



Majesty Of Greece  
Sample Menu



## **Welcome**

Tortilla with chicken, cucumber, carrot, avocado, sriracha mayo, and garlic sprout.

Pescetarian tortilla with smoked salmon, avocado, and cream cheese with chives.

Bruschetta with roasted pepper pesto and sundried tomatoes.

## **Day 1**

### **Lunch**

#### **Appetizer**

Mussels with chili, lime, parsley, and white wine.

#### **Salad**

Cauliflower couscous with green apple, radish, fresh herbs, and lemon dressing.

#### **Main course**

Catch of the day 'papillote', roasted vegetables, sumac, fennel puree

#### **Dessert**

White chocolate namelaka, honey cracker, and fresh seasonal fruits.

### **Dinner**

#### **Appetizer**

Fish roe dip, garlic, and rosemary toasted bread.

#### **Salad**

'Mermizeli', cherry tomatoes, cucumber, scallion, carob rusks, and 'Xinomizithra', local sour cheese.

#### **Main course**

Octopus with fava bean puree, octopus' sauce, and glazed vegetables.

#### **Dessert**

Mille-feuille with 'halva' mousse and raspberry coulis.

## Day 2

### Breakfast

Greek scrambled eggs with tomatoes and feta cheese.  
Toasted bread, jam, Greek yogurt, cereal, cheese, cold cuts,  
and fresh juice.

### Lunch

#### Appetizer

Stuffed grilled peppers with cheese, onions, and tomato.

#### Salad

Green Salad with balsamic dressing, figs, caramelized  
white cheese “manouri”, walnuts.

#### Main course

Chicken thigh with lemon, rosemary, garlic, and paprika  
with potatoes in the oven.

#### Dessert

Chocolate dessert with biscuits, hazelnut, cherry sauce,  
and tonka Chantilly.

### Dinner

#### Appetizer

Crispy polenta with anchovies, confit cherry tomato, and  
toasted pepper pesto.

#### Salad

Burrata with beetroot cream and garnish of grapes,  
cherries, and green apple.

#### Main course

Italian carbonara with guanciale and pecorino.

#### Dessert

Tiramisu with Savoyard and coffee sauce.





### **Day 3**

#### **Breakfast**

Avocado toast,  
Toasted bread, jam, Greek yogurt, cereal, cheese, cold cuts, and  
fresh juice.

#### **Lunch**

##### **Appetizer**

Zucchini pie with feta mouse

##### **Salad**

Lentil salad with caramelized onion, herbs, and cherry  
tomatoes.

##### **Main course**

Orzo with wild mushrooms, truffles, and parmesan chips.

##### **Dessert**

Sticky toffee pudding, banana flambe with aged rum.

#### **Dinner**

##### **Appetizer**

Stuffed tomato with bulgur, tomato dressing, fresh herbs, and  
dried raisins served with goat yogurt.

##### **Salad**

Pappardelle from vegetables, carrot, cucumber, turnip, fennel  
with jalapeno dressing.

##### **Main course**

Sea Bass filet 'plaki', in the oven with tomato, potato, served  
with overnight marinated vegetables.

##### **Dessert**

Baklavas with pistachio

## Day 4

### Breakfast

Eggs shakshuka

Toasted bread, jam, Greek yogurt, cereal, cheese, cold cuts, and fresh juice

### Lunch

#### Appetizer

'Dolmadakia': bay leaves filled with rice, zucchini, carrot, fresh herbs, served with lemon sauce.

#### Salad

Quinoa salad with crispy kale, corn, avocado shrimps, and miso dressing.

#### Main course

Goat fricassee, slow-cooked goat with celery, wild greens, and lettuce mushroom served with rice cooked in chicken broth.

#### Dessert

Cheesecake with peach, served with pink pepper and basil sauce.

### Dinner

#### Appetizer

Charred cabbage on the grill with gorgonzola sauce.

#### Salad

'Greek Caesar' with dried pork, corn, and garlic crouton.

#### Main course

Ribeye basted in sage butter, served with seasonal wild greens.

#### Dessert

"Kazandibi", a burnt milk dessert topped with creme anglaise and hazelnut





## **Day 5**

### **Breakfast**

Sunny side up eggs with zaatar spices  
Toasted bread, jam, Greek yogurt, cereal, cheese, cold cuts, and  
fresh juice

### **Lunch**

#### **Appetizer**

Sea bass Tiradito, with chili, chives, jalapeno, and soy dressing.  
Salad

Coleslaw with green apple, lime, grated carrot, cilantro, and  
wasabi mayo.

#### **Main course**

Fish tacos with sole, pickled cabbage, sriracha mayo, charred  
corn, and Pico de Gallo.

#### **Dessert**

'Rizogalo' rice dessert with coconut milk and mango sauce.

### **Dinner**

#### **Appetizer**

Leek filled with bacon jam, leek puree, and leek chips. Salad  
Beetroot salad, with walnuts, tangerine, peppermint, and yogurt.

#### **Main course**

'Boeuf bourguignon', slow-cooked beef, with lard mushrooms,  
carrot, pearl onions, served with potato puree.

#### **Dessert**

Creme Brule with lavender and rum.

## Day 6

### Breakfast

Eggs Benedict, toasted bread, jam, Greek yogurt, cereal, cheese, cold cuts, and fresh juice

### Lunch

#### Appetizer

Catch of the day Ceviche, with leche de Tigre, cilantro oil, and pickled chili.

#### Salad

Green salad with asparagus, cherry tomatoes, "haloumi" cheese, almond filet, and honey dressing.

#### Main Course

Grouper on the grill, served with fennel, green apple, jalapeno salad, and chimichurri sauce.

#### Dessert

Chocolate mousse with chili and berry jam.

### Dinner

#### Appetizer

"Spetzofai", sausage beef, with tomato and red wine sauce, onion, and bell pepper.

#### Salad

Greek salad, tomato, cucumber, onion, olives, capers, feta, green pepper.

#### Main course

Moussaka, eggplant, potato, minced meat, and bechamel in the oven.

#### Dessert

Orange phyllo pie with citrus Chantilly





## **Day 7**

### **Breakfast**

Pancakes with toppings of your choice  
Toasted bread, jam, Greek yogurt, cereal, cheese, cold cuts, and fresh juice

### **Lunch**

#### **Appetizer**

‘Saganaki cheese’: crispy local cheese with a spicy tomato jam.

#### **Salad**

Green salad with Roquefort, pear, cashew, and mustard dressing.

#### **Main course**

Crayfish risotto

#### **Dessert**

Loukoumades, Greek beignets with either honey, almond, or melted chocolate.

### **Dinner**

#### **Appetizer**

Smoked eggplant dip, spicy cheese, and pepper dip served with pita bread.

#### **Salad**

Warm salad from seasonal wild greens with garlic, grated tomato, and fresh herbs.

#### **Main course**

“Souvlaki”, pork and chicken skewers on the grill, souvlaki bread, tzatziki, French fries, and grilled vegetables.

#### **Dessert**

Chocolate pie with vanilla ice cream