

Breakfast

Variety of cakes and sweet pies (Vanilla Blueberry Cake, Banana Bread, Apple Granola Pie, etc.)

Protein Pancakes (Sweet or Savory)

Sweet & Savory Crepes

French Toast with Tsoureki & Raspberry Sauce

Loukoumades with Honey & Cinnamon

Greek Traditional Pies

Eggs—Made to Order (omelet, scrambled eggs, etc.)

Stuffed Croissant with Scrambled Eggs & Bacon

Avocado Toast with Egg & Smoked Salmon

Açaí Bowl with Almond Milk & Mango

Oat Porridge with Fresh Fruit

Seasonal Fruit Salad

Toasted Bread

Selection of Jams, Butter & Honey

Salads

Sea Breeze Salad with quinoa, shrimp, and fresh greens

Mediterranean Caprese with cherry tomatoes, mozzarella, and basil oil

Arugula & Naxos Graviera with pomegranate vinaigrette

Greek Elegance Salad with feta mousse and carob

Beetroot Bliss with yogurt and orange

Burrata & Prosciutto Delight with tomato jam

Cherry Tomato & Katiki Domokou with basil oil

Potato Harmony with capers and fresh onion

Orzo Nest stuffed with tomato, anthotyro, and olives

Tabbouleh Twist with fresh herbs and bulgur

Green Bean Garden green beans with aromatic herbs

Apple & Walnut Green Salad with sweet & sour dressing

Appetizers

Taramosalata Mousse (a creamy Greek fish roe dip)

Green Goddess Tzatziki (an avocado & yogurt dip)

Fava with Caramelized Onion (silky yellow split pea puree)

Ouzo Tzatziki (traditional yogurt-cucumber dip with ouzo)

Feta cheese in Phyllo with caramelized pears and black sesame

Sweet Potato Fries with truffle sauce

Shrimp Saganaki baked with feta and tomato

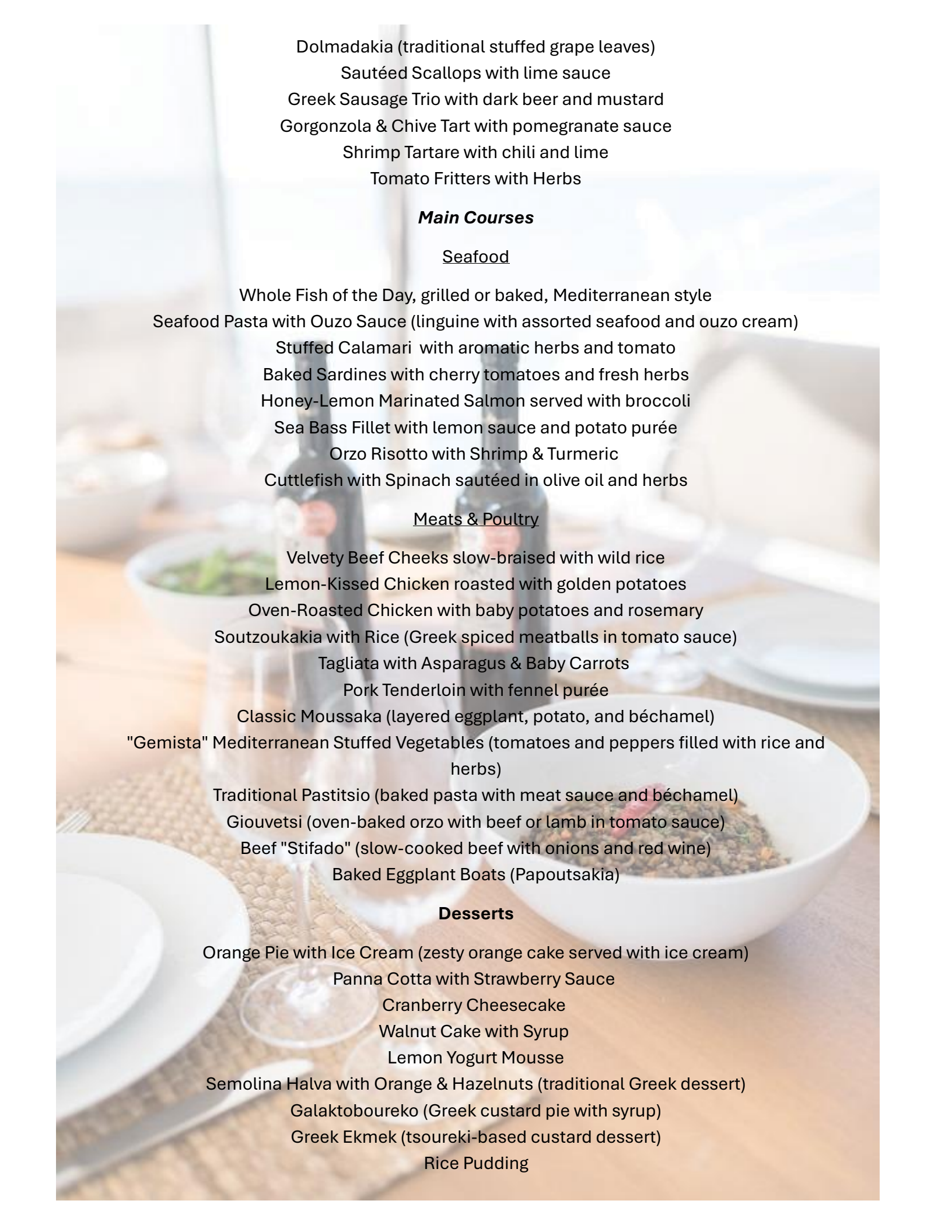
Sautéed Mussels with Greek wine and garlic

