



Aurelia

Sample Menu

Breakfast

1. Top quality blends Teas and Coffees
2. Smoothies – fruit and vegetable / vegan GF
3. Baked goods
 - cheese pie
 - spinach and cheese pie
 - butter croissant
4. American pancakes – garnished as desired
5. Eggs – omelette, scrambled, fried, boiled, poached GF
6. Cereals
7. Different types of cheese platter GF
8. Meat platter GF
9. Additives GF
 - jams and liquid chocolate
 - guacamole / vegan
 - fresh milk
 - yogurt
 - nut milk / vegan
 - oat milk / vegan
10. Fresh seasonal fruits / vegan GF





Salads

1. Quinoa tabbouleh / vegan GF
2. Fresh salad mix with avocado, shrimp and pomegranate GF
3. Arugula salad with avocado, mango, pine nuts, citrus-pomegranate vinaigrette / vegan GF
4. Greek salad Horiatiki GF
5. Cherry tomato salad with parsley pesto and ricotta mousse GF
6. Baby spinach, strawberry and burrata cheese salad GF
7. Dakos (original Greek recipe)

Starters

1. French goat cheese with fresh salads, sliced almonds and fig jam GF
2. Grilled octopus on noodles with mango-lime sauce GF
3. Mussels Marinara (or optional) GF
4. Cauliflower steak with hummus and pomegranate / vegan GF
5. Baked Brie cheese with honey, pistachios, cognac, thyme GF
6. Sweet potato and spinach burgers with chia and chives / vegan GF
7. Tuna tartare GF





Main courses

1. Saffron rice with vegetables and seafood GF
2. Linguini Vongole
3. Pappardelle with shrimp, coconut cream, oyster sauce and pomegranate
4. Rockbass fish chops with ratatouille and walnut-garlic pesto GF
5. Ribeye steak with Jou sauce and glazed vegetables GF
6. Sea bream fillet with artichoke and butter-lemon sauce GF
7. Chicken roll with prosciutto, melted cheese and dried apricots, garnished with zucchini and carrot tagliatelle marinated in sesame oil and lime GF
8. Chicken with kimchi and vegetables GF
9. Pork tenderloin, carrot - sweet potato mousse, grilled asparagus in prosciutto and Jou sauce
GF
10. Veal meatballs in tomato sauce with roasted potatoes with rosemary GF
11. Duck magret with mango sauce GF
12. French Rack of lamb with chickpeas, spinach and wild mushrooms GF
13. Catch of the day - baked fish according to the season GF



Desserts

1. Homemade French nougat ice cream GF
2. Vegan chocolate mousse GF
3. Kadaif with sour cream
4. Carrots, oats, and dried fruits desert with sour cream and orange jam