

Kimata
Sample Menu





Breakfast

A selection of freshly baked pastries or pancakes, blinis or muffins.

Fresh local, in-season fruit platter.

Variety of yoghurts with chef's homemade granola.

Freshly squeezed juices & daily smoothie on request.

Plus one hot selection per day:

Cooked breakfast with bacon, fresh herb baked mushrooms & tomatoes.

Eggs (fried, scrambled, poached, frittata, etc.)

Day 1

Welcome Snacks

Selection of Breadsticks.

Marinated olives.

Hummus, taramasalata & tzatziki.

Warm and cold bites including:

Carob puffs with tarama, shrimp & herbs.

Classic gougères filled with Arseniko Naxou Mornay sauce

Lunch

Fried calamari with citrus aioli and crushed pink peppercorns.

Traditional Greek taramasalata served with warm pita bread.

Traditional Greek grouper plaki, oven-baked with tomatoes, onions, garlic, olive oil,

fresh herbs and potatoes.

Seasonal fresh fruit selection.



Dinner

Lentil salad with smoked eel, fresh herbs and an orange citrus dressing.

Seafood orzo with shrimp, mussels and calamari, finished with tomato, fennel and

extra virgin olive oil.

Lemon curd with almond crumble, crisp meringues and candied lemon peel.



Day 2

Lunch

Greek salad with ripe tomatoes, cucumbers, olives, onions and feta cheese.

Tzatziki served alongside sourdough bread.

Traditional Greek moussaka.

Traditional Greek karydopita (walnut pie) served with Greek yogurt infused with citrus notes.

Dinner

Melon, Copa & Comté salad.

Wild boar schnitzel with fresh green apple, remoulade sauce, and creamy mashed potatoes.

Set mastiha custard with almond tuile and poached strawberries.

Day 3

Lunch

Arugula and baby spinach salad with Manouri cheese, balsamic dressing, pasteli, petimezi.

Traditional Greek gemista.

Classic galatopita (Greek milk pie).

Dinner

Octopus with Fava.

Monkfish with artichoke, cocoa beans, finished with gremolata.

Pavlova topped with berry compote and citrus curd.





Day 4

Lunch – Greek Souvlaki Party

“Politiki” salad with cabbage, carrots, peppers, and a white balsamic glaze.

Selection of grilled meats including pork, chicken, and lamb.

Build-your-own souvlaki accompaniments:

Crispy chips

Sliced onions, tomatoes, and fresh lettuce

Warm pita breads

Traditional tzatziki.

Loukoumades drizzled with honey and dusted with cinnamon.

Dinner

Steamed mussels with white wine, garlic and fresh herbs.

Seafood trahanas with clams, bottarga and extra virgin olive oil.

Set limoncello cheesecake with blackcurrant jam.

Day 5

Lunch

Seabass crudo with blood orange segments and agretti.

Crispy fried halloumi cheese with fig jam.

Lobster pasta.

Greek yogurt pannacotta and honeycomb.


Dinner

Beef tartare with truffle and bone marrow.

Beef fillet with caramelized onion, parsnip, and Bordelaise sauce.

Dulce de leche, banana, pecans, and chocolate crumble.





Day 6

Lunch

Ntakos with capers and Xinomyzithra Kritis.

Deep-fried feta drizzled with honey and sprinkled with sesame seeds.

Whole roast lemonato chicken with fresh herbs and roasted potatoes (kidonates as known in Greece).

Ravani cake served with kaimaki ice cream for dessert.

Dinner

Treviso salad with candied walnuts, Arseniko Naxou cheese, and charred orange dressing.

Lamb chops with artichoke, onion purée, crispy garlic, and a jus made from the lamb bones.

Craquelin choux filled with white chocolate whipped cream ganache, almond crumble, apricot gel and poached apricots.





Day 7

Lunch

Kakavia soup (psarosoupa).

Whole wild sea bream cooked in salt, served with boiled seasonal vegetables dressed with ladolemono.

Watermelon with feta.

Dinner

Yellow summer squash (fritti) served with sauce verte and a drizzle of honey.

Guinea fowl with homemade gnocchi, pastitsada sauce, and carrot purée.

Pistachio crème brûlée.