



Breakfast



CHEESE PLATTER

MEAT PLATTER

BUTTER - HOMEMADE MARMALADES

GREEK HONEY

GREEK YOGHURT

CHOCOLATE / VANILLA CAKE

FRIED EGGS / OMELETTE / POACHED EGGS / SCRAMBLE

FRESH JUICE

COFFEE / VARIETY OF TEAS



Lunch

Day 1

STARTER

SEABASS CEVICHE

Tigers milk, Avocado, Mango, Lime Juice

MAIN

SEAFOOD PASTA "SAGANAKI"

Pomodoro, Mousse feta cheese, sea urchin eggs.

DESSERT

LEMON TART



Dinner

Day 1



STARTER

TUNA TATAKI

Teriyaki Sauce, Sesame seeds

MAIN

OCTOPUS SOUS VIDE

w/ Fava beans puree, Caramelized onion, Fried capers, Carrot mousse

DESSERT

LEMON TART



Lunch

Day 2

STARTER

Tuna Tartare

Wasabi lemon sauce, chives, wholegrain mustard, tortilla

MAIN

Baby Squid Dolma

Groats, Nuts Pines ,Chard, Bisque sauce

DESSERT

CHEESE CAKE



Dinner

Day 2



STARTER

GREEK SALAD

Feta cheese, cherry tomatoes, cucumber, capers, Greek olives

MAIN

MOUSAKA

Zucchini, Eggplant, Green Bell Pepper, Bolognese, bechamel

DESSERT

CHEESE CAKE



Lunch

Day 3

STARTER

GREEK SMOKED EGGPLANT SALAD

Bread crackers, red bell pepper coulis

MAIN

GREEK PAELLA

Lobster, Sea Fruits , Mix vegetables

DESSERT

PAVLOVA

Marmalade passion fruit

Dinner

Day 3

STARTER

FRIED FETA CHEESE

Greek thyme honey, sesame seeds

MAIN

BLACK ANGUS TALLIATA

w/Sweet Potato Mousse feta cheese

DESSERT

PAVLOVA

Marmalade passion fruit

Lunch

Day 4

STARTER

SWEET CHILLY SHRIMPS

Greek thyme honey, wasabi mayo, Roasted walnuts

MAIN

PAN FRIED SEA BREAM WITH CELERIAC PUREE AND SAUTEED ASPARAGUS

DESSERT

MILLE-FEUILLE



Dinner

Day 4



Dinner at a Restaurant

Lunch

Day 5

STARTER

TARTAR SOUTZOUKAKIA

Baby tarts, cumin, chives, fresh tomato, egg yolk

MAIN

CHATEAUBRIAND SOUS VIDE (M)

w/Triple fried potatoes Naxou

DESSERT

GALAKTOMPOUREKO

Dinner

Day 5

STARTER

WATERMELON SALAD

Thyme honey, mint and basil seed

MAIN

LAMP CHOPS "KLEFTIKO"

Baby potatoes in the oven, Vegetables, Fresh thyme, Cretan smoked graviera cheese

DESSERT

GALAKTOMPOUREKO

Lunch

Day 6

STARTER

ZUCCHINI FAT CHIPS

(on the side) deep yoghurt and herbs

MAIN

FRESH FISH IN A SALT CRUST/GRILL

Seasonal grasses, lemon oil

DESSERT

BAKLAVA PISTACHIO



Dinner

Day 6



Dinner at a Restaurant