



Alina
Sample Menu

Breakfast

Tea, coffee, fresh juices, smoothies, and different types of milk

Bread and toasts, Greek yogurt, cereals, fresh fruits, honey, marmalades, spreads, a variety of cheeses and cold cuts

Variety of eggs, tomatoes, cucumbers, avocados,

Pancakes, crepes, croissants,

Savory and sweet pies





Salads

Beetroot salad with nuts, seasonal greens, and Greek yogurt mousse

Quinoa salad with avocado, tomato, cucumber, and prawns

Greek Caesar salad with chicken “apaki”, graviera cheese, and anchovies dressing

Potato salad with smoked eel, red onions, and capers

Mixed green leaves with grape dressing, melon, “Arseniko” cheese, and hazelnut

Ampelofasula beans salad with crispy goat cheese, fresh grated tomato, oregano, olive oil, and lemon dressing

“Politiki” salad with a variety of fresh cabbage, peanut dressing, dry figs, goji berries, and celery

Greek salad with carob bread, cherry tomatoes, cucumber, red onion, and feta cheese





Appetizers

“Taramas”, fish roe and olive oil

Seabream carpaccio with fresh herbs, bottarga, and olive oil

Variety of bruschetta

Grilled courgette, aromatic oil, and feta cheese mousse

Hummus with flatbread, and confit cherry tomatoes

Greek saganaki cheese with tomato marmalade

Beef tartare with mayo, capers, and crispy potato chips

Prawn “saganaki” with fresh tomato and feta cheese

Fried calamari

Cheese “loukoumades”

Fried zucchini with yogurt sauce





Main Courses

“Greek Pastitsio” (with twist) -
Paccheri pasta with braised ox cheeks, and béchamel
foam

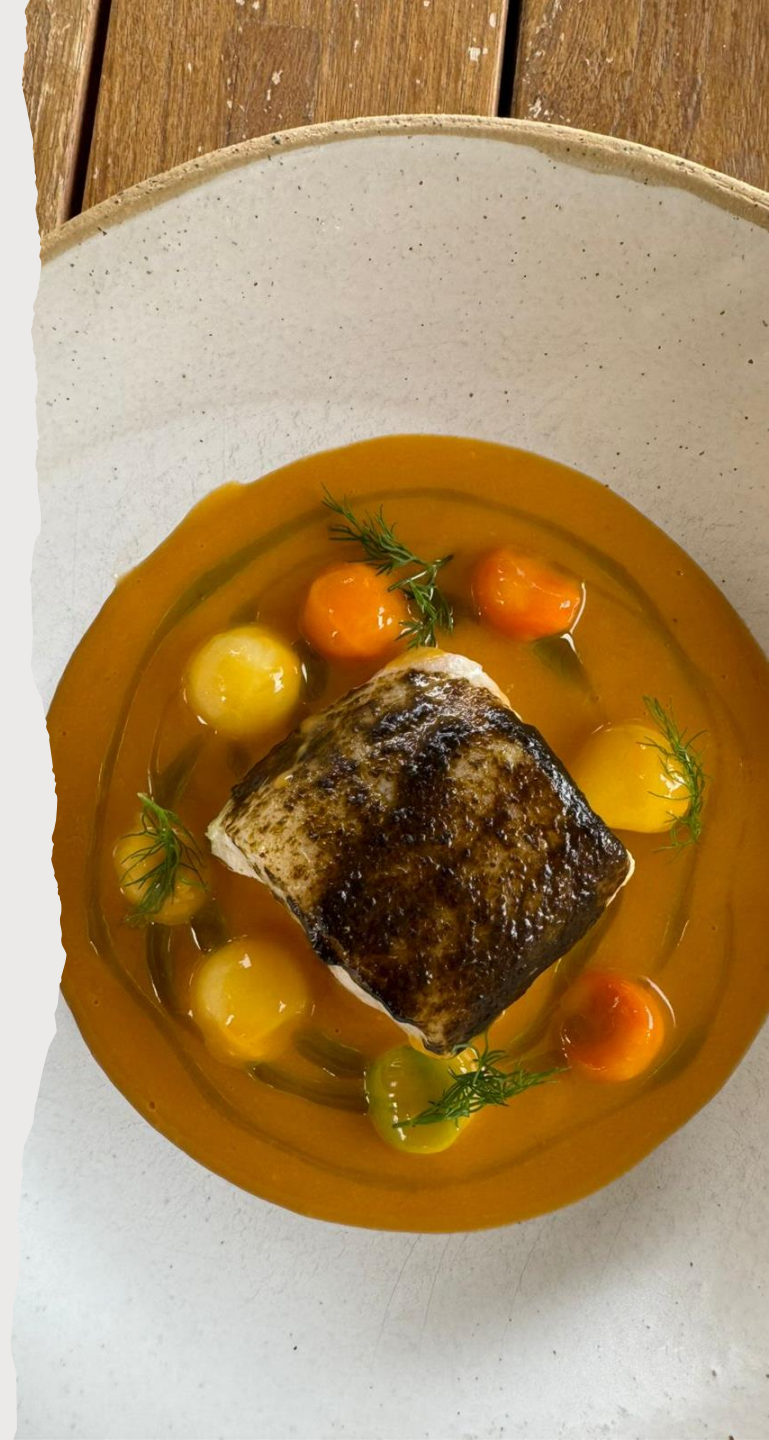
Fresh grilled fish with gremolata and romesco
Greek traditional meatballs with tzatziki and fresh chips

Crayfish orzo with bisque sauce

Beef ragout lasagna with fresh tomato

Grilled amberjack with burned baby gem, seasonal
greens, and “avgolemono”

Slow-cooked lamb shoulder with lemon mustard sauce
and crispy baked potato





Main Courses

Greek ratatouille (Briam) with baked feta cheese

“Gemista” - stuffed tomatoes and peppers with rice and herbs

“Pastitsada” - Rooster cooked in rich tomato sauce with bucatini pasta and graviera cheese

Fresh grilled octopus with baby potato, fennel, and muhammara cream

Whole baked seabass cooked in salt crust with “ladolemono” sauce

Chickpea ragout with grilled cuttlefish and spinach

Potato gnocchi with bolognese and Parmesan

Whole roasted chicken with lemon sauce





Desserts

White chocolate cremeux with tahini, vanilla crumble, and peach compote

Tsoureki French toast with vanilla cream, salted caramel, and fresh fruit

“Portokalopita” with vanilla ice cream

Warm soft cookies with hazelnut ice cream

Basque cannoli cheesecake with forest fruit compote

Tiramisu

Gelato and sorbet

Greek traditional desserts (galaktoboureko, Ekmek, Rizogalo etc)

Clafoutis with Cherie’s

Brownies with vanilla ice cream

Moelleux chocolate with icing sugar

Warm “loukoumades” with honey and cinnamon

