



Nikos Boukis, executive chef 'Selene' restaurant

Nikos Boukis was born in 1981 in Athens, Greece. He studied in Le Monde Institute of Hotel & Tourism Studies culinary and pastry (1999-2002) and took postgraduate training (between 2005-2010) in:

Capital Hotel, 2* Michelin (London), Le Gavrauce, 2* Michelin (London), Noma Restaurant, 2* Michelin (Copenhagen), Helene Daroze, 2* Michelin (Paris), Sea Grill Restaurant, 2* Michelin (Brussels).

He has worked as commi chef (2005) in Gordon Ramsey at Claridge's, 1* Michelin, London and as a A'chef (between 2006 -2011) in Spondi restaurant 2* Michelin , Athens, La Maison Du Denmark, 1* Michelin, Paris, Pavillion Ledoyen, 3* Michelin, Paris (executive chef Christian Lesquer), E.T.C., 1* Michelin, Παπίσι (executive chef Christian Lesquer) , Funky Gourmet 1* Michelin, Athens and as a sous chef in Sani Asterias suites, Sani resort, Chalkidiki, Greece. Since 2011 he is executive chef in 'Selene' restaurant , Santorini, Greece. Nikos Boukis works creatively with local Greek products and he is one of the representatives of the evolving New Greek Cuisine.