

Ad Astra
Sample Menu



Breakfast Menu

Breakfast Essentials

Variety of teas, freshly brewed coffee, different types of milk, and daily blended juices. Greek organic yogurt served with organic Greek honey (flower, pine, and thyme), cereals, Swiss-style overnight oatmeal, and a selection of jams and handmade marmalades (peach, strawberry, fig).

Energy Bowls

Açaí or pitaya bowls blended with seasonal fruits, served with homemade granola and mixed seeds.

Bakery & Bread Selections

Freshly baked butter croissants and artisan breads, served with avocado, smoked salmon, or grated tomato.

Crepes & Pancakes

Crepes and pancakes are served plain or with honey, maple syrup, agave syrup, dried fruits, and fresh berries.

Savory Selection

Cold cuts and a variety of cheeses.

Handmade Traditional Greek Pies

Spinach pie with “anthotiro” and herbs

Cheese pie with feta

Zucchini pie with herbs

Egg Dishes (À la Carte)

Boiled eggs, French omelet, scrambled eggs, sunny-side-up eggs, and poached eggs.

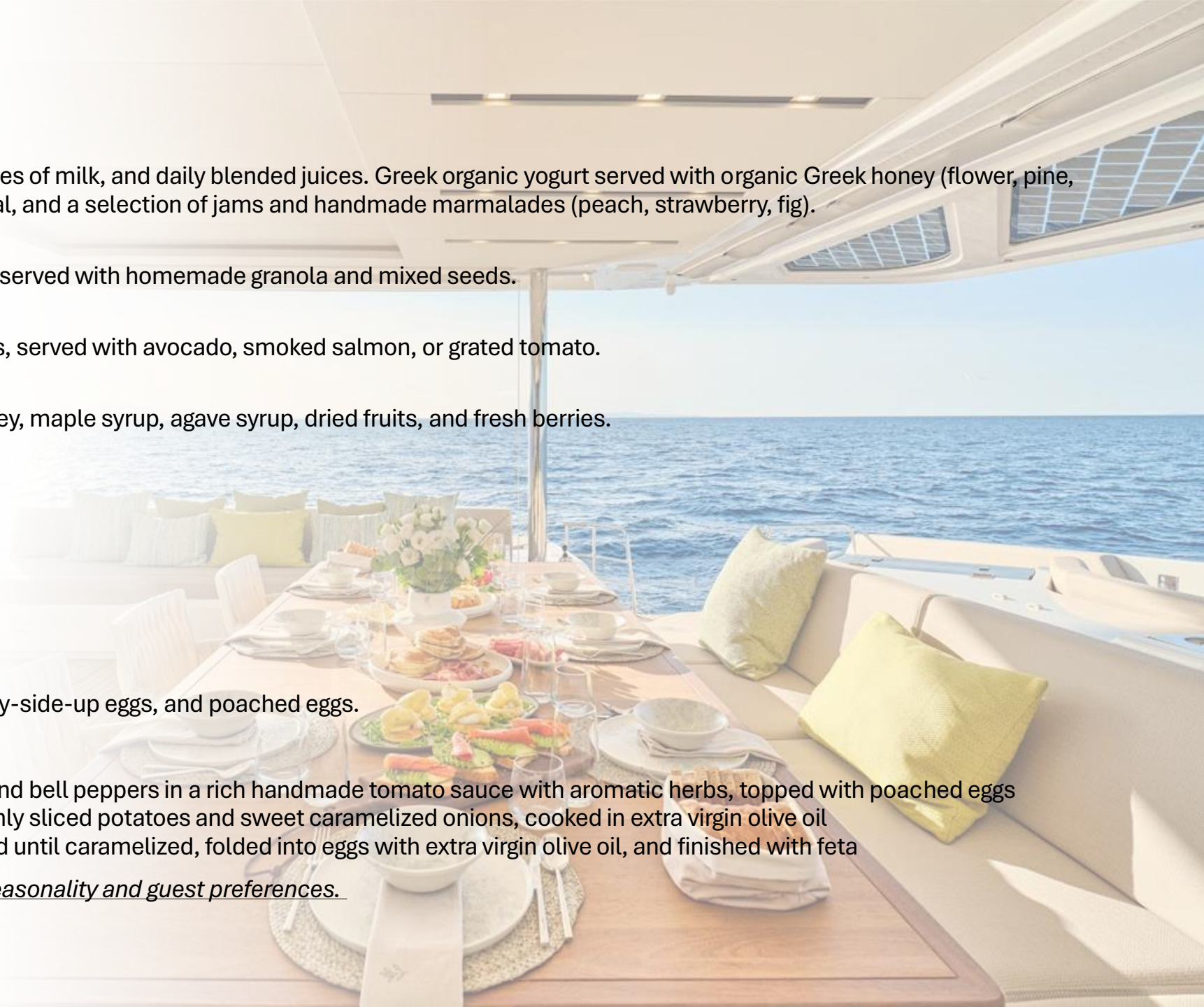
Signature Mediterranean Dishes (To Share)

