

Selene
Sample Menu



Breakfast

Selection Of Coffee (Filter, Greek, Espresso)

Juice

Tea

Milk (Almond, Oat, Soy)

Pancakes

Greek Yogurt With Honey

Cold Cuts And Cheese Platters

Morning Baked Cakes

Eggs Upon Guest's Request

Sweet And Savory Greek Pies

Seasonal Fruit Platters





Salads

Greek Salad Classic
 Dakos Traditional Cretan Rusk Tomato And Feta Salad
 Greek Caesar Salad With Apaki And Garlic Yogurt Sauce
 Tabbouleh Salad with Parsley, Mint, Tomato, and Olive Oil
 Garden Salad with Mixed Greens and Seasonal Veggies Topped With
 Balsamic Vinaigrette
 Green Salad with shrimp topped with honey dill dressing

Appetizers

Filo-wrapped feta, Fried and topped with Greek Grape Spoon Sweet
 Tzatziki dip with Cucumber and Ouzo
 Fava Puree With Balsamic Caramelized Onions
 Greek Saganaki with Metaxa Sesame Sauce
 Sauté Calamari and Octopus with Dried Tomato Pesto
 Ceviche with dry citrus and Ouzo Vinaigrette





Main Courses

Braised Beef with Sweet Red Wine Sauce Served With Mushrooms And Mussed Sweet Potatoes

Rib Eye with Peppercorn Sauce , Baby Potatoes , and Asparagus

Lamb Fricassee with Seasonal Greens And Lemon Dill Sauce

Trilogy Of Gyro Chicken, Lamb and Pork accomplished with Dips, Fresh Vegetables and Hand Made Pita bread
Traditional Musaka Classic

Giouvetsi Beef in Tomato Sauce And Orzo Pasta
Cooked in a Clay Pot

Imam Eggplant with Onion and Tomato Sauce Topped With Feta

Prawn Pasta with an Ouzo Tomato Sauce
Sautéed Salmon with Dill Cream Sauce, served with Beetroot

Sea Bass with Sautéed Mixed Greens, Topped with Lemon Dill Sauce

Sea Bream with Baby Steamed Vegetables, with Lemon And Lime Sauce

Briam Geek Style Ratatouille

Desserts

Loukoumades, Deep-Fried Dough Balls With Honey
Greek Yogurt With Honey Spoon Sweets And Walnuts
Mosaiko Chocolate Butter Mixed with Biscuits
Cheesecake Classic
Tiramisu Classic
Panacota with Greek Coffee Sause

