

Flori

SAMPLE MENU

By Chef Ntinos Mantikos



A Symphony of Flavors Awaits at *Flori*

Flori invites you to experience a week of culinary artistry. Our menu is a vibrant tapestry, woven with the freshest seasonal ingredients and a touch of global inspiration.

Embark on a Mediterranean Escape

Imagine yourself transported to the sun-drenched shores of the Mediterranean. Our menu captures the essence of this region, with dishes that showcase the bounty of the sea, the richness of the land, and the warm hospitality of the people.

A Celebration of Freshness:

We believe in the power of simple, high-quality ingredients. Whether it's crisp, seasonal vegetables, succulent seafood, or aromatic herbs, each element is carefully chosen to create a symphony of flavors on your plate.

A Journey for Every Palate:

Our menu caters to all preferences. Delight in the classic flavors of the region, or venture beyond with dishes that incorporate international influences. Vegetarians will find a selection of vibrant and flavorful options, while those seeking a taste of the sea will be met with an abundance of fresh seafood.

Join us at Flori and discover a world of flavor waiting to be explored. Let your senses be captivated by the vibrant tapestry of our menu, and embark on a week of culinary delight.

Bon appétit!

Ntinos Mantikos, M/Y Flori Chef

Daily Breakfast

Selection of Coffee, Tea, Smoothies, Freshly Squeezed Juices

Eggs à la Carte

Eggs Florentine

Kagianas" (Greek Scrambled Eggs With Tomato and Feta Cheese)

Eggs Benedict

Omelette

Sunny Side up Eggs With Bacon

Poached Egg With Leek, Prosciutto and Butter Cream

Pancakes With Greek Honey

Crepes Your Way

Croque Madame / Croque Monsieur

Fresh Croissants

Cake With Chocolate, Orange or Carrot

Selection of Breakfast Cereals

Fresh Fruits

Home Made Jams With Tomatoes, Peppers From Florina, Strawberries, Berries

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Day 1

Lunch

Panzanella Salad
Fish Roe Salad
Sea-Bass Ceviche
Fresh Fish Filet With Greens Sauteed and Celeriac Puree

Dessert

“Galaktompourekó” (Greek Creamy Custard Pie)

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Dinner

Quinoa Salad With Cherry Tomatoes Ginger, Avocado
Grilled Flank Steak / Pékanha With Glazed Vegetables

Dessert

Orange Pie With Ice-Cream

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Day 2

Lunch

Beetroot Salad

Tuna Tartar

Tuna Tagliata With Potato Cream and Sautéed Wild Mushrooms

Dessert

Banoffee

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Dinner

Salad With Letuce, Cherry Tomatoes, Greek Rusk, Olives, Caper
and Sundried Tomato Dressing

Stuffed Mushrooms With Cream Cheese and Vegetables

Stuffed Squid With Cheese and Herbs

Dessert

Meringue With Lemon Cream and Cinnamon Crumble

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Day 3

Lunch

Greek Salad
Sea Bream Tartar
Octopus “Stifado” With Parsnip

Dessert

New York Cheesecake

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Dinner

Mixed Baby Leaves Salad
Aubergine Rolls With Tomato Sauce and Parmesan
Fresh Fish Baked in Salted Crust

Dessert

Tiramisu

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Day 4

Lunch

Roasted Vegetables
Beef Tartar
Beef Filet With Sautéed Mushrooms and Béarnaise Sauce

Dessert

Panna Cotta With Strawberry Coulis

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Dinner

"Dakos" With Squid
Fava Beans With Ink
Orzo With Cuttlefish and Cuttlefish Ink

Dessert

Apple Tart With Cinnamon Crumble

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Day 5

Lunch

Mixed Baby Leaves Salad
Zucchini Carpaccio
Crispy Pork Belly With Sauted Vegetables and Carrot Puree

Dessert

Fruit Tart

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Dinner

Caprese Salad, Monkfish “Saganaki”
Fresh Pasta With Lobster or Shrimps With Bisque

Dessert

Mille-Feuille

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Day 6

Lunch

Rocket, Spinach, Sun Dried Tomatoes Salad
Crusted Fried Feta Cheese With Honey and Sesame Seeds
“Mousaka”

Dessert

Deconstructed Lemon Pie

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Dinner

Sauted Vegetables With Bean Sprouts and Soy Sauce
Shrimps “Kataifi”
Sushi Selection

Dessert

“Galaktompoyreko”

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Day 7

Lunch

Mixed Baby Leaves Salad

Shrimps With “Ouzo”

Cod With “Skordalia” (Mushed Potatoes With Garlic and Saffron) and Glazed
Beetroot

Dessert

Ekmek With Mastique Cream

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Dinner

Greek Salad

Tzatziki

Zucchini Balls

Greek Skewers (Chicken,Pork)

Pita Bread

Dessert

Yoghurt Mousse With Honey