

SAMPLE MENU NOVA

CHEF: Sotiris (Akis) Bembedelis

BREAKFAST CHOICES

Coffee, Milk, Tea, Herbal Tea, Freshly Squeezed Orange Juice, Smoothies, Cold Cheese and Meat Platter, Egg Selection, Cereals, Greek Yoghurt, Local Honey, Handmade Marmalades, Seasonal Fruit Selection, Pancakes, Crepes, Waffles, Greek Style Cheese Pie.

LUNCH CHOICES

Starter: Mini Cheese Pies with Roasted Pine Nuts and Spearmint

Salad: Green Salad with Smoked Salmon, Cucumber and a Yoghurt and Dill Sauce

Main Course: Tomatoes and Bell Peppers Stuffed with Vegetables, Rice and Fresh Herbs.

Dessert: Ice Cream Selection

Starter: Halved Avocado Topped with King Prawns and Marie Rose Sauce

Salad: Cretan Salad Topped with Caper Leaves Served in a Rye Rusk Basket

Main Course: Fresh Cuttlefish Cooked with Spinach, Leeks, Fennel and Dill

Dessert: Greek Yoghurt Topped with Traditional Candied Fruits

Starter: Grilled Octopus with Sea Fennel Leaves served on Fava

Salad: Mixed Leaves Salad with Grilled Chicken, Mango and Cashews

Main Course: King Prawns Cooked in Fresh Tomato Sauce Topped with Feta Cheese Crumbles

Dessert: Traditional Fritters with Honey and Sesame Seeds.

Starter: Chicken Gyros with Mini Pitta Bread

Salad: Greek Salad with Extra Virgin Olive Oil

Main Course: Marinated Pork Skewer with Potato Wedges and Tzatziki Sauce

Dessert: Semolina Cake with Almond and Cranberries

Starter: Zucchini Fritters with Spring Onions and Herbs with Yoghurt and Sumak

Salad: Caprese Salad with di Buffala Mozzarella and Basil Oil

Main Course: Greek Style Lasagna with Beef Minced Meat and Béchamel Sauce

Dessert: Ice Cream Selection

Starter: Spinach and Fennel Pie

Salad: Tomato, Avocado and Feta Cheese Napoleon

Main Course: Grilled Squid with Saffron Risotto

Dessert: Greek Yoghurt Topped with Traditional Candied Fruits

Starter: Sea Urchin Eggs served in its Shell with Extra Virgin Olive Oil and Lemon

Salad: Tuna Salad with Baby Vegetables and Citrus Fruit Vinaigrette

Main Course: Linguini Pasta Topped with Botarga Flakes

Dessert: Orange Pie with Mastic Ice Cream

DINNER CHOICES

Salad: Roasted Mediterranean Vegetables

Main Course: Decoupage of Whole Fresh Fish

Dessert: Chocolate Brownies with Vanilla Bean Ice Cream

Salad: Roquette and Mixed Green Leaves Salad served in a Parmesan Nest

Main Course: Black Angus Beef Tagliatta with Purple Potato Mash and a Red Wine with Black Garlic Reduction

Dessert: Panacotta with Mastic Aroma and a Lemon, Saffron and Pink Peppercorns Sauce

Starter: King Crab with Avocado Puree and Tomato Coulis

Main Course: Monkfish with Grilled Artichokes on a Bed of Green Peas and Carrots Fricassee

Dessert: Chocolate Sponge Cake with passion Fruit Cremeux and Passion Fruit Foam

Starter: Gazpacho Soup Topped with Prawn in Panko Breadcrumbs

Main Course: Local Fillet of Beef with Fondant Potato, Asparagus Wrapped in Prosciutto and a Red Wine and Porcini Mushrooms Sauce

Dessert: Basil and White Chocolate Cremeux with Olive Oil Biscuit and Lemon Sorbet

Salad: Panzarella Salad with Chicken Smoked with Green Tea

Main Course: Pan Seared Fillet of Sea Bass with Celeriac Remoulade, Carrot Puree and Salsify Tagliatelle

Dessert: Chocolate Soufflé with Vanilla Bean Ice Cream

Salad: Greek Salad

Main Course: Lobster or Jumbo Prawn Black Tagliolini Pasta

Dessert: Crème Brulee Infused with Tonka Bean Aroma

Starter: Pitta Bread with Tzatziki

Salad: Mixed Green Salad with Beetroot

Main Course: BBQ on Board

Dessert: Angel's Hair Filled with Semolina Cream, Cinnamon Foam and Citrus Fruit Syrup