

**BREAD AND SPREADS**

**COLD / RAW DISHES**

CATCH OF THE DAY MARINATED IN CITRUS WITH TARAMA AND SEA URCHIN  
CAMELIZED WATERMELON WITH FETA CHEESE, MINT AND APPLE CUSTARD  
GREEK SALAD WITH CUCUMBER GEL, GRUYERE CUSTARD AND SUNDRIED OLIVES  
CHICKPEAS SALAD WITH HAZELNUTS, ORANGE AND ROSEMARY  
SEASONAL VEGETABLE SALAD WITH MANGO VINAIGRETTE

**APPETIZERS**

MUSHROOMS WITH SPINACH PIE, SHALLOTS AND SMOKED GREEK YOGHURT  
FRIED OCTOPUS WITH CHICKPEAS, PEAS AND CRISPY LOYTZA  
GRILLED CALAMARI WITH CELERIAC PUREE, SQUID INK AND SAUSAGE CHIPS  
RED MULLET WITH TOMATO MARMALADE AND GRALIC/PARSLEY CUSTARD  
MEATBALLS WITH TOMATO AND YOGHURT  
SEAFOOD TRAHANAS (LOCAL PASTA)

**MAIN DISHES**

ROOSTER WITH POTATO CUSTARD, LOCAL GREENS AND GRUYERE  
LAMB SADDLE WITH CARROT TEXTURES, PEAS AND HAZELNUTS  
ORZO WITH LOBSTER TAIL  
CATCH OF THE DAY WITH CORN TEXTURES AND BASIL  
BEEF CUT WITH SMOKED EEL, PARSNIP, ONIONS AND APPLE CUSTARD  
FRESH FISH PER KILO  
FRESH LOBSTER PER KILO





### DESSERTS

LOUKOUMADES WITH CHOCOLATE AND PISTACHIOS

GALAKTOMPOYREKO WITH CHERRY ICE CREAM

KATAIFI LEMON CUSTARD WITH BERRIES AND COCONUT ICE CREAM

### POOL MENU

CARAMELIZED WATERMELON WITH FETA CHEESE, MINT AND APPLE CUSTARD

GREEK SALAD WITH CUCUMBER GEL, GRUYERE CUSTARD AND SUNDRIED OLIVES

SEASONAL VEGETABLE SALAD WITH MANGO VINAIGRETTE

FRIED OCTOPUS WITH CHICKPEAS, PEAS AND CRISPY LOYTZA

MEATBALLS WITH TOMATO AND YOGHURT

OPEN PITTA WITH CHICKEN, MUSTARD AND HANDMADE POTATO CHIPS

OPEN PITTA WITH LAMB, TOMATO, GREEK YOGHURT AND HANDMADE POTATO CHIPS

GALAKTOMPOYREKO WITH CHERRY ICE CREAM

DEATOX FRUIT SALAD WITH SOFT MINT SYRUP

VARIETY OF LOCAL CHEESE AND HAM WITH SUNDRIED FRUITS

### KIDS MENU

TOMATO AND CUCUMBER SALAD

MEATBALLS WITH TOMATO AND YOGHURT

OPEN PITTA WITH CHICKEN, MUSTARD AND HANDMADE POTATO CHIPS

OPEN PITTA WITH LAMB, TOMATO, GREEK YOGHURT AND HANDMADE POTATO CHIPS

SKIOUFICHTA (GREEK PASTA) WITH TOMATO AND BASIL

