



Sample Menu  
Serenissima



### **Breakfast**

Fresh orange juice

Cheese & cold platter

Fruit salad

Bread with a couple of toppings (butter, marmalade, Greek honey, chocolate praline), Eggs

Yogurt with Greek honey & walnuts

Butter & chocolate croissants

**Day 1**

**Lunch**

Welcome finger food

**Dinner**

Seasonal wild greens, roasted cherry tomatoes,  
lemon mustard vinaigrette, cured eel, crispy tarhana

Seabass ceviche, citrus-chili dressing, tarama  
cream, kumquat

Pancheri with pan-seared & tartar grouper, lemon,  
caper, and chives

Chocolate crèmeux, vanilla ice cream, strawberry  
coulis, fresh strawberries, chocolate crumble





## Day 2

### Lunch

Greek salad, colorful cherry tomatoes, basil, oregano, olive paste, carob barley rusk, galeni cheese, tomato vinaigrette

Eggplant “Imam”, tomato, miso paste, Greek yogurt, cumin

Linguine al Limone, Parmesan cheese, basil

Yogurt with cherry compote

### Dinner

Lentil & Quinoa salad, arugula, goat cheese, toasted sesame seeds, garlic oil, tarragon

Tuna tataki, briam salsa, roasted tomatoes, basil, black peppercorns, and balsamic cream

Pan-seared miller, tomato dressing, wild greens, olive mayo, steamed potatoes, dill oil

Galaktoboureko, semolina cream, vanilla ice cream, cinnamon syrup

### Day 3

#### Lunch

Caesar's salad, parmesan, crispy pancetta, crispy chicken, anchovies dressing  
Stuffed Zucchini with bulgur and quinoa, tomato soup, barrel feta cheese, and mint  
Fresh fruit

#### Dinner

Beetroot salad, hummus, caramelized walnuts, dill, chives, beetroot vinaigrette, green apple  
Beef tartar, avgolemono sauce, mint, shallots, lemon, fried rice  
Tagliatelle with slow-roasted goat, cherry tomatoes, thyme, mizithra cheese, lemon  
Semolina Halva, black raisins puree, salted butterscotch vanilla ice-cream





#### Day 4

##### Lunch

Burrata, colorful cherry tomatoes, basil-strawberry dressing, toasted pine nuts

Shrimp saganaki, spicy tomato sauce, ouzo, feta cream, barley rusks, basil

Roasted cauliflower, hummus, chimichurri sauce, pickled raisins, toasted pine nuts

Ice cream

##### Dinner

Greek romaine salad, lemon-mustard vinaigrette, dill, mint, feta cheese, pickles, mustard seeds, barley rusk

Tuna tart, lemon-chili dressing, tomato soup, olive mayo

Lobster tail, tagliatelle, fennel, ginger-garlic oil, bisque

Basque cheesecake, red fruit sauce, basil oil  
Tiramisu

## Day 5

### Lunch

Black eye bean salad, tomato, herbs, lemon

Fish roe spread, bottarga, chive oil, pita bread

Bruschetta, sea bream tartare, olive mayo, green onion,  
dill, fennel

Octopus, fava puree, caramelized onion, fried capers,  
balsamic cream

Yogurt ice cream, bee pollen, grape compote

### Dinner

Grilled green beans, balsamic dressing, tomato, garlic  
oil, mizithra cheese

Arancini 'spanakorizo', spicy tomato jam, galeni cream

Seafood giouvetsi, saffron, ginger, lime zest, shrimp,  
kalamari, scallops

Orange pie, white chocolate-yogurt namelaka, orange  
compote, vanilla ice cream





## **Day 6**

### **Lunch**

Watermelon salad, arugula, vanilla-honey  
vinaigrette, toasted sesame seeds  
Shrimp Linguine, spicy tomato sauce, bisque,  
lemon  
Greek traditional compote

### **Dinner**

Colourful beetroot salad, yogurt, coriander,  
Zucchini fritters, horseradish – yogurt sauce  
Roasted lamb, chickpeas, wild greens, herbs,  
lemon  
Caramelized apple, oat crumble, apricot puree,  
vanilla ice cream

## Day 7

### Lunch

Greek salad, colorful cherry tomatoes, basil, oregano,  
olive paste, carob barley rusk, galeni cheese, tomato  
vinaigrette

Traditional Pastitsio, bechamel sauce, bolognese  
Baklava with pistachio, yogurt ice cream

### Dinner

Spinach salad, crispy phyllo, pickled onions, mint, dill,  
feta cheese

Fried beef liver, teriyaki – ouzo sauce, fish roe spread,  
togarashi

Sour tarhana, roasted cherry tomatoes, thyme, chives,  
red wine sauce

Lemon custard, biscuit, Italian meringue, lemon sorbet

