

## Breakfast

Fresh bread / Pastries / Cakes

Jam / Honey / Butter

Variety of yogurts

Cereals / Nuts

French toast / Pancakes / Crêpes

Omelette / Scrambled eggs

Fruit/Veggie platter

Cheese platter / Cold cuts

Freshly squeezed juice / Milk (Almond, Oat, Regular, Light, Lactose Free)

Coffee, Tea

## Salads

Mediterranean Quinoa Bowl

Cretan Dakos Salad

Caprese Salad with Pesto, Tomatoes and Basil

Beetroot Salad with Walnuts and Yogurt Dressing

Traditional Greek salad

Local green salad with sparemint dressing

## Appetizers

Feta cheese with phyllo, honey and black sesame

Citrus ceviche in orange and lemon juice, with seabass, shrimps and vegetables

Grilled zucchini

Shrimp Saganaki with fresh tomato and Feta

Puree with potatoes, carrots, and ginger

Classic Tzatziki with Garlic, Cucumber, and Dill

Creamy Tyrokafteri with Spicy Roasted Peppers

Burrata with Cherry Tomatoes, Basil Oil, Sea salt

Bruschetta with Tomato, Basil, and Aged Balsamic

Bruschetta with salmon, mango and cucumber

## Main Courses

Grilled Sea Bream, Sea Bass, and Red Mullet with

Lemon and mediterranean herbs

Sea Bass, and Sea Bream with roasted baby carrots and potatoes and Lemon Olive Oil

Shrimp Pasta in Garlic, White Wine, and bisk

**Orzo with Shrimp and Kozani Saffron, Finished  
with Lemon Zest**

**Orzo with chicken tomato, sun-dried tomatoes and dill**

**French cut lamp chops with sweet potato puree**

**Beef fillet with roasted vegetables**

**Octopus cooked in wine and herbs**

**Traditional Greek Dishes**

**Stuffed Seasonal Vegetables (Gemista) with Rice,  
Fresh Herbs, and Ground Beef**

**Traditional Greek Moussaka with Layers of Eggplant, Minced meat, and Bechamel  
Sauce**

**Desserts**

**Baklava with Honey and Pistachios**

**Assorted Ice Creams in Various Flavors**

**Greek yogurt with sweet of a spoon**

**Fruit Salad with a Honey-Lime Dressing**

**Local Delights**

