



BREAKFAST

Eggs: boiled, scrambled, omelette, poached and traditional “strapatsada” and “kagiana”.

Homemade cakes and pancakes;
Crepes and french toast.

Cookies and traditional Greek pies;
Cold cuts variety from local Deli.

LUNCH

“Musaka” (baked potatoes and eggplants with ground meat and béchamel sauce).

Smoked salmon carpaccio and “Gemista” (seasonal vegetables stuffed with rice and herbs).

“Pastitsio” (baked pasta with ground meat and béchamel sauce).

DINNER

Roasted octopus with “fava” beans puree from Santorini island and caramelized onions.

Lamp, “Graviera” cheese from Creta island and potatoes papillote.

Crayfish risotto with basil and ouzo (Greek grappa).

DESSERT

Traditional milk pie with caramelized nuts local honey and yoghurt ice-cream.

“Ravani” pie with mastixa ice-cream and caramelized rose petals.

Chocolate moelleux with matcha ice-cream.

Cheesecake with sheep yoghurt, pistachios, and tomato jam.

Chef Elena



BREAKFAST

*Homemade vegan cakes and pancakes
Vegan crepes and French toast.*

*Vegan cookies and
traditional vegan Greek pies.*

Seasonal fruits and smoothies.

LUNCH

*“Pastitsio” (baked pasta with ground vegetables
and vegan béchamel sauce).*

“Gemista” (seasonal vegetables stuffed with rice and herbs).

*Carrots and potatoes papillote
with almonds and tahini-lemon-thyme sauce.*

DINNER

*Roasted cauliflower with “fava” beans puree
from Santorini island and caramelized onions.*

Tomato risotto with basil and ouzo (Greek grappa).

Spaghetti with sundried tomato pesto and toasted pine nuts.

*“Musaka” (baked potatoes and eggplants
with lentils and vegan béchamel sauce).*

DESSERT

*Caramelized apples with crumble,
almonds and vegan coconut ice-cream.*

*Vegan orange pudding pie
with vegan vanilla ice-cream and pistachios.*

*“Risogalo” with cinnamon
(almond-milk and rice cream).*

*“Kantaiifi” phyllo with vegan
salep cream and toasted pine nuts.*

Chef Elena

VEGAN MEND