

Sample Menu
Namaste



Breakfast

Egg Benedict

Potato frittata with fried eggs

Omelets

Shakshuka

Avocado toast

Pancakes

Crepes

Cakes

Overnight oatmeals

French toast

Cheese plater & cold cuts

Variety of hand made granola

Super bowls

Homemade breads



Appetizer

Tonnato vitello

Carpaccio di vitello

Arancini

Sushi di mozzarella

Fish tartar

Fish ceviche

Mushroom soup

Octopus with fava and caramelized onions

Salmon gravlax

Fava bean pure

Taramosalata

Tzatziki

Tartar avocado



Salads

Greek salad

(tomato, cucumber, onion, feta cheese)

Zucchini salad

(zucchini, orange, lemon, lime, mint, xinomizithra)

Watermelon salad

(cherry tomatoes, watermelon, feta cheese, carob rusks)

Quinoa salad

(peppers, spring onion, parsley, lemon oil sauce, cucumber)

Lentils salad

(jalapeno ginger dressing, spring onion, coriander)

Caprese salad

Beetroot salad

(walnuts, balsamic vinegar, yogurt)

Green salad with Greek tahini sauce



Main Dishes

Seabass sauté with eggplant pure

Flank steak with grilled vegetables and sweet potato pure

Roasted pork belly with braise carrots

Poke bowl with salmon, avocado, coriander and lime

Whole fish cooked in salt

Barbeque

*Chicken breast with mushroom pure, porcini crumble and wine
sauce*

Fregola with shrimps

Orzo with lobster

Pastitsio (pasta, beef cheeks, Metsovone cheese)



Desserts

Tiramisu

Cheesecake

Chocolate mouse

Apple tart

Lemon tart

Baba au rum

*Banoffee with peanut butter biscuit and salted
caramel*

Variety of fresh Fruits

Variety of Ice Creams

* The menu can be adapted to food allergies,
vegetarian, vegan, gluten & lactose-free

