



SAMPLE MENU

Breakfast

- Selection of Eggs (Omelette , Scrambled ,Poached , Boiled)
- Selection of Cold Cuts / Selection of Sliced Cheeses / Greek Yoghurt and Honey. Choice of Cereals / Selection Of Fruit Juices.
- Pancakes or Waffles served with Maple Syrup. Selection of Jams or Chocolate Spread
- Butter and Chocolate Croissant
- Fresh Bread from Local Bakery.
- Selection of Fresh Fruits

Salads

- “Pareaki Salad” Green Mix Salad, Gorgonzola, Fig, Hazelnut, Crispy Prosciutto & White Balsamic Dressing
- “Greek Salad” with Cherry tomatoes, cucumber, pickled onion, olives, caper , carob, Greek oregano and feta mousse
- “Rucola” with Baby Rocket Leaves , Beetroot, Pear, Almond, Goat Cheese and Lime Dressing
- “Orange Salad” with Green Mix Salad, Cranberries, Walnut, Bluecheese, Orange Fillet, Celery and Black Balsamic Dressing

Appetizers

- Tuna or Beef Tartare
- Greek Santorini Fava with Octopus, Caramelized Onion and Cherry Tomatoes.
- Moussaka Croquettes with Sundried Tomato Jam
- Fish Slices with Citrus Dressing , Chili Jam and Lemon Pudding
- Sauteed Scallops with Yellow Split Pea Puree
- Seafood and Tomato Stew
- Mushroom Arancini with Black Truffle Mayo

Main Course

- Fish Baked in a Salt Crust with Wilted Greens and Lemon Potatoes
- Prawn Pasta with Fresh Spaghetti , Bisque Sauce and Cherry Tomatoes
- Pan Seared Tuna Steak with Yuzu Miso Sauce and Grilled Vegetables
- Shrimp Risotto with Butternut Squash Cream and Spianata Picante

- Fillet Steak/Ribeye served with a carrot Puree and oven Roasted Herb Potatoes topped with Herb Butter.
- Veal Cheeks with gnocchi cooked in parmesan and rosemary sauce
- Rooster Sous Vide with Greek Trahana, Arseniko Naxos Cheese and Herbs
- T-Bone Steak with Baby Potatoes in Kimchi Sauce

Dessert

- Ice Cream served with Fresh Berries.
- Chocolate Mouse • Mille-Feuille
- Baklava • Amaretto Creme
- Cheesecake served with Fruit Combote
- Tiramisu • Lemon Pie Tart • Matcha Tea Crème Brulé.