



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

BREAKFAST

➤ **Beverages**

Coffee Milk Fresh Orange Juice

➤ **Bakery and Cereals**

Bread Croissants Pancakes Cereals

➤ **Spreads and Toppings**

Honey Marmalades Tahini Merenda (Nutella) Yogurt

➤ **Protein and Fruits**

Eggs Cheese Plate Bacon Cold Cuts Fruits

STARTERS

Salads

- Greek Salad with Cucumber Spaghetti, Cherry Tomatoes, Onion, Peppers, Caper Leaves, Traditional Cretan Rusks, and Feta
- Cretan Dakos with Carob Rusks, Eggplant Salad, Cherry Tomatoes, and Cretan Xinomizithra Cheese
- Spanakopita Salad with Yogurt Sauce, Fresh pastry, and Sesame Seeds
- Beet Salad with Orange Filets and Citrus Dressing
- Mixed Green Salad with Beef Fillet, Cherry Tomatoes, Chestnuts, and Parmesan
- Colorful Cherry Tomatoes with Fresh Buffalo Burrata and Basil Oil
- Crispy Iceberg Leaves with Bacon, Corn, Freshly Grilled Chicken, and Caesar Dressing
- Tricolor Royal Quinoa with Colorful Bell Peppers and Tropical Sauce
- Green Leaves with Goat Cheese and Florina Peppers
- Refreshing Green Salad with Melon, Feta, Prosciutto, and Strawberry Dressing
- Octopus Carpaccio Salad with Fennel
- Wild greens with Mediterranean boiled vegetables

Appetizers

- Beef Carpaccio with Truffle Mayonnaise, Caper Leaves, Baby Arugula, and Parmesan
- Grilled Octopus
- Grilled Vegetables Marinated with Wild Greek Herbs
- Mushroom Ragout with Prosciutto
- Sea Bass Sashimi
- Beef Tartare with Caramelized Onion and Poached Egg
- Grilled Cauliflower with Raisins and Almond Filets
- Fresh Stuffed Ravioli with Spinach, Goat Cheese, Feta Foam, and Tomato Sauce
- Twisted Pie with Feta, Cretan Anthotyro Cheese, Sun-Dried Tomato, Honey, and Strawberries
- Stuffed Tomato with Rice, Fresh Herbs, Feta Foam, and Rice Paper
- Artichokes à la Polita with Egg-Lemon Foam
- Cheese Balls with Tomato Chutney and Caramelized Onions
- Beef Tataki Marinated with Fresh Greek Spices
- Tuna Tataki
- Tuna Tartare with Avocado Mousse and Cucumber Water
- Crispy balls with Greek cheeses
- Sea bream ceviche with lime mayonnaise
- Taramosalata with crispy pita chips

MAIN DISHES

➤ Beef Steak

Tagliata with Grilled Vegetables and Chimichurri Sauce

➤ Stuffed Pork Tenderloin

With Peppers and Aged Cretan Kefalotyri Cheese and Dauphinoise Potatoes

➤ Chicken Ballotine

With Butter Rice

➤ Slow-Cooked Lamb Shank

With Caramelized Oven Potatoes

➤ Cod Fricassee

With Egg-Lemon Foam and Basil Oil

➤ Beef Ossobuco

With Thyme Sauce and Parmesan Mashed Potatoes

➤ Sea Bream Fillet

With Sweet Potato Puree and Aromatic Oil

➤ Homemade Cabbage Rolls

With Egg-Lemon Foam and Crispy Rice Leaf

- Mushroom Risotto

With Truffle Oil

- Linguine

With Shrimp and Confit Cherry Tomatoes

- Slow-Cooked Chickpea Stew

With Crispy Chorizo Pieces, and Grilled Squid

- Grilled Octopus

With Fresh Herbs, Onion Pearls, and Black Olive Juice

- Sofrito

With Fresh Fish of the Day

- Variety of Gyro

Pork, Chicken, tzatziki & pita bread

- Variety of Gyro

- Traditional Greek Moussaka

- Lamb chops with Greek roasted vegetables and lemony baby potatoes

- Fish of the day with celeriac purée and lemon sauce with capers and pickled cucumber

DESSERT

- Baklava with Homemade Pistachio Ice Cream Flavored with Wild Rose
- Tiramisu with Biscuit Crumble and Espresso
- Profiteroles with Fluffy Chocolate Mousse, Warm Chocolate Ganache, and Almond Crumble
- Deconstructed Millefeuille with Chocolate and Vanilla Ice Cream, and Butter Caramel Syrup
- White Chocolate Mousse with Yogurt, Crunchy Raspberry Flakes, and Passion Fruit
- Pavlova with Red Passion Fruits
- Lemon Mousse, Raspberry Crumble, and Strawberry Sorbet
- Orange pie
- Fried dough balls with honey