

SAMPLE MENU

EFKRATI

BREAKFAST OPTIONS

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- **OMELETTES:** WITH VEGETABLES/COLD CUTS/BACON/CHEESE
- **FRIED EGGS VILLAGE STYLE:** EGGS SERVED WITH PEPPERS, ZUCCHINI, ONION, TOMATO, CHEESE
- **SCRAMBLED EGGS:** WITH GREEK NAXOS GRUYERE
- **GREEK SESAME BAGEL:** WITH FRIED EGG, FRESH TOMATO, FETA CHEESE
- **PANCAKES:** WITH GREEK HONEY OR CRISPY BACON
- **YOGHURT BOWL:** GREEK YOGHURT, HONEY, NUTS, FRESH FRUITS, GRANOLA
- **PORRIDGE BOWL:** MELTED OATS IN MILK WITH RAISINS, CHIA SEEDS, CINNAMON, NUTMEG



MEAL OPTIONS

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OUR MEALS INCLUDE: APPETIZERS, MAIN COURSE, SALADS AND DESSERT



APPETIZERS

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TZATZIKI, FAVA, DOLMA, FETA SPREAD, EGGPLANT SPREAD, HUMMUS, CHEESE PIE, SPINACH PIE, GREEK CHEESES VARIETY, ANCHOVIES, MARINATED OCTOPUS OR SMALL FISH, CEVICHE, ZUCCHINI BALLS... AND MORE

ALL THESE DISHES ARE PLACED IN THE CENTER OF THE TABLE (TO SHARE) AND ARE A SMALL TREASURE OF GREEK TASTE.



MAIN COURSES

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MOST OF OUR MEALS ARE BASED ON TRADITIONAL FAMILY RECIPES, WHICH WE WANT YOU TO TASTE, ENJOY AND FEEL. THE GREEK FOOD EXPERIENCE IS UNIQUE! IN ADDITION, INTERNATIONAL DISHES CAN BE COOKED BY OUR COOK (ASIAN, ITALIAN, MEXICAN, JAPANESE). VEGAN, VEGETARIAN, CHILDREN MENU AND GLUTEN FREE OPTIONS ARE ALSO AVAILABLE.



- **SHRIMP KRITHAROTO:** SHRIMPS COOKED IN TOMATO SAUCE, ONION, GARLIC AND OLIVE OIL, MIXED IN GREEK “BIRD TONGUE” PASTA, ALL COOKED IN SHRIMP BROTH
- **TENDER BEEF KRASATO**: PIECES OF TENDER BEEF SLOWLY COOKED IN GREEK VEGETABLE HERBS AND WHITE WINE, SERVED WITH SIDE JASMINE RICE
- **FISH A LA SPETSIOTA:** WHITE FISH FILLET, OVEN COOKED WITH TOPPING OF TOMATO SAUCE WITH BASIL AND ONIONS, SERVED WITH SIDE HOMEMADE BREAD
- **RED RISOTTO:** CLASSIC RISOTTO (ITALIAN TECHNIQUE), PARMESAN, FRESH BUTTER, ONION AND WINE, COLORED WITH PIECES OF BEETROOT
- **CHICKEN LEMONATO:** GRANDMOTHER’S RECIPE OF CHICKEN THIGHS COOKED IN FRESH LEMON JUICE ALONG WITH BABY POTATOES
- **THE GREEK BBQ:** A VARIETY OF BARBECUE MEATS SERVED WITH PITA BREAD, TZATZIKI SAUCE, FRIED POTATOES, ONIONS, TOMATOES.

SALADS

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GREEK SALADS OFFER MANY OPTIONS, AS A VARIETY OF FRESH VEGETABLES ARE AVAILABLE IN THE MARKETS, MAKING IT EASY TO CREATE ANY STYLE AND SALAD PREFERENCES.
LETTUCE, CABBAGE, TOMATOES, CUCUMBER, PEPPERS, ZUCCHINI, CARROTS, MUSHROOMS, BROCCOLI, PEAS, BEANS, SEEDS CAN COMPOSE A DELICIOUS SALAD BOWL TO BE SERVED.

- **GREEK SALAD (HORIATIKI):** THE BEST SELLER OF GREEK CUISINE! TOMATOES, CUCUMBER, ONION, OLIVES, FETA CHEESE, OLIVE OIL, OREGANO
- **DAKOS:** BASE OF CAROB BISCUIT TOPPED WITH CHERRY TOMATOES, CAPERS , OLIVE PESTO, KATIKI CHEESE
- **GREEK BOILED LEAFY GREENS (HORTA):** BROCCOLI, ZUCCHINI, CARROTS, POTATOES, BOILED AND SERVED WITH FRESH LEMON JUICE AND VIRGIN OLIVE OIL



DESSERTS

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WHEN IT COMES TO DESSERTS, LET THE COOK'S CREATIVITY SURPRISE YOU. CHOCOLATE, CREAM, FRESH FRUITS, FRESHLY BAKED DOUGHS, ICE CREAM AND MANY MORE ARE INCLUDED TO THIS CATEGORY.



- **COFFEE MOUSSE WITH CHOCOLATE DROPS**
- **ICE CREAM WITH HOT NUT PIE**
- **YOGHURT DELITE:** GREEK YOGHURT WITH COOKIES, CHOCOLATE SIRUP, STRAWBERRIES AND PISTACHIOS
- **PANNA COTTA**
- **CHOCOLATE CAKE**
- **MASTIHA PASTE WITH SUGAR:** MASTIHA TREES ARE GROWN ONLY IN GREECE AND PRODUCE A UNIQUE KIND OF ROSIN
- **BAKLAVA**
- **ISLAND'S LOCAL PASTRIES**