



Elly's Sample
Menu



World-Inspired Breakfast Menu Breakfast Options

Smoked Salmon & Cream Cheese Bagels - Served with capers, red onion, and fresh dill.

Eggs Benedict - Poached eggs, hollandaise sauce, and choice of smoked salmon, ham, or spinach on an English muffin.

Omelet Station - Customizable with cheese, mushrooms, tomatoes, bell peppers, spinach, smoked salmon, or ham.

French Toast or Belgian Waffles - Served with fresh berries, whipped cream, and maple syrup.

Healthy & Light

Greek Yogurt Parfaits - Layers of granola, honey, and fresh tropical fruits.

Avocado Toast - With poached egg, cherry tomatoes, and microgreens on artisan bread.

Smoothie Bowls - Acai or tropical fruit base topped with granola, nuts, and coconut flakes.

Chia Pudding - Made with coconut milk, vanilla, and fresh berries.

Fresh & Refreshing

Fresh Fruit Platters - Pineapple, mango, papaya, berries, grapes, and passionfruit.

Cold Pressed Juices & Smoothies - Options like green detox, tropical mango, or berry blast.

Espresso Bar & Teas - Cappuccinos, lattes, matcha, and herbal teas.

For a Hearty Appetite

Steak & Eggs - Grilled beef tenderloin with sunny-side-up eggs and roasted potatoes.

Breakfast Burritos - Scrambled eggs, cheese, bacon, and avocado wrapped in a soft tortilla.

Shakshuka - Spiced tomato and pepper stew with poached eggs and crusty bread.

Classic English Breakfast - Scrambled eggs, bacon, sausage, baked beans, mushrooms, and grilled tomatoes.

Greek Specialties

Omelet with “Anthotyro” Cheese & Thyme – Served with Zea bread and confit tomato.

Greek Yogurt with Honey & “Petimezi” – Topped with walnuts and crunchy carob pieces.

Freshly Squeezed Orange Juice.

Strapatsada with Feta & Basil – Served with toasted sourdough bread.

Smoothie with Greek Yogurt, Strawberries & Basil.

Homemade Granola Bar with Carob, Tahini & Dried Fruits.

Oat Flour Pancakes with Flower Honey & Greek Yogurt.

Open-Faced Sandwich with Khalkidhiki Avocado, Katiki Domokos Cheese & Roasted Sesame.

Smoked Salmon on Barley Rusk with Feta Cream & Capers.

Greek-style Pancakes with Blossom Honey & Lemon Zest.

Greek Benedict with feta cheese, spinach, smoked bacon, and hollandaise sauce.





Day 1

Launch

Catch of the day with lemon sauce and Greek herbs.
Greek salad.
Mussels with white wine.
Roasted zucchini
Greek baklava.

Dinner

Mushroom salad with baby arugula, manouri cheese, and truffle dressing.
Parsnip soup with smoked “apaki”, thyme, and honey.
Beef fillet, cauliflower puree, hazelnut and prosciutto crumble, oat cracker.
Crème Brûlée

Day 2

Launch

Moussaka with smoked cheese.
Grilled “mastelo” cheese.
Marinated zucchini salad with arugula and grapes.
Frisse with lemon sauce.
Greek yogurt with candied sour cherry

Dinner

Green salad with beetroots, orange, fennel seeds, and sunflower seeds.
Pasta with beetroot with balsamic beetroot pesto, garlic, and langoustine tartare.
Red snapper, quinoa with marinated vegetables, crispy mussels, pea sprouts, and ginger lime vinaigrette.
Mille-feuille

Day 3

Launch.

Staffed tomatoes and peppers with rice, spearmint chimichurri, and yogurt sauce.

Baby potatoes with grace juice reduction and rosemary.

Spanakopita salad with spring onions, dill, and feta cheese.

Seabass carpaccio with pickled “kritamo”, onion, cumquat, and lime.

Ice cream

Dinner.

Cucumber salad with pastrami deli, cream cheese, and lemon balsamic vinaigrette.

Beef carpaccio, smoked mayo, rice paper, and nori chips.

Pork tenderloin with parsnip puree, demi-glace, roasted green peas, chives, and parsley oil.

Cheesecake with pistachio crumble and sour cherry syrup.

Day 4

Launch

“Pastitsada” rooster with tomato sauce and traditional Cretan pasta “skioufixta”.

Baby gem salad with apples, cherries, tomatoes, and almonds.

Roasted halloumi cheese with sun dried tomatoes pesto.

Smoked eggplants with garlic, carob syrup, and roasted red peppers.

Coconut Panacota with pineapple and ginger.

Dinner

Green salad with chickpeas and feta, garlic crouton.

Shrimp ceviche, tiger milk, chili, and cucumber granita.

Sea bream fricassee, dashi broth, radishes, leeks, and dill oil.

Tiramisu.





Day 5

Launch

White sea bream roasted in the oven with vegetables and Greek herbs.
Spinach risotto with lemon, dill, spring onions, and parmesan.
Green salad, cherry tomatoes, carob rusks, and olives.
Filo pastry with feta, thyme, honey, and poppy seeds.
Rice pudding with chocolate crèmeux

Dinner

Tomatoes and cherry tomatoes with pistachio basil pesto, basil oil, and mozzarella.
Split peas cream with crispy prosciutto, truffle oil, and egg yolk confit.
Lamb picanha with topinambur puree, king oyster mushroom, wine sauce, and bread tuile.

Crispy filo pastry with chestnut cream and raspberry gel.

Day 6

Launch

Giouvetsi, orzo pasta with shrimps, saffron, dashi, chorizo, and tarragon.
Cretan Ntakos.
Nicoise salad, tuna, green beans, soft-boiled eggs.
Bruschetta with fish roe, tomatoes, and marinated sardines.
Semolina pudding with tahini paste.

Dinner

Green salad, cherry tomatoes, figs, and parmesan.
Fava cream with glazed octopus and crispy capers.
Tuna with celery puree, hazelnut and lime butter sauce, carob crumble, and fish mayo.
Portokalopita with mastic ice cream.

Day 7

Launch.

Greek barbecue,
Pork and chicken skewers, kebab
tzatziki and chilly feta sauce
pita bread.

Fried dough balls (Greek donuts) with honey and
walnuts.

Dinner.

Salad with roasted peaches, pine nuts, basil, and
creamy burrata.

Monkfish velouté with anise and scallops.
Lobster pasta, squid ink linguini, and bottarga.
Lemon tart.

