

## Pre-Starter

*Spinach-arugula salad with roasted hazelnuts, green apple, anothotyro cheese, and honey dressing*

*or*

*Tomato salad with Feta  
Cretan barley rusk and olives*

## Starter

*Gnocchi Aglio e Olio with  
sun-dried tomato and sausage*

*or*

*Mushrooms with soy sauce, lime,  
gruyere flakes and fresh arugula*

## Main Course

*Lamb picanha with smashed  
potatoes and fresh oregano*

*or*

*Pappardelle pasta with veal,  
mushrooms and cheese sauce*

*or*

*Sea bream fillet with steamed  
vegetables and saffron sauce*

## Dessert

*Chocolate pie with  
vanilla ice cream*

*or*

*Ice Cream*

*or*

*Freshly cut seasonal fruits*

## Pre-Starter

*Arugula-spinach salad with  
strawberries, pine nuts  
and goat cheese*

*or*

*Potato salad with coleslaw  
and crispy bacon*

## Starter

*Mezzelune with ricotta  
and tarragon*

*or*

*Roast eggplant with  
tomato, Feta and onions*

## Main Course

*Braised beef cheeks with  
potato cream, chili and parsley*

*or*

*Black pig meatballs with  
sweet potato puree and thyme*

*or*

*Linguine pasta with shrimps,  
tomato sauce and fresh basil*

## Dessert

*Traditional orange pie  
with rose ice cream*

*or*

*Ice Cream*

*or*

*Freshly cut seasonal fruits*

## Pre-Starter

*Salad leaves with marinated  
mushrooms, gruyere flakes  
and mustard dressing*

*or*

*Greek salad with tomato,  
cucumber, Feta cheese,  
olives and capers*

## Starter

*Fried Sfela cheese  
with tomato jam*

*or*

*Risotto with pumpkin  
cream and blue cheese*

## Main Course

*Chicken fillet with cauliflower  
cream and mustard seed sauce*

*or*

*Grilled beef burger patty with herb  
flavored wild rice and parmesan sauce*

*or*

*Sea bass fillet with eggplant  
cream, and Rockfish sauce*

## Dessert

*Chocolate tart with hazelnuts  
and strawberry sorbet*

*or*

*Ice Cream*

*or*

*Freshly cut seasonal fruits*

## Pre-Starter

*Green salad with bulgur, tomato,  
cucumber and lemon-olive oil dressing*

*or*

*Green salad with dried fruits, roast  
manouri cheese and walnuts*

## Starter

*Potato croquettes stuffed with  
cheese & bacon and aioli sauce*

*or*

*Shrimp "saganaki" with gnocchi,  
tomato, basil and feta cheese*

## Main Course

*Grilled lamb chops with baby  
potatoes and thyme sauce*

*or*

*Tagliatelle pasta with  
basil pesto and vegetables*

*or*

*Cod fish fillet with white bean  
cream, sauteed spinach  
and beurre blanc*

## Dessert

*Chocolate cream  
with espresso crumble  
and cream cheese*

*or*

*Ice Cream*

*or*

*Freshly cut seasonal fruits*

## Pre-Starter

*Mesclun salad with roast beetroot,  
peach, walnuts and yogurt dressing*

*or*

*Green salad with cod fish, tomato,  
parsley, pickled onions and  
tarragon dressing*

## Starter

*Cappelletti with roast tomato cream,  
cherry tomatoes confit and basil*

*or*

*Feta cheese wrapped in phyllo  
pastry with honey and sesame*

## Main Course

*Chicken thigh with orzo pasta,  
Arseniko cheese from Naxos and  
Myconian lountza (cured pork)*

*or*

*Pork fillet with celeriac cream  
braised leeks and au jus sauce*

*or*

*Roast calamari with split pea  
and lemon-oil sauce*

## Dessert

*Pavlova with cream, strawberry  
sorbet, strawberries and  
red fruit coulis*

*or*

*Ice Cream*

*or*

*Freshly cut seasonal fruits*

## Pre-Starter

*Iceberg salad with prosciutto chips,  
melon, arugula dressing and croutons*

*or*

*Caprese salad with tomato,  
mozzarella, basil pesto and arugula*

## Starter

*"Fava" (split pea) with caramelized  
onions, cured pork and capers*

*or*

*Gnocchi with wild mushrooms,  
spinach, and parmesan sauce*

## Main Course

*Ossobuco alla Milanese  
(Braised veal shank with saffron risotto)*

*or*

*Penne pasta with chicken  
Cacciatore and gruyere cheese*

*or*

*Cod fish fillet with roast tomato sauce,  
cherry tomatoes and roast zucchini*

## Dessert

*Cream of yogurt with  
honey mouse and sesame bar*

*or*

*Ice Cream*

*or*

*Freshly cut seasonal fruits*

## Pre-Starter

*Quinoa salad with cherry  
tomatoes, cucumber, corn  
and lime dressing*

*or*

*Green salad with chicken,  
sundried tomato and  
anchovy dressing*

## Starter

*Smoked mackerel  
with chickpea cream  
and pickled onions*

*or*

*Mushroom risotto with  
Mt. Olympus truffle oil*

## Main Course

*Black pig of Mt. Olympus with  
cedar seeds, onions, pumpkin  
puree and red wine*

*or*

*Traditional Moussaka*

*or*

*Sea bass fillet Fricassée*

## Dessert

*Greek cheesecake with  
yogurt and red fruit sauce*

*or*

*Ice Cream*

*or*

*Freshly cut seasonal fruits*