

PERFECT MENU



perfect yachts

Greek hospitality is a shining example of our unique civilization, and it comes to life at our family table.

The hallmark of the Greek family is the Sunday feast, filled with an array of mouthwatering dishes.

It's a time for the family to come together, to share stories and strengthen bonds, experiencing the timeless feeling of love.

Everyone participates in this festive celebration of flavors, colors, and local products that bless our land, creating memories that will last a lifetime.

Join us on this journey and let the tastes and traditions of our blessed land accompany you.





DAY 1

BREAKFAST

Coffee, milk, fresh orange juice

Bread, croissants, pancakes, cereals

Honey, marmalades, tahini, merenda (Nutella), yogurt

Eggs, cheese plate, cold cuts, fruits

LUNCH

Starters

Greek salad with cherry tomatoes, cucumber, peppers, olives, caper and feta

Homemade tzatziki with yogurt, cucumber, spearmint, garlic and extra virgin olive oil

Dolmades (Stuffed vine leaves)

Main Dish

Pastitsio (oven cooked pasta with beef minced meat and béchamel sauce)

DINNER

Main Dish

Fresh pitta breads with tzatziki and spicy cheese spread, tomatoes and onions.

Traditional pork and chicken gyro

Variety of Greek sausages

Freshly fried French fries with eggs, oregano and grated kefalograviera cheese

DESSERT

Baklava from Giannena



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DAY 2

BREAKFAST

Of your choosing

LUNCH

Starters

White taramosalata with bottarga

Aubergine salad from Athos, with peppers and walnuts

Main Dish

Marinated gavros in oil and vinegar, garlic, parsley

Freshly fried calamari with herb mayo and lemon

Steamed mussels in Asyrtiko wine with thyme and spicy peppers

Freshly fried French fries with oregano and grated kefalograviera cheese

DINNER

Starters

Mixed green salad with katiki cheese and green apple sauce

Fava from Feneos with caramelized onion, roasted octopus and caper oil and vinegar

Main Dish

Shrimp spaghetti with ouzo and feta

DESSERT

Mosaic



DAY 3

BREAKFAST

Of your choosing

LUNCH

Starters

Beef carpaccio with truffle mayo, oil and lemon sauce, Fleur de sel, rocket, parmesan

Mixed salad with prosciutto, melon, feta and strawberry vinaigrette

Main Dish

Risotto with wild mushrooms, white truffle puree and cherry vinegar

DINNER

Starters

Beef fillet tartar with smoked BBQ, onion, herbs, poached egg and truffle mayo

Lettuce hearts with crouton, parmesan, corn, bacon and Ceasar sauce

Main Dish

Black Angus tagliata with baby vegetables and mushroom sauce

DESSERT

Variety of ice cream

Pavlova with vanilla cream and summer fruits



DAY 4

BREAKFAST

Of your choosing

LUNCH

Starters

Cherry tomatoes, rocket, mozzarella burrata, oil and basil pesto

Main Dish

Pitsa

>> Pepperoni

>> alla Greca

>> Bacon, mushrooms and prosciutto

>> Special

>> Margherita

DINNER

Starters

Mixed roasted vegetables with hot talagani cheese and basil vinaigrette

Mixed salad with orange fillet, nut pasteli, fried goat cheese, citrus sauce

Main Dish

Slow cooked ossobuco with vegetables, garlic and rosemary with buttery mashed potatoes and graviera cheese

DESSERT

Chocolate soufflé with vanilla ice cream



DAY 5

BREAKFAST

Of your choosing

LUNCH

Starters

Fried Cycladic cheese balls with tomato marmalade

Main Dish

Risotto with vegetables and feta

DINNER

Starters

Fried feta in puff pastry with sesame and honey

Green salad with pasteli, raisins and anthotyro

Main Dish

Slow roasted lamb shank with wine, mustard, lemon, thyme and baby potatoes

DESSERT

Broken millefeuille with vanilla and chocolate ice cream, powdered sugar and caramel sauce



DAY 6

BREAKFAST

Of your choosing

LUNCH

Starters

Calamari in tomato sauce with ouzo and feta

Main Dish

Seafood orzo risotto

DINNER

Starters

Shrimp saganaki with feta, ouzo and bruschetta

Steamed vegetables with lemon and oil sauce

Main Dish

Oven cooked sea bream fillet with sweet potato puree

DESSERT

Loukoumades with honey and cinnamon



DAY 7

BREAKFAST

Of your choosing

LUNCH

Starters

Panzanella (multi colored cherry tomatoes, peppers, cucumber, olives, rusks)

Main Dish

Peas with potatoes and chicken Greek style

DINNER

Starters

White taramosalata with powdered bottarga and carob rusks

Quinoa salad, vegetables, pomegranate, citrus vinaigrette

Main Dish

Oven cooked sea bass fillet with boiled vegetables

DESSERT

Lemon pie with strawberry sorbet