



Sample Menu  
Ariva



### **Breakfast**

Selection of puff pastries

Greek delicacies

French toast

Strain Greek yogurt and cream cheese

High-quality honey and biological jams

A variety of freshly-baked bread

Omelets, fried eggs

Cakes

Crepes and pancakes

### **Day 1**

Welcome drink: mimosa pink lemonade

### **Lunch**

#### **Starter**

Gazpacho soup, tomato-granate, apple, and kefir cream

#### **Second**

Sea urchin nigiri with tomato chutney, nori, and hijiki seaweed  
lime foam

#### **Main**

Red mullet filled with fennel cream cheese and Greek herbs with  
summer veggies

### **Dinner**

#### **Starter**

Prawn soup with crispy chili and garlic

#### **Second**

Bruschetta with slow-roasted cherry tomatoes and ricotta

#### **Main**

Linguini pesto rosso roasted pine nuts, Sirloin steak, Madagascar  
garden veggies “ladolemono.”

#### **Dessert**

Ravani cake with maple seed syrup





**Day 2**

**Lunch**

**Starter**

Cured sardines aioli mayo pickled pink ginger

**Second**

Superfood salad, quinoa, avocado, blood orange dressing

**Main**

Chicken thigh, Korean BBQ, fresh onion, sesame, and hoisin sauce

**Dinner**

**Starter**

Green beans, extra creamy soup, dill tops, and glass noodle chips

**Second**

Zucchini fritters and yogurt herbal dip

**Main**

Roasted prawns, garlic and chili, toasted bread

Risotto ala norma –tomato ricotta, eggplant

**Dessert**

“Glyko koutaliou” watermelon

**Day 3**

**Lunch**

Starter

Yogurt miso soup with cucumber, black sesame

Second

Arancini fried rice, cheesy croquettes

Main

Tuna tataki yakisoba noodles

Dessert

Quesillo flan

**Dinner**

Starter

Lemony leek celeriac soup

Second

Panzanella salad with heirloom tomatoes

Main

Octopus with tomato stew, potatoes, and artichoke

Dessert

Pistachio baklava and mascarpone





**Day 4**

**Lunch**

**Starter**

Corn cream soup

**Second**

Caesar salad chicken, poached eggs

**Main**

Portobello filled with bulgur, smoked pork, and Greek pecorino

**Dessert**

Affogato strong espresso shot, vanilla ice cream

**Dinner**

**Starter**

Feta cheese in crust with honey and sesame

**Second**

Dakos Cretan salad Chargrilled anchovies kalamata olives  
cappers

**Main**

Lamb chops with salsa Verde, agro dolce peppers, fennel seeds,  
Chimichurri

**Dessert**

Dark chocolate crème orange compote

**Day 5**

**Lunch**

**Starter**

Zucchini soup with mussels

**Second**

Beluga lentil salad, passion fruit, fennel, citrus fruit dressing

**Main**

Braised mutton wide noodles Morne sauce

**Dessert**

Quesillo flan

**Dinner**

**Starter**

“Galotiri” croquette

**Second**

Melon, prosciutto, and Parmesan salad

**Main**

Porcini mushroom risotto and Parmesan biscuit

**Dessert**

Panacota strawberry strawberries textures





***Day 6***

***Lunch***

Starter

Greek Ceviche red mullet, olives, hot green peppers, capers, and lime

Salad

Chili con carne, avocado, lettuce, pickled onions

Main

Gilthead Sea bream, grilled greens “Horta” and lemon dressing

Dessert

Bread pudding, white chocolate sauce, red fruit

***Dinner***

Starter

Clams with butter and’ nduja sausage

Main

Ribeye, potato gratin, balsamic roasted red onions, thyme

Dessert

Kunefe Dubai chocolate

**Day 7**

**Lunch**

**Starter**

Trahanoto soffrito with calamari

**Second**

Greek modern salad feta muse slow roasted cherry tomatoes  
Orzo shrimp feta crumbles pine nuts

**Dessert**

Basque cheesecake

**Dinner**

**Starter**

Tuna tartar, black mayo, cappers, wasabi, seaweed

**Second**

Beetroot in different textures, gorgonzola cheese, and poached  
pear

**Main**

Sea bass kleftiko roasted in baking paper with veggies and herbs

**Dessert**

Tiramisu “tsourekiki” with salted caramel

