtiko white wine from Argyros Estate.

Land + Nyhteri

Fresh bread with Chloro cheese
and louza cured pork loin D.O.P.
accompanied with a glass of Nyhteri white wine from Boutaris Winery

Sea + Mayrotragano

Scented Mesolonggi bottarga D.O.P
on fresh butter slide
accompanied with a glass of Mayrotragano red wine from Gavalas Winery

Skies + Vinsanto

Traditional Kaltsounia sweets
with Kaimaki ice cream and dried figs
accompanied with a glass of Vinsanto from Koutsogiannopoulos Winery

The cost is 30 € (Euros) per person including VAT and taxes

Please inform us one day in advance in order to prepare the ingredients
All materials are local grown, mostly organic and absolutely fresh
Only extra virgin olive oil is used



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