



The best restaurants in Santorini, Greece

19 addresses for home-cooked food, sophisticated suppers and beachfront grazing

The best restaurants in Santorini aren't hard to come by if you know where to look. If it's true (as 1st century BC Roman gourmand Apicius once said) that we "eat with our eyes first", there are twice as many reasons to chow down in sultry [Santorini](#), where eye-fodder caldera views are matched by the scene-stealing food. A major reason for the lusciousness of the volcanic island's unique food treats is the fertile ash that settled after the volcano blew its top in 1600 BC. From sugar-sweet cherry tomatoes that gave rise to an important canning industry (whose history is celebrated in the fascinating Tomato Industrial Museum in Vlychada), to Santorini's unique white aubergines and vines grown in circles called koulouri that look like stork's nests, fruit and vegetables thrive here. The island's year-round sunshine, combined with minerals trapped in the porous volcanic soil, intensifies flavours, producing unique fare such as the island's crisp, mineral-driven Assyrtiko wine, which can be sampled at half a dozen wineries around the island.

With a welter of innovative chefs currently boosting Santorini's burgeoning gourmet scene as they experiment with ingredients, such as volcanic ash, when preparing their groundbreaking dishes, there's never been a more exciting time to chow down on the volcanic island. Here are the best restaurants in Santorini to fill your plate with island flavours.

Beefbar

Carnivores are in for a treat at the island's first edition of this legendary chain at Andronis Arcadia – it's helmed by Riccardo Giraudi, whose meat-themed dining venues can be found from the Middle East to Monaco, Mexico and beyond. Reinventing steakhouse dining, Giraudi puts a big emphasis on exceptional meat cuts – Creekstone Farm's Black Angus; certified Japanese Kobe beef – to create a globally inspired menu where fine dining meets street food snacks. Think steaks the size of dinner plates nudging buttery mounds of mashed potato; wagyu beef bolognese with pappardelle and a sprinkling of parmesan; Croque Sando – dry-cured beef topped with a feather of ribeye ham and a smudge of mozzarella cheese, swimming in Beefbar's celebrated signature sauce. Non-carnivores will find plenty to sink their teeth into, too, from crispy lobster tacos to seabass with a piquant ginger and caper relish

Address: Beefbar, Andronis Arcadia, Oía 84702

Website: andronis.com