



Lulu's Menu

BREAKFAST EXPERIENCE

Fresh Juices & Signature Beverages

- Freshly Squeezed Orange Juice
- Detox Juices

Bakery & Morning Bakes

- Handcrafted Focaccia
 - Butter Croissants
 - Homemade Cookies
 - Daily Cakes
- Greek Pies (Spanakopita, Tyropita, Zucchini Pie)
 - Koulouri Thessalonikis
 - Pancakes | Maple Syrup

Savory

- Smoked Salmon | Baby Gem | Lemon
- Avocado Toast | Sourdough | Cherry Tomatoes | Spinach
 - Greek Cheese Selection
 - Premium Cold Cuts





Eggs - Organic & Free Range

- Boiled Eggs | Focaccia | Avocado | Spinach
 - Fried Eggs | Truffle Flakes
 - Scrambled Eggs | Katiki Domokou | Prosciutto
 - Omelette | Naxos Gruyère | Cretan Apaki
 - Kagianas (Tomato | Feta | Sausage)
 - Poached Eggs | Spinach | Hollandaise
 - Huevos Rancheros
 - Potato Frittata
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• DAY 1 •

LUNCH

Whole fresh sea bass, grilled shrimp, steamed mussels, smoked mackerel, tzatziki, beetroot salad, bouyiourdi (baked feta with tomatoes and peppers), stuffed vine leaves (dolmadakia), grilled octopus, and traditional Greek village salad.

DINNER

Red mullet fillet sautéed with fresh herbs, celeriac purée, grilled asparagus, lemon sauce gel, and a green salad with citrus dressing.





• DAY 2 •

LUNCH

Beef fillet cooked to your preference
baby potatoes with fresh Greek herbs,
demi-glace sauce, and Dakos salad.

DINNER

Fresh salmon fillet with grilled
vegetables and orange sauce.

Salad with dried fruits and
balsamic dressing.

• DAY 3 •

LUNCH

Pastitsio
Greek salad, and grilled
mushrooms with halloumi cheese.

DINNER

Sea bream fillet
sweet potato baby carrots, tarragon
sauce, scallop ceviche with grapes and
soy sauce, and Caprese salad.





• DAY 4 •

LUNCH

Lobster pasta, arugula salad with forest berries, grilled Mastelo cheese from Chios, and fig jam dressing.

DINNER

Sea bass fillet with sautéed peas and asparagus, caramelized peach, sea bass carpaccio, and Mediterranean salad.

• DAY 5 •

LUNCH

Greek moussaka, feta cheese with sesame and honey, and Greek salad.

DINNER

Grilled lamb chops, eggplant purée, grape molasses sauce, and green salad with caramelized figs and nuts.





• DAY 6 •

LUNCH

Beef orzotto with ginger and lime,
beef carpaccio, and arugula salad.

DINNER

Rib-eye steak with compound
butter, sautéed asparagus and baby
carrots, served with coleslaw.

• DAY 7 •

LUNCH

Sea bream fillet with baby vegetables, spicy orange
sauce, feta mousse, fresh salad with arugula and spinach,
caramelized whiskey figs and hazelnuts, and tuna sashimi.

DINNER

Tuna fillet with fresh sautéed fruits and
seasonal vegetables, refreshing red lentil
salad, and tuna ceviche.





DESSERTS

Cheesecake

Dream Caramel

Mille-feuille

Tiramisu

Thessaloniki Panorama Triangles (traditional custard pastries)

Lemon Mousse

Banoffee Pie

****Menus are fully customized based on guest preferences and seasonal ingredients.**

