



SAMPLE MENU

Everyday Selections

- **Seasonal Fruit Salad:** Watermelon, strawberries, melon, apple, peach, figs, grapes.
- **Cold Cuts & Smoked Fish:** Bacon, ham, Greek louza, salami, smoked salmon.
- **Artisanal Breads & Pastries:** Village bread, whole grain, brioche, koulouri.
- **Dairy & Cheese Selection:** Greek yogurt, fresh milk, butter, graviera cheese, feta cheese, anthotyro.
- **Homemade Marmalades & Honey:** Orange, fig, apricot, thyme honey from Crete.
- **Fresh Garden Selection:** Tomatoes, cucumber, arugula, capers, olives.
- **Sweet Treats:** Chocolate cake or croissant.

Daily Specials

- **Pancakes:** Served with Nutella, maple syrup, fresh fruits, or Greek honey & walnuts.
- **Crepes:** Sweet (with chocolate, honey & walnuts, fresh fruit) or savory (with feta, spinach, ham & cheese).
- **Eggs Florentine with Herb Bread:** Poached eggs, spinach, and mushrooms on village bread.
- **Poached Egg with Avocado Toast & Prosciutto:** With a touch of lemon & olive oil.
- **Kagianas with Soutzouki:** Greek scrambled eggs with spicy soutzouki sausage & tomato sauce.

- **Cretan Dakos with Myzithra & Cherry Tomatoes:** Barley rusk with myzithra cheese, oregano, and olive oil.
- **Scrambled Eggs with Feta & Herbs:** Light and fluffy with fresh oregano and dill.
- **Traditional Greek Pies:** Feta cheese pie (tiropita), spinach pie (spanakopita), and sweet bougatsa with cream.

Starters

- **Ntolmadakia:** Tender vine leaves wrapped around lemony rice, served with warm pita bread.
- **Three Dips:** Baba Ganoush, Hummus, Muhammara - A trio of smoky, creamy & nutty delights.
- **Anchovy Marinade:** Fresh anchovies kissed with citrus and Mediterranean herbs.
- **Fried Calamari & Mussels:** Crispy seafood perfection with garlic walnut dip.
- **Taramasalata:** Silky fish roe spread with a touch of botargo.
- **Fish Ceviche:** Bright citrus, delicate fish and bursts of seasonal fruit.
- **Bouyurdi:** Baked feta with juicy tomatoes and fiery peppers.
- **Thyme Infused Mushrooms:** Rustic, earthy and deeply aromatic.

- **Beef Tartar:** Hand-chopped, perfectly seasoned, and rich in flavor.
- **Zucchini Blossoms:** Light, floral, and filled with summer's essence.
- **Lakerda & Dried Mackerel:** Bold, briny cured tuna and rich dried mackerel.
- **Garlic Bread with Herb Yogurt:** Warm, crispy bread with a creamy herbal dip.
- **Beetroot Ceviche:** A vibrant mix of sweet beets and citrus zest.
- **Octopus with Vinegar Sauce & Fava Beans:** Charred octopus with tangy vinegar and creamy fava.

Salads

- **Greek Salad:** Classic flavors of tomatoes, feta, olives and oregano.
- **Burrata with Cherry Tomatoes:** Creamy burrata meets sweet tomatoes and basil.
- **Watermelon & Feta Cheese:** Juicy watermelon, briny feta & fragrant honey.



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- **Tabule:** Fresh bulgur salad with herbs and lemon.
- **Potato Salad:** A classic, uplifted with aromatic herbs.
- **Carrot Salad with Smoked Trout:** Sweet carrots balanced by smoky trout.
- **Rocket & Spinach with Strawberries:** Peppery greens, sweet berries, and creamy chevre.
- **Quinoa with Avocado:** Nutty quinoa, buttery avocado, and zesty dressing.
- **Chickpea Salad:** Hearty chickpeas, fresh parsley and bright lemon.

Mains

- **Roasted Chicken with Trahana & Hazelnuts:** Juicy chicken with nutty Greek pasta.
- **Gnocchi with Apaki:** Fluffy gnocchi, smoky pork and fresh lemon.
- **Wreckfish with Celery Fricassee:** Flaky fish in a creamy celery sauce.
- **Pumpkin Risotto:** Creamy arborio rice infused with sweet pumpkin.
- **Wild Tuna with Black Rice:** Pristine tuna over nutty black rice.
- **Salmon with Pea Puree & Apple Sauce:** Silky salmon with fresh pea puree.
- **Greek BBQ:** A feast of grilled pork, chicken and lamb.

- **Sea Bream with Chickpeas, Parsley & Pistachio:** Delicate fish with nutty chickpeas.
- **Ribeye Beef Steak:** Juicy, perfectly grilled steak with roasted vegetables.
- **Baked Aubergine with Cherry Tomatoes:** Velvety roasted eggplant with bright tomatoes.
- **Sour Couscous with Lamb Baked in Clay:** Tender, slow-cooked lamb with tangy couscous.
- **Fish Soup with Wheat, Parsley, Mint & Lemon Zest:** A light, herby seafood broth.
- **Shrimp Pasta with Bisque Broth:** Succulent shrimp in a rich bisque sauce.
- **Yemista - Rice, Raisins & Pine Nuts:** Stuffed vegetables with a sweet - savory filling.
- **Manti Dumplings:** Delicate dumplings with a rich, savory filling.
- **Gamopilafo - Cretan Wedding Rice:** Creamy, aromatic rice in a flavorful broth.
- **Grilled Shrimp with Citrus Dressing & Fennel Salad:** Juicy shrimp with bright citrus and crisp fennel.

Desserts

- **Rice Pudding Crème Brulee:** Silky pudding with a caramelized crust.
- **Baklava:** Flaky pastry layers soaked in honey and nuts.

- **Orange Pie:** A zesty citrus delight in buttery pastry.
- **Frozen Chocolate & Biscuit Roll:** Rich chocolate, hazelnuts, and crème anglaise.
- **Ice Cream or Sorbet:** A refreshing seasonal treat.
- **Cheesecake:** Smooth, creamy and irresistibly rich.
- **Homemade Tarts:** Buttery pastry filled with luscious cream and fresh fruit.
- **Avocado Chocolate Mousse:** Decadent yet healthy chocolate indulgence.
- **Lava Chocolate Cake:** Warm, gooey chocolate perfection.