

ABOVE & BEYOND

Sample Menu





BREAKFAST

Fresh juices, smoothies, milk (different types)

Teas: Blend of Herbs

Top quality Coffee

Smoothies

Milk, Rice Pudding, Strained Yogurt, Goat Yogurt

Greek yogurt with cereals, fresh fruits & honey

Local jams, tahini and other spreads

BREAKFAST

Eggs all types

Cherry tomatoes and cream goat cheese

Fresh fruits: pineapple, cherries, melon, watermelon, apricots, peaches Bacon, boiled sausages

Dried fruits: apricots, plums, cranberries

Nuts: almonds, walnuts, hazelnuts Cereals: oats, chocolate, honey, cornflakes

Greek yogurt with cereals, fresh fruits & honey

Local jams, tahini and other spreads

A breakfast basket filled with various items including breads, fruits, and cheeses. The basket is lined with white paper and contains a variety of items such as croissants, breads, fruits like grapes, papaya, and strawberries, and cheeses. The background is a blurred outdoor setting.

BREAKFAST

Pancakes, crepes, croissant, porridge & cakes

Lemon Croissants: Butter, Chocolate

Variety of breads: White, Black, Brioche, Gluten Free Pancakes

Crepes with: Merenda, Tahini, Peanut Butter, Greek Traditional Honey, Maple syrup Smoked Salmon

Cheeses: Graviera, Gouda, Emmental, Feta, Goat

Cold Cuts: Turkey, Ham, Prosciutto, Air Salami, Mortadella



BREAKFAST

Homemade Cakes: Chocolate-Vanilla, Carrot, Apple

Traditional Greek Pies: Bougatsa, Spinach Pie, Cheese Pie

Handmade piroski with potato or minced meat Puff pastry

Traditional Greek Pies: Bougatsa, Spinach Pie, Cheese Pie

Breads: White, Black, Brioche, Gluten Free Pancakes



APPETIZERS

Moussaka croquette, béchamel cream, tomato jam

Shrimp dumplings, cucumber pickle, soy sauce, coconut milk

Salmon Tataki, sauteed spinach with ginger, chives, poncho sauce, wheat mushrooms

Couscous with mushrooms and chicken, saffron, prosciutto powder, fresh truffle

Oysters with lemon pearls and tarama

Beef Tartar, fresh truffle, potato chips



APPETIZERS

Seabass Ceviche

Steamed mussels with fennel, dill, garlic, mustard sauce – ouzo

Crab tartare, soy sauce and truffle

Shrimp tempura, Panko, sriracha mayonnaise

Shrimp carpaccio, tarama (fish roe) mousse, cream cheese

Octopus, fava cream, pickles, onion, capers

Tuna carpaccio with lid, truffle, tomato seeds

Smoked eggplant, cheese mousse, cherry tomatoes, basil and garlic



SALADS

Greek salad with feta cheese, fresh oregano, onion pickles, capers

Salad with textures of tomato, olive, pickle, onion, cucumber sorbet

Passion fruit, tobiko, dill oil, fennel pickle

Salad Rocket, feta, watermelon, pine nuts, radish

Spinach pie salad, feta, dill, spring onion

Salad Smoked salmon, avocado, cucumber, cottage cheese



SALADS

Salad Cherry tomatoes, goat cheese, basil pesto, mozzarella buffalo

Salad Rice rolls with crab, avocado, cucumber, wasabi cream

Beetroot salad with yogurt, orange and asparagus

Sea urchin eggs with croutons, olive oil, salt flower in arugula and parmesan

Salad Rice noodles, shrimp, black sesame



SOUPS

Kakavia (fish soup) with stone fish

Okroshka Russian cold soup with dill yogurt and fresh vegetables with dill yogurt and fresh vegetables Starter Scallops, Bern Blanc sauce, peas and greens

Caspatio with fresh oregano, feta and watermelon



SEA FOOD MAIN COURSE

Orzo shrimp, goat cheese, confetti cherry tomatoes

Grouper with saffron sauce, greens, cauliflower puree

Lobster spaghetti, tomato sauce, fresh basil, parmesan

Cod, potato and garlic cream, black caviar

Sauté sea bream, bean cream, croutons, cuttlefish ink

Fresh various shells with lemon dressing



MEAT MAIN COURSE

Iberico pork, hoisin sauce, sweet potato puree

Lamb ribs with percussion, baby potatoes, rosemary

Beef fillet, mushrooms, king oysters, pea puree

Risotto with fresh tomato sauce and red mullet

Cabbage stuffing with grouper with eggnog biscuit sauce

A close-up photograph of a rectangular tray containing several pieces of chocolate fudge. Each piece is topped with a dollop of white cream and garnished with fresh strawberry slices. The background is softly blurred, showing a light blue bowl and other items on a table.

DESSERTS

Poached pear, tangerine cream, yogurt ice cream

White chocolate and strawberry chocolate, fresh blueberries

Mango cheesecake, raspberry ice cream

Chocolate fudge, with fresh vanilla and ice cream

Eclairs, vanilla cream and strawberry sauce

Churros, savory caramel sauce, strawberries and hazelnuts

Baklava with Aegina peanuts, ice cream

DESSERTS

Lemon cream, almond cookie, meringue, honey cells

Yogurt mousse, Chios mastic, liqueur, fresh fruit, strawberry sauce

Millefeuille orange, raspberry sauce

Chocolate mousse, caramel sauce, peanuts

Milk pudding with ice cream

Cream Brulé with fresh vanilla and ice cream

Tiramisu cream, caramel ice cream

We look forward to welcoming you on board **ABOVE & BEYOND** for a culinary feast!

