

whitewall

Chef Anastasios Tsantilas Transports Us to Paros

OLVO, the restaurant within Andronis Minois, is a star eatery on the island of Paros. We spoke with its chef to hear how he approaches tradition and the future with its dishes.

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AUGUST 20, 2024



Three months ago in Greece, the family-owned **Andronis Hotels** brand re-opened an oceanfront destination they acquired named Minois Hotel Paros as **Andronis Minois**. Located in the quaint village of Parasporos on Paros island, the property underwent an extensive renovation last year to expand its footprint, update interiors, and elaborate on its amenities, including the restaurant **OLVO**, featuring a menu by chef **Anastasios Tsantilas**. Now, the gorgeous seaside oasis—a **Small Luxury Hotels of the World** hotel—features 44 luxury suites, each accompanied by terraces and patios, with multi-room rooms complemented by private swimming pools.

Opening Andronis Minois in Paros, Greece



Andronis Minois, Courtesy Of Andronis Hotels



Andronis Minois, Courtesy Of Andronis Hotels

“We are proud and excited to welcome Andronis Minois into our collection,” said George Filippidis, Managing Director of Andronis Hotels. “It is one of the most unique properties on Paros and complements our existing luxury offerings on Santorini to provide our loyal guests with an expanded array of luxurious resort options for an unparalleled Andronis Hotels experience in the Cyclades. **Andronis Minois** will embody our brand values of delivering real, heartfelt hospitality that will leave a lasting impression on each guest’s heart and mind.”



Andrew Mints, Courtesy Of Andromeda Hotels



Andrew Mints, Courtesy Of Andromeda Hotels

In both the private and public spaces, design and decor showcase a rich tapestry of local creativity and aesthetics—from pottery, paintings, and textiles that embrace **Greek** techniques, materials, and hues to landscaping that embraces domestic flora and fauna. Located in the center of the is a relaxing swimming pool and day-to-night lounge deck, surrounded by padded chairs and daybeds, tray tables, and an outdoor bar. Onsite, an outdoor gym, subterranean spa, and fine-dining restaurant named **OLVO** also awaits.



OLVO, Courtesy Of Andromeda Hotels



OLVO, Courtesy Of Anastasios Tsantilas

At **OLVO**, an exceptional culinary experience unfolds on the edge of the sea, heightened by dishes and drinks that visitors will leave thinking about. On the menu are ingredients and plates typical for the region—such as a **Greek** salad, kebabs, cucumbers, and feta cheese—but what makes the list shine is its unexpected stars. Salads made of with pickled onion, tomato, local Paros-made cheese, and dehydrated capers take the place of traditional Greek salads; fresh crudo is adorned with edible flowers and bits of fruit; tagliatelle pasta is topped with barbequed eel; and wine only found on the island is poured. For dessert, curved wheels—in the shape of the Andronis logo—are constructed in chocolate mousse, complemented by scoops of fruit sorbet and caramel.

After a trip to the restaurant to test its brand-new dishes, **Whitewall** spoke with OLVO's Chef **Anastasios Tsantilas** about his approach to food and where you can find him when he's not in the **kitchen**.

What's on the Menu at OLVO by Chef **Anastasios Tsantilas**



Chef Anastasios Tsantilas, Courtesy Of Andronis Hotels.



OLVO, Courtesy Of Andronis Hotels.

WHITEWALL: You mentioned your culinary background before working at OLVO began when you started taking cooking classes. How did that evolve into a career?

ANASTASIOS TSANTILAS: My chef from the culinary school chose me to work with him in a fine dining restaurant in Athens. I worked in all sections of the kitchen. Then I trained under a Japanese sushi chef, mastering the Asian fusion cuisine. My various backgrounds in different positions shaped my culinary style. I have undertaken several restaurants and global brand hotels in Greece to create their menus based on Asian cuisine and sushi. My great love though is working private dinners. I get a more personal relationship with the customer and I manage to create dishes adapted to their tastes.



Andronis Miro, Courtesy Of Andronis Hotels.

WW: How would you describe what's on the menu at OLVO right now?

AT: My culinary philosophy is reflected in every aspect of OLVO's menu, as it is based on local Greek products influenced by notes of Asian and Peruvian cuisine. Our main goal is to establish a fine dining restaurant that combines delicious traditional Greek tastes with contemporary elements.

“My culinary philosophy is reflected in every aspect of OLVO's menu,”

– Chef Anastasios Tsantilas

WW: Dishes we tried at the restaurant featured unexpected treatments on classic Greek ingredients and dishes, from soft local cheese replacing feta, dehydrated capers, barbequed eel, picked onions, and more. Can you share with us details behind your idea of how you're making Mediterranean cuisine contemporary and unique at OLVO?

AT: Through my experience and friction with each ingredient I use in my recipes, I learned to combine flavors and ingredients in order to give the customer the best flavor combination. I try to find ways to make each dish unique.

WW: What is one local ingredient you're using that might surprise guests?

AT: Eel is a difficult product because many customers are afraid to order it, so I took this on as a challenge to impress our guests. By combining specific ingredients and the right techniques unique dishes can be created.

Premium Greek Cuisine at OLVO



Andronis Miras, Courtesy Of Andronis Hotels.

WW: What is one dish you recommend newcomers to the restaurant try?

AT: My recommendation is the fresh seafood pasta with eel, which is my signature dish. Eel is a premium Greek product that we are trying to promote in order to make it more common abroad. This particular dish stands out for the complexity of the flavors it combines.



Andronis Miras, Courtesy Of Andronis Hotels.

WW: Where is your favorite place to eat, drink, relax in Paros when you're not working?

AT: When I am not working, I choose to relax and eat in a casual tavern in Ambelas under the shadow of cedars—an ideal choice for traditional Greek food, overlooking the beautiful Naxos island.

WW: Where or what are you working on this fall/winter, when the season is over?

AT: After the end of the season, I intend to travel abroad to enrich my tastes, try local products and new cuisines. The first stop in this journey is the Iberian Peninsula!



Andros Minis. Courtesy Of Andros Hotels.