



Sample Menu
Alena





Breakfast

Tea

Coffee

Milk: coconut, almond, soya, cow, goat

Variety of Breads

Variety of Croissants

Spreads & Jams: Strawberry, berries, apricot, orange, lotus with vanilla, Greek Honey (Pop), Chocolate praline

Variety of Cereal

Juices

Cold Meat platter

Cold Cheese platter

Eggs

Greek Yogurt

Nuts & Dried fruits



Day 1

Lunch

Cherry Tomato Salad with Basil Oil, Herbs, Mizithra Cheese mousse, and Bread Tuile.

Green Pea Fava with truffle oil, Egg yolk, Prosciutto Crisp, and Herbs.

Iberico Chop with Eggplant puree infused with Tahini and Smoked Cheese Metsovone, Tamarind Paste, and Balsamic Sauce.

Panna Cotta

Dinner

Broccoli, Ponzu, Sunflower seeds, Orange fillets.

Ceviche Sea bass, leche de tigre, chilli, Corn and Mango.

Seared Scallops, Avgolemono Sauce, Tarama Curry, Broccoli, Red Herring Eggs, Cauliflower Puree.

Souffle Chocolate

Day 2

Lunch

Burrata with Cherry Tomato, Strawberry, and Vinegar Syrup.

Tarama with Squid ink Bread and Pickle Beetroot.

"Gemista" Risotto with Feta Mousse, Parmesan Tuile, and Roasted Tomato.

Tiramisu

Dinner

Orange, olives, onion, vinegar, and pickle syrup.

Fava Croquettes with Onion Mousse and Herb Oil.

Sea bass with Garlic Sauce, Stingray, Lemon Jelly, Squid ink Tuile.

Millefeuille





Day 3

Lunch

Greek Salad, Feta Cheese, Carob, Capers.

Fried Chicken, Miso-Mirin Glaze

Gnocchi with Tomato Sauce, Basil oil.

Profiterole

Dinner

Roast Cabbage, Soy Sauce, Garlic, Chilly Mayonnaise.

Shrimps, Shrimp Mayonnaise with Miso, Lime and Mirin, and Tarragon.

Pork Belly with Jus Sauce, Carrot puree infused Star anise and Thyme, Asparagus, and caramelized salty Hazelnut.

Fondant

Day 4

Lunch

Quinoa, Citrus Vinaigrette, Cherry Tomato, Smoked Salmon.

Grilled Calamari, Tomato, Pesto, Baby Rocket.

Deconstructed Pastitsio, Beef, Cannelloni Pasta, Bechamel, and Parmesan.

Rice pudding

Dinner

Mojito "olive"

Fried Spinach Pie with Feta Cream

Chicken with Miso-Mirin-Royal Dates, Demi-Glace Sauce infused Thyme, Potato Chips.

Chocolate Mousse





Day 5

Lunch

*Mix Leaves, Orange popsicle, Stamnotiri Cheese, and Carrot Pickle.
Shrimp Ceviche with Tarragon, Jalapenos, Green Apple, and Rice
Cracker.*

Lamb Shank, Fricassee Sauce, Asparagus, Notch weeds.

Lemon curd

Dinner

Greek Salad Popsicle.

Tartlet with Butter, Bottarga, White Chocolate, Lime, and Lemon.

Octopus, lentils salad, Tarama, Kimchi, Balsamic Glaze.

*Steamed Monkfish in Dashi, Honey, Ajo Blanco Sauce, and Almond
Crumble.*

Choux Banoffee

Day 6

Lunch

*Bean Salad with Spicy Vinaigrette and Herbs.
Tzatziki Avocado, Chili, Bottarga Powder, Tuile.
Risotto with Red Pepper, Orange, Star anise,
Balsamic vinegar, and Cream Cheese.*

Flexible Choco

Dinner

*Caramel, Foigrass with Hazelnut and Cherry.
Salmon, Thai Aromas Jelly, Soy Jelly, Wasabi
Mayonnaise, Pickled Ginger.
Lamb with Vanilla Sauce, Parsnip Puree, King
Oyster Mushroom, and Herb Crumble.*

Deconstructed Galaktoboureko





Day 7

Lunch

*Corn and Red Pepper, Pickle Syrup, Chili, Herbs.
Puffed Pie with Soft Cheese, Fig and Caper Paste.
Giouvetsi, Saffron, Dashi, Shrimp, Tarragon, Mussels.*

Namelaka Chocolate

Dinner

*Steamed Mussels, White Wine, Garlic, Herbs.
Sushi Roll, Sea bass, Asparagus, Spicy Mayonnaise, Hoisine.
Hake "Skordalia" with Gnocchi and Crumble.*

Macarons "Melomakarono"