

Adara Next
Sample Menu



Daily Morning & Base Selections

Refreshments: Freshly squeezed seasonal juices, immunity-boosting ginger shots, and bespoke fruit smoothies.

The Baker's Basket: Warm sourdough, golden croissants, and traditional handmade Greek pies.

Fresh Market: Vibrant platters of seasonal fruits and sun-ripened Mediterranean berries.

Mediterranean Deli & Dairy: Premium cold cuts (Prosciutto di Parma, Bresaola), artisanal aged Greek cheeses (Graviera, Manouri), assorted raw nuts, dried fruits, and authentic strained yogurt with wild thyme honey.

Healthy Bowls: Homemade toasted granola, organic seeds, nuts, and chia puddings with coconut milk.



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Day 1

Breakfast Feature

Shakshuka "Verde", poached eggs in a vibrant green sauce of spinach, leeks, and garden herbs, garnished with marinated goat cheese and toasted pine nuts.

Lunch

Panzanella, tomato & bread salad with fresh oregano and feta.

Zucchini Fritters, crispy golden fritters served with a smooth salsify purée.

Sea Bass Fillet, accompanied by lemon-herb quinoa and charred broccolini.

Lemon Meringue Pie, with sweet honeycomb.

Afternoon Snack

Artisanal Cheese & Charcuterie Board with fig jam and assorted crackers.

Dinner

Burrata, with heirloom tomatoes, edamame, basil, and pistachio.

Tuna Tartare, with wasabi soya dressing, smoked egg yolk, avocado, and jalapeño salsa.

Beef Fillet, served with cheese-potato mousseline, asparagus, and red wine jus.

Dark Chocolate Tart, balanced with sea salt and rich caramel.

Day 2

Breakfast Feature

Signature Avocado Toast, served with poached eggs, tahini dressing, kale pesto, and semi-dried tomatoes.

Lunch

Classic Caesar Salad, with Romaine lettuce, croutons, and Grana Padano.

Crispy Calamari, golden fried rings served with smoked paprika aioli.
Mediterranean Shrimps, sautéed with tomatoes, orange, and capers.

Baked Rice Pudding, infused with orange and traditional Greek mastiha.

Afternoon Snack

Freshly baked scones with clotted cream and strawberry preserve.

Dinner

Smoked Eggplant Salad, with cheese mousse and basil.

Pan-Seared Scallops, served with classic Beurre Blanc and sweet pea puree.

USDA Prime Beef Ribeye, served grilled with authentic Argentine Chimichurri sauce.

Classic Crème Brûlée, with fresh vanilla bean.





Day 3

Breakfast Feature

Truffled Mushroom Omelet, a light and airy soft-cooked omelet with sautéed wild forest mushrooms and melted Brie de Meaux.

Lunch

Arugula & Parmesan Salad, with salt flower and premium olive oil.

Santorini Tomato Keftedes, traditional tomato fritters with homemade tzatziki.

Fresh Catch of the Day (Fagri), whole baked fish served with Mediterranean herb-roasted potatoes and lemon-oil emulsion.
Elderflower Panna Cotta, served with seasonal fruit.

Afternoon Snack

Mini Caprese skewers with a balsamic glaze reduction.

Dinner

Cherry Tomatoes, with goat cheese and basil pesto.
Grilled Squid, served with a lime-coriander dressing and shaved fennel salad.
Slow-Cooked Lamb Shank, served with bulgur risotto, spinach, anchovies, and sheep milk labneh.
House-Made Carrot Cake, layered with spiced cream.



Day 4

Breakfast Feature

Turkish-Style Poached Eggs, nestled in garlic-infused Greek yogurt, drizzled with warm Aleppo pepper butter, topped with Feta.

Lunch

Baby Spinach Salad with feta, dill, and spring onion.

Baba Ganoush, with zaatar and toasted pita bread.

Orata al Cartoccio, baked in parchment with garlic, cherry tomatoes, olives, walnuts, potatoes, lemon, and thyme.

White Chocolate & Strawberry Mousse, topped with fresh blueberries.

Afternoon Snack

Assorted fruit tarts and iced matcha lattes.

Dinner

Finely Chopped Tomato & Walnut Salad, with pomegranate molasses and sumac.

Pesce Crudo, with lemon puree, wasabi mayo, and basil.

Duck Breast, accompanied by a rich port wine reduction and parsnip puree.

Yuzu Chocolate Cheesecake, accompanied by a mixed berry compote.



Day 5

Breakfast Feature

Pain Perdu, caramelized thick-cut brioche infused with Bourbon vanilla, served with flame-grilled peaches and mascarpone whip.

Lunch

Beetroot & Orange Salad, with yogurt and asparagus.

Roasted Cauliflower, served with chickpea puree, lemon yogurt, almond crumble, and kale.

Sole cooked Meunière style, accompanied by a spicy tomato broth, leeks, and white bean stew.

Modern Baklava, with pumpkin seeds, caramelized white chocolate, and yogurt-mastiha mousse.

Afternoon Snack

Applewood-smoked mixed nuts and savory Parmesan shortbreads.

Dinner

Greek Salad (Horiatiki), with barrel-aged feta, Kalamata olives, and carob rusks.

Slow-Cooked Octopus, with Salsa Verde, pickled carrots, garlic, and semi-dried tomatoes.

Iberico Pork Neck – Served with roasted sweet potatoes, charred padron peppers, and a sweet Pedro Ximénez glaze.

Hot Chocolate Fudge Cake, paired with vanilla ice cream.



Day 6

Breakfast Feature

Classic Eggs Benedict, poached eggs with precision-cooked Hollandaise over toasted brioche.

Lunch

Asian Rice Noodle Salad, with shrimp and black sesame.
Black Mussels, cooked with lemongrass, ginger, pearl barley, and fennel.
Corn-Fed Chicken, served with turmeric-cauliflower puree, zucchini, and a light lemon sauce.
Fresh Fruit Platter & Sorbet

Afternoon Snack

Smoked salmon blinis with crème fraîche and dill.

Dinner

Smoked Salmon Salad, with avocado, cucumber, and cottage cheese.
Pan-Fried Red Mullet, accompanied by a beluga lentil stew, cherry tomato confit, and saffron sauce.
Traditional Lamb Moussaka, baked to perfection, served with a crisp cucumber and mint side salad.
Classic Tiramisu, with a hint of premium Amaretto.



Day 7

Breakfast Feature

Applewood smoked Salmon Bagel, with dill cream cheese, capers, and thinly sliced red onion.

Lunch

Quinoa & Roasted Pumpkin Salad, with toasted pumpkin seeds, baby spinach, and tahini-lemon dressing.

Glazed Root Vegetables, slow-roasted with honey, thyme, and sea salt.

Cod Fillet, pan-seared, served over creamy polenta with roasted cherry tomato confit.

Nougat Glacé, featuring mango, crunchy pecans, and frutti di bosco.

Afternoon Snack

Gourmet beef sliders with truffle fries.

Dinner

Grilled Peach & Prosciutto Salad, with stracciatella, fresh mint, and balsamic caviar.

Lobster Ravioli, with a light saffron bisque and crispy sage.

Veal Fillet, accompanied by truffle mashed potatoes, glazed baby carrots, and a rich peppercorn sauce.

Pistachio & Raspberry Tart, with white chocolate ganache and raspberry coulis.