

G R E E K S T Y L E B B Q

SELECTION OF LOCAL MEAT & POULTRY

Beef burgers and kebab
Chicken souvlaki
Pork chops
Country style sausages
Lamb chops

APPETIZERS – SIDE DISHES

Grilled fresh sweet corn and other vegetables
Local wood fired oven bread and pita
Variety of Greek spreads

SALADS

Greek traditional salad
Fresh green salad with balsamic vinaigrette

DESSERTS

Seasonal fruit selection
Ice cream

F I S H B B Q

APPETIZERS

Fish roe mousse bruschetta with tomato cubes and fresh dill
Octopus in brine served with pickled cucumber and toasted pita bread

SALADS

Red and white cabbage salad with lemon vinaigrette
Greek salad

MAIN

Grilled Squid, Octopus and Prawns
or
Grilled Sea bass and Sea bream
or
Catch of the day (local wild caught fish. Please ask if available)

DESSERTS

Seasonal fruit selection
"Ravani" (traditional cake with yogurt and mastic)

C R E T A N S E A C R E T

WELCOME

Crawfish bisque with a scent of Metaxa

APPETIZER

Salmon tartar "tricolore"

SALAD

Wild Cretan greens with lemon confit

MAIN

Sea bass fillet on a polenta crust & celeriac cream

DESSERT

Vinsanto crèmeux with local wine biscuit

V I V A S A N T O R I N I

WELCOME

Tomato soup with cinnamon and ginger

APPETIZER

Home - made pie with leeks and Chevre

SALAD

Fresh green salad with grapes and cured ham

MAIN

Fillet mignon, organic baby vegetables and Santorini fava puree

DESSERT

Brownies with sour strawberry sauce & vanilla ice cream

E A R L Y S U M M E R

WELCOME

Yellow squash cream soup with Greek yogurt and sage

APPETIZER

Smoked salmon bruschetta, radicchio salad, sour cream cheese

SALAD

Colorful fresh salad with seasonal fruits and strawberry vinaigrette

MAIN

Pork fillet medallions, mushroom puree and light creamy sauce

DESSERT

Chocolate ice cream with salty almond flakes and mint

G A R D E N F I E S T A

APPETIZER

Crispy rice bruschetta with avocado mousse and cherry tomatoes

SALAD

Baby green salad with fine slices of beetroot and lemon vinaigrette

MAIN

Beef entrecote tagliata served with steamed broccoli, grilled shallots and light wine sauce

DESSERT

Fresh fruit salad in light grenadine syrup with a scent of cinnamon

M E D I T E R R A N E A N S E A

WELCOME

Fresh clams & mussel soup, tarragon olive oil and lemon pepper

APPETIZER

Shrimps, tomato and feta cream, scent of ouzo

SALAD

White Greek tuna salad with fried capers, lemon and chilly aioli

MAIN

Salmon fillet with seasonal vegetables "spaghetti"

DESSERT

Lemon sorbet, cinnamon biscuit, bitter chocolate chips

IONIAN TEMPTATION

APPETIZER

Shrimps in light tomato sauce with crumbled feta and fresh rocket

SALAD

Greek salad with local organic vegetables and olive oil

MAIN

Beef entrecote fillet served with grilled mushrooms and spinach

DESSERT

Strained Greek yogurt mousse with dry fruits and nuts

G R E E K I N S P I R A T I O N

APPETIZER

Walnut and avocado spread served on fresh cucumber rolls

SALAD

Steamed vegetables with a rich Tahini (sesame paste) dressing

MAIN

Beef entrecote tagliata served with quinoa salad, olives and smoked sweet peppers

DESSERT

Oven roasted apples with local honey and cinnamon served with mastic ice cream

À LA CARTE MENU

APPETIZERS

Greek style bruschetta with cherry tomato pesto, crumbled feta and fresh mint
Fresh salmon tartar with Greek herbs, chili flakes and lemon vinaigrette
Grilled halloumi cheese topped with local honey and beetroot cubes

SALADS

Greek salad on barley rusk ("Dakos")
Arugula and baby green salad with Zakynthian gruyere and balsamic glaze
Grilled vegetables salad with cucumber and yogurt dressing

MAIN

Fresh sea bass with wild greens and celeriac puree
Prawns with fresh tomato, garlic and scent of ouzo, served with basmati rice
Beef fillet mignon served with rosemary baby potatoes and steamed broccoli

DESSERT

Seasonal fresh fruit selection
"Ravani" (yogurt and semolina Greek dessert)
Chocolate cake with preserved orange

YOU MAY CHOOSE AN OPTION FROM EACH CATEGORY

M E Z E M E N U

FINGER FOOD BUFFET

(Options to Choose)

SAVOURY

Greek style bruschetta with fresh tomato, olives and feta

Pulled pork "gyros" with yogurt dressing

Crunchy tortilla with cherry tomato pesto and cucumber

Paprika & basil marinated chicken souvlaki

Cesar's salad

Smoked salmon rolls with vegetables and ginger

Spicy feta mousse on crostini

Rye rusk with tuna salad

Mini brioche with lettuce and smoked ham

Tortilla rolls with cheese, smoked turkey and Dijon mustard dressing

Bruschetta with avocado cream and prawns

Chicken salad with mayonnaise and yogurt dressing

Choux pastries filled with cream cheese and arugula

Mini pizza with mozzarella and fresh basil

Prosciutto rolls with cucumber aioli

SWEET

Crunchy puff pastry with light vanilla cream

Mini banoffee

Brownie

Lemon cake