

ARCADIA

Steak, Sunsets and Lobster Tacos: Inside Beefbar Santorini

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I didn't come to Santorini for steak. The island usually lures people with cliffside sunsets, endless whitewashed steps, and cocktails that cost more than a return taxi. Yet one evening at Andronis Arcadia, I found myself leaning over a plate of lobster tacos, wondering why nobody warned me that Beefbar Santorini could be the highlight of the trip.

Andronis Arcadia is already a showstopper. Every suite has its own plunge pool angled perfectly for sunset views. The hotel feels both expansive and intimate, like it was designed to make you forget Oia's crowds even exist. By day, the largest pool on the island hosts DJs spinning into the night. By evening, Beefbar takes over, turning dinner into an event that lingers long after the plates are cleared.

First Bite, Full Hook

The menu here is split into three obsessions: street food inspired bites, world-class meat cuts, and indulgent signature dishes. I started with the tuna ceviche that arrived bright with coconut and green papaya, topped with toasted almonds for crunch. Then came the lobster tacos, so delicate I almost felt guilty eating them in two bites. A truffle pizza followed, fragrant and decadent, because who comes to Santorini expecting restraint?

By the time the bao buns landed, pillowy and stuffed with jasmine tea-smoked Kobe beef, I was laughing out loud. This wasn't dinner. This was theatre.



The Star of the Show

Steak purists will tell you a filet-frites rises or falls on the sauce. Here, the black truffled butter sauce is worth bottling. It clings to the meat without overpowering, turning each bite into something I could only describe as dangerous. You don't just eat it, you start plotting your return. My husband ordered the lemon chicken, which was light, citrusy and perfect for sharing – though he looked mildly annoyed every time my fork drifted over to “try one more piece.”

Sugar, Sea, and Satisfaction

Dessert arrived in the form of a marbled chocolate bar layered with caramel and crisp biscuit. It was everything you want from chocolate and then some. I took a bite, leaned back in my chair, and let the Aegean view remind me that life really is better when it involves both steak and sunsets.

More Than a Meal

Part of Beefbar's charm is its attitude. Born in Monte Carlo, the concept carries glamour without feeling stiff. Here in Santorini, the space is sleek yet relaxed, thanks to designer Cédric Capron's touch. The open-air dining room blends right into the island, with just enough polish to make you feel you're somewhere special. Chef George Kyrtsallidis, who trained across Europe before returning to Greece, brings precision and warmth to every plate. You feel it in the balance of flavours, in the rhythm of the service, and in the way the food makes you want to stay all night.

If you asked me what I'd fly to Santorini for, I'd still say the sunsets. But after one evening at Beefbar, I'd quietly add: lobster tacos, truffle pizza, and that unapologetically rich filet-frites. Because once you've eaten here, you realise the island's most unforgettable view might just be the one across your plate.

@beefbar_santorini

beefbar.com/santorini

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