

# Sunmoon

Sample menu



# Breakfast

**Selection of Bread:** A variety of freshly sourced local breads

**Fresh Local and In-Season Fruit Platter**

**Milk Options:** A selection of milk types including plant based options alongside various cereals

**Yogurts and Granola:** A variety of yogurts with the chef's homemade granola

**Marmelades and Spreads:** A wide selection of marmalades and spreads

**Dried Fruits and Nuts**

**Beverages:** A variety of juices, coffee, and teas

**Cheese Platter:** Featuring local produce

**Cold Selection:** Avocado, smoked salmon, and Greek charcuterie

**Eggs:** Fried, scrambled, poached, Shakshuka, Frittata, Greek Kagiana, or Greek-style omelets

**Cooked Breakfast:** Bacon, fresh herb-baked mushrooms, tomatoes, and Greek sausages

**Sweet Choices:** Greek-style French toast and Greek pancakes (Tiganites)



# Starters and To Share Options

Fava Bean Cream: Charred green grapes, vegetable chutney, pine nuts, EVOO

Shrimp Tartar: Orange fillets, pickled onion pearls, Greek bottarga, crème fraîche, lime, basil oil

Tuna Belly Tartar: Sourdough croutons, charred tomato, spring onions, puttanesca cream, anchoas, fried capers, parsley oil

Seabass Crudo: Grilled nectarine, rock samphire, ginger emulsion, verjuice, kombu oil

Beef Carpaccio: Nasturtium pickle, sour cream, whole grain mustard, chive oil

Greek Beans Salad: Piquillo peppers, sautéed zucchini, pickled jalapeños, parsnip purée, Greek herbs, dill oil

Cretan Cherry Tomatoes: Carob rusks, strawberries, basil and pistachios pesto, Aegina pistachios, sour cheese cream

Grilled Sprouting Broccoli: Tahini and peanut cream, peanuts, lime, fresh habanero, chili crisp

Charred Yellow and Red Beetroots: Melon, smoked Marcona almonds, feta cheese, Greek honey, raspberries, rice vinegar vinaigrette

Haricots Vert: Fresh kumquat, cashews, charred spring onions, goat cheese, spearmint

Risotto Milanese: Charred figs, carrot cream, hazelnut, marjoram



# Main Dishes

Grilled Koilados Shrimp: Sushi-style rice, Seaweed furikake, tomato glaze, garlic oil

Picanha Steak: Grilled corn, charred scallions, gochujang and Greek coffee butter, Greek yogurt cream, lemon thyme

Grilled Fish of the Day: Pickled artichokes, charred wild greens, kefir and olive oil dressing, dill oil

Grilled Prawns: Charred baby gem, basil pesto, chives, parmesan cream, sichimi

Pluma Ibérica Bellota: Piquillo peppers, charred onion cream, peppercorn sauce, white truffle, thyme

Premium Beef Cut: Light potato purée, béarnaise, demi-glace, tarragon

Whole Grilled Fish: Roasted local vegetables, green peppercorn beurre blanc, miso and lemon dressing

Grilled Octopus: Spicy aromatic butter, charred potato salad, capers, rock samphire, goat yogurt cream, lemon and EVOO espuma

Sautéed Calamari: Shio koji glaze, grilled artichokes, hazelnut, pickled jalapeño, lemon dressing

Fresh Spaghetti Cacio e Pepe: Pecorino and parmesan cheese, black pepper, EVOO

Handmade Ravioli: Butternut cream, burnt butter, hazelnut, black garlic, sage



# Desserts

Sorbet and Regional Artisanal Ice Creams

Basque Cheesecake: With Manchego cheese

Tiramisu: Ladyfingers, mascarpone and yogurt cream, espresso, cocoa nibs

Tea-Poached Apricots: Greek pasteli, Greek yogurt sorbet, caramelized violet, honeycomb

Baklava: Phyllo dough, Greek pistachios, honey syrup, Ceylon cinnamon

Macerated Strawberries: Crumble, caramelized hazelnuts, balsamic reduction, mint

