Monday's

Menu is

Inspired

by

Crete

Pre-Starter

Soup with sour ground wheat and cured Cretan pork

or

Tomato salad with Cretan barley rusk and olives

Starter

Green salad with beetroot, peach and strained yogurt

01

Oyster mushrooms with Cretan gruyere cheese and arugula

Main Course

Slow-cooked lamb with creamy butter-flavored rice

01

Chicken fillet in crispy crust with skioufichta (pasta) and Staka cheese sauce

or

Croaker fillet with braised wild greens and lemon-oil sauce

Dessert

Cream of yogurt with honey mouse and sesame bar

or

Ice Cream

or



Tuesday's Menu is Inspired by

Islands

Pre-Starter

Fish soup "Bourdeto" with red hot pepper

Green salad with oyster mushrooms, manouri cheese and balsamic dressing

Starter

Arugula-spinach salad with strawberries, pine nuts and goat cheese

"Giant" beans with fresh tomato and sausage from Lefkada island

Main Course

Rooster stew with Feta cheese

Beef "Sofrito" stew with mashed potatoes

Cuttlefish with spinach and fennel

Dessert

Chocolate lava cake with pistachios

Ice Cream



Wednesday's

Menu is

Inspired

by

Peloponnese

Pre-Starter

Pumpkin soup with mizithra cheese and crispy croutons

or

Greek salad with tomato, cucumber, Feta cheese, olives and capers

Starter

Fried Sfela cheese with tomato jam

or

Traditional "Tsouchti" (pasta) with "siglino" (cured pork) and fried egg

Main Course

Braised Pork with leeks and celery and egg-lemon sauce

01

Slow-cooked lamb shank with "trahana" (grain product) and garlic cream

or

Cod fish fillet with beans spinach and dill

Dessert

Traditional orange pie with vanilla ice cream

or

Ice Cream

or



Thursday's

Menu is

Inspired

by

Northern

Pre-Starter

Vegetable soup with fresh oregano and cream cheese

or

Eggplant salad with red sweet pepper, garlic and fresh herbs

Starter

Green salad with dried fruits, walnuts and balsamic vinegar

OI

Steamed mussels with Ouzo and fresh herbs

Main Course

Pork fillet with quince and green apple puree

or

Tomato beef stew with orzo pasta and Feta cream

or

Sea bass fillet with almonds spinach and lemon sauce

Dessert

Chocolate tart with hazelnuts and Greek kaimaki ice cream

or

Ice Cream

or



Friday's

Menu is

Inspired

by

Aegean

Islands

Pre-Starter

Beetroot soup with almonds and goat cheese

or

Green salad with cherry tomatoes, mushrooms, Naxian gruyere cheese and mustard dressing

Starter

Green salad with cod fish, tomato, parsley, onions and tarragon dressing

or

Greek chickpea stew with smoked mackerel

Main Course

Chicken thigh with Greek pasta, Arseniko cheese and Myconian lountza (cured pork)

or

Slow-cooked lamb with "throumbi" (herb) and baby potatoes

or

Roast calamari with split pea and lemon-oil sauce

Dessert

Almond meringue cookies filled with vanilla cream

or

Ice Cream

or



Saturday's

Menu is

Inspired

by

Italy

Pre-Starter

Cream of potato soup with smoked bacon, truffle oil and crispy croutons

or

Caprese salad with mozzarella, tomato, basil pesto and arugula

Starter

Green salad with chicken, sundried tomato and anchovy dressing

or

Spaghetti carbonara with guanciale and fresh parsley

Main Course

Chicken Cacciatore with potato gnocchi

or

Braised veal with risotto Milanese

OI

Cod fish fillet with roast tomato sauce, cherry tomatoes and roast zucchini

Dessert

Chocolate cream with espresso crumble and cream cheese

01

Ice Cream

or



Sunday's

Menu is

Inspired

by

Mount

Olympus

Pre-Starter

White bean velouté soup with tomato and olive powder

or

Green salad with kiwi, cherry tomatoes, hazelnuts and sesame dressing

Starter

Tomato salad with cucumber, onions, Feta cheese and olives

or

Mushroom risotto with Mt. Olympus truffle oil

Main Course

Black pig of Mt. Olympus with cedar seeds, onions, pumpkin puree and red wine

or

Veal entrecote with baby potatoes and gravy sauce

01

Sea bream fillet with Mt. Olympus wild greens, herbs and butter sauce

Dessert

Greek semolina "halvah" with walnuts

or

Ice Cream

or

