



BBQ MENUS



M E A T B B Q 1

STARTERS

- *Pita bread with a trilogy of spreads (salsa, tzatziki and, hummus)*
- *Greek salad with cherry tomatoes and bio extra virgin olive oil*

FIRST COURSE

- *Grilled vegetables in a traditional ceramic pot topped with Halloumi*
- *Baby potatoes with rosemary and mustard seeds*

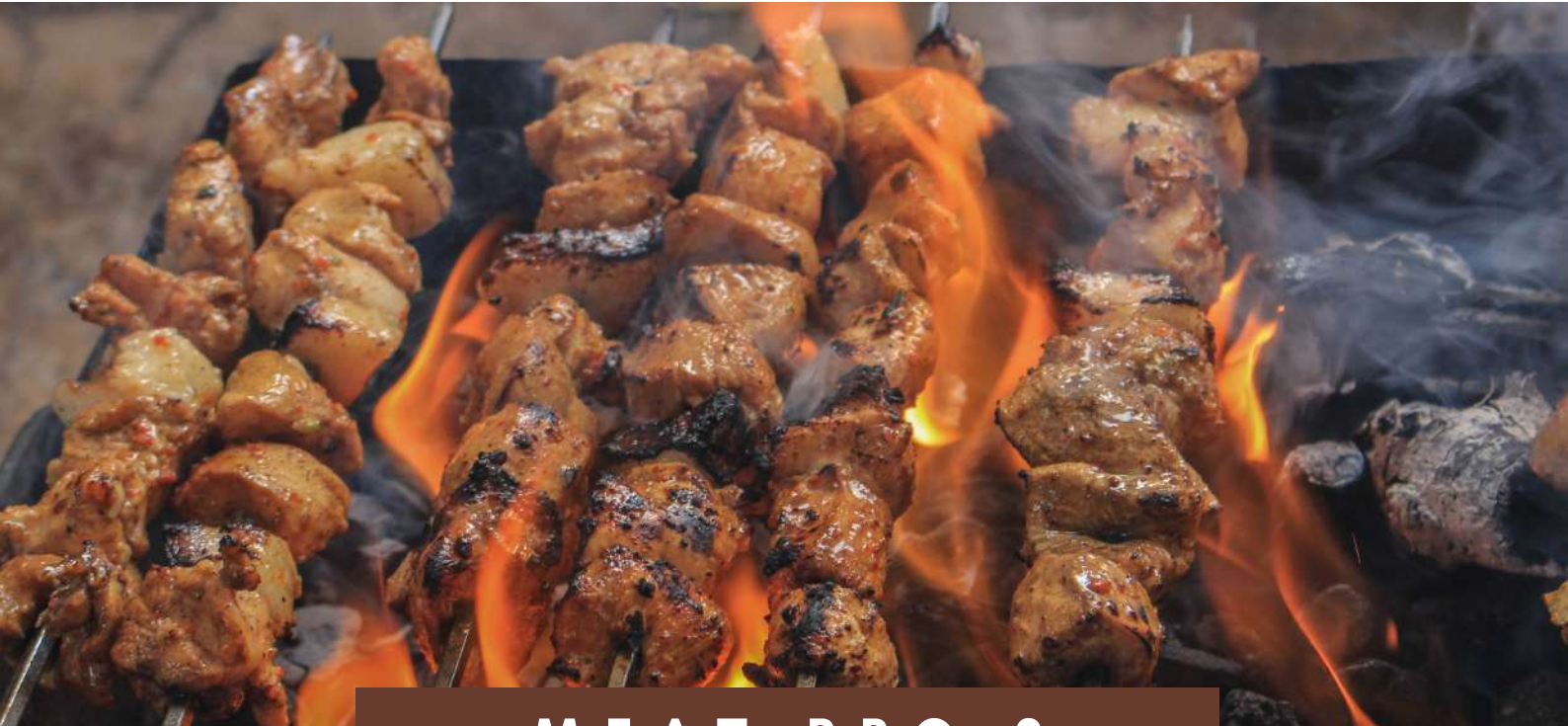
MAIN COURSE

Platter of mixed grilled meats (black Angus, chicken fillet, lamb chops)

DESSERT

Chocolate cake with homemade ice cream with bio milk and Madagascanian vanilla

Menu: 90 EUR per person



M E A T B B Q 2

STARTERS

- *Tzatziki with pita bread*
- *Greek salad appetizers*

FIRST COURSE

- *Baby potatoes cooked with garlic and rosemary*

MAIN COURSE

- *Greek traditional souvlaki (pork and chicken), kebab, and Mykonian sausage*
 - *Variety of sauces*

