



*Perched above the caldera of Santorini, in the quiet elevation of Imerovigli
where the Aegean unfolds in uninterrupted blue,
Fly Away Restaurant invites you into a moment of stillness.*

*Here, the experience begins with the landscape - shaped by fire, wind, salt, and time,
where volcanic soil, briny air, and arid land define a cuisine that is both elemental and precise.*

Our menus express this terroir as a journey:

***KALYON** 'the quiet side of the Aegean' our most complete expression, composed
with balance and depth, capturing a calm where time softens.*

***BRINY** 'the essence of the Aegean' a tribute to the sea, pure, saline, and vibrant,
guided by clarity of flavor and refined technique.*

***ARID** 'the land of the Cyclades' rooted in Santorini's volcanic earth, a celebration
of vegetables shaped by scarcity, intensity, and sun.*

From stillness, to sea, to land - a reflection of Cycladic identity

*Accompanied by a curated selection of Santorini wines, where indigenous varieties express
minerality, tension, and elegance, a true imprint of place.*

*Under the direction of Chef Kanoulas Christos and the hospitality of Restaurant Manager
Chourpouliadou Christina, we welcome you .*

This is the Aegean, in stillness.

A la carte

Bread

Olive oil selection / Cycladic butter / sea rock salt

Herbal soup

Cucumber / melon / verbena

Greek salad

'Xinotiri' / Carob honey / 'Glistrida'

Amberjack

Green broth / 'Katsouni' / 'Drosoulitis'

Caviar

'Spanakorizo'

Egg / pollen / 'Kariki'

Lobster

Spirulina ravioli / Sea urchin emulsion

Grouper

Wild greens / Egg lemon sauce

Red Seabream

Capers , olives , basil sauce / Courgettes

Leek and Celeriac

Lemon sauce

Summer Truffle

Rooster

'Krasatos / Mushroom ragout

Summer Truffle

Beef

'Agginarato' from Tinos

Chocolate

Carob / spicy caramel / lavender ice cream

Berries

Beetroot / Green apple