



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

Olive & Orange Salad

*a fragrant and refreshing salad with olives, orange fillets,
and a light citrus dressing*

Marinated Catch of the Day

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

Tartar 'Moschidas' al coltello

tender Greek veal tartare, paired with aromatic sage cream

FIRST COURSES

Orecchiette Fava – "Spanakorizo"

*handmade orecchiette with a velvety fava cream,
infused with wild herb aromas*

Octopus with Eggplant Mousse

*smoked octopus, accompanied by eggplant mousse
and Florina's pepper sauce*

Aller Retour

juicy lamb patty with strawberry dressing and feta cheese

MAIN COURSES

Santorinian Eggplant & Mushroom Symphony

*a rich blend of flavors, combining mushroom bolognese, smoked cheese,
hazelnuts and a touch of truffle*

Fish of the Day from Ios Island

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

Naxos Beef Fillet with Cherry Sauce, Goat Cheese & Pine Nuts

tender Naxos beef fillet, balancing the sweetness of the cherry sauce

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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