DESSERT

- *Fresh seasonal fruit salad*

Menu: 75 EUR per person



FISH BBQ 3

STARTERS

- *Mixed green salad with quinoa sprouts*
- *Raw fish sauce bruschettas (Less than 8 people)*
- *Sea urchin bruschettas (up to 8 people)*

FIRST COURSE

- *Saganaki shrimps with fresh tomato and basil*
- *Steamed vegetables seasoned with extra virgin olive oil*

MAIN COURSE

- *Grilled stuffed calamari with Xinotiri and sun-dried tomatoes*
- *Grilled sea Bream fillet with dill, spinach, and lemon sauce*

DESSERT

- *Lemon sorbet with lemon balm, ginger, and basil*
- *Orange pie soaked in syrup*

Menu: 95 EUR per person



FISH BBQ 4

STARTERS

- *Marinated anchovies with toasted bread*
- *Mixed green salad with lentils, ginger, lime and coriander*

FIRST COURSE

- *Baked spicy feta served on a bed of pastry crusts nest*

MAIN COURSE

- *Mixed grilled seafood (octopus, calamari, prawns, and sardines)*

DESSERT

- *Greek cheesecake with yogurt*

Menu: 85 EUR per person



VEGGIE BBQ 5

STARTERS

- Fresh skewers with watermelon, feta cheese, bamboo sticks, and mint
- Mixed green salad with quinoa sprouts, avocado, and xinotiri cheese

FIRST COURSE

- Eggplant rolls with feta cheese and freshly made tomato sauce
- Zucchini balls with fresh Greek herbs and peppermint sauce

MAIN COURSE

- Forest mushrooms burger with chips and homemade bbq sauce
 - Basmati rice with ratatouille

DESSERT

- Loukoumades soaked in syrup and topped with Ceylon cinnamon and walnuts
 - Mastic ice-cream

**The menu is adjustable to a vegan option as well*

Menu: 90 EUR per person



VEGGIE BBQ 6

STARTERS

- Hummus served with pita bread
- Nachos with guacamole

FIRST COURSE

- *Eggplants rolls with feta cheese and pinenuts*
- *Quinoa sprouts salade with iceberg, carrots topped with avocado and dried-figs*

MAIN COURSE

- *Grilled vegetable mushrooms burger*
- *Grilled Halloumi with grilled eggplant, zucchini and corn*

DESSERT

- *Chocolate cake served with vanilla ice cream*

**The menu is adjustable to a vegan option as well*

Menu: 75 EUR per person



MIXED BBQ 7

STARTERS

- *Trilogy of bread spreads (tarama, tzatziki, hummus) served with pita bread*
- *Caprese salad with buffalo mozzarella, fresh tomato, and basil leaves*

FIRST COURSE

- *Saganaki graviera cheese*
- *Briam (baked vegetables topped with feta cheese and hand-picked oregano from Mykonos)*

MAIN COURSE

- *Grilled Picanha (black Angus from Argentina)*
- *Grilled sea bass fillet with lemon-butter sauce*

DESSERT

- *Galaktoboureko with vanilla Madagascar ice cream*

Menu: 100 EUR per person



MIXED BBQ 8

STARTERS

- *Nachos with guacamole*
- *Platter of Greek traditional delicatessen (olives, sun-dried tomatoes, selection of cheese and cold cuts)*

FIRST COURSE

- *Fried cheese balls served with a berries sauce*
- *Kalikota (Cretan traditional dish with fresh green beans, eggplant, zucchini)*

MAIN COURSE

- *Beef tagliata from flank black Angus*
- *Codfish with traditional garlic potato sauce*

DESSERT

- *Fresh strawberries topped with lime sauce*

Menu: 90 EUR per person



M I X E D B B Q 9

STARTERS

- *Fava with octopus carpaccio served on pita bread*
- *Kopanisti cheese mousse with Louza served on baby lettuce*

FIRST COURSE

- *Youvetsi (traditional greek pasta) with a variety of mushrooms and fresh truffle*
- *Mixed green salad with noodles of zucchini and carrots, baked almonds and fresh strawberries*

MAIN COURSE

- *Wagyu ribeye steak with mango and lime spicy sauce and butter with herbs*
- *Jumbo prawns with ouzo sauce*

DESSERT

- *Bio vanilla ice cream topped with peanut butter brownies and fresh stawberries*

Menu: 110 EUR per person