



*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.

HALCYON'

The quiet side of Aegean

Fava from Schinoussa / Caper leaves / 'Lakerda'
'Atherinopita' / pickled onions / Taramas
'Sfougato' / Santorinian brandade

Bread

Olive oil selection / Cycladic butter / sea rock salt

Greek salad

'Xinotiri' / Carob honey / 'Glistrida'

Amberjack

Green broth / 'Katsouni' / 'Drosoulitis'

Caviar

Lobster

Spirulina ravioli / Sea urchin emulsion

Grouper

Wild greens / herbs / Egg lemon sauce

Rabbit

Onions / celeriac cream / 'Stifado' sauce

OR

Beef

'Agginarato' from Tinos

Cycladic cheese selection

Pickled pear sorbet

Greek yogurt

Watermelon spoon sweet

Chocolate

Carob / spicy caramel / lavender ice cream

Mignardises

BRINY

The essence of Aegean

Fava from Schinoussa / Caper leaves / 'Lakerda'
'Sfougato' / Santorinian brandade

Bread

Olive oil selection / Cycladic butter / sea rock salt

Greek salad

'Xinotiri' / Carob honey / 'Glistrida'

Mackerel

Sweet garlic and Ancovies / Pickled lemon

Lobster

Spirulina ravioli / Sea urchin emulsion

Red Seabream

Capers, olives, basil sauce / Courgettes

Rooster

'Krasatos' / Mushroom ragout

Summer Truffle

Cycladic cheese selection

Pickled pear sorbet

Greek coffee

'Moustokoulouro' / Vinsanto ice cream

Mignardises

ARID

The land of Cyclades

'Revithada' from Sifnos / pickled carrots / cumin
Xinotiri / beetroot / strawberries

Bread

Olive oil selection / Cycladic butter / sea rock salt

Herbal soup

Cucumber / melon / verbena

Greek salad

'Xinotiri' / Carob honey / 'Glistrida'

'Spanakorizo'

Egg / pollen / 'Kariki'

Leek and Celeriac

Lemon sauce

Summer Truffle

Pickled pear sorbet

Cycladic cheese selection

Berries

Beetroot / Green apple

Mignardises