

KENSHŌ

BOUTIQUE HOTELS & VILLAS

Degu
Gastro





Degu
Gastro

TOMATO BALL

DEHYDRATED SANTORINI CHERRY TOMATO, HERBS &
SUN DRIED TOMATO EMULSION

SHRIMP SAGANAKI

SHRIMP CRACKER, RED SHRIMP FROM KILADA BAY,
FETA CREAM

WHITE BEAN + MYKONIAN SAUSAGE

SAUTÉED MYKONIAN SAUSAGES, SPINACH, EGG YOLK CREAM,
TOPPED WITH WHITE BEANS ESPUMA





Degu
Gastro

MYKONIAN ONION PIE

PAN FRIED GYOZAS WITH SPRING ONIONS, TYROVOLIA CHEESE &
LARDON, DILL EMULSION & ONION CONSOMMÉ

CALAMARI + GRAVIERA

LIGHTLY SAUTÉED CALAMARI, GRAVIERA CREAM,
YUZU DRESSING

CYCLADIC TOMATOES

MARINATED CYCLADIC DATTERI TOMATOES, CAPERS,
TOMATO WATER FLAVORED WITH HERBS

CALAMARI JUS PASTA

FRESH PASTA COOKED IN JUS CALAMARI,
OSSETRA CAVIAR

WHITE GROUPE

GROUPE CONFIT IN OLIVE OIL,
SMOKED CLAMS BROTH & CELERIAC ROOT ESPUMA

“STIFADO”

WAGYU A4 STRIPLOIN, BRAISED ONIONS,
SPICES & POTATO EMULSION





Degu
Gastro

LEMON + APPLE

LEMON FOAM, GREEN APPLE & BASIL SORBET

OLIVE OIL-CHOCOLATE

VELVET WAINA-OLIVE OIL CREAM, SABLE PRALINE,
BABY ROCKET & FRAMBOISE SORBET



160 €





Degu
Gastro

WINE PAIRING

35N THE FINEST ARTISANAL TSIKOUDIA 50ML

MOSHATO OF SPINAS - CRETE

PALPO 150ML

CHARDONNAY - KIR-YIANNI

OUSYRA 150ML

FOKIANO - OUSYRA WINERY

ENALIA (SINGLE VINEYARD) 150ML

ASYRTIKO - GAVALAS WINERY

MOUHTARO 150ML

MOUHTARO - SAMARTZIS ESTATE

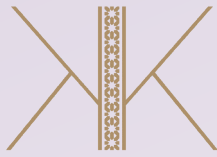
35N THE FINEST ARTISANAL TSIKOUDIA LIQUER 50ML

WITH CRETAN HONEY, VIDIANO, LIATIKO, ROMEIKO - CRETE



110 €





Degu
Gastro

OLIVE OIL SELECTION

PATHOS

EXTRA VIRGIN OLIVE OIL
KORONEIKI VARIETY - HERAKLION, CRETE

ELLIA

EXTRA VIRGIN OLIVE OIL
MANAKI VARIETY - EPIDaurus, PELOPONNESE

PAMAKO

EXTRA VIRGIN OLIVE OIL
TSOUNATI VARIETY - CHANIA, CRETE

SALVATION

EXTRA VIRGIN OLIVE OIL
MYRTOELIA VARIETY - MONEMVASIA, PELOPONNESE



CHEF: IPPOKRATIS ANAGNOSTELIS

WINE PAIRING: ANGELOS ANGELOPOULOS

OLIVE OIL SELECTION & PAIRINGS BY ANITA ZACHOU,

OLIVE OIL EXPERT & SOMMELIER