

Highjinks Sample Menu



BREAKFAST

Cake, Jam, Yoghurt, Cereals, Milk, Coffee, Butter, Muffins, Crepes, Pancakes, Plate with different types of cheese, Plate with cold cuts and a' la minute (Scrambled eggs, French toast, omelet, etc.)

Day 1

Lunch

Tagliata Salad (Green salad with smoked ostrich fillets and lightly spicy dressing with avocado and lime)

Appetizer

Gondolas with cottage cheese, prosciutto, and anise - Goat cheese balls with herbs and grated peppers

Main course

Lamb de samples: - Baby potatoes with citrus juice and rosemary, baked in the oven

Dessert

Fried pineapple with mascarpone, liqueur and maple syrup

Dinner

Green Salad with mango and papaya

Appetizer

Napoleon grilled vegetables with mastelo cheese (local cheese) - Stuffed mushrooms with tomato, pancetta, and parmesan cheese

Main course

Beef escalope with tomato sauce, mushrooms, baby carrots, and white wine white Egyptian rice

Dessert

Cheesecake with wild cherries

Day 2

Lunch

Salad with lettuce and orange, in parmesan cheese "nest", dressed with sweet paprika, honey, garlic, and orange juice

Appetizer

Mini pizza with seafood—sardines wrapped in vine leaves

Main course

Spaghetti with crawfish or lobster

Dessert

Ravani and ice cream with mastic flavor and rose water

Dinner

Greek Salad

Appetizer

Chickpeas balls - Tzatziki - Anthotiros (local cheese) with herbs, baked in the oven

Main course

Grilled baby chicken with honey and herbs - Sweet potato puree

Dessert

Crème brulee "Catalana" (with buffalo milk)

Day 3

Lunch

Green Salad with arugula, spinach and pomegranate

Appetizer

Mini pies with herbs, stuffed vine leaves with rice and Carrot balls with honey

Main course

Caramelized pork fillet; potatoes "oftes" (local way of cooking)

Dessert

Baklava of Lebanon

Dinner

Green Salad with salmon, avocado, anise and lime

Appetizer

Shrimps with tomato sauce, chili and Roquefort, baked in the oven - Mini burgers with seafood - Fish roe salad

