



Stephanie
Sample Menu



Breakfast

A selection of Mediterranean flavors crafted with fresh, locally sourced ingredients.

Enjoy artisanal cheeses, charcuterie, Greek yogurt, homemade pastries, and daily chef's specialties.

Day 1

Lunch

Bruschetta with Ricotta & Prosciutto – Creamy ricotta with caramelized cherry tomatoes and prosciutto.

Beetroot Ravioli – Handmade ravioli stuffed with Philadelphia cheese, lemon zest, garlic, and pine nuts.

Moussaka – Layers of roasted eggplant, beef ragout, béchamel sauce, and crispy potato chips.

Dinner

Sea Bass Ceviche – Fresh Sea bass marinated in citrus.

Kale & Arugula Salad – With baked sweet potato, apple, pecans, and goat cheese.

Shrimp Spaghetti – Delicately seasoned and cooked to perfection.

Dessert: Chocolate Pie





Day 2

Lunch

Stuffed Portobello Mushrooms – Filled with melted cheese.

Quinoa Salad – A refreshing mix of colorful peppers, capers, mint, and tahini-honey dressing.

Stuffed Fish Fillet – With arugula, sun-dried tomatoes, and halloumi, served with potato velouté.

Dinner

Shrimp with Mango & Sweet Chili – A tropical twist on a seafood favorite.

Grilled Mastelo Cheese Salad – Served with sun-dried tomatoes, caramelized walnuts, and herb vinaigrette.

Sea Bream with Tarragon & Smoked Caviar – Served with vegetable couscous.

Dessert: Mille-feuille

Day 3

Lunch

Smoked Eggplant Salad – Served with handmade cherry tomato focaccia.

Baby Spinach & Manouri Cheese Salad – Tossed in a delicate herb vinaigrette.

Stuffed Zucchini – Cooked in egg and lemon sauce.

Dinner– Greek Night

Traditional Greek Barbecue – Grilled chicken, pork, ribs, and pita.

Greek Salad & Tzatziki – With fresh vegetables and feta.

Fried Potatoes & Roasted Bell Peppers.

Dessert: Galaktoboureko – A classic Greek custard pastry.



Day 4

Lunch

Kataifi Cheese Pie – A crispy, golden delight filled with various cheeses.

Dakos Salad – With carob soil, cherry tomatoes, olives, and feta mousse.

Spaghetti Bolognese – A timeless favorite with slow-cooked sauce.

Dinner

Shrimp Saganaki – With feta and handmade pitas.

Spinach & Strawberry Salad – With croutons, fresh onions, and parmesan flakes.

Grilled Sea Bass Fillet – Served with baby lettuce and portobello mushrooms in a lemon-oil sauce.

Dessert: Ice Cream-Filled Pastry Ball with Chocolate Syrup.



Day 5

Lunch

Tempura Zucchini – Served with aromatic yogurt sauce.

Burrata & Cherry Tomatoes – In a refreshing gazpacho sauce.

Chicken Ballotine – Wrapped in prosciutto with ricotta, spinach, and sweet potato purée.

Dinner

Bruschetta Caprese – Mozzarella, tomatoes, and basil pesto.

Cabbage & Chili Salad – A crunchy mix of cabbage, carrots, Florina peppers, and garlic.

Salmon with Black Rice – Served with sautéed asparagus in an orange sauce.

Dessert: Saragli with Aegina Pistachio





Day 6

Lunch

Dolmadakia – Stuffed grape leaves with lemon sauce.

Goat Cheese & Walnut Salad – With cranberries and balsamic olive oil.

Beef Fillet – Served with stamnagathi greens and demi-glace sauce.

Dinner

Sesame Phyllo Feta Saganaki – Drizzled with Greek thyme honey.

Smoked Salmon & Avocado Salad – With capers and citrus dressing.

Grilled Monkfish Fillet – Served with spinach risotto.

Dessert: Orange Pie

Day 7

Lunch

Sea Bass Carpaccio – With citrus dressing, truffle, and whiskey mayo.

Beetroot & Gruyere Salad – With cherry tomatoes, grapes, and mustard-honey dressing.

Handmade Veal Ravioli – Stuffed with slow-cooked veal cheeks and feta mousse

Dinner

Cucumber Sushi with Smoked Salmon – A fresh, light bite.

Arugula & Beetroot Salad – With walnuts, dried figs, and orange dressing.

Grilled Pheasant Fillet – Served with tabbouleh and lemon-olive sauce.

Dessert: Walnut Pie with Ice Cream

Bon Appétit!