Saksuka: Tender golden-fried eggplant, zucchini, and bell peppers in a rich handmade tomato sauce with aromatic herbs, topped with poached eggs

Spanish Omelette: A dense golden tortilla with thinly sliced potatoes and sweet caramelized onions, cooked in extra virgin olive oil

Kagianas: Vine-ripened tomatoes slowly simmered until caramelized, folded into eggs with extra virgin olive oil, and finished with feta

A curated selection is served daily, according to seasonality and guest preferences.





Day 1

Lunch

Green Salad with wild arugula, baby spinach, dry apricots, Roquefort and roasted hazelnuts drizzled with aged balsamic glaze.

Messinian pan-fried talagani, warm pita bread, and tzatziki sauce

Spinach and feta crunchy triangle in filo pastry.

Baby potatoes with thyme, rosemary, and lemon zest

Slow-roasted Cretan Mountain-Grazed Lamb with rosemary, garlic, lemon, and mustard marinade

Dinner

Deconstructed wild greens pie with fresh herbs, crunchy filo pastry in layers, and citrus vinaigrette.

Peruvian ceviche with Leche de Tigre sauce and cold green pea soup

Almond-crusted Aegean red mullet with Fennel-Infused Risotto, lemon foam, and green chives oil

Panna cotta with caramelized grapefruits and orange



Day 2

Lunch

Cretan Dakos Salad with soaked “paximadi” topped with graded fresh tomatoes, crumbled “mizithra” cheese, extra virgin olive oil, oregano, and caper apples.

Greek potato salad with waxy potatoes, spring onions, red onions, parsley, dill, and Kalamata olives coated with mustard and yogurt sauce.

Whipped white “tarama” mouse, served with extra virgin dill-chlorophyll olive.

Seasonal boiled steamed vegetables

Wild-caught Red Porgy encased in a sea salt crust served with olive oil and fresh lemon.

Dinner

Mediterranean cauliflower couscous salad with citrus essence, pistachio, and pomegranate pearls.

Angel hair nest stuffed with mixed Greek cheeses and peach gel.

Slow-braised beef short ribs with red wine sauce, pacheri pasta, and graviera cream.

Classic Italian Tiramisu.



Day 3

Lunch

Caprese salad with heirloom tomatoes, buffalo mozzarella, fresh basil, and balsamic glaze.

Spicy Greek feta dip, sprinkled with red hot chili pepper seeds.

Baked tortilla, seasoned with smoked paprika.

Greek baby lettuce salad with spring onions, dill, and aged balsamic vinegar.

Traditional Greek stuffed bell peppers with fresh herbs, rice, and ground pork, served with rich tomato sauce.

Dinner

Miso-glazed florets, served on a bed of chilled labneh, finished with homemade hummus and fresh chives.

Smokie Eggplant Textures with burned shallots and Moroccan Marissa sauce.