Main course

Grilled (local) fish (sea bass, sea bream etc.) - Red rice in broth of herbs

Dessert

Truffles with goji berries and dates

Day 4

Lunch

Salad with smoked chicken, chili sauce and lime

Appetizer

Eggplant mousse - Meatballs

Main course

Stuffed chicken roll with vegetables - Mashed sweet potatoes

Dessert

White halva with strawberries and peaches

Dinner

Salad with arugula, cherry tomatoes and cottage cheese

Appetizer

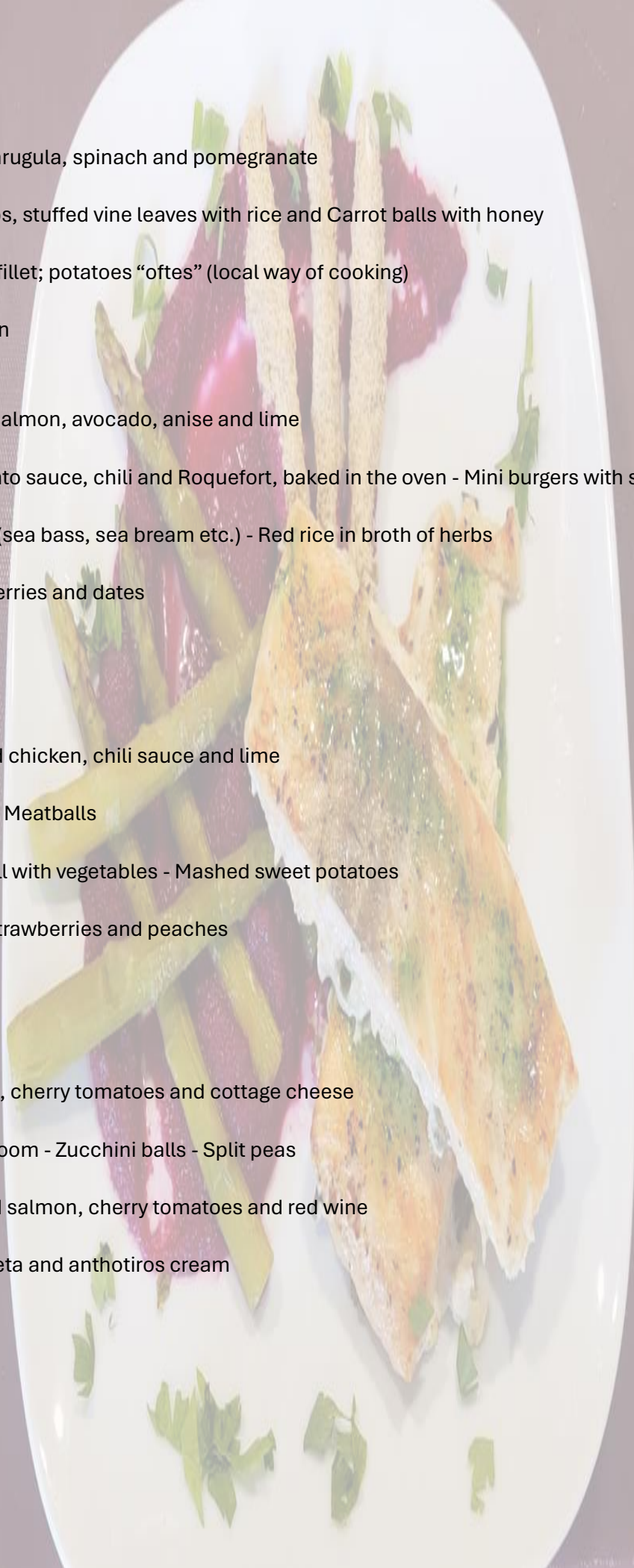
Carpathian mushroom - Zucchini balls - Split peas

Main course

Pasta with smoked salmon, cherry tomatoes and red wine

Dessert

Mille Feuille with feta and anthotiros cream





Day 5

Lunch

Nicoise Salad

Appetizer

Different types of tapas - Humus with basil - Falafel

Main course

Stuffed cutlets with feta cheese - Potatoes with rosemary garlic chili and curry, baked in the oven

Dessert

Galaktoboureko (local sweet)

Dinner

Potato Salad (Greek traditional salad) with pancetta, spring onions and pickles

Appetizer

Stuffed zucchini flowers - Spicy cheese salad - Grilled red sweet peppers with balsamic and herbs

Main course

Stuffed wild boar roll with cheese and asparagus—mushroom risotto

Dessert

Panna cotta with wild cherry syrup

Day 6

Lunch

Salad with black-eyed peas, spring onions, colored peppers and oregano

Appetizer

Eggplants with mozzarella, basil and balsamic - Fried cheese (saganaki)

Main course

Fish with salt crust - Mussel risotto

Dessert

Profiterole

Dinner

Greek Salad

Appetizer

Gruyere with honey and four peppers - Traditional cheese pies - Stuffed cherry tomatoes with mozzarella and basil

Main course

Pasticcio - Green beans with tomato sauce

Dessert

Chocolate mousse

Day 7

Lunch

Salad dakos with tomato, feta cheese, caper and oregano

Appetizer

Elephant beans with tomato sauce - Kagianas (fried eggs with tomato)

Main course

Grilled lamb chops - Steamed vegetables and asparagus

Dessert

Orange pie

Dinner

Salad with shrimp and noodles

Appetizer

Baby squid in marinade; - Grilled shrimp, marinated with lime and ginger crab salad

Main course

Sea bass with olives, caper, and basil - Wild rice in broth of fish

Dessert

Chocolate pie

*All kinds of breads served at meals are handmade.

