



The “Vedema” taste experience. A journey all around Greece

For centuries, the sun, the sea and the Mediterranean climate of Greece, allow the greek soil to provide us with goods rich in flavor and aroma.

Santorini marks Greece. The Santorinian soil, so peculiar and unique gives products with distinctive taste.

Small Santorinian sun-dried tomatoes, white eggplants, chick-peas, caper leaves, fresh goat cheese and wine from the exceptional varieties of grapes that grow on the volcanic soil of the island are combined with fresh products from the wider greek domain such as cheeses and meats from Epirus, vegetables from Crete, peppers from Florina, the unique “mastiha” from Chios, dessert wines from Limnos, various herbs and dozen of spices which give to the menus a special and distinctive flair.

A trip to the greek gastronomy begins at noon and lasts until the midnight hour at our pool side “Pergola” restaurant, where you are expected to flavor light, cool salads, Mediterranean barbeques, traditional greek dishes, as well as fresh fish and seafood that are being daily delivered.

The journey is followed by a mysterious atmosphere in the gourmet “Vinsanto” restaurant.

An exceptional atmosphere followed by the utmost of the Mediterranean cuisine, prepared and presented by our awarded Chef, Melina Homata.

Taste unique dishes served in the old winery or at the terrace with a surrounding of authentic black volcanic stones, overlooking the village and the sea.

Try our delicate sushi dishes made from greek fishes, served in the Lounge area.

Dinner is masterfully enriched by a wide selection of greek and international wines.

A trip to the greek gastronomy that is developed with the best quality products of the country.

In both restaurants, dinner is enriched by a wide selection of greek and international wines.

This daily flavorsome exploration should not be missed!

