

OIA MANSION
SANTORINI



Special Dinners

Reserve Your Exclusive Dinner at OIA Mansion

Indulge in an unforgettable dining experience on our private terrace.

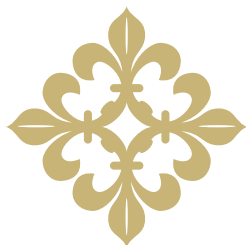
Discover our diverse range of exceptional menus. The initial two options include table service, while the subsequent choices are prepared on-site by our skilled chef.

Should you desire, we can also propose alternative menus tailored to your preferences, while also providing suggestions for gluten-free, vegetarian, vegan, and other dietary options.

Contact us to discuss menu options and secure your reservation in advance, ensuring a memorable evening.

Bon appétit!

Dish presentation may differ from photos



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1 Aegean Flavors Menu

Succulent tuna with vibrant vegetables and tangy vinaigrette

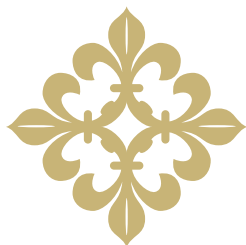
Santorini Fava Fusion ~ Creamy fava with caramelized onion and fish mousse

Seaside Bream Symphony ~ Delicate sea bream with a sundried tomato twist

Dessert ~ Honeyed Cheesecake Temptation

Price per person: **€130** *VAT inclusive

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2 Island's Flavors Menu

Garden Fresh Bounty ~ Grilled eggplants and balsamic vinaigrette with burrata

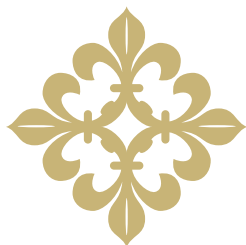
BBQ Bliss ~ Glazed chicken wings with sesame and scallions

Savory Beef Euphoria ~ Red wine-infused beef with herbaceous notes

Dessert ~ Decadent Chocolate Lava Delight

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3 Oia's Flavors Menu

Amuse Bouche ~ Seared Scallops with Caper Sauce and Fresh Olive Oil

Seafood Salad ~ Crawfish Ceviche, Sea Greens, Herbed Aioli, Bottarga

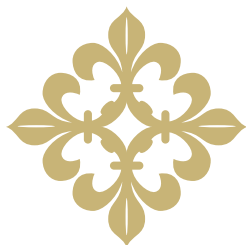
Carpaccio ~ Dry Aged Prime Beef Fillet with Black Truffle Oil

Main Course ~ Free Range Lamb Rack with Roasted Sweet Potatoes,
Glazed Baby Carrots, Lemon

Dessert ~ Delicate Mille-feuille pastry

Price per person: **€180** *VAT inclusive

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Sea's Flavors Menu

AMUSE BOUCHE ~ Savory Volauvent with red mullet tartar, a culinary delight

CRAB SALAD ~ Refreshing greens, Crab kernel, Avocado, Sesame, a burst of flavors

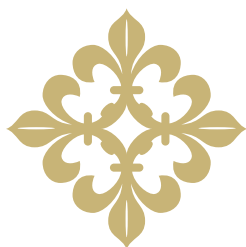
MUSSELS ~ Fragrant Dill, Fresh lemon, Olive oil, a taste of the sea

GRILLED SEAFOOD PLATTER ~ Buttery Aegean shrimps, Sea shells, Herbed sea bream fillet, Roasted calamari, Seasonal vegetable medley, a symphony of flavors

DESSERT ~ Poached pear, Vinsanto creme Anglaise, a sweet finale

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Santorini Flavors Menu

AMUSE BOUCHE ~ Cheesy Pistachio Delight on Crispy Angel Hair, a tantalizing appetizer

BRESAOLA SALAD ~ Roasted Talagani, Rocket, Basil, Fig Jam Medley for a refreshing salad experience

CHICKEN BALLOTINE ~ Gorgonzola-Stuffed Chicken with Pistachio, a succulent and flavorful entrée

GRILLED MEAT PLATTER ~ Juicy Rib Eye Steak, Tender Lamb Chops with Herbed Potatoes and Grilled Mushrooms, served with Chimichurri sauce, Pita bread, and Burnt Lemons

DESSERT ~ Decadent Chocolate Olive Oil Mousse, a rich and indulgent sweet finale

Price per person: **€180** *VAT inclusive

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