New Zealand lamb chops with potato confit, burned baby broccoli, confit red carrots, and demi-glace with aged soya.

Chocolate lava cake with vanilla bean ice cream.



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Day 4

Lunch

Crisp Mediterranean Slaw with pickled cabbage, shredded carrots, Florina peppers, and sliced celery.

Feta “flogeres” in filo pastry, drizzled with honey and roasted sesame.

Steamed beetroot salad with goat cheese, crushed nuts, and fresh figs.

Grilled heirloom tomatoes with fleur de sel, fresh oregano, and lemon yogurt.

Traditional Greek Moussaka.

Dinner

Steamed green pea salad with mango, sliced radish, roasted peanuts, and Thai peanut butter dressing.

Red prawn tartare with watermelon dice, fresh coriander, and celery brunoise, accompanied by Tabasco, watermelon, and lime consommé.

Pan-seared duck magret with baby shallot, hoisin infusion, and citrus sweet potato cream topped with sweet potato crisps.

Velvet Dark Chocolate Namelaka, hazelnut sea-salt crumble, and a forest fruit coulis.



Day 5

Lunch

Mediterranean chickpea salad with pickled cucumbers, carrots, red onions, and smoked trout.

Aegean anchovies cured in sea salt and served with extra virgin olive oil, confit lemons, and chili flakes.

Cherry tomato salad with caper leaves, fresh basil pesto, and mozzarella pearls.

Hand-crafted fritters with grated zucchini, mint, dill, and scallions, served with a zesty lemon-yogurt mousse.

Seafood Orzo Pasta with Saronic Gulf wild prawns, sun-dried tomatoes, sea urchin roe, and Naxos graviera

Dinner

Andalusian gazpacho with cherries and garlic crostini.

Pan-seared sea scallops, cauliflower-white chocolate purée, and double-smoked bacon shards.

Prime Filet Mignon with Teriyaki-Infused Hollandaise, sautéed red cabbage, and tempura vegetables.

Crema catalana with crumble and lemon sorbet.



Day 6

Lunch

Traditional Greek salad with tomatoes, cucumbers, red onion, green pepper, Kalamata olives, wild oregano, and barrel-aged feta.

Grilled Manouri cheese, Aegina Pistachio crust, and Melon & Ginger Chutney.

Sea Bass Carpaccio with a hint of Chios Mastic, pink peppercorns, and extra virgin olive oil

Zucchini tempura fritters with ricotta mousse.

Slow-braised rooster in red wine and mixed spices with handmade “hilopites” pasta and Parmesan foam.

Dinner

Shaved Fennel & Citrus Medley with a zesty citrus-dill vinaigrette.

Patatas bravas: roasted sweet potatoes plated on top of a parsnip cream, drizzled with handmade spicy mayonnaise and candied almond dust.

Grilled Cortina with venire rice, carrot pure, grilled asparagus, and “Mesolongi” golden bottarga flakes.

Ekmek syrup-soaked shredded kadaifi, creamy vanilla custard, whipped cream, and chopped pistachio.



Day 7

Lunch

Chilled Strawberry Gazpacho with basil-infused oil, balsamic pearls, and crumbled goat cheese

Quinoa salad with roasted bell peppers, feta cheese, and vinegar-taxini dressing.

Mixed leaf mesclun salad with baked jamon dates, green apple, and honey-mustard dressing, and roasted sunflower seeds.

Grilled octopus with Santorini Fava beans puree and tomato relish.

Honey-miso glazed salmon with rustic mashed potato, kimchi, semi-dried tomatoes, and baby pak choi.

Dinner

Seared ahi tuna tatami with ponzu sauce, togarashi, and Wasabi mayo.

Poached lobster in butter and herb emulsion served in bisque soup with vanilla essence. Pan-seared presa iberico with celeriac purée, heirloom carrots, dark Porto demi glace, and sautéed baby spinach.

Burnt Basque cheesecake with fresh berries.