



KOUKOU MAVLOS



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REVIVING CULINARY HISTORY

In the remote 1989, in a Santorini much different than the one we know today, a new restaurant opened its doors. That restaurant was Koukoumavlos, which was destined to become one of the most important Greek gastronomy venues of all time, due to its innovative culinary approach. In 2019 Koukoumavlos closed down. In 2023 the iconic restaurant joined the Katikies family and found its new, and forever, home in the breath-taking setting of Katikies Chromata in Imerovigli, enjoying a killer Caldera view and a stunning Cycladic ambiance. Under the creative direction of Michelin-starred chef Ettore Botrini, Koukoumavlos is living through its best era yet, receiving enthusiastic reviews by sophisticated food critics and eclectic globetrotters alike. Here you will surrender to the elegance and taste of custom-made, four-stage, degustation menus, addressing all the senses. Enhancing this culinary experience, one out of the approximately just over 400 Masters of Wine in the world, Yiannis Karakasis brings his expertise to Koukoumavlos, curating an exquisite wine list that complements the restaurant's gastronomic excellence.

*Welcome to an unparalleled dining experience
where flavors, craftsmanship, and passion come together.
Enjoy our chef's special selections.*

A LA CARTE

STARTER / FIRST COURSE / MAIN COURSE / DESSERT € 120

STARTERS

The Beetroot Ensemble

*a vibrant blend of tender green beans, Santorini pistachios,
creamy goat cheese, tangy sour apple and crisp celery*

Marinated Catch of the Day

*enjoy the ocean's bounty with our daily catch,
marinated in a citrus and rock samphire blend with a hint of chilli*

Beef Tartare 'Cocinisto'

*exquisite beef tartare, accompanied by our homemade tomato jam
and a unique bone marrow rice cracker*

FIRST COURSES

Eggplant & Mushroom Symphony

*a rich tapestry of flavors, combining mushroom bolognese,
oyster mushrooms, smoked cheese, hazelnuts and a hint of truffle*

The Octopus Delight

*a celebration of textures and flavors,
featuring tender octopus, fennel salad and orange spice sauce*

Soutzoukakia Lamb

*savory lamb meatballs in a fragrant tomato and cumin sauce,
accompanied by fresh seasonal greens*

MAIN COURSES

Xinochondro 'Gemista'

*delight in this hearty dish of Xinochondro wheat,
enveloped in a rich Santorini tomato sauce, adorned with peppers and "xigalo" cheese.*

Fish of the Day

*our selection of the day's freshest catch, served with striped beans
and our special Burdeto sauce*

The Strip Loin Classic

*a prime cut of strip loin grilled to perfection,
accompanied by smashed potatoes, crispy potato chips and a rich jus*

DESSERTS

Ravani

semolina cake with lemon cream and fennel confit

Rizogalo

rice pudding with vanilla, cherry marmalade and rose aromas

Chocolate Cream

with crunchy pistachio praline, olive oil and rosemary ice cream



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