Bruschetta Anchovy Style (marinated anchovies with herbs)

Zucchini Fritters with yogurt-mint sauce

Vegetable Souvlaki with Vinaigrette

Stuffed Eggplants with cheeses and garlic oil



Dolmadakia (traditional stuffed grape leaves)
Sautéed Scallops with lime sauce
Greek Sausage Trio with dark beer and mustard
Gorgonzola & Chive Tart with pomegranate sauce
Shrimp Tartare with chili and lime
Tomato Fritters with Herbs

Main Courses

Seafood

Whole Fish of the Day, grilled or baked, Mediterranean style
Seafood Pasta with Ouzo Sauce (linguine with assorted seafood and ouzo cream)
Stuffed Calamari with aromatic herbs and tomato
Baked Sardines with cherry tomatoes and fresh herbs
Honey-Lemon Marinated Salmon served with broccoli
Sea Bass Fillet with lemon sauce and potato purée
Orzo Risotto with Shrimp & Turmeric
Cuttlefish with Spinach sautéed in olive oil and herbs

Meats & Poultry

Velvety Beef Cheeks slow-braised with wild rice
Lemon-Kissed Chicken roasted with golden potatoes
Oven-Roasted Chicken with baby potatoes and rosemary
Soutzoukakia with Rice (Greek spiced meatballs in tomato sauce)
Tagliata with Asparagus & Baby Carrots
Pork Tenderloin with fennel purée
Classic Moussaka (layered eggplant, potato, and béchamel)
"Gemista" Mediterranean Stuffed Vegetables (tomatoes and peppers filled with rice and herbs)
Traditional Pastitsio (baked pasta with meat sauce and béchamel)
Giouvetsi (oven-baked orzo with beef or lamb in tomato sauce)
Beef "Stifado" (slow-cooked beef with onions and red wine)
Baked Eggplant Boats (Papoutsakia)

Desserts

Orange Pie with Ice Cream (zesty orange cake served with ice cream)
Panna Cotta with Strawberry Sauce
Cranberry Cheesecake
Walnut Cake with Syrup
Lemon Yogurt Mousse
Semolina Halva with Orange & Hazelnuts (traditional Greek dessert)
Galaktoboureko (Greek custard pie with syrup)
Greek Ekmek (tsoureki-based custard dessert)
Rice Pudding