

ADARA



Adara Sample Menu

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Breakfast

- Seasonal fruits & fresh juices
- Greek yogurt, kefir & smoothies
- Selection of milk
- Tea & coffee
- Variety of cereals & nuts
- Selection of charcuterie & cheeses
- Sourdough bread & toast
- Jams & pralines
- Greek honey, honeycomb & royal jelly
- Seasonal crudites
- Croissants, pancakes, crepes & French toast
- Traditional Greek pies: bougatsa, spanakopita, tiropita
- Eggs cooked to your preference:
fried | poached | soft- or hard-boiled | omelette | kagianas
- Avocado toast with poached eggs
- Croque monsieur | Croque madame

Appetizers

- Batsina, zucchini, feta cream, fresh herbs
 - Ladenia, fresh mozzarella, basil
 - Cauliflower steak, pesto, confit cherry tomatoes
 - Muhammara
 - Taramas, caviar, chive oil
 - Hummus, fried chickpeas
 - Octopus, taramas, tomatoes, arugula
 - Tomatokeftedes, feta cheese, fresh herbs
 - Dolmadakia, stuffed vine leaves with rice and fresh herbs
 - Melitzanosalata, smoked eggplant, peppers, feta cheese, pomegranate, kritamo (rock samphire) fresh herbs
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Raw

- Aegean tuna, quinoa, spices, baby gem lettuce
 - Beef carpaccio
 - Beef tartare
 - Sea bream ceviche, bottarga (Trikalinos)
 - Zucchini , herb pesto, lime, fresh basil
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Salads

- Greek salad, cherry tomatoes, cucumber, goat cheese, onions, carob bread, red pepper, olives, sea fennel, oregano
 - Cretan ntakos, tomato, carob rusks, olives, capers, xinomizithra cheese
 - Green leaves, artichoke, grapes, almond brittle, Cretan graviera
 - Zucchini salad, herb pesto, pickled onion, grapes, Graviera San Michali (Syros)
 - Caprese, mixed tomatoes, basil pesto, fresh mozzarella
 - Roasted beets, yogurt, green apple, walnuts, orange fillets, fresh oregano
 - Potato salad, bacon, orange, apple, pickled cucumber, carrot, onion, corn, avocado, capers, fresh parsley
 - Caesar salad, iceberg lettuce, breaded chicken, eggs, croutons, anchovy dressing, Graviera Agrafon PDO
 - Tuna salad, mesclun mix, confit cherry tomatoes, stamnagathi (wild chicory)
 - Shrimp salad, avocado, pink pepper emulsion, Asian baby leaves
 - Smoked salmon, quinoa, tomatoes, avocado, basil emulsion, lemon juice
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Main Courses | From the Land

- Moussaka
 - Beetroot risotto, chives, galomyzithra cheese, Parmesan crisps
 - Lamb, quinoa, truffle
 - Smashed burger
 - Veggie burger, falafel, tomato, smoked pepper mayo, iceberg, pickled cucumber
 - Black Angus fillet, potato purée, green asparagus, Sichuan pepper sauce
 - Organic chicken fillet, baby potatoes, lemongrass sauce
 - Greek gyros
 - Ribeye, potato terrine, roasted mushrooms, chimichurri
 - BBQ selection
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Main Courses | From the Sea

- Giouvetsaki with shrimps
 - Shrimp, couscous, lemon zest, coriander, chili oil
 - Salmon, beetroot purée, chives
 - Scallops, cauliflower purée, caviar
 - Grilled calamari, fava, pickled mushrooms, green asparagus, fennel sauce
 - Spaghetti alla chitarra, shrimp, fresh tomatoes, shrimp bisque
 - Garganelli, salmon, lemongrass sauce, green asparagus
 - Catch of the day
 - Grouper, artichoke, seasonal vegetables
 - Sea bass, greens, zucchini, avgolemono sauce
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Desserts

- Ekmek kataifi
- Portokalopita (orange pie)
- Rizogalo (Greek rice pudding)
- Loukoumades, honey, walnuts, cinnamon
- Galaktoboureko, crispy phyllo, semolina custard
- Chocolate pie
- Lemon pie
- Revani, vanilla cream, mango
- Tiramisu
- Cheesecake
- Brownie, almond crèmeux, kumquat gel
- Panna cotta
- Homemade ice cream & sorbet selection
- Seasonal fruit selection